

Southern Cross Kitchen

Lansky Pixels
restaurant
group
& catering

Three Course Dinner & Cocktails

For Four \$250

First Course

Appetizer pick one

Eight Classic Deviled Eggs

Four Cheesesteak Eggrolls *w/ spicy ketchup*

Sixteen Jumbo Wings *choice of BBQ, voodoo, buffalo*

Two Crab & Artichoke Dips *w/ seasoned pita +10*

Salad pick one

House Salad *w/ choice of dressing*

Caesar Salad

Watermelon Salad

Specialty Cocktail pick one... 32oz

Southern Lemonade

Southern Margarita

COVID Cure

Jalapeno Margarita

Bourbon Sweet Tea

Rum Runner

Seasonal Sangria

Maggie Mae

Second Course

Entree pick one

Eight Pieces Fried Chicken

Four Halves of BBQ Chicken

Two Pounds BBQ Brisket

Two Full Racks of BBQ Baby Back Ribs

Two Pounds Honey Glazed Salmon

Two Quarts Jambalaya

Two Quarts Shrimp & Grits +20

4 Eight oz Filets *w/ red wine demi +40*

Sides pick two

One Quart Smoked Mac n' Cheese

One Quart Garlic Mashed Potatoes

One Pint Roasted Brussel Sprouts

One Quart Carolina Rice & Red Beans

One Quart Honey Glazed Carrots

One Quart Succotash

One Quart Haricot Verts

One Quart Cheesy Grits

One Quart Creamed Spinach

Box of French Fries

Box of Tater Tots

Specialty Cocktail pick two... 12oz

Sazerac

Jon's House aged Manhattan

Old' Fashion

Spa Day

Bourbon Sour

Vodka or Gin Martini

Maple Bourbon Smash

French 75

Chocolate Martini

White Chocolate Martini

Expresso Martini

*if there's something you like,
ask and we can make that for you*

Third Course

Dessert pick two

Seasonal Cheesecake

Triple Chocolate Cake

Seasonal Bread Putting

Peach Cobbler

Beignets

Seasonal Crème Brule