

# CASUAL APPROACH

**3 COURSE MENU**  
**\$75 PER PERSON \$375 MINIMUM**

---

## FIRST COURSE

### **Local Green Salad**

Local Lettuce | Bacon Ranch | Petite Tomatoes | Hot House Cucumbers |  
Pickled Red Onions

## SECOND COURSE

### **Southern Fried Shrimp and Grits**

Stone Ground Grits | Creole Butter | Shrimp | Chive Oil

## THIRD COURSE

### **Old Fashion Banana Pudding**

Vanilla Wafers | Baileys Custard | Vanilla Bean Pulp | Ripe Banana