
OFF-SITE CATERING
DINNER MENU

SERVE YOUR GUESTS A MOUTH-WATERING DINNER.

Prices do not include 8% sales tax and 18% operations service charge and staff/delivery fee.

Meals are \$16.00 and up.

All meals served with your choice of two sides.

All menus include bread, butter and tea.

Meals are "buffet" style and price includes disposable set-up.

POULTRY

Honey Glazed Chicken
Toasted Almond Chicken Southern
Fried Chicken
Chicken Breast
Baked Chicken Artichoke
Lemon Pepper Chicken
Pecan Crusted Chicken
Turkey Breast / Cornbread Dressing
Chicken Cordon Bleu

BEEF

Chopped Sirloin Wrapped in Bacon
Home Style Roast Beef
Home Style Meatloaf
Gourmet Hamburgers
Beef Brisket
Ten Ounce Prime Rib
Ten Ounce New York Strip

PASTA, FISH AND SEAFOOD

Lasagna
Penne Pasta with Smoked
Chicken Grilled Tilapia
Fried Catfish (US Farm Raised)

PORK

Barbecued Pork
Grilled Pork Chops
Roasted Pork Loin
Barbecued Ribs

COMBINATIONS

Turkey Breast / Ham / Dressing
BBQ Chicken and Pulled Pork
Roasted Pork Loin / Grilled Chicken
Beef Brisket with Grilled Chicken
Barbecued Ribs and Chicken
Chicken and Beef Fajitas
Prime Rib with Fried Shrimp

Additional Information

China-Linen Service - Additional Charge
Full Waitstaff Service - Additional Charge

SIDES

Fresh Garden Salad
Fresh Caesar Salad
Potato Salad
Potato Casserole
Roasted New Potatoes
Potatoes Au Gratin
Cream Potatoes and Gravy
Rice Pilaf
Wild Rice
Broccoli and Rice Casserole
Grilled House Vegetables
Baked Beans
Cornbread Dressing/Gravy
English Peas
Corn Casserole
Candied Yams
Seasoned Green Beans/
Carrots Black-eyed Peas
Sweet Potato Casserole
Lima Beans

DESSERTS

Gourmet Cookies
Fudge Brownies
Banana Pudding
Vanilla Oreo
Chocolate Chip Delight
Peach Cobbler
Apple Cobbler
Southern Pecan Pie
Double Layer Chocolate Cake
Lemon Ice Box Pie
Apple Pie
Chocolate Pie
Bread Pudding with Rum
Sauce Cheesecake with
Topping