

THE
CANDIED YAM
delightful southern cuisine

CATERING MENU

LET THE CANDIED YAM CATER TO YOUR SPECIAL EVENT WITH SCRATCH MADE FOOD THAT IS BOLD IN FLAVOR AND MADE IN OUR KITCHEN WITH LOVE.

DELICIOUS DELIGHTFUL SOUTHERN CUISINE
FROM OUR FAMILY TO YOURS!



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SOUTHERN BREAKFAST

MOVE OVER CHICKEN N' WAFFLES!

southern breakfast includes our signature sweet potato french toast bake with maple syrup, sausage, and fruit salad

11.50 per person

minimum of 20

add eggs +3.00

add fried chicken +3.25



CONTINENTAL BREAKFAST

assortment of baked goods with preserves & butter plus a fresh seasonal fruit salad

6.50 per person

minimum of 20

vegan / vegetarian options +1.50

YOGURT BAR

premium greek vanilla yogurt with locally sourced granola, honey and fresh berries **gf, vg**

3.25 per person

minimum of 20

gf = gluten-free • v = vegan • vg = vegetarian • df = dairy-free

Last updated 03/20/2023. Prices and menu options are subject to change.

PREMIUM SALAD BAR

fried or grilled chicken, premium toppings and dressings for guests to build an ultimate salad served with complimentary candied cornbread

11.50 per person

minimum of 20



COCKTAIL HOUR

charcuterie display

16.25 per person

seasonal veggie tray

3.75 per person

seasonal fruit tray

5.75 per person

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SCRATCH MADE CATERED MEAL

includes your choice of one meat, two sides served with complimentary candied cornbread

choice of one meat:

- bbq (+.20) baked chicken dark *gf, df*
- plain baked chicken dark *gf, df* (+2.50 for white meat boneless)
- fried chicken dark (+2.00 for white meat) *df*
- fried chicken salad sandwich
- swedish or bbq all-beef meatballs (+1.00)
- premium sliced ham *gf, df*
- premium sliced turkey *gf, df* (+2.00)

choice of two sides:

- baked beans *gf, v, vg, df*
- black eyed-peas *gf, v, vg, df* (+2.00)
- cabbage *gf, v, vg, df* (+2.00)
- candied yams *gf, v, vg* (+2.00)
- coleslaw w/apples *gf, vg*
- collard greens *gf, v, vg, df* (+2.00)
- country green beans *gf, v, vg, df* (+1.00)
- cornbread dressing *vg* (+2.00)
- creamy mac & cheese *vg* (+2.00)
- house salad w/dressing *gf, v, vg, df*
- premium potato chips *v, vg*
- sweet corn w/peppers *vg*
- yukon gold mashed potatoes *gf, vg* (+2.00) *gravy upon request*

additional meat selection +3.25/pp

additional side selection +2.00/pp

Starting at 12.00
per person

minimum of 20 of the same meal
+2.00 per meal variation

We only sell meat with our scratch made meal not by pans. For pans of sides see next page.

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SCRATCH MADE SIDES

deluxe sides

- baked beans gf, v, vg, df
- coleslaw w/apples gf, vg
- sweet corn w/peppers vg
- country green beans gf, v, vg, df
- wild rice gf, v, vg, df

premium sides

- creamy mac & cheese vg
- black eyed-peas gf, v, vg, df
- cabbage gf, v, vg, df
- candied yams gf, v, vg
- collard greens gf, v, vg, df
- cornbread dressing gf, vg
- yukon gold mashed potatoes w/gravy gf, vg

half pan (up to 15 guests)

deluxe **35.00**

premium **55.00**

full pan (up to 30 guests)

deluxe **60.00**

premium **80.00**



DESSERTS

- warm peach or apple cobbler vg
- banana pudding vg

half pan **60.00** full pan **80.00**

- grandma's freshly baked pecan or sweet potato pie (whole) vg
15.00 each
- homemade sweet potato, pecan, or chocolate pecan tartlets vg
3.00 each

BEVERAGES

fresh brewed sweet tea
fresh lemonade

grandma's choice kool-aid
\$20.00 per gallon (serves 10)

bottled water **1.50 per person**
assorted can soda **1.75 per person**

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ADDITIONAL FEES

- delivery (up to 5 miles, +2.00/mile after) **32.00**
- disposable paper utensils, napkins, plates, cups **0.75/pp**
- disposable premium utensils, napkins, plates, cups **1.50/pp**
- serving utensils **6.00 per set**
- food table setup **25.00**
- wire racks, sternos, & water pans **12.00/set**
- individually boxed meal fee (max of 50) **0.75/pp**
- rush fee (24 hours or less notice) **25.00**
- event tasting (sample size platter of chef's choice - 2 meats, 4 sides for up to 4 guests) **30.00**

FULL SERVICE CATERING

Includes professional staff. Staff will manage buffet, clear plates, and release tables. This service may be required based on your choice of venue. We advise you to check with your venue's event coordinator. Contact us for a list of preferred rental companies that we work with for tablecloth and tableware.

+5.50 per person (buffet service)

+6.50 per person (plated or passed service)

minimum of 20

Looking for a custom created menu? Just ask by emailing us at info@thecandiedyamgr.com.

CATERING TERMS & POLICIES

CATERING FEES

A 6% tax and 18% gratuity will be assessed on ALL invoices.

Full-service caterings are subject to a 20% service fee.

All credit card transactions are subject to a 3% service fee.

An additional \$1.25 per person will be charged for the cake cutting.
Must be booked with the catering department 3 days in advance.

Additional mileage fees may apply based on delivery location.

DEPOSITS & PAYMENT TERMS

Final guest count and any menu revisions are due 5 days
prior to the event date.

An initial deposit of \$100 (orders \$1000 and under) and 10% of your
total bill (orders over \$1000) is NON-REFUNDABLE and is due to save
your date/time on our catering schedule.

Final payment is due 5 days prior to your event.

Once the final guest count has been submitted, it is not subject
to reduction, however, increases are allowed up to (3) days
prior to your event.

CANCELLATION POLICY

Cancellations made less than (5) days prior to your event, will be
charged 50% of the original total catering cost.

Cancellations made within (5) days or more will be refunded the
amount paid minus the initial deposit.