

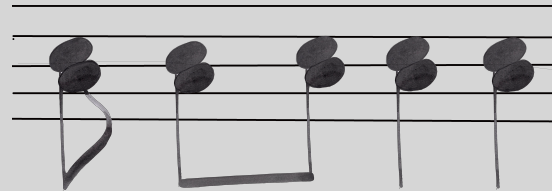
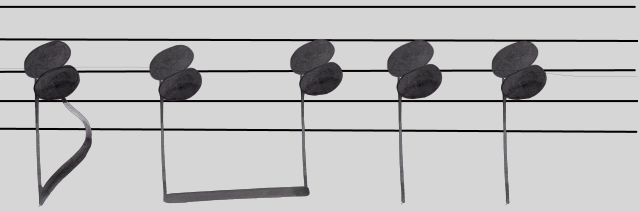


dupree catering + events

# MENU



## PICNIC WITH THE POPS



### APPETIZER PLATTER: SOUTHERN CHARCUTERIE

Pimento Cheese

Benedictine

Salmon Rillette (smoked salmon tossed lightly with tender herbs, minced shallots, bourbon smoked paprika, sour cream)

Candied Bacon

Glazed Pecans

Cucumber & Carrot with Assorted Crackers & Homemade Chive Biscuits

### CHOICE OF ENTREES (SERVED ROOM TEMP)

Bourbon Paprika Grilled Flank Steak with Peppercorn Aioli & Pickled Red Onion - \$36

Mustard Crusted Salmon with Blistered Cherry Tomatoes - \$35

Parmesan Fried Chicken Breast with Tomato Jam - \$33

Vegetarian: Southern Tomato Pie - \$30

### ALL ENTREES SERVED WITH FOLLOWING SIDES (SERVED COLD OR ROOM TEMP)

Southern Chopped Salad with Arugula, Romaine, Local Egg, Carrot, Tomato, Cucumber, Heart of Palm, Fresh Herb, Cornbread "Cracklin's" & Green Goddess Vinaigrette

Pasta Salad with Grilled Green Vegetables, Local Feta & Vidalia Onion Vinaigrette

Summer Succotash Salad with Fresh Corn, Peppers, Edamame, & Herb Vinaigrette

French Bâquette & Sweet Cream Butter

### DESSERT

Bourbon Peach Pie with Vanilla Bean Mascarpone Cream

TO ORDER PLEASE CALL  
(859)-231-0464  
[dupreecatering.com](http://dupreecatering.com)

