

Sample Event Menu

The menu below includes our signature dishes and are available at most events. Chef Specials may be available at each event as well. This menu is subject to change weekly.

Baby Back Ribs - Tender ribs with our signature BBQ sauce.

Maryland Lump Crab Cake - A 5 oz. Maryland lump crab cake served with our homemade remoulade sauce.

Catfish Fritters /Southern Fried Catfish - Southern fried catfish served with our homemade remoulade sauce.

Bayou Pasta - Roasted chicken, julienne peppers, spinach, and Cajun Alfredo sauce served over penne pasta.

Shrimp n Grits - Country grits topped with creole ragu and sautéed shrimp.

Next Phaze Wings (Jerk/BBQ/Garlic/Old Bay)

Bourbon BBQ Salmon - Farm raised Alaskan salmon with our Signature Bourbon BBQ sauce

Saffron Rice Vegetali - Saffron rice tossed with seasonal vegetables and sauced with garlic parmesan & BBQ.

Caesar Salad - Crisp romaine lettuce with asiago cheese and homemade cornbread croutons.

Sides: Mac & Cheese | Rice Pilaf | Seasonal Vegetables | Cornbread

Desserts: Sweet Potato Pie | Cornbread Pudding

