

# TableNumber 2 Catering

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# Table of contents

## Our Talent

### The Basics

Breakfast	04-09
Lunch	11-23
Dinner	25-32
Dessert	34-35

### Packages

Reception	37-41
Late Night	43-44
Rehearsal Dinner	46-54
Breakout sessions	56-61
Holiday Menu	63-74
Family Reunion	76-77



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## Omar A. Mitchell

### Executive Chef

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Restaurateur and Executive Chef: Omar A Mitchell, at Craft Creative Catering, was raised in Detroit Michigan, where he was exposed to a style of cooking that fused unique international cuisine to American flavor approaches influences to create a flavorful masterpiece. From early on, Mitchell knew he enjoyed creating food to please his friends and family. Taking advice from his Chef Instructor Joesph Mucaria Sr., Mitchell decided to make sure he would like working in a professional kitchen and applied for the job as a prep cook at Four Star acclaimed Golden Mushroom under the direction of Master Chef Milos Cihelka CMC AAC, the first founding Master Chef in Michigan. Mitchell was completely amazed with the gourmet cuisine and plate presentation, he loved it and his professional career was born.

After graduating from Finney High School, Mitchell moved to Providence Rhode Island he began a serious culinary study under the tutelage of Johnson & Wales University. After 5 years of living in Rhode Island, to which he eventually became the Chef de Cuisine, Mitchell's cooking evolved to the point that he became Sous Chef at the downtown London Chop House. He stayed at this world-class restaurant until it closed its doors. On his culinary journey, Mitchell has participated in the NAACP dinner 10,000 plated Gourmet Dinner meals, Downtown Detroit. He also has assisted in recipe development and trendy meal plans for the Massachusetts State Police Academy for 5 years. Outside of creating culinary masterpieces throughout the nation, Mitchell enjoys spending time with his children, family, and friends. In addition, to his restaurant and motivational speaking experience, Chef Mitchell has also worked at TV Food Network as the Chef onsite for Cooking Across America, as well as, being a featured chef on Chopped Food Network. Chef Mitchell also spends time crafting his creativity at Table No. 2 Restaurant a true Fine Dining Restaurant, opening of restaurants, and food trends to create exciting new food products. In the meantime, he is enjoying the process of expanding his interest and involvement in the culinary world

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# Breakfast

# Plated Breakfast

All Plated Breakfasts are Served with Sliced Fruit, Freshly Brewed Regular and Decaf Coffee, and Assorted Teas

## Classic Eggs Benedict 18

English Muffin, Poached Egg, Canadian Bacon with a Hollandaise Sauce

## Specialty Pancake 15

Choice of Banana Walnut, Blueberry, Chocolate Chip, or Strawberry

## Triple Stack Buttermilk Pancakes 12

Served with Local Maple Syrup, Whipped Cream Available Upon Request

## Specialty Waffle 18

Choice of Banana Walnut, Blueberry, Chocolate Chip, or Strawberry

## Golden Belgium Waffle 16

Served with Local Maple Syrup, Whipped Cream Available Upon Request

## Traditional French Toast 15

## Cinnamon Swirl French Toast 16

Served with Home Fried Potatoes Choice of Bacon or Sausage

# Continental Breakfast

Served with Freshly Brewed Regular & Decaf Coffee, Assorted Teas, & Orange,  
Apple, and Cranberry Juices

## Express 13

Sliced Breakfast Breads with Butter, Cinnamon, Sugar,  
Peanut Butter, & Fruit Preserves

Whole Fresh Fruits

## Executive18

Sliced Breakfast Breads with Butter, Cinnamon, Sugar,  
Peanut Butter, & Fruit Preserves

Fresh Fruits & Berries

Yogurt Parfaits

Cereals & Chilled Milk

Oatmeal with Dried Fruit, Nuts, & Brown Sugar

# Breakfast Buffet

Served with Scrambled Eggs, Orange Juice, Fresh Fruit & Berries, Freshly  
Brewed Regular & Decaf Coffee, and Assorted Teas

## Create Your Own 18

### Choose One

Breakfast Potatoes, Herb Roasted Red Skin Potatoes, or Hash Browns

### Choose Two

Bacon, Sausage, Canadian Bacon, Ham, or Turkey Sausage

### Choose Three

Danish Pastries, Scones, Biscuits, Bagels, Assorted Muffins, Cinnamon Rolls,  
Sweet Breads, Cranberry Walnut Loaf, or Sliced Breakfast Breads

### Choose One

Oatmeal, Cereals & Chilled Milk, or Yogurt Parfaits

# Breakfast Enhancements

Salmon Lox Mini Bagels 8

Sliced Breakfast Breads 3

Assorted Bagels with Cream Cheese 4

Breakfast Sandwich 7

Egg & Cheese English Muffins 5

Biscuits & Gravy 4

Cinnamon Roll 3

Coffee Cake 3

Ham, Egg, & Cheese English Muffins 6

Hard Boiled Egg 4

Assorted Cold Cereal 3

Oatmeal with Dried Fruits, Nuts, and Brown Sugar 4

Yogurt Parfaits 4

Canadian Bacon 7

Bacon 5

Scrambled Eggs 4



# Breakfast Enhancements

Hash Browns 3

Herb Roasted Red Skin Potatoes 3

Turkey Sausage 6

Scrambled Egg Whites 5

Assorted Greek Yogurts 3

Assorted Juices 3

Assorted Coca Cola Products 3

Bottled Waters 3

# LUNCH

# LUNCH BUFFET

## Lake Michigan 23

### Soup

Tomato, Bacon, Fresh Herbs

### Salad

#### Waldorf Salad

Cucumbers, Candied Pecans, Goat Cheese, Raspberry Vinaigrette

#### Fresh Green Bean Salad

Red Onion, Roasted Tomato Hummus, Extra Virgin Olive Oil, Fresh Pita

### Main Course

(Choice of 1 Entrée)

Served with Yukon Whipped Potatoes Fresh Chef Choice Vegetables and Fresh  
Baked Rolls with Whipped Herb Butter

#### Pan Seared Salmon

Asparagus, Tomato Caper Coulis

#### Herb Grilled Chicken

Wild Rice, Garlic Spinach, Chicken Supreme Sauce

#### Beef Tenderloin Tips

Wild Mushrooms and Caramelized Onion Jus

# LUNCH BUFFET cont..

## Lake Michigan

### Sweet

(Choose One)

Chocolate Raspberry Tort

Coconut Cream Tort

Chocolate & Berries Tort

Carrot Cake Squares

German Chocolate Bars

# LUNCH BUFFET

Lake Superior 26

## Soup

Corn Chowder, Potatoes, Cilantro

## Salad

House Salad

Lettuce, Field Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots,  
Citrus Vinaigrette

Blackened Julienne Chicken Salad

Carrots, Red Onion, Whole Grain Honey Mustard with Arugula

## Main Course

(Choice of Two)

Served with Corn Bread Muffins, Biscuits, Honey Butter, and Whipped Herb Butter

Spicy Shrimp & Cheddar Grits

Smoked Pork Loin

Pan Fried Walley

Creole Chicken

Confetti Rice, and Andouille Sausage

Black Eye Peas with Jasmine and Collard Greens

# LUNCH BUFFET

## Sweet

(Choose Two)

Warm Apple Cranberry Crisp

Warm Peach and Blueberry Crisp

Lemon Pound Cake

Praline Squares

Chocolate Fudge Cake with Fudge Topping

Coconut Cream Bars

# LUNCH BUFFET

## Lake Huron 28

### Soup

Potato Leek

### Salad

Spinach and Arugula Salad

Dried Apricot, Blue Cheese, Candied Almonds, Red Onion, Sweet Herb Vinaigrette

Red Potato Salad

Horseradish, Red Pepper, Scallion, Dill Aioli

Tomato Cucumber Salad

Kalamata Olives, Artichokes, Feta, Red Wine Vinaigrette

### Main Course

Served with Herb Grilled Whipped Potatoes, Haricot Green Beans

Fresh Baked Rolls with Whipped Herb Butter

Braised Short Ribs

Wild Mushrooms, Caramelized Onions, Natural Reduction

Grilled Salmon

Corn-Tomato-Green Bean Ragout, Roasted Pepper Coulis

# LUNCH buffet

## Lake Huron

### Sweet

(Choose Two)

Warm Bread Pudding with Vanilla Anglaise

Warm Cherry Crisp with Almond Streusel

Chocolate Cookie Mousse Glass

Key Lime Bars



# LUNCH BUFFET

## Lake Erie 32

### Soup

Carrot-Ginger, Cream

### Salad

Chef

Chopped Romaine Lettuce, Hard-Boiled Egg, Cheddar, Crisp Bacon,  
Avocado, Sliced Tomato, Blue Cheese Dressing

### Mixed Greens

Spring Mix Lettuces, Tomato, Cucumber, Shredded Carrot, Almonds,  
Herb Vinaigrette

### Grilled Portabella

Roasted Peppers, Asparagus, Baby Kale, Balsamic Reduction

### Main Fare

Served with Garlic & Herb Red Skin Potatoes, Hickory Grilled Vegetables  
Fresh Baked Rolls with Whipped Herb Butter

### Seared Salmon

Tomato Fondue, Grilled Scallion

### Gruyere Dijon Crusted Chicken

Mushroom and Goat Cheese Risotto, Artichoke-Tomato Sauté, Herb Jus

### Filet of Beef

Roasted Fingerling Potato, Caramelized Onion and Haricot Vert, Red Wine Jus

# LUNCH buffet

## Lake Erie

### Sweet

(Choose Two)

Chocolate Pot De Crème with Cappuccino Mousse

Cream Ginger Spice Cake with Cream Cheese

Pecan Coconut Cream Cake Bars

Fresh Fruit Tarts

# LUNCH BUFFET

## Soup Salad Sandwich 19

### Soup

(Choose One)

Tomato Bacon Cream

Potato Leek, Herb Crème Fraiche

White Bean Chicken Chili, Cheddar, Cilantro, Sour Cream

Chicken Noodle, Poached Chicken, Carrot, Egg Noodle

Butternut Squash, Candied Pecan

Minestrone, White Bean, Fresh Basil, Parmesan

Michigan Cheddar Ale, Chives

### Salad

(Choose Two)

Michigan Leaf Salad, Tomatoes, Cucumber, Radish, Carrot, Creamy Garlic Dressing Baby Lettuces, Candied Walnuts, Apples, Grapes, Blue Cheese, Citrus

Vinaigrette Antipasto Salad, Salami, Provolone, Artichokes, Olives, Roasted Peppers, and Italian Dressing

Bibb Lettuce, Grilled Asparagus, Roasted Red Peppers, Lemon and Olive Oil

# LUNCH BUFFET cont..

## Cold Sandwiches

(Choose Three)

Herb Roasted Chicken Breast, Provolone Cheese, Roasted Tomato, Spinach,  
Red Onion, Spicy Aioli, House Made Focaccia

Vegetarian Ba'nh Mi, Sweet Chili Marinated Tofu, Roasted Portabella Mushroom,  
Pickled Carrot, Daikon, Cucumber, Cilantro, Spicy Mayonnaise, Baguette

Cuban Mojo, Roasted Pork, Ham, Salami, Lime Cumin Mayonnaise, Sundried  
Tomato Feta Spread, Sweet Pickles, Ciabatta Bread

Corn Beef, Swiss Cheese, Cole Slaw, Russian Dressing, Pretzel Roll

Roast Beef, Provolone Cheese, Onion Marmalade, Lettuce, Horseradish  
Mayonnaise, Roasted Red Peppers, Onion Roll

California Turkey, Guacamole, Tomato, Arugula, Roasted Garlic Aioli,  
Cheddar Cheese, Naan Bread

Ham, Garlic Herb Cheese Spread, Roasted Peppers, Pepper Rings, Arugula,  
Pesto, Whole Wheat Kaiser

Cherry Chicken Salad, Smoked Gouda, Butter Lettuce, Freshly Baked  
Butter Croissant

Vegetarian, Pickled Beets and Red Onions, Goat Cheese Spread, Arugula,  
Cucumber, Lawash

## Sweet

Assorted House Made Cookies

Chocolate Fudge Topped Brownies with Nuts

Individual Bagged Chips

Selection of Whole Fresh Fruit

# PLATED LUNCH

Choose One Soup & Salad

## Soup

Tomato, Bacon, Fresh Herbs

Potato Leek, Herb Crème Fraiche

White Bean Chicken Chili, Cheddar, Cilantro, Sour Cream

Chicken Noodle, Poached Chicken, Carrot, Egg Noodle

Butternut Squash, Candied Pecan

Minestrone, White Bean, Fresh Basil, Parmesan

## Salad

### Garden Greens Salad

Cucumber, Shredded Carrots, Dried Cherries, Crumbled Feta Cheese, Garlic Herb Vinaigrette

### Romaine and Arugula

Red and Yellow Tomatoes, Roasted Artichoke, Kalamata Olives, Crumbled feta Cheese, Lemon Greek Dressing

### Baby Kale

Spinach, Dried Apricots, Toasted Pumpkin Seeds, Dried Cranberries, Goat Cheese, Sweet Citrus Vinaigrette

### Grilled Caesar Salad

Garlic Croutons, Reggiano Cheese, Classic Dressing

# LUNCH BUFFET

## Main Course

### Grilled Chicken 26

Parmesan Polenta, Asparagus, Chicken Jus Lie

### Dijon Panko Chicken 28

Herb Risotto, Grilled Squash, Tomato Cream

### Grilled Salmon 32

Multigrain Pilaf, Garlic Butter Broccolini, Dill Butter

### Parmesan Crusted Chicken 28

Penne Pasta, Garlic Butter Broccolini, Tomato Cream

### Braised Short Ribs 34

Horseradish Mashed Potato, Baby Carrot, Natural Jus

### Grilled Filet 38

Cheddar Whipped Potato, Haricot Vert, Caramelized Shallots Sauce Marchand

### Vegetable Wellington 24

Sautéed Vegetables, Boursin Cheese, Asparagus Pepper Coulis

### Grilled Vegetable Ravioli 24

Grilled Asparagus, Seared Yellow Squash, Tomato Fondue

# LUNCH BUFFET

## Sweet

(Choose One)

Carrot Cake with Cream Cheese topping

Chocolate Raspberry Custard Tort

White Chocolate Caramel Pecan Tart

Chocolate Mousse

(White or Dark Chocolate)

# Dinner



# Dinner Buffet

Served with Dinner Rolls, Fresh Mixed Greens with Cucumber, Tomatoes,  
Red Onion, Carrots, and Assorted Dressings

Chef's Choice of Dessert

## Main Course 36/39

(Choose 2/Choose 3)

Parmesan Encrusted Chicken  
With Basil Pesto Sauce

Chicken Marsala Sautéed  
With Marsala Wine & Mushroom Sauce

Eggplant Parmesan

Rosemary Thyme Roasted Pork Loin  
With Stone Ground Mustard Sauce

London Broil  
With Wild Mushroom Demi-Glace

Seared Salmon  
With Beurre Blanc

Herbed-Encrusted Whitefish

Southern Fried Chicken

# Dinner Buffet cont..

## Vegetables

(Choose 2)

Sautéed Green Beans

Steamed Broccolini

Roasted Zucchini & Yellow Squash

Roasted Asparagus

Roasted Michigan Root Vegetables

Italian Vegetable Medley

## Starches

(Choose 2)

Garlic & Herb Whipped Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Sour Cream & Scallion Mashed Potatoes

Roasted Red Skin Potatoes

Baked Macaroni & Cheese

Red Skin Mashed Potatoes

Creamy Polenta

Spaghetti & Tomato Basil Sauce

# Plated Dinner

## Appetizers

Heirloom Tomato, Marinated Fresh Mozzarella 10

Grilled Ciabatta, Arugula, Black Olive Tapenade

Spinach Goat Cheese Chicken Roulade 12

Crispy Polenta Cake, Caramelized Onion

Shrimp and Scallop Brochette 16

Risotto, Tomato Beurre Blanc

Jumbo Lump Crab Cake 17

Risotto Sweet Corn Cilantro Salsa, Jalapeno Lime Aioli

## Soups

Roasted Butternut Squash Bisque

Tomato Fennel Basil Bisque

Puree of Asparagus

Red Onion Stout Soup

Michigan Wild Mushroom

# Plated Dinner

## Garden Salad

### Classic Caesar 8

Focaccia Croutons, Reggiano Cheese, Classic Dressing

### Local Michigan Greens 9

Balsamic Strawberries, Brie Cheese, Toasted Pine Nuts, Roasted Shallot Dressing

### Hearts of Romaine 10

Grilled Artichokes, Oven Dried Roma Tomatoes, Shaved Asiago Cheese,  
Pickled Red Onions, Basil Citrus Dressing

### Bibb Lettuce 10

Orange Ginger Glazed Baby Gold and Red Beets, Boiled Egg, Goats  
Cheese, Pumpernickel Croutons, Roasted Shallot Dressing

### Leaf Lettuce 10

Riesling Poached Seckel Pear, Marcona Almonds, Gorgonzola Cheese,  
Brioche Crouton, Port Wine Syrup, Riesling Vinaigrette

# Plated Dinner

## Lemon Rosemary Grilled Chicken Breast 32

Dauphinois Potatoes, Baby Green Beans, Mushroom Stuffed Roma Tomato,  
Red Wine Demi-Glaze

## Mustard Herb Crusted Chicken Breast 33

Leek and Corn Risotto, Asparagus, Heirloom Carrots, Tomato Basil Sauce

## Morel Mushroom and Brioche Stuffed Chicken Breast 37

Vanilla Yarns, Broccolini, Poached Baby Beets, Sauce Supreme Seared Lake

## Perch 34

Beluga Lentils, Creamed Spinach, Yellow Beans, Warm Tomato Garlic Chutney

## Herb Grilled Salmon 36

Horseradish Scallion Yukon Mashed Potatoes, Sunburst Squash, Shallot  
Buttered Beans, Ruby Red Grapefruit Sauce

## Cornmeal Dusted Walleye 36

Roasted Fingerling Potatoes, Peeled Asparagus, Over Dried Tomatoes,  
Thyme Reduction

## Jumbo Shrimp Herb Scampi 38

Parmesan Potato Cake, Grilled Artichoke, Sautéed Spinach, Lemon Garlic Sauce

## Veal Osso Bucco 40

Braised Veal Shank, Saffron Risotto, Gremolata Topping, Cipollini Onions,  
Natural Pan Sauce

# Plated Dinner

## Grilled Filet of Beef 42

Fingerling Potatoes with Caramelized Onion, Wild Mushrooms, Tomato, and  
Leek Fondue

## Tournedos of Filet Beef 40

Seared Filet of Beef, Toasted Brioche, Whipped Potatoes, Veal Reduction

## Garlic & Herb Crusted Lamb Chops 44

Sweet Corn and Chanterelle Mushrooms, Port Wine Jus

## Spinach and Roasted Garlic Ravioli 30

Balsamic Grilled Portabellas, Tomato Basil, Four Cheese Gratin

## Braised Eggplant 30

Spinach, Zucchini, Squash, Fresh Mozzarella, Slow Cooked Tomato Stew

## Grilled Vegetable Napoleon 30

With Buffalo Mozzarella, Eggplant, Squash, Spinach, Roasted Peppers,  
Tomato Fondue

# Plated Dinner

## Duo Dinner Plates

Petit Grilled Filet and Dijon Herb Crusted Chicken 42

Wild Mushroom Tomato Fondue, Parsley Essence

Petit Grilled Filet and Zucchini Tomato Thyme Salmon 44

Currant Onion Compote, Citrus Butter Sauce

Petit Grilled Filet and Shrimp Scampi 44

Madagascar Jus, Lemon Garlic Beurre Blanc

Braised Short Rib and Cornmeal Crusted Walleye 46

Cipollini Jus, Pomegranate Syrup

Petit Ancho Grilled Filet and Baja Jumbo Crab Cake 46

Chimichurri Smoked Chili Lime Cream, Spanish Rice, and Glandule Peas

Petite Grilled Filet and Butter Poached Lobster 52 Morel

Mushroom Sauce, Truffle Asparagus Risotto

## Create Your Own Duo

Select From Any Two Menu Combinations Above Priced Per TBD

# Plated Dinner

## Desserts

Chocolate Cake

Tiramisu

Red Velvet Cake

Key Lime Pie

Assorted Cheesecakes

Apple Pie



# Dessert

# Dessert

## Platinum Sweet Dessert Display 18

Chef's Selection Assorted Mini Pastries to Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Chocolate Raspberry Tarts, Mini Cannoli

## Diamond Dessert Display 24

Chef's Selection Assorted Mini Pastries to Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Pecan Squares, Raspberry Vanilla Verrine, Chocolate Tulip Cups, Pear and Apple Caramel Verrine, Warm House Made Bread Pudding with Vanilla Bean Sauce

## Platinum Dessert Display 28

Chef's Selection Assorted Mini Pastries to Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Raspberry Vanilla Verrine, Raspberry Vanilla Verrine, Chocolate Tulip Cups, Pear and Apple Caramel Verrine, Exotic Fruit Parfait, Key Lime Tarts, Assorted French Macaroons, Chocolate Dipped Strawberries, Warm Sugar Free Bread Pudding or Chocolate Bread Pudding

# Dessert

## Enhancements

### Bananas Foster Station (Chef Attended) 12

Sliced Bananas, Brown Sugar Rum, Served Over Vanilla Bean Ice Cream

### Brandied Cherries Jubilee (Chef Attended) 12

Brandied Cherries, Flamed Tableside, Over Vanilla Bean Ice Cream

### Strawberries Dipped in White and Dark Chocolate 36

(Per Dozen)

### Viennese Coffee Station 10

Freshly Brewed Coffee, Decaf, Espresso, Frappuccino, Flavored Italian  
Syrups, Whipped Cream

# Packages

# Reception

# Reception

## Small Plate Appetizer Station

### Five Mushroom Station (Chef Attended) 15

Sautéed to Order Portabellas, Shiitake, Oyster, Cremini, Button Mushrooms, Cognac Demi-Glace, Toasted Baguette, Accompanied with Grilled Zucchini, Squash, Red Onion, Artichokes, Scallions, Olives, Roasted Peppers

### Baja Crab Cake Station (Chef Attended) 16

Two Day Braised Boneless Short Ribs, Horseradish Mashed Potatoes, Natural Sauce, and Crispy Chili Onions, Accompanied with Grilled Asparagus Salad with Lemon and Olive Oil

# Reception

## Specialty Food Stations

### Salad Station 13

Caesar Chopped Romaine, Caesar Dressing, Grated Parmesan, Garlic Croutons, Caprese, Buffalo Mozzarella, Sliced Tomato, Olive Oil, Balsamic Glazed Micro Basil

Mediterranean, Romaine Hearts, Feta Cheese, Beets, Red Onion, Pepperoncini, Kalamata Olives, Creamy Greek Dressing, Accompanied with Assorted Focaccia and Artisan Breads

### Whipped Potato Bar 14

Chive Whipped Potatoes, Vanilla Sweet Potatoes, Horseradish Red Skin Mashed Potatoes, Accompanied with Broccoli, Sautéed Mushrooms, Scallion, Shredded Cheddar, Sour Cream, Bacon Bits, Crispy Onions, Raisins, Marshmallows, Whipped Butter

### Pizzeria 15

(Choose 3)

Pepperoni and Sausage

Pesto Ricotta, Sliced Tomato, Fresh Mozzarella, Basil, Caramelized Onion  
Barbecue Chicken: Smoked Pulled Chicken, Barbecue, Charred Corn, Grilled Red Onion, Bacon

Wild Mushroom: Cremini, Shitake, Oyster Mushrooms, Arugula, Red Onion, Mediterranean, Artichokes, Kalamata Olives, Peppers, Spice Sausage, Scallions, Goat Cheese

Four Cheese Pizza: Fontina, Asiago, Parmesan, Fresh Mozzarella

### Tuscany Station 16

Herb Oil Grilled Chicken, Penne Pasta, Brocolini, Grilled Yellow Squash, Tomato Olive Oil Relish, Sun Dried Tomato Cream, Caprese, Buffalo Mozzarella, Sliced Tomato, Olive Oil, Balsamic Glazed Micro Basil, Pepperoni and Sausage Pizza, Focaccia, Rolls

# Reception

## Specialty Food Stations cont...

### Shawarma Bar 16

Thinly Sliced Chicken or Beef, Warm Pita, Tomato, Lettuce, Onion,  
Cucumber, Assorted Pickles, Spicy Peppers, Hummus, Tzatziki Sauce,  
Assorted Olives

### Mediterranean Station 18

Sun Dried Tomato Tapenade, Black Olive Tapenade, Caponata, Goat Cheese  
Spread, Pesto, Olive Oil, Feta Cheese, Olives, Aged Balsamic, Stuffed Grape  
Leaves, Grilled Ciabatta, Focaccia, Sliced Baguette, Grilled Beef and Chicken  
Kabobs

### Wok Noodle Bar (Chef Attended) 20

Shrimp Sambal, Vegetables, Chow Mein Noodles, Sweet Chili Sauce, Chicken Lo  
Mein, Curry Coconut Sauce, Stir Fried Pork, Rice Stick Noodles, Peanut Sauce,  
Toppings: Bean Sprouts, Bok Choy, Pea Pods, Mushrooms, Fortune Cookies  
Served in Chinese Take-Out Boxes, Chop Sticks

### Little Italy (Chef Attended) 22

Farfalle Pasta, Marinated Grilled Chicken, Sautéed Peppers, Broccoli Florettes,  
Reggiano Cream, Baked Ziti, Slow Braised Mushroom and Short Rib Tomato  
Fondue, Four Cheese Gratin, Lobster Ravioli, Sautéed Rock Shrimp, Julienne  
Vegetables, Americana Sauce, Classic Caesar, Focaccia Croutons, Shaved Parmesan,  
Freshly Baked Focaccia Grated Parmesan Cheese

### Seafood Extravaganza (Chef Attended) 26

Jumbo Shrimp, Alaskan King Crab, Fresh Oysters on the Half Shell, Presented on Ice

# Reception

## Carving Station

Herb Peppercorn Crusted Strip Lion of Beef 18

Whipped Potatoes, Caramelized Onions, Madeira Demi-Glace

Roasted Turkey Breast 15

Corn Bread Stuffing, Gingered Cranberry Marmalade, Natural Gravy

Rosemary & Horseradish Crusted Prime Rib of Beef 20

Baked Macaroni, Creamed Horseradish

Garlic & Herb Rubbed Tenderloin of Beef 24

Smoked Gouda Polenta, Red Wine Jus



# Reception

## Displays

### Vegetable Crudités 10

Marinated and Grilled Veggies, Asparagus, Mushroom, Artichoke, Zucchini, Squash, Carrots, Roasted Pepper Dip, Hummus, Ranch

### Fresh Seasonal Fruit 10

The Seasons Finest Fruit Offerings, Vanilla Whipped Cream Global Artisan Cheese, Wisconsin Cheddar, Double Cream Brie, Herbed Boursin, Havarti, Honeycomb, Quince, Assorted Nuts, Dried Figs & Apricots, Crackers

### Charcutiere 12

Salami, Prosciutto, Bresaola, Assorted Pickles, Whole Grain Mustard, Red Wine Onions, Baguettes, and Crackers

### House Smoked Salmon 14

Red Onion, Hard Boiled Egg, Capers, Chives, Crème Fraiche, Cocktail Breads

### Shrimp Cocktail 75

(per dozen)

With Lemon Horseradish Cocktail Sauce

### Brie En Croute 3

With Crackers and Crostini

# Late Night Snack

# Late Night Snack

## Craft Mini Burgers 12

Petit All Beef Patties with American Cheese, Lettuce, Tomato, Onion, Pickles, & Condiments

## Detroit Coney Station 11

All Beef Franks with a Variety of Toppings Including: Chili, Cheese Sauce, Mustard, Ketchup, Onions, Relish

## Fries Sensation 8

French Fries, Sweet Potato Fries, & Onion Rings served with Ranch, Ketchup, and Warm Cheese

## South of the Border Nacho Bar 13

Warm Tortilla Chips, Zesty Salsa, Guacamole, Onions, Tomatoes, Olives, Queso Cheese, and Sour Cream

## Grilled Cheese Extravaganza 13

Grilled American Cheese on Sourdough, Swiss on Wheat, and a Grilled Cheddar with Macaroni and Cheese

Restaurateur/Executive Chef Omar Mitchell

# Late Night Snack cont...

## Jumbo Soft Pretzel Bar 9

Plain, Cheese and Jalapeno with Pepper Jack Filled Soft Pretzels. Served with Spicy and Yellow Mustards and Fun Dipping Toppings

## Milk & Cookies 8

A Late Night Favorite! An Assortment of Fresh Baked Cookies Served with a Glass of Cold Milk

## S'Mores Bar 13

Hershey's Milk Chocolate Bars, Reese Peanut Butter Cups, Ande's Mints, Marshmallows, Graham Crackers, Bamboo Skewers and an Outdoor Roasting Station

## Popcorn Cart 8

Fresh Warm Popcorn, Sweet and Savory Flavored Shakers, Chocolate Drizzle and Butter

# Rehearsal Dinner

# Rehearsal Dinner

## Buffett

### Mediterranean Style 36/40

Pita Points and Focaccia with Olive Spread and Hummus Spread, Cous-Cous & Marinated Vegetable Salad Bar with Assorted Toppings with Balsamic Vinaigrette and Greek Herb Vinaigrette Dressing

### Entrée (Choose 2 or 3)

Grilled Chicken Breast with Tapenade Relish

Sautéed Shrimp & Crab with Goat Cheese Cream

Roasted Beef with Rosemary & Fig Marsala Sauce

Roasted Pork with Tomato & Kalamata Sauce

### Sides (Choose 3)

Saffron Risotto with Portabellas

Penne with Fresh Herbs

Sautéed Seasonal Mediterranean Vegetables

Sautéed Spinach with Golden Raisins and Pine Nuts

### Desserts

Baklava with Caramel Sauce

Lemon Layer Cake with Fresh Berries & Raspberry Sauce

# Rehearsal Dinner cont...

## Build Your Own Buffett 32/36

Served with Dinner Rolls & Butter

### Salad (Choose 2)

Mixed Greens Salad Bar with Assorted Toppings with your Choice of 3 Dressings  
(Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Sun-Dried Tomato  
Vinaigrette, Blue Cheese Dressing, Thousand Island, Italian Vinaigrette)

Tomato & Cucumber Salad, Orange-Poppy Seed Fruit Salad

Tomato & Mozzarella with Pesto Vin

Classic Caesar Salad

### Main Course (Choose 2 or 3)

Roasted NY Strip Loin with Thyme Demi-Glace Garlic

Rubbed Roasted Pork Loin with Rosemary Seared

Chicken Breast with Tarragon Mustard Sauce Chicken

Piccata with Lemon Thyme Caper Butter Chicken

Breast Stuffed with Spinach & Pine Nuts Asiago &

Spinach Stuffed Chicken with red Pepper Coulis

Atlantic Salmon with Boursin Dill Cream Sauce

Medley of Fresh Tortellini with Alfredo Sauce

# Rehearsal Dinner cont...

## Build Your Own Buffett

### Sides (Choose 2)

Garlic Red Skin Mashed Potatoes

Rice Pilaf

Macaroni & Cheese Casserole

Wild Rice Pilaf

Parsley New Potatoes

Lemon Herb Asparagus Spears

Country Style Green Beans

Green Beans with Toasted Almonds

Sautéed Zucchini & Squash

Chef's Seasonal Vegetable Medley

### Desserts (Choose 3)

Signature Cheesecake with Fresh Berry Topping, Key Lime Pie, Apple Pie,

Chocolate Layer Cake, Chocolate Lovin' Spoonful Cake,

Warm Bread Pudding with Caramel Sauce, Red Velvet Cake,

Lemon Layer Cake



# Rehearsal Dinner

## Southern Style Buffett 31/35

Garden Greens Salad Bar with Assorted Toppings with Ranch, Balsamic Vinaigrette, and Blue Cheese, Coleslaw, and Country Style 3-Potato Salad, Dinner Rolls, Butter

### Main Course (Choose 2 or 3)

Pulled Pork Memphis Smoked Barbecue

Southern Fried Chicken

Shrimp over Stone Ground Grits with Chipotle Aioli

### Sides (Choose 2)

Red Beans and Cajun Spiced Rice

Boiled Buttered Cob Corn

Smoked Cheddar Mac n' Cheese

Molasses Baked Beans

Country Style Green Beans

Mashed Potatoes or French Fries

Collard Greens

### Desserts (Choose 3)

Red Velvet Cake

Banana Pudding

Raspberry Bread Pudding with Rum Caramel

Seasonal Fruit Cobbler

# Rehearsal dinner

## Taste of Tuscany Buffett 37

Focaccia, Italian Style Mixed Greens Salad Bar with Assorted Vegetable and Cheese toppings with Balsamic Vinaigrette, Heart of Romaine Caesar Style, Antipasti Display of Kalamata Olives, Pepperoncini, Genoa Salami, Buffalo Mozzarella, Cherry

Peppers, Roasted Peppers, Grilled Eggplant, & Feta Cheese

### Main Course

Steak Brasciole: Tender Steak wrapped around Spinach and Roasted Red Peppers, Braised in a Tomato Basil Sauce

Chicken Cacciatore: Sautéed Chicken Breast with Tomatoes, Onions, Mushrooms, and Peppers over Angel Hair Pasta

Chicken Marsala: Sautéed Chicken Breast with Marsala Demi-Glace

Cavatelli Diablo A'Fromegglo: Ricotta Cheese Pasta Sautéed in Garlic Red Pepper Oil and Tossed with Aged Parmesan Cheese

### Desserts

Tiramisu

New York Cheesecake with Fresh Berries & Whipped Cream

Cannoli's

# Plated Rehearsal Dinner

## Signature 40

### First Course

Baby Mixed Greens Salad with Roasted Pecans, Julienne of Red Onions and Cucumber, Shaved Parmesan with Berry Balsamic Vinaigrette

### Main Course (Choose 1)

Duet of Filet Mignon with Demi-Glace & Roasted Atlantic Salmon

with Tarragon Herb Butter Sauce, Herb Risotto, and Lemon Asparagus Spears

Duet of Grilled Beef Tenderloin Medallions

with Demi-Glace & Maryland Style Crab Cake with Poblano Remoulade, Rice Pilaf and Lemon Asparagus Spears

Duet of Filet Mignon & Chicken Breast

with Marsala Demi-Glace, Garlic Mashed Red Skin Potatoes, and Chef's Seasonal Vegetable Selection

Jumbo Portobello Mushroom Cap Stuffed

with a Basil and Pine Nut Pesto and Served with Grilled Red Peppers, Toasted Pita Points, and Shredded Asiago

# Plated Rehearsal Dinner cont...

## Signature

Dessert Course (Choose 1)

Signature Cheesecake Selection with Raspberry Coulis

Apple Pie with Vanilla Bean Ice Cream

# Plated Rehearsal Dinner

Tuxedo 40

## First Course

Romaine and Mixed Greens Salad with Cherry Tomatoes, Sliced Cucumber and Carrots, Shredded Cheddar, Croutons with House-Made Dressings

## Main Course

(Choose 2)

Grilled NY Strip Steak

with Thyme Demi-Glace

Asiago & Spinach Stuffed Chicken

with Red Pepper Coulis

North Atlantic Salmon

with Boursin Dill Cream Sauce

Vegetarian Cheese-Stuffed Tortellini Sautéed

with Basil and Pine Nut Inspired Pesto, Onions, Broccoli Florets, Roasted Red Peppers, and Blanched Carrots, Topped with Shaved Parmesan

# Plated Rehearsal Dinner cont...

## Tuxedo

### Dessert Course

(Choose 1)

Chocolate Lovin' Spoonful Cake

Chocolate Cake with Vanilla Bean Ice Cream

# Breakout Sessions

# Breakout Sessions

## Morning

### Eye Opener 13

Assorted Granola Bars

Bowl of Berries

Caramel Apple Wedges

Mini Doughnut Holes & Coffee Cakes

Freshly Brewed Regular & Decaf Coffee

Assorted Teas

### Health Kick 9

Fruit Skewers

Crudit  With dip

Pita Chips with Hummus

Assorted Granola Bars

Freshly Brewed Regular & Decaf Coffee

Assorted Teas

### Bakery 9

Assorted Muffins, Scones, & Danish Pastries

Freshly Brewed Regular & Decaf Coffee

Assorted Teas



# Breakout Sessions

## Afternoon

### Sweet & Salty 12

Assorted Cookies

Fudge Brownies

Candy Bars

Mixed Nuts

Freshly Brewed Regular and Decaf Coffee

Assorted Teas

### South of the Border 12

Tortilla Chips

With Salsa, Guacamole, and Warm Queso Dip

Cinnamon & Sugar Pita Chips

With Caramel Dip

Freshly Brewed Regular and Decaf Coffee

Assorted Teas

# Breakout Sessions

## Afternoon cont...

### Re-Energize 11

Celery Sticks with Peanut Butter

Whole Fruit

Pita Chips with Hummus

Trail Mix

Freshly Brewed Regular and Decaf Coffee

Assorted Teas

### Artesian Cheese & Fruit 15

Domestic & Imported Cheese

Seasonal Fresh Berries

Toasted Crostini

Fruit Marmalade & Preservatives

Freshly Brewed Regular and Decaf Coffee

Assorted Teas

### Isn't It Sundae 9

Vanilla & Chocolate Ice Cream with Assorted Toppings

Ice Cream Bars

Root Beer Floats

# Breakout Sessions

## Ala Carte Enhancements

Juice 5

Fruit Smoothies (8oz.) 4

Assorted Large Candy Bars 4

Caramel Apple Wedges 5

Domestic Cheese & Crackers 8

Chips & Salsa 4

Coffee Cake 4

Crudit  with Garden Dip 4

Fruit Kabobs 5

Hard Boiled Eggs (2) 3

Kettle Chips with Garden Dip 4

Lemon Bars 3

Tortilla Chips with Nacho Cheese & Salsa 5

Pita Chips with Hummus 4

Sunflower Seeds 3

Spinach & Artichoke Dip with Tortilla Chips 7

Trail Mix 2

# Breakout Sessions

## Ala Carte Enhancements

Cookies & Brownies 30  
(per dozen)

Cookies 28  
(per dozen)

Brownies 30  
(per dozen)

Chocolate Covered Strawberries 26  
(per dozen)

Fruit Yogurt 3

Pretzels 3  
(individual bag)

Potato Chips 3  
(individual bag)

Whole Fruit 2

Granola Bar 3

Mixed Nuts 18  
(per pound)

Coca Cola Products 3

Bottled Water 3

# Breakout Sessions

## Continuous Break Package 25

With unlimited, all-day beverage service including assorted soft drinks, bottled water, freshly brewed regular & decaf coffee, assorted teas

### Morning Break (Choose Three)

Sliced Seasonal Fruits & Berries

Chilled Orange, Apple, and Cranberry Juices

Cereals & Chilled Milk

Oatmeal with Dried Fruit, Nuts, and Brown Sugar

Assorted Breakfast Sandwiches

Bagels with Whipped Cream Cheese

Cranberry Walnut Loaf with Sweet Butter

### Morning Break (Choose Three)

Fruit Kabobs

Assorted Cookies

Brownies

Large Candy Bars

Lemon Bars

Tortilla Chips with Nacho Cheese & Salsa

# Holiday

# Holiday

## The Feast 29

### Smoked Trout Toast

Kale, Pepito Pesto

### Holiday Salad

Gourmet Lettuce, Pecan Brie, Cranberry, Apple, Sage Dressing, Croutons

### Salt & Pepper Encrusted Sliced Beef Tenderloin

Tarragon Aioli Cream, Petite Rolls

### Carved Fried Turkey

### Roasted Sweet Potato & Butternut Squash

Cinnamon, Sage, Marshmallow Topper

### Winter Roasted Root Vegetables

### Festive Sweet Treat

Apple & Chocolate Bourbon Pecan Pies

Winter Gingerbread Cakes

Santa's Cookie & Custard Shooters

# Holiday

## The Holiday 33

### The Big Board

Imported Cheese Including:

Cheddar Cheese Curds, Gruyere Comte, Black Jack Pepper jack, Pecorino Romano, Carr Valley Apples Smoked Cheddar, & Statesboro Blue Cheese Wheel

Charcuterie Display Including:

Prosciutto, Sopressata, Cappicola, Genoa Salami, Salami

Dried Fruits, Seasonal Fruit, Fig Preserves & Honeycomb

Assorted Crackers, Breadsticks, & Flatbreads

Cured Olives, Artichoke Hearts, Dried Apricots, Fig Jam, & Marcona Almonds,  
Dusted with Rosemary Sprigs, Savannah Honeycomb, Fig Preserves, Dried Fruits  
& Roasted Nuts

### Kale Green Dip

Fried Vidalia Onions, Local Gouda Cheese, Bacon

### Rosemary Roasted Shrimp Skewer

Creole Aioli

### Herb Rubbed NY Strip

Cranberry Mustard

### Country Ham & Cheese Biscuits



# Holiday

## The Holiday

### Potatoes Two Way:

Herb Mashed Potatoes, Topped with Bacon, Chives, Cheddar Cheese   Smashed  
Sweet Potatoes, Pineapple, Marshmallows, Whipped Butter, Brown Sugar

### Gourmet Crackers & Flatbreads

Add Lamb Lollipops, Mint Chutney

4 per guest

## Festive Sweet Treats

Ice-Kissed Mini Baby Cakes: Raspberry, Chocolate-Espresso, Red Velvet

Holiday Posh Puddings: Peppermint & Gingerbread

Seasonal Tartlets

# Holiday

## The Gathering 27

Local Artisan Cheese Board

Gourmet Crackers & Flatbreads

Winter Salad

Sweet Gem Lettuce, Kale, Pomegranate Vinaigrette, Parmesan Crisps, Sweetie Drops Cranberries

Butternut Squash Ravioli

Cranberry Sage Cream, Cranberries

Smoked Maple Salmon

Grilled Lemons

Asparagus

with Roasted Red Peppers & Onions

Pretzel Crusted Chicken Breast

with Fig Mustard Sauce

# Holiday

## The Gathering cont...

### Festive Sweet Treats

Warm Godiva Spiked White Chocolate Bread  
Pudding Bites

Poached Pears

### Very Merry Chocolate Bar

Chocolate Cookies, Chocolate-Peppermint Brownies, Chocolate Kahlua Pudding,  
& Chocolate Cup Cakes with Toffee Icing

# Holiday

## The North Pole 23

Wedge Salad Martini

Fried Slicked Black Pepper Chicken, White Garlic Gravy

Biscuit Bar

Assorted Sweet Potato, Buttermilk & Rosemary Biscuits, Apple Butter, Honey Butter, Cajun Butter, & Sweet Cream Butter

Caramelized Collard Greens

Black Eyed Peas

Not-Your-Average Grits Bar

Grits Served with Choice of Toppings:

Grilled Shrimp & Andouille Sausage, Bleu Cheese Crumbles, Applewood Smoked Cheddar, Pecan Smoked Bacon, Pepper & Onion Hash, Fried Onion Straws, Hot Sauce

Festive Sweet Treats

Assorted Holiday Cookies & Brownies

# Holiday

## The South Pole 29

### Savory Tortes

Goat Cheese, Sundried Tomato, Basil

### Roasted Winter Root Vegetables

### Salad

Mixed Greens, Feta Cheese, Pickled Beets, Cranberries, Blood Orange Vinaigrette  
Smoked Salmon additional 4 per guest

### Pecan Crusted Chicken

with Maple Bourbon Glaze

### Coca-Cola Infused Short Ribs

Burgundy Roasted Brussel Sprouts

### Good Ol' Mac & Cheese Bar

Bleu Cheese Crumbles, Diced Tomatoes, Applewood Smoked Bacon, Onion  
& Pepper Hash

Try Lobster Mac & Cheese additional 4 per guest

### Caramelized Collards

## Festive Sweet Treats

Winter Puddings:

Banana Pudding, Chocolate-Kahlua, & Pumpkin

Merry Berry Mini Tartlets

# Holiday

## Chef Attended Stations

### A Carving Bar (Choose One) **11**

Herb Crusted Beef Tenderloin, Horseradish Sauce

Coffee & Chili Rubbed, Oak Smoked NY Strip, Port Syrup

Herb & Whole Grain Mustard Rubbed Leg of Lamb Chop, Minted Tomato Jus

Rosemary Flat Iron Steak, Roasted Garlic Aioli

Smoked Turkey Breast, Red Eye Gravy, BBQ Jus

Pork Tenderloin, Caramelized Apples, Applejack Brandy Sauce

Pecan Smoked Prime Rib, Gorgonzola Demi, Horseradish Crème

Farm Roasted Vegetables Cauliflower, Eggplant, Zucchini

### Small Bites Station (Choose Two) **15**

Braised Beef Short Ribs, Port Reduction, Creamed Garlic Potatoes, Crispy Broccolin

Seared Sea Bass, Parsnip Puree, Truffle Jus, Topped with Crispy Parsnips & Chives

Flat Iron, Bourbon Glaze, Truffle Fingerlings

House Smoked Salmon, Maple Roasted Brussels, Moscato Syrup

Baby Lamb chops, Garlic Infused Olive Oil Drizzle, Orzo Pilaf

Classic Shrimp, Andouille, Smoked Gouda Grits

Chicken Wellington, caramelized Collards, Demi Sauce

Thai Basil Crusted Scallops, Cauliflower Rice, Coconut Curry

# Holiday

## Chef Attended Stations cont...

### Shaken Not Stirred Salad Bar 10

Our chef will mix up your favorite salad ingredients in martini shakers!

Greens: Artisan Greens, Spinach, & Arugula

Veggies: Grape Tomatoes, Mushrooms, Sliced Carrots, Cucumbers, Peppers, Broccoli Florets, Red Onions

Cheeses: Feta, Shredded Cheddar, Blue Cheese

Crunch: House-Made Croutons, Slivered Almonds, Candied Pecans, Crispy Udon Noodles

Dress It Up- Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppyseed

Add Proteins (Choose Two): Grilled Shrimp, Roasted Chicken, Sautéed Tofu

# Holiday

## Chef Attended Stations

### Sweet Endings

#### S'mores Bar 7

Chocolate, Graham Crackers, Marshmallow, Nutella, Sliced Strawberries,  
Candied Bacon

#### Cobbler Bar 9

Seasonal Cobblers

Wild Berry, Apple, Georgia Peach Cinnamon Toppings, Whipped Cream,  
Vanilla Whip

#### Sinfully Delicious Bites Bar 8

Chocolate Mousse Cups, Assorted French Macarons, Mini Brownies, Blondies

#### The Cookie Jar 6

House Crafted Cookies, White Chocolate Macadamia, Snickerdoodle, Sugar,  
Peanut, M&M, Chocolate Chip

#### Mason Jar Dessert Bar 9

Godiva Spiked White Chocolate Bread Pudding

Old Fashioned Banana Pudding

Seasonal Fruit Trifle & Greek Yogurt

Chocolate Kahlua Mousse

Restaurateur/Executive Chef Omar Mitchell



# Holiday

## Chef Attended Stations

### Sweet Endings cont..

#### Donut & Coffee Shop 6

Your Choice of Toppings

Rainbow Sprinkles, Chocolate Sprinkles

Warm Sauces Include: Warm Vanilla Bean & Chocolate Ganache & Sea  
Salted Caramel

#### Crème Brulee Station 7

Torched to Order

#### Ice Cream Sandwich Bar 8

Choose your Home-Make Cookie & Ice Cream Flavor

Chocolate Chip, Peanut Butter Cookie, Mint Chocolate Chip, Salted Caramel,  
Vanilla Bean Ice Cream

#### Old Fashioned Bananas Foster Station 9

Sliced Bananas Sautéed with Butter, Brown Sugar & Rum

Served with Vanilla Ice Cream

# Holiday

## Chef Attended Stations

### Sweet Endings cont..

#### Shot-cholate Brownie Station 8

Decadent Home-Made Brownie Bites Skewered with Cordial Filled Pipettes

Varieties include Kahlua & Bailey's

#### Coca-Cola Ice Cream Floats 7

Coca-Cola Classic, Cherry Coke, Fanta Orange

Vanilla Ice Cream, Chocolate, Whipped Cream, Maraschino Cherries,  
Caramel Syrups

# Family Reunion

# Family Reunion

## Signature Meal 16

Herb Roasted Chicken, Oven Roasted Potatoes

Green Beans, Garden Salad

Rolls and Butter

## Delight Meal 18

Fried Chicken, Glazed Ham

Mixed Vegetables, Candied Yams

Garden Salad

Sheet Cake

## Elegant 22

Chef's Savory Stuffed Chicken

Slice Roast Beef in a Burgundy Wine Sauce

Garlic Mashed Potatoes, Glazed Carrots

Michigan Salad

# Family Reunion

## Southern 19

Smothered Chicken and Rice, Fried Cat Fish

Macaroni and Cheese, Collard Greens Corn

Bread Muffins, Sweet Potato Pie

## The Traditional 23

Bar-B-Q Ribs, Bar-B-Q Chicken, Hot Dogs

Baked Beans, Pasta Salad

Corn on the Cob

Fresh Seasonal Fruit