



Catering Menu

Pricing is based on menu selection, guest count, location & service

Contact us for a custom quote

Examples for meal starting pricing

Charcuterie Display

Variety of fruit, meats, veggies, cheese, crackers and dip

\$13.99/Person

Dinner

choice of 2 entrees, 2 accomaniments, dinner roll and drink

\$28.99/Person

Brunch

Choice of bread, scrambled egg station, 1 meat, 2 additional sides, coffe & 1 juice

\$23.99/Person

Entrées

Beef & Pork

Tender Roast beef with gravy *
Pulled pork BBQ* (chicken available)
BBQ St Louis style ribs *

Chicken

Herb roasted chicken *
Lemon Butter Chicken breast *
Tuscan Chicken
(Parmesan sauce, sundried tomatoes & spinach)
Stuffed chicken breast*
(fresh mozzarella, basil & roasted red peppers)

Fish/Seafood

Parmesan or herb crusted salmon *
Jumbo Lump Crab cakes
Roasted Portobello mushroom caps (large)#

Accompaniments

Smoked gouda Mac & Cheese *
Herb mashed potatoes#
Oven roasted mini potatoes#
Sautéed green beans#
Roasted Veggies#
Baked beans#
Collard greens #
Cesear Salad
Garden Slad

Beverage Selection

Sweet/Unsweet Tea
Lemonade

Juice Selections
Coffee Station
Hot chocolate Station

Brunch Menu

Waffle station *GF Option
French Toast
Pancakes *GF/Vegan Option
Bread Station
Homemade Buttermilk Biscuits
Chicken & waffles (Can be minis)

Egg station

Breakfast Bread Pudding (French toast bake)
Homestyle Potato Hash
Fried apples *GF Option
Sausage Gravy
Locs & Schmeat
Bacon (Pork or Turkey)
Sausage
Brown sugar ham
Yogurt parfait
Fruit display/tray

Eggs & Waffles cooked at stations for freshness

Appetizers/Hors D'oeuvres

Charcuterie display/tray with meats
Spinach dip *Vegetarian
Mini ham & cheddar croissants
Turkey and Swiss bagel minis
Jumbo lump crab cake sliders
Crab stuffed mushrooms *GF Option
Mini seafood & grits shooters
BBQ Meat balls
Fruit tray
Vegetable tray
Cheese tray

*Please specify any dietary restrictions needed before booking *Gluten Free or Gluten Free option available #Vegetarian/Vegan or Option available

Service Options:

Tableware: includes high quality disposable plates, cups, silverware and paper dinner napkins for dinner and cocktail hour. Plates, silverware, and napkins for cakes are included with cake cutting service ONLY.

Service options:

Basic delivery service (drop off)

Delivery with set up

Option for desposable or metal chafing display

Basic dinner buffet service

Set up & attendant for self serve buffet

Dinner buffet & cocktail hour

Set up & attendant for self serve buffet & cocktail hour

Cocktail hour, dinner buffet & cake cutting

IMPORTANT: There is an additional fee to scrap, rinse, and/or wash and repack rented china for return. If you choose to rent China, please inform us. Cost is dependent on how much is rented and IS NOT included in the service prices listed.

Client is responsible for providing all tables needed for food displays. Client is also responsible for any venue fees related to catering: outside caterer's fee, facility usage fee, kitchen fees etc. In addition, service fees are subject to change with specific requirements of your venue such as full venue trash removal, staff for full event, etc.

Dinner buffet service includes set up & breakdown of buffet, staff to clean & replenish buffet, and busting dinner plates in preparation for dessert. It also includes linen and décor for food tables. **With Cocktail hour attendant:** includes set up & breakdown of cocktail hour, attendants to refill, maintain, and clean food tables. Also includes necessary displays, chafing pans and drink dispensers.

Cake cutting service includes cutting of cake for guests to retrieve at table as well as plates, silverware and napkins.

All leftovers excluding charcuterie displays are packed up for you to keep. Your meal is fully customizable from our menu. Final pricing is based on your selection.

We require a full 30% non-refundable retainer in order to hold your date. With paid retainer, your date is secure; however, you may change your menu and services at any time up to 14 days prior. Your invoice will be adjusted based on your final head count which is due 21 days prior to your event. You may make payments at any time, in any increments after booking; however it is NOT required.

Full balance is due 14 days prior to your event.