CATERING MENU

BREAKFAST

GRAB & GO
- Sausage Biscuit | $3
- Breakfast Wrap | $8
- Bacon Egg & Cheese Sandwich | $6
- Steel Cut Oats | $4

BREAKFAST | $13
Scrambled eggs, bacon/sausage, biscuits & gravy, home fried potatoes

BRUNCH | $17
Includes same items as “Breakfast”, plus French Toast/Pancakes, chicken tenders, and fruit bowl

CONTINENTAL | $9
Fruit, muffins/pastries, casserole

ADD OMELETTE STATION | $10

A LA CARTE/BUILD A BUFFET
Priced to order
- Sausage, bacon, country ham, biscuits, gravy, eggs, grits, potatoes, muffins, fruit, etc

LUNCH

BURGERS | $16
Burgers, buns, cheese, lettuce, tomato, onion, pickles, pasta salad, kettle chips, cookies or brownies

TACOS | $14
Seasoned ground beef, shredded cheese, lettuce, tomato, onions, jalapenos, sour cream, chips & salsa, refried beans

BBQ | $13
Pulled pork BBQ & sauce, baked beans, buns, cole slaw, brownies

DELI | $13
Sliced turkey & ham, lettuce, tomato, mayo, cheeses, bread, kettle chips, pasta salad, cookies

SOUP & SALAD | $12
Choice of 2 soups, salad and dressings, rolls

APPETIZERS

HOT
- Spinach Artichoke Dip | $3
- Bacon Wrapped Dates | $4
- Quiche Tartes | $3
- Hot Brown Canapes | $2.5
- Crab Cakes | $5
- Baked Brie en Croute | $5
- Meatballs | $2

COLD
- Bruschetta | $2.5
- Caprese Salad | $4
- Shrimp Cocktail | $5
- Hummus | $3
- Chicken Salad Cups | $3
- Finger Sandwiches | $3
- Cheese Torte | $3.5

DINNER

Includes salad, bread, entrée, choice of one starch, and choice of vegetable dishes. Custom Entrées accommodating dietary needs upon request

SINGLE ENTRÉE | $24
Buffet or plated

DOUBLE ENTRÉE | $28
Plated

DOUBLE ENTRÉE | $30
Buffet

EXTRA SIDES (+$2 PER)

ENTRÉES
- Rosemary Garlic Roasted Pork Loin
- Miso Glazed Salmon (+$4)
- Champagne Chicken
- New York Strip (+$8)

STARCHES
- Mashed Potatoes
- Au Gratin Potatoes
- Sweet Potatoes
- 2 Grain Pilaf
- Baked Potatoes

VEGETABLES
- Mixed Vegetables
- Southern Green Beans
- Brussels Sprouts
- Steamed Broccoli
- Asparagus (+$1)

DESSERT

Brew Pudding | $5.50
Cheese Cake | $8.50
Derby Pie | $5.50
Cookies or Brownies | $2.50
Gluten Free Chocolate Cake | $8.50
Gluten Free Strawberry Cake | $8.50

ALL PRICES ARE PER PERSON AND DO NOT INCLUDE 6% SALES TAX OR 18% GRATUITY

(+$) Designates an additional cost for that item on top of the base amount
CATERING MENU

STATIONS

Best suited for larger parties of 50+ guests

$25 FOR CHOICE OF THREE OF THE FOLLOWING STATIONS

NACHO BAR
Fresh tortilla chips, seasoned beef, cheese, sour cream, jalapenos, and more

FRUIT & CHEESE BOARD (+$2)
A selection of cheeses & crackers with fresh fruit and “dip”

SLIDER BAR
Brioche buns, all beef burgers, variety of cheeses and toppings

CHARCUTERIE BOARD (+$4)
An assortment of cured meats, cheeses, olives, bread, spreads, and more!

BISCUIT BAR (+$2)
Hot biscuits, country ham, pimento cheese, olive spread, molasses butter, and jams

SOUP
Work with our chef to select 2 soups served with biscuits, rolls, or corn muffins

MAC & CHEESE BAR
White cheddar mac and cheese with a variety of toppings

SALAD
Choice of Garden, Caesar, or Spinach served with all the “fixins” and choice of 2 dressings and yeast rolls

MASHED POTATO BAR
Fresh mashed potatoes to be topped with bacon, cheese, chives, peas, etc.

CARVING STATIONS (CHOOSE ONE)
Prime Rib + $10, Pork Loin + $2, Salmon + $7, Turkey + $4
Served with appropriate sauces and yeast rolls

BEVERAGES

$2.00 beverage “service” includes water, coffee, sweet and unsweet tea, & lemonade (sweeteners, creamers, and lemons available)

 Guarantees on Number of Guests:

Food, beverage and add-on items charges based on guest count will be based on the client’s final guarantee. Final guest counts are due no later than one week prior to the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

Deposit & Cancellation Policy:

A deposit of 50% of the total estimated amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows. Notice over 30 days prior to event: Full refund of deposit Notice 10-29 days prior to event: 50% refund of deposit Notice less than 10 days prior to event: No refund of deposit