



Hors D'oeuvres

FIRECRACKER SHRIMP

fresh gulf shrimp in a sweet and spicy cream sauce

SPICY SHRIMP COCKTAIL

fresh jumbo shrimp with house spicy cocktail sauce

FRIED GULF GROUPER, OYSTERS OR SHRIMP

fresh and wild caught lightly battered and perfectly fried with house cocktail and tartar sauces

GRILLED BACON WRAPPED SHRIMP

fresh gulf shrimp wrapped in Applewood bacon, lightly seasoned and grilled

CAJUN SHRIMP & GRITS SHOOTERS

cajun shrimp with smoked gouda grits, Hubbard's smoked sausage, andouille sausage and topped with creamy bacon garlic sauce

FRIED WHITE CHEDDAR CHEESE CURDS

beer battered cheese bites with warm marinara

FRIED CALAMARI

golden fried calamari with sweet marinara sauce

OYSTER RAW BAR

fresh Florida oysters with house cocktail and an assortment of hot sauces

HUBBARD'S SMOKED SAUSAGE

Thomasville's own smoked sausage with two house BBQ sauces

GRILLED BACON WRAPPED QUAIL

quail breast wrapped with hickory smoked bacon and topped with Bourbon pepper jelly glaze

BRIE, APPLE BUTTER, AND CANDY PECAN CROSTINI

toasted French baguette with warm brie and apple butter and topped with candy pecans

FRIED FILET MIGNON TIPS

golden fried filet mignon tips drizzled with house white sauce

PULLED PORK SLIDERS

pulled pork sliders with Georgia peach and Vidalia BBQ sauce

MINI SPARE RIBS

fried mini spare ribs drizzled with house BBQ sauce

CRAB RANGOON

crispy crab Rangoon served with sweet and sour sauce

SPINACH AND FETA SPANAKOPITA

warm pastry filled with spinach, garlic, feta and ricotta cheese and wrapped in phyllo dough

CRABCAKE SLIDERS

fried lump crab on brioche bun and topped with tartar sauce

OYSTERS ROCKEFELLER

fresh Florida oysters, spinach & garlic butter with melted smoked Gruyere cheese. Broiled on site and served hot!

FRIED GREEN TOMATOES

house battered fried green tomatoes served with house remoulade

FRIED OKRA

house battered fried okra served with house remoulade

FRIED PICKLES

house battered deep fried dill pickles served with house remoulade

ITALIAN MEATBALLS

Italian seasoned meatballs served with marinara or house BBQ sauce

SMOKED FISH DIP

house hickory smoked salmon or amberjack dip served with assorted crackers and hot sauces

MINI BLT'S

bacon, lettuce and tomato served on mini toasted white bread

MINI PIMENTO CHEESE SANDWICHES

creamy pimento cheese sandwiches served on fresh French bread

EGG ROLLS

golden fried egg rolls served with signature sweet & sour sauce

SPRING ROLLS

golden fried spring rolls served with Polynesian sauce

SMOKED WHOLE SALMON FILET

brown sugar and honey smoked whole salmon filet on a bed of greenery served with assorted crackers

CHICKEN AND WAFFLES

fried chicken nuggets on mini waffles topped with maple syrup and powdered sugar

PROSCIUTTO WRAPPED GOAT CHEESE STUFFED DATES

served with a Mayhaw jelly glaze

FRIED LOBSTER TAIL SKEWERS

golden fried lobster tail with garlic aioli drizzle



Salad

SPRING MIX

candy pecans, gorgonzola cheese, craisins & served with champagne vinaigrette

GARDEN

iceberg, ham, feta, red onion, shaved carrots & served with house dressing

ARUGULA

baby arugula, peaches, goat cheese, fresh basil, toasted pine nuts, & served with house vinaigrette

CAESAR

fresh romaine, shaved parmesan, homemade croutons & served with house caesar dressing

STRAWBERRY SPINACH

baby spinach, diced chicken, strawberries, candy pecans, red onion, feta & served with house vinaigrette



Grazing

CHARCUTERIE PEDDLERS CART

A crowd favorite – this addition to your next event is sure to be a hit. The 4 ft by 2 ft cart is packed full of charcuterie favorites including: assorted cured meats, local and imported cheeses, olives, nuts, dried fruits, crackers and jams – a great centerpiece for weddings and large events!

CHARCUTERIE BOARD

assorted cured meats local and imported cheeses, olives, nuts, dried fruits, crackers and jams, served on a large platter or cutting board

FRUIT & CHEESE BOARD

seasonal fruits with local and imported cheeses, served on a large platter or cutting board



Entree

Fried

All seasoned with Red Hill's signature batter and fried golden brown

FRESH GULF SHRIMP

FRESH GULF GROUPER

FRESH FLORIDA OYSTERS

FRIED CHICKEN

FRIED PORK CHOPS

Smoked

WHOLE FILET MIGNON

whole prime filet mignon smoked and served with creamy house horse radish sauce

CHICKEN

whole fresh chicken brined 48 hours, smoked and quartered on site

WHOLE SALMON FILET

Hickory smoked wild caught whole salmon filet brined in honey and brown sugar

SMOKED PRIME PORK TENDERLOIN

Smoked Pork tenderloin basted with maple, pepper jelly, & bourbon glaze



Grilled

FILET MIGNON

prime cut Filet seasoned and served with Red Hill's white sauce

RIBEYE STEAK

prime cut and perfectly marbled with butter crusted house rub

CHICKEN

brined 48 hours and served with Red Hill's white sauce.

Pasta

FRESH GULF SHRIMP PASTA ALFREDO

fresh shrimp, garlic, chives, lemon zest, in a white wine Alfredo sauce

LOBSTER RAVIOLI WITH WARM

MARINARA

steamed Maine lobster, garlic, chives, ricotta cheese, fresh basil, in a warm marinara sauce

MEAT LASAGNA

Italian sausage, ground beef, onion, garlic, crushed tomatoes, ricotta, mozzarella cheese & lasagna pasta

CREAMY CAJUN CHICKEN PASTA

grilled white meat chicken, creamy Alfredo, Cajun seasoning, & penne pasta

CHICKEN AND SAUSAGE PAELLA

Grilled chicken, Hubbards smoked sausage, chorizo, shrimp, and yellow rice with herbs & seasoning

LEMON CHICKEN PICCATA

Roasted chicken, capers, garlic cream sauce, fresh lemon, on a bed of fettuccine pasta

Sides

CREAMY SMOKED GOUDA GRITS
FOUR CHEESE MAC-N-CHEESE
COWBOY BBQ BAKED BEANS
SQUASH/ZUCCHINI CASSEROLE WITH CHEDDAR CHEESE
SWEET AND TANGY COLLARD GREENS WITH HAM HOCK
COLESLAW
BLACK EYED PEAS WITH SMOKED JOWL
GARLIC RANCH MASHED POTATOES
PARMESAN DUSTED ASPARAGUS
SWEET DINNER ROLLS
CAESAR, GARDEN & GREEK SALAD
ROASTED POTATO MEDLEY WITH GARLIC, THYME, AND ROSEMARY
SWEET CREAMED CORN
ROASTED MAPLE, CINNAMON CARROTS
SWEET POTATO CASSEROLE
GREEN BEANS WITH BROWN SUGAR GLAZE AND SHAVED ALMONDS



Brunch

MIMOSA BAR

WAFFLE BAR WITH FRUIT TOPPINGS, WHIPPED CREAM, & SYRUP

FRUIT AND CHEESE PLATTER

CHARCUTERIE PLATTER

SPINACH ARTICHOKE QUICHE

ROASTED VEGETABLE QUICHE

ASSORTED BAGELS AND CREAM CHEESES

CHICKEN SALAD CROISSANTS WITH HOME FRIES

TURKEY AND HAM SUBS

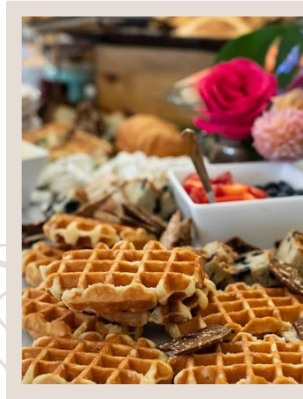
ASSORTED CHICKEN WINGS

SOUTHERN FRIED CHICKEN

BREAKFAST BURRITOS WITH SALSA, SOUR CREAM, CILANTRO, & HOT SAUCES

SAUSAGE, EGG, AND CHEESE CROISSANTS

SCRAMBLED EGGS, LINK SAUSAGE, BACON, & HOME FRIES



Ask about our brunch/wedding day package!

