

PABOYS CATERING

WWW.PABOYSLLC.COM | CATERING@PABOYSLLC.COM | 803-632-0400



APPETIZERS

All selections serve 25

ASK ABOUT OUR PACKAGES FOR APPETIZER SPREADS

Jumbo Asian Meatballs 100

All beef house-made meatball glazed with asian sweet chili sauce topped w/sesame seeds and crushed red pepper

Spinach and Artichoke Dip 100

A warm, creamy blend of spinach, artichokes, Swiss and Parmesan cheeses, served with tortilla chips or toasted crostini.

Hot Shrimp Queso Dip 125

cream cheese shrimp dip combines three different types of cheese — cream cheese, queso cheese, and cheddar cheese — with a sautéed shrimp scampi

Stuffed Mushrooms 75

Savory stuffed mushrooms filled with cream cheese, cheddar cheese, and our proprietary spice blend topped with a baked breadcrumb topping

Mini Slider Bar 125

Served with full selection of toppings- lettuce, tomato, onion, pickles, and condiments
Add Bacon for \$2

Chicken Wings 125

Choose up to four flavors and two dipping sauces

Georgia Peach Meatballs 100

Southern Fried Chicken Fingers 100

Shrimp & Grits 12/pp

Creamy buttered grits topped with a white wine cream sauce, jumbo shrimp, and beef sausage- Served Individually

Crab Cakes Full Size 16/pp Mini Size 11/pp

NO FILLER CRAB CAKES- Served Individually

Jumbo Shrimp Cocktail 10/pp

Jumbo Shrimp served with cocktail sauce and garnish

Mini Salads 5.75/pp

Served individually
Garden or Ceasar

Deviled Eggs 36/doz

Topped with Bacon or Shrimp

Charcuterie Spreads/Grazing Table \$9+/pp

Enjoy an assortment of gourmet cheeses, cured meats, seasonal fresh fruits and vegetables, dried fruit, gourmet chocolate, nuts, pickled items and a variety of other charcuterie paired items that add a special individual touch to each table.

CARVING STATIONS

All stations requires one chef attendant per 50 people at \$90 per attendant. Minimum 30 people. Priced per person. Served with assorted breads and butters.

Beef Tenderloin 16

Served with tomato and sage jus, garlic cream sauce and horseradish crème fraîche

Roasted Pork Loin 13

Topped with a pineapple chutney

Herb Turkey Breast 13

Served with house made cranberry sauce and classic turkey gravy

Classic Prime Rib 16

Served with horseradish crème fraîche and beef au jus

Filet of Salmon 14

Honey Lemon Cognac Glaze

Smoked Rack of Lamb 16

Served with jerk and/or our house-made BBQ sauce

MENU OPTIONS

OPTION A- \$18/PER PERSON-
CHOOSE ONE SALAD OPTION, TWO SIDE OPTIONS, AND ONE ENTRÉE

OPTION B- \$28/PER PERSON-
CHOOSE ONE SALAD OPTION, THREE SIDE OPTIONS, AND TWO
ENTREES

OPTION C- \$35/PER PERSON-
CHOOSE ONE SALAD OPTION, TWO SIDE OPTIONS, AND ONE PREMIUM
ENTREE

INCLUDES DINNER ROLLS
AND STANDARD HEATED CHAFER SETUP

SALADS

House Salad

Mixed spring mix, carrots, cucumbers,
tomatoes, and croutons

Classic Caesar Salad

Crisp romaine lettuce, aged Parmesan
cheese & rosemary croutons

Greek Salad

Carrots, kalamata olives, feta cheese & red
wine vinaigrette

Spinach Salad

Baby spinach with crisp bacon, blue cheese
shaved red onions & pomegranate
vinaigrette

ENTREES

Southern Fried Chicken

Garlic Herb Roasted Chicken

Southern Barbeque Chicken

Jerk Chicken

Oven Roasted Turkey Breast

Slow Cooked Beef Chuck Pot Roast

Smoked Pork Loin

Southern Fried Catfish

Blackened Catfish

Pecan Praline Glazed Ham

Sauteed Center Cut Pork Chops

SIDE OPTIONS

Garlic Herb Mashed Potatoes

Four Cheese Baked Macaroni

Sweet Potato Soufflé

Wild Rice Pilaf

Dirty Rice

Seasoned Yellow Rice

Glazed Carrots

Sauteed Green Beans

Garlic Parmesan Asparagus

Candied Yams

Buttered Corn Medley

Broccoli & Cheese

Collard Greens

Sauteed Cabbage

Includes Beef Sausage

PREMIUM ENTREES

Beef Tenderloin

Herb Crusted Lamb Chops

Boneless Cut Ribeye

Lemon Butter Lobster Tails

Pecan Crusted Mahi Mahi

Prime Rib

Cornish Hen

Colossal Shrimp

Grilled or Fried

Stuffed Chicken

*Stuffed with Spinach, Sundried Tomatoes, and a
custom three cheese blend*

Stuffed Salmon

*Stuffed with spinach, mushrooms, and a custom
three cheese blend*

Filet of Salmon

*Served Blackened, Mango Pineapple, or Honey
Herb Glaze*

Minimum group of 25. Final menu selections must be confirmed 48 hours before the
event. A 50% deposit is required when selections are submitted.

PABOYS BREAKFAST & BRUNCH

Every brunch includes a standard heated chaffing setup.

Premium Setup is available upon request- Consultation Required

Sunrise Breakfast \$14/pp

Served with creamy grits, breakfast potatoes, scrambled eggs, choice of pork or turkey bacon, beef or pork sausage, and scratch made buttered biscuits or honey buttered croissants

Griddle Combo Package \$17/pp

Enjoy your choice of our Signature Frenchies or Golden ButterCakes, creamy grits or breakfast potatoes, scrambled eggs, choice of pork or turkey bacon, and beef or pork sausage

Ultimate Brunch \$21/pp

Served with Chicken and Waffles or Shrimp and Grits (includes beef sausage), scrambled eggs, choice of pork or turkey bacon, beef or pork sausage, and scratch made buttered biscuits or honey buttered croissants

"Biggie" Brunch \$28/pp

Served with ribeye steak, choice of potatoes or creamy cheese grits, scrambled eggs, and scratch made buttered biscuits or honey buttered croissants

A LA CARTE & ADD ONS

Garlic Butter Steak Bites

Salmon Bites

Lemon Butter Lobster Tails

Mini Quiche

Southern Fried Chicken

Fresh Fruit

Enjoy a fruit salad or skewers

DRINK SERVICE

Full Service Drink Service

House made Sweet Tea, Lemonade, and Water. Includes Ice and cups

Gallon of Sweet Tea

Serves 8-10 servings

Gallon of Lemonade

Serves 8-10 servings

Coffee

96 oz of coffee

2.25/pp

12

12

40



DESSERT OPTIONS

ADD ON TO ANY MEAL

<i>Famously Hot Peach Cobbler</i>	5
<i>Sweet Potato Bread Pudding with Vanilla Bourbon Sauce</i>	5
<i>Butter Pound Cake</i> <i>(Vanilla Butter, Lemon Butter, or Strawberry Cream) Feeds 10-12 people</i>	50 per cake
<i>Banana Pudding</i>	5

DRINK SERVICE

ADD ON TO ANY MEAL

<i>Full Service Drink Service</i> <i>House made Sweet Tea, Lemonade, and Water. Includes Ice and cups</i>	2.25
<i>Gallon of Sweet Tea</i>	12
<i>Gallon of Lemonade</i>	12



PABOYS PRIVATE EXPERIENCE (DINNER)

\$300 BOOKING FEE:
FEE INCLUDES SHOPPING, TRAVEL (UP TO 25 MILES), CLEANING,
SETUP, AND BREAKDOWN.

THREE COURSE MEAL - \$150/PER PERSON

FOUR COURSE MEAL - \$175/PER PERSON

SALADS

Classic Caesar Salad

*Crisp romaine lettuce, aged Parmesan
cheese & rosemary croutons*

Feta Berry Salad

*Feta cheese, strawberries, blueberries, and
praline pecans over a bed of mixed greens.*

Accompanied by a raspberry vinaigrette

Spinach Salad

*Baby spinach with crisp bacon, blue cheese
shaved red onions & pomegranate
vinaigrette*

MAIN COURSE ENTREES

Lobster Linguine

Seafood Scampi Pasta

Filet Mignon

Includes two side items

Ribeye Steak

Includes two sides

Shrimp & Grits

Includes Scallops, Shrimp, & Beef Sausage

Stuffed Chicken Breast

Includes Two Sides

Apple Chutney Thick Cut Pork Chop

Includes Two Sides

Stuffed Salmon Filet

Includes Two Sides

Georgia Peach Glazed Cornish Hens

Includes Two Sides

Jerk Lamb Chops

Includes Two Sides

Hot Honey Glazed Blackened Salmon Filet

Includes Two Sides

Lemon Herb Crusted Half Chicken

Includes Two Sides

Surf & Turf: Oscar Style Filet Mignon

**\$25 upcharge*

Includes Two Sides

Surf & Turf: Lemon Butter Lobster Tail & Ribeye Steak

**\$25 upcharge*

*** substitute boneless ribeye for a cowboy ribeye for an additional
\$25*

Includes Two Sides

APPETIZERS

Jumbo Shrimp Cocktail

Stuffed Shrimp

Fried or Grilled

Crabcakes

Mussels in White Wine Sauce

Fried Green Tomatoes

Crab Stuffed Mushrooms

SIDE OPTIONS

Smoked Gouda Garlic Mashed Potatoes

Five Cheese Baked Macaroni

Garlic Parmesan Asparagus

Sauteed Spinach

Creamed Spinach

Balsamic Bacon Brussel Sprouts

Sauteed Seasonal Vegetables

Sauteed Mushrooms

Loaded Twice Baked Potato

DESSERTS

Hennessey Banana Foster Pudding

Sweet Potato Bread Pudding w/

Vanilla Bourbon Sauce

Strawberry Shortcake Pound Cake

Chocolate Chunk Chocolate Chip

Cookie Sundae

PABOYS PRIVATE EXPERIENCE (BRUNCH)

\$300 BOOKING FEE:
FEE INCLUDES SHOPPING, TRAVEL (UP TO 25 MILES), CLEANING,
SETUP, AND BREAKDOWN.

**TWO ENTREES AND THREE SIDE
OPTIONS-\$40/PER PERSON**

**THREE ENTREES AND THREE SIDE OPTIONS-
\$50/PER PERSON**

MINIMUM ORDER OF \$750

MAIN COURSE ENTREES

ButterCakes

Tati's Favorite, Strawberries & Cream, Butter Pecan

Jay's Frenchies

Classic, Angel Food, Mixed Berry, Banana Foster

Jerk Lamb Chops

**\$20 upcharge*

Fried Lobster Tail

**\$25 upcharge*

Shrimp & Grits

Lobster & Grits

Salmon Cakes

Salt & Pepper Catfish Nuggets

Hot Honey Glazed Blackened Salmon

Whole Fried Chicken Wings

Ribeye Steak

SIDE OPTIONS

Stone Ground Yellow Grits

REAL Corned Beef Hash

Sausage

Patty, Onion, Smoked, Turkey

Bacon

Pork or Turkey

Breakfast Potatoes

Scrambled Eggs

Egg Fritata

Best Biscuits In The LAND