Passed or Buffet Style



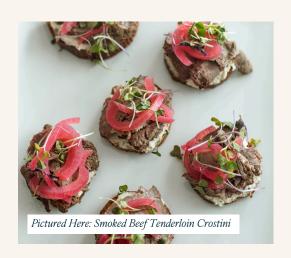
Hors D'Oeuvres

Crostinis

Smoked Pimento Cheese, Bacon & Pickled Jalapeños Smoked Salmon with Boursin & Everything Seasoning Smoked Salmon with Caper Cream Cheese & Dill Smoked Beef Tenderloin with Bleu Cheese Mousse

Vegetarian Crostinis

Boursin Cheese, Tomato Jam & Crispy Shallots
Sun-dried Tomato, Feta and Olive Salad
Chai Grape with Whipped Honey Goat Cheese and Thyme
Bruschetta with Mozzarella and Basil





Shooters

Shrimp Ceviche*

Shrimp and Grits*

Pork and Grits

Shrimp Cocktail* Chicken, Sausage & Shrimp Jambalaya*

Vegetarian Shooters

Hummus Crudite with Fresh Vegetables

Ranch Crudite with Fresh Vegetables

Mexican Street Corn with Cilantro, Cotija and Lime

Antipasto - Marinated Olives, Mozzarella and Sun-dried Tomatoes

with crispy prosciutto (also available as a skewer)

Heirloom Tomato Ceviche

Tomato Soup and Grilled Cheese

Watermelon and Feta Salad

^{*}Thank you for understanding certain dishes with shrimp and seafood will be quoted at market price at time of estimate, but may be subject to a price increase if market forces increase our costs at out time of ordering.

Passed or Buffet Style



Hors D'Oeuvres





Skewers

Charcuterie with Cured Meat, Cheese and Olives

Pork Belly and Grilled Pineapple

Sweet and Sour Meatballs

Low Country Shrimp Boil

Crab Balls with Lemon Aioli

Chicken or Shrimp* Skewer Flavors:

- Rosemary
- BBQ
- Garlic Parmesan
- Honey Sriracha

Vegetarian Skewers

Tomato Caprese with Mozzarella and Basil Fresh Fruit with Mint

Charcuterie Station

A variety of cured meats, cheese, fruit, nuts, olives & spreads

Custom built to meet your budget, taste and dietary restrictions. Beautifully displayed on wooden boards with house made crostinis.

Stations Style



Pasta Bar

Sauces

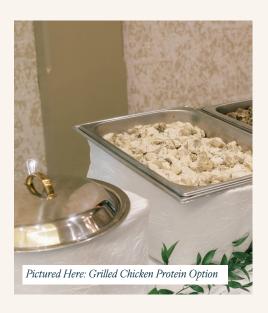
Red Sauce Creamy Alfredo Basil Pesto Vodka Sauce

Proteins

Grilled Chicken Meatballs Shrimp

Toppings

Parmesan Cheese Blistered Tomatoes Sautéed Mushrooms Roasted Garlic Wilted Spinach Bacon Lardons Olives



Taco Bar



Proteins

Ground Beef Blackened Chicken Carne Asada Grilled Shrimp* Grilled Portobello

Sides

Cilantro Rice Spanish Rice Black Beans Pinto Beans

Toppings

Roasted Tomato
Salsa
Guacamole
Cheddar Cheese
Pickled Red Onions
Pico de Gallo
Jalapenos
Charred Corn
Green Onions
Pineapple Salsa

Stations Style



Burger

Lettuce, Tomato, Cheddar Cheese, Ketchup, Mustard, Comeback Sauce

Veggie Burger

Lettuce, Tomato, Pickles, Vegan Cheese, Ketchup, Mustard

Pulled Pork

Coleslaw, Pickles, Barbecue Sauce, Pickled Jalapenos

Hot Chicken

Lettuce, Tomato, Pickles, Ranch, **Buffalo Sauce**





Proteins

Pork Belly Beef Short Ribs Blackened Shrimp* with **Sundried Tomatoes**

Toppings

Green Onions Parmesan Cheese Cheddar Cheese **Blistered Tomatoes** Buffalo Sauce

Smoked Macaroni and Cheese with Toppings

Green Onions Andouille Sausage Cheddar Cheese Parmesan Cheese

Bacon Lardons

Mashed Potatoes or Sweet Potatoes with Toppings

Bacon Lardons Cheddar Cheese Green Onions Whipped Butter Roasted Garlic

Sour Cream Brown Sugar Cinnamon

Candied Pecans

Buffet Style



Chicken and Beef

Chicken

Chicken Marsala + Mushroom Cream Sauce Chicken Piccata + Lemon Caper Sauce Chicken Florentine + Spinach Cream Sauce Grilled Chicken + Alabama White Sauce

Beef

Petite Filet + Mushroom Cream Sauce Steak Tips + Gorgonzola Cream Braised Short Ribs + Balsamic Demi Slow Roasted Beef Brisket + BBQ Sauce

Pork and Seafood

Pork

Prosciutto Wrapped
Pork Tenderloin
BBQ Pulled Pork
Herb Roasted Pork Tenderloin
+ Mustard Glaze

Seafood

Pesto Grilled Salmon*
Shrimp & Grits*
Grilled Mahi* with
Lemon Dill Sauce



Carving Station

Options

Herb Rubbed Pork Loin + Bourbon Applesauce

Garlic & Pepper Roast Beef + Caramelized Onion Au Jus

Chipotle Flank Steak

+ Charred Scallion Chimichurri

Prime Rib

+ Horseradish Cream

Beef Tenderloin

+ Red Wine Jam

Buffet Style



Vegetables

Green Bean Almondine
Broccolini Almondine
Sauteed Broccolini
Grilled Asparagus with Parmesan
Roasted Vegetable Medley
Summer Succotash
Green Bean Salad
Grilled Mushroom Medley
Southern Style Green Beans



Starches

Pasta

Smoked Macaroni Mac and Cheese Bar Creamy Alfredo

Potatoes

Garlic Mashed Potatoes
Boursin Mashed Potatoes
Herb Roasted Fingerlings
Mashed Sweet Potatoes
Mashed or Sweet Potato Bar
Rosemary Parmesan Red
Skin Potatoes

Salads

Classic Steakhouse

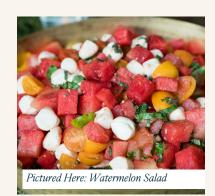
Cheddar cheese, tomatoes, house-made croutons, red onions, ranch and/or herb vinaigrette

Watermelon Caprese

Tomato, mozzarella, and arugula with basil vinaigrette

Roasted Butternut Squash
Spiced Maple Vinaigrette

Spinach + Strawberry
Lemon Poppy Seed Vinaigrette



Weddings



Wedding Cakes - Every Detail in Perfect Order for a Perfect Day

Congratulations on your engagement! This is such an exciting time in your life and Mason Dixon would be honored to be a part of your big day. With our custom Wedding Cake design, we can make your dream wedding a reality! A few highlights when choosing a Mason Dixon cake:

- -A variety of scratch made cake, filling and frosting flavors to choose from
- -Tasting of up to 4 flavors
- -Allergen friendly options including vegan, dairy free, egg free and paleo
- -Complimentary 6" round wedding cake on your first anniversary - no eating cake that has been in the freezer for a year!



Sweets and Treats

Bites

Brownie Bites

Assorted Cookies

Cheesecake Bites

Mini Cupcakes

Cake Pops

Chocolate Covered Strawberries

Shooters

Chocolate Trifles

Strawberry Shortcake

Key Lime

Banana Foster with

Banana Rum Caramel

Cheesecake Bar

Traditional Cheesecake with assorted toppings:

Caramel

Blueberries

Raspberry Sauce

Strawberry Sauce

Chocolate Sauce

