

HORS D'OEUVRES & CROSTINIS

VEGETARIAN

GAZPACHO SHOOTER *tomato, cucumber, sherry vinegar, toasted croutons*
TWICE BAKED POTATO *sundried tomato-basil pesto*
MINI BLACK BEAN BURGER *tomato jam, white cheddar, arugula*
AVOCADO TOAST *ricotta, tomato, shallots, arugula, white balsamic vinaigrette*
FIG PHYLLO CUP *brie, raspberry, fresh thyme, sea salt*
STUFFED MUSHROOM *garlic rosemary wild rice*

BEEF

PEPPER CRUSTED BEEF *puff pastry, creamed spinach*
MINI REUBEN *corned beef, sauerkraut, swiss, rye*
GAUCHO BEEF SKEWERS *Argentine steak sauce*
INDIVIDUAL STEAK NACHO *avocado salsa, queso fresco, lime marinated onions*
BEEF TARTAR *oyster sauce, oiled simply dressed arugula, in a spoon*

POULTRY

CHICKEN PARMESAN MEATBALL *tomato gravy*
HOT CHICKEN SALAD SLIDERS *pickles, yeast roll*
FRIED CHICKEN *yeast rolls, comeback sauce*
GRILLED CHICKEN SKEWERS *teriyaki bulldog sauce*
DUCK BACON *sweet potatoes biscuits, blackberry jam*

PORK

PULLED PORK JOHNNYCAKE *house mustard*
ANTIPASTO SKEWER *mozzarella, peppadew, salami, olive, basil*
COUNTRY HAM BISCUIT *seasonal jam*
PIMIENTO CHEESE & BACON *Triscuit, arugula, tabasco-honey vinaigrette*
HOUSE BACON *brown sugar vinegar, biscuit rounds*

GAME

FRIED QUAIL BREAST BISCUITS *green onion tartar, crystal hot sauce*
GRILLED LAMB CHOP *green goddess, feta crumble*
BISON SLIDER *gruyere, stout braised onion, porcini aioli, brioche bun*

SEAFOOD

TUNA POKE *serrano pineapple sauce, wakame salad, wonton spoon*
SHRIMP & GRITS *bacon, mushrooms, scallions, garlic cheese grits, mini mason jar*
LOMI LOMI TACO *smoked salmon, lemon caper cream*
55 SOUTH SHRIMP PO'BOY SLIDER *slaw, pickles, comeback sauce*
OCTOPUS *chile roasted, arugula puree*
CRAB & CUCUMBER *tea sandwiches*
SHRIMP COCKTAIL SHOOTER *marinated celery, fresh lemon (grilled or fried)*
CRAB CAKE *lemon, black garlic aioli*
BACON WRAPPED SCALLOPS *sweet bourbon reduction*

CROSTINIS

BOURSIN *marinated cherry tomato, basil-mustard vinaigrette*
MOZZARELLA *roasted tomato, black pepper, garlic olive oil*
GRILLED PEACH *ricotta, basil, balsamic*
SHAVED RADISH *mascarpone, marinated kale*
SMOKED SALMON *cream cheese, pickled red onion, capers*
CAJUN SHRIMP *bacon bourbon jam, arugula puree, pickled red onions*
WHIPPED BRIE *honeyed walnuts*
CHICKEN TINGA *street corn, cilantro*



STATIONS

RED PONY CLASSIC

SHRIMP AND GRITS

BEEF TENDERLOIN *sliced, lemon butter, sea salt*

RP CHOPPED SALAD *romaine, tomatoes, red onion, parmesan, vinaigrette*

GRAZING TABLE

CHEESE *imported & domestic, crackers*

FRESH BERRIES & MELONS

ADD-ONS

charcuterie, pickles, house mustard

warm olives & nuts

chip & dip

pretzel bites with house mustard

house pickled vegetables

BISCUIT & CORNBREAD

HOUSE MADE BISCUITS, SOUTHERN STYLE

CORN BREAD, SWEET POTATO BISCUITS

pimiento cheese fruit preserves, onion jam,

pepper jelly, whipped butter, and honey

SLIDERS

HOT CHICKEN SLIDERS *mayo, pickles*

BISON SLIDER *gruyere, stout braised onion, porcini aioli, brioche bun*

BLACK BEAN BURGER *tomato jam, white cheddar, arugula, white balsamic vinaigrette*

BBQ

BBQ PULLED PORK

traditional and Alabama white sauces

GREEN CHILI MAC'N CHEESE

CUCUMBER, TOMATOES & FETA SALAD

SWEET YEAST ROLLS

CHIP & DIP

pick 3 - served with assorted breads and crackers

hummus | spinach artichoke | blue cheese

elotes | guacamole | sausage cheese "queso"

Italian layer dip | pimiento cheese

buffalo chicken dip

FLATBREAD

pick 3

BEEF TENDERLOIN *roasted tomato, caramelized onion, blue cheese*

MEDITERRANEAN *artichokes, toasted walnuts, feta, beet, roasted peppers*

PROSCIUTTO BASIL *Spicy tomato sauce, fresh mozzarella, shaved shallots, prosciutto, basil*

BBQ CHICKEN *bacon jam, grilled chicken, pickled red onions, caramelized onion cheddar*

QUATRO FORMAGIO *mozzarella, fontina, cheddar, pepper jack*

MUSHROOM *wild mushrooms, gruyere, arugula*

ITALIAN

SHRIMP COCKTAIL *pesto aioli*

CHICKEN PICCATA *linguine, lemon olive oil, herbs, pecorino Romano*

ROASTED BRUSSELS *creamy red wine*

vinaigrette, parmesan frico

RUSTIC ITALIAN BREAD

STEAK & WINE

SLOW-ROASTED RIBEYE *cabernet mushrooms*

LOBSTER MAC N CHEESE

CAESAR SALAD



CUSTOM BUFFET

pricing includes 1 salad, 2 entrees, 3 sides and assorted breads with whipped butter

SALAD

CAESAR *romaine, garlic parmesan dressing, croutons*
GARDEN *mixed greens, tomatoes, cucumbers, carrots, ranch, Italian dressing*
KALE & SHAVED BRUSSELS *mustard-bacon dressing, walnuts, blue cheese*
BROCCOLI *bacon, shallots, sunflower seeds, herbed buttermilk dressing*
WATERMELON *mint, watercress, balsamic vinaigrette*
MEDITERRANEAN *orzo, arugula, onion, tomato, olives, cucumber, herbed feta, champagne mint vinaigrette*
ASIAN SPINACH *mandarin oranges, almonds, sesame seeds wonton strips, lemon ginger vinaigrette*

ENTREES

MAHI-MAHI *orange chipotle, scallion slaw*
GARLIC ROTISSERIE PORK LOIN *smoked tomato sauce*
SHRIMP & GRITS *bacon, mushrooms, scallions and garlic cheese grits*
BALSAMIC BRAISED SHORT RIBS *mushroom demi glace*
8 HR. PEPPER CRUSTED BRISKET *BBQ vinegar sauce*
ROASTED ATLANTIC SALMON *cilantro garlic lime pesto*
CRISPY PORK *citrus-garlic vinaigrette*
SOUTHERN FRIED CHICKEN
GRILLED CHICKEN BREAST *Italian herb vinaigrette*
SMOKED PRIME RIB *horseradish cream*
CHICKEN PICCATA *lemon caper butter sauce*
CORNMEAL CRUSTED GROUPER *Creole tomatoes, white wine, onions, peppers +*

SIDES

FIRE ROASTED TOMATO RISOTTO *pecorino cheese*
ROASTED ASPARAGUS *garlic, parmesan*
SEASONAL MARINATED & GRILLED VEGETABLES *olive oil & herbs*
ROASTED BRUSSEL SPROUTS *pepper jelly vinaigrette*
MASHED POTATOES *choose (1):*
boursin cheese | caramelized onion | sourcream & chive
CHARRED BROCCOLI *peanuts, raisins, cider vinaigrette*
SOUTHERN SQUASH CASSEROLE *goat cheese crust*
GRILLED CORN SALAD *charred poblano chile, hominy, cilantro, queso fresco*
FOUR CHEESE MAC & CHEESE
SMOKED CAULIFLOWER STEAKS *chiles, garlic*
GRILLED BROCCOLINI *lemon zest, fresh cracked black pepper, sea salt*
SMASHED & FRIED NEW POTATOES *chimichurri sauce*
GREEN BEANS *slow cooked with ham hock broth*
BACON CAULIFLOWER GRATIN

DESSERT

STRAWBERRY SHORTCAKE *angel biscuits, vanilla whipped cream*
ASSORTED COOKIES
chocolate chip, white chocolate-macadamia, sugar, oatmeal raisin
CHOCOLATE DEMISE *raspberry-grand Marnier, whipped cream*
TOASTED COCONUT LAYER CAKE *coconut cream*
SEASONAL BREAD PUDDING
LEMON MERINGUE TARTS *blueberry salad*
TRADITIONAL KEY LIME PIE
HOUSE MADE BROWNIES *salted caramel & walnuts*



SPECIALTY BUFFETS

ITALIAN

ITALIAN CHOP SALAD *olives, salami, pepperoncini, red onion, Italian vinaigrette*

CHICKEN MARSALA *mushroom, marsala reduction*

HOUSE MEATBALL ZITI *spicy marinara, zucchini, mozzarella, fresh basil*

VENETIAN BROCCOLI *golden raisins, pine nuts, lemon vinaigrette*

TRUFFLE PARMASEAN RISOTTO *garlic*

RUSTIC ITALIAN BREAD

RED PONY CLASSIC

CAESAR SALAD *romaine, garlic parmesan dressing, croutons*

SHRIMP AND GRITS *bacon, mushrooms, scallions, garlic cheese grits*

SLICED BEEF TENDERLOIN *lemon butter, Maldon sea salt*

BLUE CHEESE CORN RISOTTO

ASPARAGUS

HOUSE FOCCACIA *truffled lima bean puree & whipped butter*

SOUTHERN BELLE

GARDEN SALAD *cucumber, tomato, greens, cheddar, buttermilk herb dressing*

PEPPER CRUSTED BRISKET *smoked tomato jam*

CHICKEN *fried or smoked*

BRAISED GREENS

GREEN CHILI MAC & CHEESE

BRUSSELS SPROUT SLAW *shaved, carrots, green onion, vinegar*

SUCCOTASH *lima beans, corn, red peppers, pickled okra, bacon*

CORNBREAD MUFFINS *whipped honey butter*

FRESH MEXICAN

GUACAMOLE & FIRE ROASTED TOMATO SALSA *house corn chips*

SEARED AHI TUNA NACHOS *avocado, pickled red onion, pico, ancho mayo*

ELOTES DIP *charred corn, chile-lime mayo, cotija, cilantro*

CARNITAS TACO STATION *grilled pineapple salsa, cilantro avocado crema*

SHRIMP ENCHILADAS *salsa verde cream, queso blanco*

REFRIED BLACK BEANS

CILANTRO LIME RICE



BRUNCH

PASSED APPETIZERS

SAUSAGE & PANCAKE "CORN DOGS"

LOX CROSTINI *pickled red onion, fresh dill, cream cheese*

QUICHE BITES *bacon, cheddar*

PARFAIT JARS *yogurt, berries, granola*

DEVEILED EGGS & HAM *arugula puree, crispy pancetta*

BUFFET

EGGS *choose 1*

SCRAMBLED EGGS

SPINACH & ARTICHOKE FRITTATA

MINI DENVER QUICHE *bacon jam*

BREAKFAST ENCHILADA *ham, egg, cheese*

CAJUN BENEDICT *cheddar biscuits, andouille, Cajun hollandaise*

BREADS *choose 1*

FRENCH TOAST BAKE *blueberry, cream cheese*

WAFFLES *macerated strawberries, syrup, whipped cream*

BISCUITS *jams, whipped honey butter*

MINI MUFFINS *assorted flavors, whipped butter*

HOUSE MADE CINNAMON ROLLS *vanilla cream cheese frosting*

MAINS *choose 1*

CRISPY BACON & SAUSAGE LINKS

SIRACHA GLAZED HONEY HAM

HERB CRUSTED PRIME RIB *horseradish cream*

FRIED CHICKEN

SHRIMP & GRITS

SMOKED TURKEY *Alabama white sauce*

SIDES *choose 3*

CORN BEEF HASH

MCCONNELL HOUSE HOME FRIES

ROASTED TOMATO & ASPARAGUS POLENTA WITH GRUYERE

FRESH FRUIT SALAD

YOGURT BAR- VANILLA YOGURT, GRANOLA, BERRIES

B.L.T. PASTA SALAD

CANDIED COLLARD GREENS

SHRIMP COCKTAIL *house cocktail sauce, pesto aioli*

BERRY SALAD *greens, seasonal berries, spicy candied pecan, vanilla vinaigrette*

STATIONS

CREATE YOUR OWN *choose 3 items from the buffet categories, each item needs to come from a different category*

BRUNCH COCKTAILS

alcohol service available only at McConnell House

BUBBLES BAR *sparkling wine, OJ, 3 fruit purees/juices, oranges, berries*

BLOODY MARY BAR *vodka, house bloody mary mix, tomato juice,*

hot sauce, pickled vegetables, celery, olives

