

TOTALLY OUTRAGEOUS MENU

When our good restaurant customers asked us to cater their New Year's Eve party, Wiley took it as a personal challenge...more than just a business challenge. While catering in Atlanta, we used to do a lot of upscale, non-barbecue events. He wanted to see if he still had "the right stuff." Here is the menu that we served New Year's Eve and it may be helpful to you as you plan an upscale event:

Wings and Legs – mojo marinated and smoked chicken wings and legs with a chipotle garlic sauce. We especially like the drumsticks because they are meaty, yet can be held and eaten with one hand.

Pimento Cheese Sandwiches – very much a Savannah tradition

Stuffed Whole Mushrooms with Crab

Deviled Eggs – seasoned with Wiley's Old #3 BBQ rub

Shrimp and Grits – another Savannah favorite and Janet's award winning recipe

Sloppy Joes – served on our slider rolls

Country Ham - on Sister Schubert Yeast Rolls and Redeye Gravy...it doesn't get more Southern than this!

Smoked meatballs – with our BBQ sauce...always a hit!

Smoked Bologna – with assorted cheese and crackers

Turkey Tidbits – wrapped in bacon and skewered

Veggie Lasagna

Red Velvet Cake Squares

In addition to the New Years Eve Menu, some other items for an upscale party include the following:

Grilled Beef Tenderloin with Roquefort sauce

Smoked Salmon...always the star! Sure to please any salmon lover....marinated in an award winning recipe over fifty years old.

Smoked and Grilled Chicken Breasts Stuffed with Assorted Colored Bell Peppers, Sun-dried Tomatoes, Mushrooms and Swiss Cheese Topping.

Marinated and Smoked Stuffed Portobello Mushrooms

For the Health Conscious: Low fat Bison

Rack of Lamb with Orange Sauce

Rack of Pork or Pork Crown Roast

If you have a favorite that is not listed above, chances are we can do it!