



The Old Place CATERING & EVENTS

Appetizers

Cocktail Sandwich Platter

Assorted Cocktail and Finger Sandwiches, Black Forest Ham, Smoked Turkey, Gourmet Cheeses, Chicken Salad, Pimento Cheese

Mini Cucumber Sandwiches

Open Face Sandwich with Homemade Cucumber Cream Cheese Spread

Market Fresh Vegetable Tray

Selection of Fresh Seasonal Vegetables with Homemade Ranch Dip

“Georgia Grapes”

A Colorful Delicious Salad of Fresh Red and Green Grapes, Lightly Sweetened and Topped with Toasted Pecans

Colorful Fruit Tray

Lavish Array of the Seasons Best Fruits

Cream Filled Strawberries

A Whole Strawberry Filled with Homemade Whipped Cream

Cheese Straws

A “Southern Favorite” Handmade with Sharp Cheddar and Real Butter

Sausage Balls

Tender and Bite Size, Made with Sausage and Sharp Cheddar

Pineapple Cheese Ball

Cream Cheese, Pineapple, Green Pepper and Onion with Toasted Pecans

Chicken Tender Bites

Tender Bite Size Pieces of All White Chicken, Lightly Breaded and Fried Golden Brown Served With Barbecue, Honey Mustard and Ranch Dipping Sauces

Cheddar Cheese Ball

“An Ideal Appetizer” Cream Cheese, Sharp Cheddar, Onion and Seasonings Rolled in Pecans



The Old Place CATERING & EVENTS

“Ham Delights”

Delicate Rolls Stuffed with Ham, Swiss Cheese, Dijon Mustard, Onion and Poppy Seed

Italian Meatballs in Mushroom Sauce

Cocktail Meatballs With Sliced Mushrooms in a Homemade Mushroom Sauce

Chicken Salad Cups

Homemade All White Chicken Salad in Dainty Phyllo Cups

Cheese Display

Assorted Cheeses, Crackers, Pickles and Olives

Phyllo Crab Appetizers

Crab, Cream Cheese and Dill in Dainty Phyllo Cups. Served Warm.

Spinach Artichoke Dip

“An Elegant Dip” Cream Cheese, Spinach and Artichoke. Served Warm

“Cowboy Caviar”

A “Not Too Spicy” Mix of Black Eye Peas, Red Onion, Red and Green Sweet Peppers and just a touch of Jalapeno.

Cocktail Country Ham Biscuits

Delicate, Bite Size Biscuits Filled With Sliced North Carolina Country Ham

Cocktail Meatballs

Bite Size Meatballs in Sweet Homemade Sauce Made with Grape Jelly and Chili Sauce

“Pig on A Stick”

All Beef Hot Dog, Wrapped in Pastry on a Skewer. Served Warm with Mustard.

Assorted Petite Quiche Platter

Mini Quiche Lorraine, Three Cheese, Broccoli and Cheese, Garden Vegetable

“Cattlemans Spread”

Cream Cheese, Sour Cream, Dried Beef, Garlic and Pecans.

Sausage Dip

Sausage, Onion, Green Pepper, Tomato, Green Chiles and Cream Cheese. Served Warm.



The Old Place CATERING & EVENTS

Neiman Marcus Dip

Green Onion, Cheddar Cheese, Bacon and Slivered Almonds. Served Cold.

Charleston Cheese Dip

Cream Cheese, Sharp Cheddar Cheese, Monterey Jack, Onion and Bacon. Served Warm.

Mini Sliders Platter

Mini Beef Patties Sandwiched in a Soft Bun with American Cheese

Mini Hot Dog Platter

Mini Hot Dogs in a Soft Roll. Served with Yellow Mustard and Ketchup.

Fresh Southwest Salsa

“Not Too Spicy” Fresh Chopped Tomato, Onion, Bell Pepper, Cilantro and Jalapeno

Nacho Bar

Tortilla Chips, Nacho Cheese, Guacamole, Sour Cream and Jalapeños

Potato Bar

Gourmet Toppings to Add. Butter, Cheddar Cheese, Sour Cream, Chives, Bacon

Chocolate Chip Dessert Cheeseball

A Decadent and Fun Dessert served with Graham Crackers.

Pineapple Lemonade Punch

A Delicious, “not too sweet” combination of Pineapple and Lemonade.

Iced Tea, Lemonade and Punch

These are our most popular selections. It is very difficult to list a standard price. Pricing is dependent upon the number of guests at your event, the combination of selections that you choose and the time of day of your event. We ask that you make a list of the items that interest you and we will put together a price quote per person based upon your list. If you prefer to tell us your budget, we can customize a menu that works within that budget. We are happy to do whatever it takes to make your event a delicious success!