

Catering

MENU

*Small Serves 20/Large serves 50

ENTREES

Catfish	108/270
Chicken	150/375
Minced BBQ (Buns Optional)	140/400
BBQ Spare Ribs	200/450
Seafood Alfredo	160/400
Trout	162/400
Ham	120
Turkey Breast	120
Pork Chops	190/490
Whole Turkey & Gravy	100
Beef Brisket	125

DESSERTS

Various Cake Flavors	40
Bread Pudding	80/150
Corn Pudding	65/150
Pies: Apple/Sweet Potato	25
Cobbler: Apple/Peach	90/220
Rice Pudding	65/150



SIDES

String Beans	50/130
Collard Greens	50/130
Mac & Cheese	50/130
Bread Dressing	30/80
Candied Yams	50/130
Rice (Gravy Optional)	50/130
Mashed Potatoes	50/130

Seafood Salad	65/200
Corn (Kernels or Cobb)	50/130
Pasta Salad	50/150
Potato Salad	50/150
Cabbage	50/130
Coleslaw	40/100

Catering

MENU

HOR D'OEUVRES

Mini Crab Cakes	8.00/PP	Meat & Cheese Tray	2.00/PP
Mini Salmon Cakes	6.00/PP	Meatballs	3.00/PP
Assorted Finger	1.50/PP	Chicken Tenders	6.00/PP
Sandwiches (Ham, Turkey, Chicken Salad, Tuna)		Jumbo Shrimp	6.00/PP
Fruit Tray (Cheese and Crackers Optional)	2.00/PP	Wingettes (Naked or Breaded)	
Vegetable Tray	2.00/PP	Small	140.00
		Large	350.00

BEVERAGES

Sweet Tea	Coffee
Lemonade	Hot Tea

SALADS

Tossed Salad: 36/85
A mixture of fresh lettuce,
cherry tomatoes,
cucumbers

Caesar Salad: 36/85
Crispy romaine lettuce,
parmesan cheese,
croutons

