



REIMAGINED FAVORITES INSPIRED BY ICONIC MACON TASTEMAKERS OF THE PAST AND PRESENT

GREEN JACKET INSPIRED SALAD STATION

artisanal greens, scallions, parsley, cherry tomatoes, toasted pita chips, iconic green jacket dressing

OCMULGEE MOUNDS INSPIRED BLUE CORN BITES FGF

sweet potato, three sisters salad, chimi, fried shredded tortilla, micros, arilled blue corn tortilla

NU-WAY INSPIRED BACON DOG

candied bacon-wrapped beef hotdog, sweet pickled georgia peach relish, balsamic glaze, candied pecan dust, toasted brioche

JIM SHAW'S INSPIRED SHRIMP AND GRITS GF

hominy grits with garlic, butter, white wine and cream, shrimp, tasso ham, cherry tomato, kale, parlsey, watercress, chives

PAPOULI'S INSPIRED SPANAKOPITA BITES

creamy spinach, feta, phyllo, tzaziki sauce

BEAR'S DEN INSPIRED PECAN PIE V

classic southern style pie, caramel, lemon glass

ROOKERY INSPIRED SLIDER

pork and beef patty, bacon jam, gouda, tarragon pickles, kings hawaiian bun

ROOKERY INSPIRED BEER BATTERED FRENCH FRIES

thyme, parsley and chives, white truffle oil, hickory smoked torula yeast, vegan garlic aioli dipping sauce

DIETARY CONSIDERATIONS

Vegan

V Ovo-Lacto Vegetarian

GF Gluten Free

FINCHER'S BARBECUE INSPIRED PORK BELLY

blackberry glazed pork belly, boursin sweet pickled blackberries, micros, crostini

H & H INSPIRED FRIED MAC AND CHEESE AND BRISKET BITES

smoked brisket, red pepper barbecue sauce, battered and fried mac and cheese bites

DOVETAIL INSPIRED SMOKED TROUT ROE AND PARSNIP V GF

freshwater caviar, parsnip puree, caramelized parsnip bites, fry-dried parsnip chips

NATALIA'S INSPIRED WHITE CHOCOLATE BREAD PUDDING V

crisp candied orange peel, cinnamon/ginger whipped cream

NEW CULINARY CREATIONS FROM OUR HELMS COLLEGE DREAM CHASERS – THE FUTURE OF MACON'S CELEBRATED FOODIE SCENE

LAMB LOLLIPOPS (CARVING STATION) GF

roasted lamb, pistachio herb crumble, whipped goat cheese, tarragon pistou, fig sauce, micro flowers

BEET RIBBON BUNDLES F

ribboned braised beet trusses, roasted caramelized tops, lemon juice, apple relish, chervil, lemon gel

MINI PATTY MELT

beef patty, cheddar, grilled red onion and chipotle aioli, tarragon pickle skewers, chives, grilled sourdough baguette slices

MOROCCAN SALMON BITES

ras el hanout seasoned salmon, israeli cous-cous and pea salad, basil vin, micro basil

CARAMEL CAKE V

cardamom vanilla cake, crushed pistachios, traditional southern caramel icing, pistachio brittle shards, cardamom, honey and mascarpone cream dots



Prepared and presented by students, alumni and faculty chefs of the Helms College Polly Long Denton School of Hospitality.

