



GIGI'S SOUTHERN TABLE

Banquet Menu

DIPS WITH CHIPS (SERVES 25)

- Spinach Artichoke Dip w/ Fresh Fries Tortilla Chips \$80
- Gigi's Hot Pepper Jack Crab Dip w/ Fresh Fried Tortilla Chips \$165
- Roasted Garlic Pepper Hummus w/ Fresh Fried Tortilla Chips \$80
- Cajun Roasted Red Pepper Hummus w/ Fresh Fried Tortilla Chips \$80
- Candied Pecan Pimento Cheese Dip w/ Fresh Fried Tortilla Chips \$95
 - add celery & carrots for \$10

PLATTERS (SERVES 25)

- Crudite \$70
 - Broccoli, cauliflower, carrots, celery, grape tomatoes, pepper rings, ranch
- Fresh Fruit Platter \$90
 - cantaloupe, honeydew melon, watermelon, grapes, strawberries, yogurt
- Meat & Cheese Platter \$140
 - cheddar, colby jack, pepper jack, swiss, prosciutto, dry coppa, sweet soppressata, toasted crackers, dijon mustard
- Charcuterie Platter (top shelf cheeses) \$180
 - manchego, brie, aged cheddar, prosciutto, dry coppa, sweet soppressata, toasted crackers, dijon mustard
- Chipotle Deviled Eggs \$50
- Tuna Wonton Towers \$115
 - sesame seeds, pickled cucumber noodles, ponzu sauce, crispy wonton
- Stuffed Roasted Red Potatoes \$35
 - sour cream, bacon, chives, black pepper





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HAND PASSED HORS D'OEUVRES (SERVES 25)

- Ginger Peach Chutney & Brie Bruschetta \$60
- Prosciutto, Fresh Mozzarella & Pesto Bruschetta \$60
- Fried Green Tomato with Pimiento Cheese & Balsamic Glaze \$60
- Fried Green Tomato Bruschetta \$60
 - diced tomatoes, olive oil, garlic, fresh basil, fresh mozzarella
- Stuffed Shrimp w/ Louie Sauce \$140
- Naan Brea, Balsamic Onions & Goat Cheese \$100
- Naan Bread, Cream Cheese, Fire Roasted Peaches, Honey Drizzle \$65
- Beef Carpaccio Wrapped Asparagus w/ Lemon Thyme Mustard Sauce

HOT ITEMS (SERVES 25)

- Sweet Potato Fritters with maple Dijon Sauce \$45
- Pecan Chicken Tenders w/ Warm Bourbon Sauce \$110
- Rosemary Garlic Lamb Chops w/Balsamic Glaze \$225
- Bacon Wrapped Scallops w/BBQ Sauce \$190
- Lobster Mac & Cheese \$125
- Gigi's Mac & Cheese \$65
- Jumbo Lump Crab Stuffed Mushrooms w/ Imperial Sauce \$125
 - silver dollar mushrooms stuffed w/ 1oz crab mix
- Jumbo Lump Crab Balls w/ Imperial Sauce \$160
 - 2oz crab mix balls





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SLIDERS (SERVES 25)

- Pulled Pork Sliders w/ Coleslaw \$100
- Pulled Chicken Sliders w/ Carolina BBQ Sauce & Cilantro Lime Ranch \$85
- Jerk Chicken Quesadilla \$85
 - jerk Chicken, onion, pepper jack cheese, jalapenos, flour tortillas, sour cream
- Chicken Salad Sliders \$80
 - southern chicken salad, watercress
- Crab Cake Sliders \$180
 - 2oz Crab Cake on Slider Bun w/ Louie Sauce
- Fried Green Tomato Sliders (vegetarian) \$100
 - fried green tomato, pimiento cheese, tomato pepper jelly, watercress

RAW BAR

- 25 Oysters \$75
 - cocktail sauce, mignonette, lemon wedges
- 100 Oysters \$275
 - cocktail sauce, mignonette, lemon wedges
- 50 Shrimp Cocktail \$80
 - 16/20 shrimp, cocktail sauce, lemon wedges
- 100 Shrimp Cocktail \$150
 - 16/20 shrimp, cocktail sauce, lemon wedges
- Mussels w/ White Wine Garlic Sauce & Crostini \$120
 - 10lbs mussels
- Littleneck Clams w/ White Wine Garlic Sauce & Crostini \$125
 - 10lbs clams





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BUILD A BUFFET

- Biscuits w/ Honey Butter \$1 per biscuit
 - Caesar Salad \$5 per person
 - House Salad \$5 per person
 - Garden Salad \$5 per person
 - Soups \$5 per person
 - Gumbo
 - Tomato & Roasted Red Pepper Bisque
 - Farmers Chicken Noodle Soup
 - Sweet Pea
 - Garlic Velvet
 - Butternut Squash (only in season)
 - Mascarpone & Spinach Ravioli \$9/ pp
 - Maryland Crab Ravioli w/ Lemon Chive Sauce \$12/pp
 - Short Rib Ravioli w/ Cajun Blush Sauce \$12/pp
 - Southern Shrimp Carbonara \$8/pp
 - Shrimp & Grits \$9/pp
 - Paella \$12/pp
 - Paella rice, clams, mussels, andouille sausage
 - Lemon Caper Chicken \$8/pp
 - Chicken Marsala \$9/pp
 - Blackened Farroe Island Salmon w/ Mango Salsa \$12/pp
 - Lemon Dill Salmon \$10/pp
 - Garlic Rosemary Pork Loin w/ horseradish Butter \$7/pp
 - Beef Shoulder Tenderloin w/ Wild Mushroom Ragout \$12/pp
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BUILD A BUFFET

Sides \$3/per person

- Charred Green Beans
- Seasonal Vegetables
- Asparagus
- Pasta Salad
- Garlic & Herb Red Potatoes
- Southern Red Rice
- Coconut Rice
- Gigi's Mac & Cheese (\$5/ per person)

~Meats are 3oz per person (Chef Recommends two proteins per buffet)

Desserts

- Mix & Match Mini Desserts \$3/pp
 - Mississippi Mud Pie
 - Chocolate Peanut Butter Towers
 - Salted Caramel Cheesecake Towers
 - White Chocolate Raspberry Cheesecake Towers
- Apple Strudel \$5/pp
 - add vanilla ice cream \$2/pp
- Warm Apple Crisp (GF) \$5/pp
 - add vanilla ice cream \$2/pp
- Chocolate Chip Bread Pudding \$5/pp
- Frozen Grand Marnier Souffle Towers \$5/pp
- Seasonal Short Cakes \$5/pp





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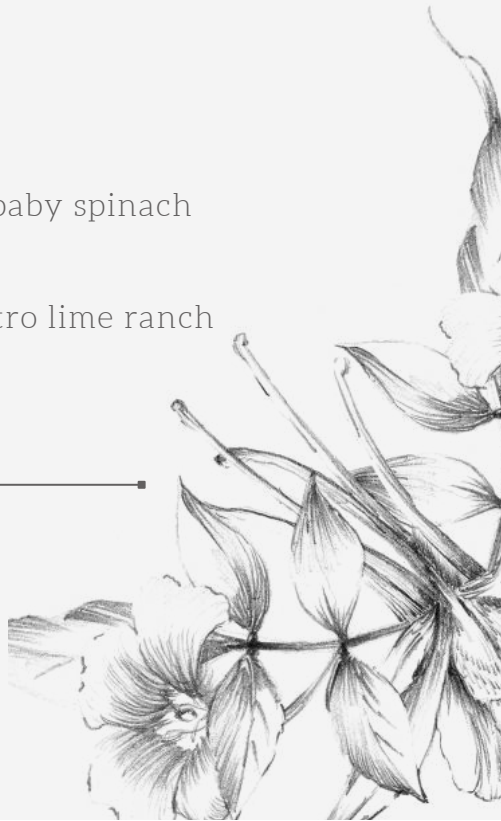
Banquet Menu

BUILD A BRUNCH BUFFET

(select two - three entree options)

- Waffle Bar \$50/per 25
- French Toast \$60
 - fresh strawberries (market price)
 - bananas (\$2/ per lb)
 - Nutella \$15/per bottle
 - Oreo Crumbles \$10/lb
 - whipped cream \$10/per bag
 - strawberry sauce (market price)
 - pecan brown sugar sauce (\$25/quart)
 - chocolate sauce \$10/per bottle
 - caramel sauce \$10/per bottle
- Low Country Strudel \$4/pp
 - filled with egg, potato, sausage, topped with beer cheese, sausage gravy, bacon
- Biscuits & Gravy \$2/pp
- Shrimp & Grits \$9/pp
 - shrimp, creamy grits, tasso ham gravy, tomato, onion, baby spinach
- Fried Green Tomato Benedict \$90/per 25
 - fried green tomato, pimento cheese, poached egg, cilantro lime ranch
- Classic Benedict \$70/per 25
 - biscuit, tasso ham, peached egg, hollandaise sauce

(select two - three sides)

- Potato Hash \$3/pp
 - Bacon (100peices) \$120
 - Tass ham (3lbs, slices) \$40
 - Biscuits \$1/per biscuit
 - Scrambled Eggs (50 eggs) \$65
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FROM THE BAR

- **Mimosa Bar** \$30 per bottle (serves 4-5 people)
 - includes 3 juices & fruit bits
- **Feature Cocktails** *upon request
 - Seasonal Sangria \$12/glass
 - Old Fashioned \$12/glass
 - Rum Punch \$12/glass
 - Lavender Collins or Lavender Lemonade \$10/glass
 - Seasonal Paloma \$12/glass
 - Fun specialty cocktails can be made custom for your event:) Just ask!
- **Limited Beer Menus** (beer ranges from \$5-\$9 a glass)
- **Limited Wine Menus** (wine ranges from \$9-\$12 a glass)
- **Limited Liquor Menu** (give us a price range and we will list all available liquor with mixers within that limit)
- **Specialty Bottle Lists** (available for wine & champagne by the bottle)
- **Drink Tickets** (fundraiser events & holiday parties available upon request)

Non-Alcoholic Drinks

- **Infused Waters** \$30/each
 - lemon & strawberry
 - cucumber mint
 - **Unlimited Iced Tea or Lemonade** \$35/each
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