



## Corporate Catering Menu

### **Entrees: (Choose 1)**

Pulled Pork  
BBQ chicken (slow roasted with bone in)  
BBQ chicken (bnls, skls breast roasted w/ BBQ sauce)  
Chicken Alfredo  
Chicken Salad  
Honey-baked ham  
Southern Style Roast Pork Loin (w/ brown gravy)  
Oven Roasted Herb Pork Loin (*sliced, served with pan sauce, blackberry glaze, apple or peach chutney*)  
Korean Marinated Pork (sautéed)  
Roast Beef with Gravy  
Meat Loaf with BBQ glaze  
Hamburger Steak (w/ gravy, onions and mushrooms)  
Beef Stew with potatoes, carrots, onions  
Three Cheese Meaty or All Veggie Lasagna

### **Sides: (Choose 2)**

Smashed Potatoes  
Southern Green Beans  
Oven Roasted Green Beans  
Butter Beans  
Yams  
Sweet Potato Casserole  
Rice

Rice Pilaf

Mixed Seasonal Vegetables

Baked Macaroni and Cheese

Broccoli Casserole

Pineapple Casserole

Squash Casserole

Hash Brown Casserole

Broccoli Salad

Macaroni Salad

Potato Salad

Slaw

Mixed Green Salad (*carrots, cucumber, tomato, croutons*)

Caesar Salad (*parm cheese, croutons*)

Spring Mix salad (*strawberries, mandarin oranges, walnuts*)

### **Dessert: (Choose 1)**

Triple Chocolate Chunk Brownies

Assorted Cookies (*Chocolate Chip or Oatmeal Raisin*)

Rice Crispy Treat

Banana Pudding

Éclair Cake

Vanilla Sheet cake with icing

Additional options available

*Menu includes bread, sweet and unsweetened tea, clear disposable plates, cups, utensils, napkins, and ice.*

Fees for service staff start at \$20/hour/staff w/ 1 staff per 25 guests

Minimum 50 guests