



A Taste
Of Comfort
CATERING & MEAL PREP

CATERING PACKAGES

PERFECT FOR ANY OCCASION

PACKAGE 1

Comfort Classic

STARTING AT

\$30

PER PERSON

INCLUDES:

- Choice of 1 Salad (includes Dinner Rolls)
- Choice of 1 Main
- Choice of 2 Sides

PACKAGE 2

Signature Buffet

STARTING AT

\$40

PER PERSON

INCLUDES:

- Choice of 1 Salad (includes Dinner Rolls)
- Choice of 2 Mains
- Choice of 3 Sides
- Choice of 1 Dessert

PACKAGE 3

Grand Buffet

STARTING AT

\$50

PER PERSON

INCLUDES:

- Choice of 1 Salad (includes Dinner Rolls)
- Choice of 3 Mains
- Choice of 3 Sides
- Choice of 2 Desserts

SALADS

Garden Salad

Spring mix, cherry tomatoes, cucumber, carrot, herbed crouton, house champagne vinaigrette.

Classic Caesar Salad

Artisan Romaine hearts, Parmigiano-Reggiano cheese, herbed crouton, Caesar dressing.

Strawberry Burrata Salad

Baby arugula, basil, strawberries, pine nuts, honey balsamic, burrata.

Caprese Salad

Sweet tomatoes, fresh mozzarella, basil, balsamic reduction.

Pasta Salad

Tri-colored rotini, pepperoni, red onion, bell pepper, black olives, cherry tomatoes, cubed smoked gouda cheese, Italian vinaigrette.

Wedge Salad

Crispy iceberg lettuce wedge, marinated tomatoes, candied "crack" bacon, creamy dill dressing or (traditional blue cheese dressing).

Potato Salad

Classic creamy tender potato salad w/ sweet onion celery.

MAINS

Crispy Juicy Fried Chicken

Farm fresh assorted chicken pieces (or your preference) brined & seasoned with our poultry blend of spices then fried until golden, crispy & juicy!

Herb Marinated Roasted Chicken

Farm fresh assorted chicken pieces (or your preference) marinated with fresh herbs & spices then slow baked to perfection!

Jerk Chicken

Farm fresh grilled / smoked assorted chicken pieces marinated with bold Caribbean herbs & spices.

Smoked Beef Brisket

Sliced or chopped beef brisket smoked low and slow using hickory & pecan wood.

Churrasco Steak

Grilled flank steak with a fresh made chimichurri.

Fall off the Bone! St. Louis style Ribs

St. Louis Style ribs slow smoked using hickory & cherry wood. Brushed with our home made bbq sauce.

Pernil (Roasted Pork)

Roasted pork shoulder marinated with our scratch made sofrito and a blend of Latin herbs & spices.

Wild Caught Salmon Filet

Pan seared, grilled or baked w/ a creamy lemon herb garlic sauce.

Country Fried Shrimp

Succulent buttermilk battered golden fried butterflied shrimp.

Cajun Fried Flounder

Golden fried flounder filet breaded w/ a cajun spiced cornmeal batter.

Roasted Garlic Alfredo Penne Pasta Bake

A warm, comforting baked pasta dish bursting with flavors from a creamy roasted Garlic Alfredo sauce & melted 6 cheeses Italian blend. (add your choice of protein to jazz it up!)

Pastelone

Classic style Latin lasagna utilizing sweet plantains, seasoned ground beef and cheese.

SIDES

Butter & Chive Mashed Potatoes

Buttery, creamy smashed Yukon gold potatoes with garlic & chives.

Candied Yams

Baked in a warm mixture of brown sugar, vanilla, nutmeg & allspice.

Baked Macaroni & Cheese

A creamy comfort food classic layered with a blend of 4 cheeses.

Jambalaya

A savory- hearty blend of chicken, sausage, Shrimp, veggies & rice with Cajun creole flavor.

Arroz con gandules (Rice & Beans)

Yellow rice & pigeon peas flavored by your scratch made sofrito.

Bbq Baked Beans

Scratch made sweet & savory w/ smoked brisket!

Southern Green Beans

Fresh snapped green beans slow cooked with onion, garlic & smoked turkey.

Smothered Cabbage

Slow cooked w/ sweet onion & smoked sausage.

Collard Greens

Fresh collard greens flavored w/ smoked turkey.

DESSERTS

Peach Cobbler

Warm, spiced peaches with a buttery crust.

Sweet Potato Pie

A classic Southern favorite.

Banana Pudding Cheesecake

Creamy cheesecake with classic banana pudding flavors.

Pound Cake

Rich, moist and delicious.

Strawberry Rum Flan

Silky custard with a hint of rum and fresh strawberries.



BIRTHDAYS



WEDDINGS



CORPORATE EVENTS



PRIVATE GATHERINGS



AND MORE

25 PERSON MINIMUM | PRICING DOES NOT INCLUDE PA SALES TAX (WHEN APPLICABLE)
STAFFED SERVICE, DELIVERY, CHAFING EQUIPMENT AND BEVERAGES AVAILABLE FOR AN ADDITIONAL FEE.