



Keeping It Simple Wedding Menu

Entrees

Pulled Pork
Honey-baked ham
Fried Bone-in Pork Chops
Southern Style Roast Pork Loin w/ Brown Gravy
BBQ chicken (slow roasted with bone-in)
BBQ chicken (boneless, skinless breast roasted w/
BBQ sauce)
Fried Chicken
Fried Chicken Tenderloins
Chicken Casserole
Chicken & Pastry
Roast Beef with Gravy
Beef Tips with Gravy
Meat Loaf with BBQ glaze
Hamburger Steak (w/ gravy, onions and mushrooms)
Beef Stew (w/ potatoes, carrots, & onions)
Country Style Steak
Lasagna
Chicken Alfredo

Bread

Yeast Roll	Cake Cornbread
BBQ Bread	Hawaiian Rolls
Biscuit	Lacy Cornbread

Sides

Smashed Potatoes
Boiled New Potatoes/BBQ Potatoes
Southern Green Beans
Butter Beans
Garden Peas
Yams
Sweet Potato Casserole
Rice
Corn
Baked Macaroni and Cheese
Broccoli Casserole
Pineapple Casserole
Squash Casserole
Hash Brown Casserole
Collards
Steamed Cabbage
Broccoli Salad
Macaroni Salad
Potato Salad
Baked Beans
Slaw
Mixed Green Salad (*carrots, cucumber, tomato, croutons*)

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