

THE  
**CANDIED YAM**  
delightful southern cuisine

# CATERING MENU

LET THE CANDIED YAM CATER TO YOUR SPECIAL EVENT WITH FRESH 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!

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

**9.50 per person**

minimum of 10

add fried chicken +3.25/pp

## SCRATCH MADE CATERED MEAL

includes one meat, two sides served with complimentary candied muffins

### choice of one meat:

- baked or fried chicken
- baked bbq chicken
- swedish or bbq all beef meatballs
- premium sliced ham (+3.00)
- premium sliced turkey breast (+3.00)

### choice of two sides:

- baked beans
- black eyed-peas (+2.00)
- candied yams (+2.00)
- coleslaw w/apples
- yukon gold mashed potatoes w/gravy (+2.00)
- collard greens (+2.00)
- country green beans
- creamy mac & cheese (+2.00)
- sweet corn w/peppers



**10.50 per person**

minimum of 10

add house salad w/dressing +2.00/pp

additional meat selection +3.00

## SOUTHERN GREENS

**10.00 per person**

minimum of 10

your choice of tender fried OR baked chicken with mandarin oranges, dried cranberries and traverse city cherries, sweet Vidalia onions, pecans, house made croutons, raspberry vinaigrette, and Heritage lettuce blend

## SCRATCH MADE SIDES

(all sides are vegetarian)

### deluxe sides

- baked beans
- coleslaw w/apples
- sweet corn w/peppers
- country green beans
- wild rice

**half pan (serves 15) 30.00**

**full pan (serves 30) 50.00**

### premium sides

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

**half pan (serves 15) 40.00**

**full pan (serves 30) 70.00**

## DESSERTS

- warm peach cobbler
- homemade banana pudding

**half pan (serves 15) 40.00**

**full pan (serves 30) 70.00**

- sweet potato tartlets
- pecan tartlets
- chocolate pecan tartlets

**2.75 per person**

- freshly baked pecan or sweet potato pie (whole) **13.00**

## BEVERAGES

- fresh brewed sweet tea
- fresh lemonade
- grandma's choice kool-aid

**16.25 serves 10**

- bottled water
- variety can soda

**1.50 per person**

## COCKTAIL HOUR

charcuterie board (variety of meats & cheeses)

**16.25/pp**

veggie tray

**3.75/pp**

fruit tray

**5.75/pp**

## MISCELLANEOUS ITEMS

delivery charge (up to 15 mile radius)

**32.00**

disposable utensils, napkins, plates, cups

**0.75/pp**

serving utensils

**6.00**

food table setup

**20.00**

wire racks w/sternos & water pans

**10.00/set**

individually boxed meal fee

**0.75/pp**



## SERVICE & TERMS

### 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.

**+4.00 per person (buffet service)**

**+5.00 per person (plated service)**

minimum of 50

A 6% tax and 15% gratuity will be assessed on all invoices.

Full service caterings are subject to 22% service fee.

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

An additional \$1.00 per person will be charged for cake cutting.

Additional mileage fees may apply based on delivery location.

Final guest count and any menu revisions are due (3) days prior to event date.

Initial deposit of \$100 non-refundable is due on all orders to save date/time on our catering schedule.

Final payment is due 5 days prior for checks, 3 days prior for cash or credit card payment.

Once the final guest count has been submitted, it is not subject to reduction, however, increases are allowed up to (2) days prior to your event.

Cancellations made less than (3) days prior to your event, will be charged 50% of the total catering cost.