

Chef's Recommendation **MENU**



ALL PRICES INCLUDE

All of our menu prices below include the full service catering staff, set up of food tables, linens for those tables, clean up of buffets and tables. This also includes elegant high grade disposable plates, cups, cutlery, and napkins.

TRADITIONAL ROMANCE 1

SOCIAL / COCKTAIL HOUR

Fruit and Cheese Display

This display includes cubed cheeses, cheese balls, assorted block cheeses, assorted goat cheeses, strawberries, red and green grapes, apple slices, pineapple, assorted berries, and assorted crackers.

DINNER BUFFET

Main Entrée

Combination of BBQ Grilled Chicken and Italian Grilled Chicken
Guest will pick one of the above flavors.

Sides

Salad Bar

This side contains fresh mixed greens, hand cut tomatoes and cucumbers, bacon bits, shredded cheese, seasoned croutons, and a choice of five different dressings.

Homestyle Baked Macaroni and Cheese

Southern Style Green Beans

Assorted Dinner Rolls with Butter

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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TRADITIONAL ROMANCE 2

SOCIAL / COCKTAIL HOUR

Popcorn Display

This display includes traditional popcorn flavors such as butter original, caramel, cheese, and white cheddar cheese. Along with a selections of sweet flavors like chocolate drizzle and MnM. Other seasonal flavors may vary depending on the time of the year. Guest will have small paper bags available to create their own custom bags of popcorn. The popcorn will be displayed in a variety of glass pieces.

DINNER BUFFET

Main Entrée

Pulled Pork BBQ

Pulled BBQ Chicken

These entrees are served with three different styles of BBQ sauce

Sides

Homestyle Baked Macaroni and Cheese

Baked Beans

Assorted Dinner Rolls with Butter and Buns

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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TRADITIONAL ROMANCE 3

SOCIAL / COCKTAIL HOUR

Warm Dip Station / Meatballs

This display includes buffalo chicken dip, crab dip, and spinach dip all served with pita chips, pita bread, pita crackers and nacho scoops. This station will also include Italian style meatballs.

DINNER BUFFET

Main Entrée

Chicken Alfredo

Small bite size Italian pieces served with penne noodles and creamy alfredo sauce

Side

Salad Bar

This side contains fresh mixed greens, hand cut tomatoes and cucumbers, bacon bits, shredded cheese, seasoned croutons, and a choice of five different dressings.

Assortment of garlic toast, garlic twist, and garlic knots

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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A LITTLE SOUTHERN CHARM 1

SOCIAL / COCKTAIL HOUR

Antipasto / Charcuterie Display

This display includes cubed cheeses, cheese balls, assorted block cheeses, assorted goat cheeses, prosciutto, hard salami, pepperonis, strawberries, red and green grapes, apple slices, pineapple, assorted berries, black olives, stuffed olives, and assorted crackers and breads.

DINNER BUFFET

Main Entrée

Spaghetti with Meat Sauce

Chicken Alfredo

Small bite size Italian pieces served with penne noodles and creamy alfredo sauce

Sides

Salad Bar

This side contains fresh mixed greens, hand cut tomatoes and cucumbers, bacon bits, shredded cheese, seasoned croutons, and a choice of five different dressings.

Steamed Broccoli with a Warm Cheese Sauce on the side

Assorted Dinner Rolls / Garlic Toast

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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A LITTLE SOUTHERN CHARM 2

SOCIAL / COCKTAIL HOUR

Warm Spinach Dip

A warm spinach dip served with pita crackers, pita bread, and nacho scoops

Fruit and Cheese Display

This display includes cubed cheeses, cheese balls, assorted block cheeses, assorted goat cheeses, strawberries, red and green grapes, apple slices, pineapple, assorted berries, and assorted crackers.

DINNER BUFFET

Main Entrée

Italian Grilled Chicken

Sides

Roasted Red Skinned Potatoes

Southern Style Green Beans

Assorted Dinner Rolls with Butter

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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SOUTHERN VISION

SOCIAL / COCKTAIL HOUR

Antipasto / Charcuterie Display

This display includes cubed cheeses, cheese balls, assorted block cheeses, assorted goat cheeses, prosciutto, hard salami, pepperoni, strawberries, red and green grapes, apple slices, pineapple, assorted berries, black olives, stuffed olives, and assorted crackers and breads.

DINNER BUFFET

Main Entrée

BBQ Grilled Chicken and Italian Grilled Chicken Breast

Guest will pick one of the above flavors.

Slow Cooked Beef Roast

Sides

Salad Bar

This side contains fresh mixed greens, hand cut tomatoes and cucumbers, bacon bits, shredded cheese, seasoned croutons, and a choice of five different dressings.

Roasted Garlic and Herb Red Skinned Potatoes

Ranch or Italian Based Pasta Salad

Served with diced red peppers and onions

Assorted Dinner Rolls with Butter

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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ON THE LIGHTER SIDE 1

MAIN COURSE

Taco / Nacho Bar

This station includes taco beef, shredded taco chicken, lettuce, tomatoes, shredded cheese, black olives, salsa, sour cream, warm nacho cheese sauce, hard and soft taco shells along with nacho chips.

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

ON THE LIGHTER SIDE 2

MAIN COURSE

Croissant Sandwiches

A combinations of ham with American cheese, turkey with Swiss cheese, and traditional homemade pecan chicken salad

Sides

Fresh Fruit and Seasonal Fruit with a Fruit Dip
Ranch or Italian Based Pasta Salad
Served with diced red peppers and onions

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water

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ON THE LIGHTER SIDE 3

MAIN COURSE

BBQ Sandwiches

Pulled pork on a bun served with a choice of three different BBQ
sauces

Sides

Slaw

Baked Beans

DRINK SELECTION

Sweet Tea, Unsweet Tea, and Water