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# *Banquet Menu*

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*A New Play on an Old Classic*

*3rdncourt.com*

*901.930.0793*

# Breakfast

## Hot & Hearty Breakfast | \$23

Scrambled Eggs, Petit Jean bacon or house made sausage, hand rolled buttermilk biscuits with sausage gravy, Hanna Farm Grits or breakfast potatoes, fresh cut fruits, cold cereals with milk, J Brooks coffee, J Brooks decaf coffee, hot tea.

## Continental Breakfast | \$15

Fresh Muffins, Everything Bagels with Cream Cheese, Savory Buttermilk Biscuits, fresh fruit, assorted fruit juices, J Brooks coffee, J Brooks decaf coffee, hot tea.

## Grab N' Go Breakfast | \$17

Sausage Egg & Cheese Biscuit Sandwich, Bacon Egg & Cheese Everything Bagel Sandwich, Fresh Muffins, assorted fruit juices, J Brooks coffee, J Brooks decaf coffee, hot tea

## Breakfast Add Ons:

- Assorted Fruit Juices \$3.5 per Juice Bottle
- Onions, Peppers to Eggs \$1.5 per person
- Mushrooms to Eggs 1.5 per person
- Grated Cheese to Eggs or Grits \$2 per person
- Scrambled Eggs \$4.5 per person
- Coffee: J Brooks Onyx or Decaf \$16 per Gallon
- Community Brazilian Roast \$11 per Gallon

# Lunch & Dinner

## Deli Pack | \$17

Tray of Sliced Deli Meats including: Sunrise's Cajun Smoked Turkey, Honey Coated Ham, Roast Beef, and Hard Salami served with assorted cheeses, lettuce, tomato, red onion, hoagie buns, whole wheat wraps, and accoutrement. (*Accoutrement includes pickle spears, peppadews, pickled banana peppers.*)

Chocolate Chip Cookies

Beverages: Iced Tea and Water Pitchers with Lemon

*Recommended add on: Garden Salad: mixed greens, tomatoes, cucumbers, carrots served with ranch, bleu cheese, citrus vinaigrette*  
\$3 per person

## Southern Hospitality | \$23

Sweet Tea Fried Chicken (*Roasted Chicken upon request*) served with mashed potatoes, gravy, black eyed peas, collard greens, cornbread, buttermilk biscuits, watermelon or other seasonal fruit, iced tea, lemonade, water.

## Cuban Taco Party | \$29

(20 person minimum or \$150 set up fee)

Slow Roasted Pork Butt Marinated in Mojo served with soft corn tortillas from Tortilleria la Unica, shaved cabbage, radishes, salsa verde, crumbled cotija. This taco party is accompanied with esquites (traditional Mexican style street corn), and charro beans.

## **Italian | \$26**

Italian Style Salad with mixed greens, tomatoes, cucumber, red onion, artichoke hearts, garlic croutons, and red wine vinaigrette. Crispy Zucchini Ribbons with marinara. Chicken Piccata with angel hair pasta, capers, lemon, parmesan, white wine garlic sauce. Pasta Bolognese - beef tomato gravy, onion, garlic, parmesan and pasta. Garlic Bread

## **Porchetta | \$MKT**

20-100# whole hog from Home Place Pastures in Como, MS deboned and stuffed with house Italian sausage, apricots, spinach and pork loin. It is then roasted whole and head on to a crispy golden brown skin and sliced in front of the guests. Price is MKT, and there is a one month lead on this order.

## **Sushi Buffet | \$MKT**

A selection of hand rolled sushi by our very own Sous Chef at Sweet Grass Bobby Cook. Bobby has an extensive background in Sushi and Nigiri. We recommend discussions with Bobby to customize each party's Sushi Menu.

## **Memphis BBQ Buffet**

A) Central BBQ Pulled Pork, slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce, Iced Tea, Lemonade, water pitchers. **\$10.50/guest**

B) Central BBQ Smoked Dry Rubbed Ribs, slaw, baked beans, and Mac n' Chz. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers. **\$18/guest 4 bone portion, \$23.50/guest 1/2 slab portion**

C) A combination of Central BBQ Pulled Pork, and Dry Rubbed Ribs, slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers. **\$16/guest**

D) Central BBQ Smoked Meats Platter including pulled pork, turkey, chicken, brisket, smoked bologna, and smoked sausage. Served with slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers. **\$15/guest slider portion, \$18/guest on full size sandwich portion**

*\*Suggested add ons for Central BBQ Packages:  
Smoked Chicken Wings \$1.80 per full size wing  
BBQ Nachos \$5 appetizer portion, \$7.50 1/2 Nacho Portion  
Banana Pudding \$2.50 per guest  
Additional \$50 Set Up Fee for all BBQ Orders.*

## ***Lunch Add Ons:***

- Tomato Soup w/Garlic Croutons \$2 per person
- Curried Cauliflower Soup \$3 per person
- Sub to Greek Salad: *mixed greens, tomatoes, cucumbers, feta cheese, artichoke hearts, citrus vinaigrette* \$3 per person
  
- Soft Drinks:
  - 20oz Coca Cola \$2.5 per bottle
  - 20oz Diet Coke \$2.5 per bottle
  - 20oz Sprite \$2.5 per bottle
  - 20oz Coke Zero \$2.5 per bottle
- Bottled Water:
  - 20oz Dasani Water \$1.75 per bottle
  - 1L Smart Water \$3 per bottle
- Sparkling Water:
  - La Croix Selection \$2 per can
  - 16oz Topo Chico \$2.5 per bottle

## ***Sweets***

### ***Triple Chocolate Brownies \$25***

*by the Dozen*

### ***Chocolate Chip Cookies \$18***

*by the Dozen*

### ***Trifles \$46***

*by the Dozen*

- Heath Bar Trifle | *chocolate brownie, chocolate pudding, whipped cream, heath bar*
- Key Lime Trifle | *key lime mousse, whipped cream, graham cracker crust*
- Strawberry Shortcake Trifle | *sweet biscuit, macerated strawberries, whipped cream*

### ***Homemade Pies***

*by the pie, 8 slice per pie*

- Blueberry Pie \$30
- Apple Pie \$30
- Strawberry Pie \$34
- Chess Pie \$30
- Chocolate Bourbon Pie \$34
- Coconut Cream Pie \$30