

# CATERING LISTS

## Breakfast Sandwiches

Minimum of 15 people

### **Biscuit Sammies - \$6**

Egg & Cheese with Choice of Ham, Bacon, Sausage

Add \$1 for Vegan Bacon or Sausage

### **Croissant Sammies - \$7**

Egg & Cheese with Choice of Ham, Bacon, or Sausage

Add \$1 for Vegan Bacon or Sausage

Fresh Strawberries & Nutella

Bottled Water - \$1.50

Bottled Simply Orange - \$2.50

## Box Lunch

\$17 per person

Minimum of 12 People

Box lunch includes Chips or Whole Fruit, Cookie or Granola Bar,

Cutlery & Bottled Water or Canned Soda

Choice of Bread; Sourdough, Wheatberry, Croissant

Add \$1 GF Bread or Lettuce Wrap

### **Honey Ham & Swiss**

Lettuce, Tomato & Maple Mustard

### **Smoked Turkey & Cheddar**

Lettuce, Tomato, Red Onion & Roasted Garlic Mayo

### **Roast Beef & Pepper Jack**

Lettuce, Tomato, Red Onion & Horseradish Sauce

### **Hummus & Roasted Veggies**

Peppers, Onions, Summer Squash, Zucchini & Pesto

## Deluxe Box Lunch

\$19 per person

Box Lunch includes Chips, Whole Fruit or Pasta Salad, Cookie or Kind Bar, Cutlery & Bottled Water or Can Soda

Choice of Bread; Sourdough, Wheatberry, Croissant or French Bread

Add \$1 GF Bread or Lettuce Wrap

### **Turkey, Bacon & Avocado Club**

Lettuce, Tomato, Swiss Cheese & Chipotle Mayo

### **Roast Beef & Brie**

Pickled Red Onion & Horseradish Sauce

### **Chicken Salad & Pimento Cheese**

Lettuce & Tomato

### **Roasted Tomato & Fresh Mozzarella**

Red Onion, Spinach, Pesto & Balsamic Drizzle

## Salad Lunch Box

\$19 per person

Salad Box Lunch includes Whole Fruit or Cookie, 3oz Dressing, Cutlery & Bottled Water or Canned Soda  
Extra Dressing \$1

### **Chicken Caesar**

Romaine, Parmesan & Croutons

### **Cobb Salad**

Lettuce, Tomato, Cucumber, Ham, Turkey, Egg & Cheddar Cheese

# Nibbles & Noshes

Hors D'oeuvres are priced two to three pieces per person

Minimum of 15 people

## **\$5 per person**

Spinach Dip & Pita Chips

Hummus & Pita or Veggies

Roasted Vegetable & Cheese Crostini

Goat Cheese Cucumber Sandwiches

Twice Baked Stuffed Potatoes

Spin Dip Stuffed Mushrooms

Brie & Caramelized Onion Tartlets

House BBQ Pork Sliders

Ham & Cheese Sliders

Chicken Satay

BBQ Chorizo Meatballs

Broccoli Salad

Mini Quiches

Pimento Cheese & Crackers

Tomato & Feta Bruschetta

Chicken Salad filled Phyllo Cups

Cucumber Cups with Hummus

Pretzel Bites with Beer Cheese

## **\$7 per person**

Cheese Tray with Fruit & Crackers

Shrimp Cocktail

Creole Crab Dip with Toast Points

Roasted Mushroom & Brie Torte

Asparagus wrapped in Prosciutto

Chicken Tender with Dressing

Smoked Salmon Crostini

Brie en Croute with Seasonal Fruit Compote

Bacon wrapped Fingerling Potatoes

Beef Satay

Sesame Tuna with Crunchy Broccoli Slaw

Mini Tomato Pies

Philly Steak Sliders

Pork Tenderloin Slider on Rosemary Biscuit

Caprese Skewers

Smoked Salmon Display

## **\$9 per Person**

Herb Corn Cakes with Crab Salad

Crab Cake Bites

Thai Chili Shrimp & Pineapple Skewers

Beef Kabobs

Shrimp Remoulade Martini

Blackened Scallops with Mango Gazpacho

Parmesan Cups filled with Steak Tartar

Bacon Wrapped Cheese Stuffed Jalapenos

## Charcuterie Boards

All Boards include Assorted Crackers & Toast points, Mustard,

Pickles & Olives

Candied & Toasted Nuts Add \$2 per person

3 Meats & 3 Cheeses - \$10 Per Person

3 Meats & 3 Cheeses with Fruit & Veggies - \$15 Per Person



## **Buffets**

Minimum of 30 people

### **\$10 Per Person**

Grilled Chicken Cordon Blue with Mornay Sauce  
Grilled Chicken Picatta  
Chicken Parmesan  
Fried Chicken or Herb Roasted Chicken  
Fried Chicken Tenders  
Grilled Chicken with Pesto Crème Sauce  
Roasted Chicken with Brown Butter Balsamic  
Poulet (chicken & dressing)  
Orange Glazed Spiral Ham  
House Roasted Turkey  
BBQ Pork Ribs  
Roasted Pork loin with Cranberry Glaze  
Roasted Pork loin with Mushroom Marsala Sauce  
Chorizo Meatloaf or Old Fashion Meatloaf  
Italian Sausage Lasagna  
Roasted Vegetable Lasagna

### **\$15 Per Person**

Bacon Wrapped Pork Tenderloin  
Beer Braised Pork Butt  
Beef Tenderloin Tips with Mushrooms  
Shrimp Scampi over Angel Hair Pasta  
Braised Brisket  
Beef Tips in Sherry Cream Sauce  
Blackened Salmon  
Salmon en Croute  
Shrimp & Grits  
Tomato Pie

### **Market Price Per Person**

Prime Rib  
Roasted Beef Tenderloin with Horseradish Cream  
Lobster Mac & Cheese  
Shrimp or Crawfish Boil  
Whole Hog (minimum 50 people)

### **Buffet Events**

Price is figured per guest based on what items are ordered for the buffet. Buffet events can include the salad and dessert on the buffet or we can preset a salad and dessert to help streamline your event and service.

Typically for buffeted events we suggest two mains plus three sides and rolls/cornbread.

### **Plated Events**

add \$3 per person,

Please limit plates to One Main and two side Choices

## **Side Items**

Choose any Two Side Items for \$5 per person  
Choose any Three Side Items for \$8 per person  
Choose any Four Side Items for \$12 per person

Mixed Green Salad  
Roasted Field Potatoes  
Sweet Potato Casserole  
Garlic Mashed Potatoes  
Potatoes au Gratin  
Loaded Mashed Potatoes  
Cheesy Hash Brown Casserole  
Triple Cheese Mac  
Spaghetti with Bolognese or Plain Red Sauce  
Fettuccine Alfredo  
Cornbread Dressing  
Red Beans & Rice  
Cheesy Rice  
Herbed Rice  
Parmesan Grits  
Jalapeno Cheddar Grits  
Creamy Polenta  
Grilled Polenta Cakes  
Roasted/Grilled Asparagus  
Grilled Vegetable Ratatouille  
Green Beans  
Cauliflower au Gratin  
Steamed Broccoli  
Broccoli or Squash Casserole  
Collard & Mustard Greens  
Creamed Spinach  
Lima Beans  
White Bean Cassoulet  
Jalapeno Cream Corn  
Roasted Brussel Sprouts  
Fried Okra or Fried Squash  
Sesame Glazed Carrots  
Speckled Butter Beans

Most Side Items can be cooked in a Vegetarian style or cooked the Old Southern way.

This list is just a sample of the many different Side Items that we can prepare, if there is something you would like that is not on the list Please just ask and we will do our best to accommodate your request.

### **Off The Menu Events**

Smaller groups (up to 25 people) can order off of the full regular dinner menu or a smaller limited menu based on the current menu. The fewer choices your guests have the more streamlined your service will be.

### **Assorted Pick-Up Desserts - \$5 per person**

Cookies, Brownies, Blondies, Macaroons, Pralines, Lemon Bars, Chess Bars, Baklava & Fudge

### **Assorted Cobblers & Desserts - \$8 per person**

Apple or Mixed Berry or Peach Cobbler  
Apple Jack Bread Pudding or  
Cranberry W. Chocolate Bread Pudding  
Tiramisu  
Bieramisu

### **Assorted Breads - \$5**

Garlic Knots, Yeast Rolls, Focaccia or French Bread

### **Assorted Cheesecakes - \$5 per person**

Vanilla, Triple Chocolate, Oreo, Mint Chocolate, Toffee, Coffee, Pumpkin or Turtle

### **Assorted Cakes, Pies & Breads**

Molten Chocolate Cakes  
\$7 per person (minimum order 12 cakes)  
Orange or Strawberry Cake - \$40  
Hummingbird or Carrot Cake - \$40  
Key Lime Pie - \$25  
Kentucky Bourbon Pie - \$45  
Amaretto Chess Pie - \$40  
Toffee Chess Pie - \$40  
15 Layer Chocolate Stout Cake - \$13 per slice