



LUNCH & DINNER MENU SELECTIONS

CUSTOMIZE A MENU FOR YOUR EVENT OR LET US DESIGN A PERSONALIZED MENU TO FIT YOUR TASTE AND BUDGET. MINIMUM OF 10 GUESTS. CANCELLATIONS REQUIRE 48 HOUR NOTICE.

ENTREES

ROAST BEEF AU JUS
POPPYSEED CHICKEN
OVEN ROASTED TURKEY
PORK BARBECUE
LEMON PEPPER CHICKEN BREAST
BARBECUE BONE-IN CHICKEN
TOMATO BASIL PENNE PASTA (VEG)

MARINATED CHICKEN BREAST
CHICKEN PIE
BAKED HAM
FRIED CHICKEN TENDERS
CHICKEN ALFREDO PENNE PASTA
CHICKEN CACCIATORE
CREAMY SPINACH & MUSHROOM PENNE PASTA (VEG)

COUNTRY STYLE STEAK
SLICED BBQ PORK LOIN
CHICKEN & DUMPLINGS
BAKED SPAGHETTI
HOMESTYLE MEATLOAF
LASAGNA

SIDE ITEMS

REDSKIN POTATO SALAD
GARDEN PASTA SALAD
DEVILED EGGS
FRESH FRUIT (SEASONAL)
SOUTHERN STYLE GREEN BEANS
BUTTERED CORN
CANDIED YAMS
PINTO BEANS
STEAMED RICE
STEAMED BROCCOLI
SEASONED RED SKIN POTATOES

FRESH GARDEN SALAD
BROCCOLI SALAD
SEVEN LAYER SALAD
CORN SALAD
CREAMED POTATOES
TURNIP GREENS
MACARONI & CHEESE
SQUASH CASSEROLE
SWEET POTATO CASSEROLE
STUFFED POTATOES
SEASONED MIXED VEGETABLES

CAESAR SALAD
MACARONI SALAD
COLESLAW
BLACKEYED PEA SALAD
BROCCOLI CASSEROLE
COLLARD GREENS
LIMA BEANS
BAKED BEANS
SAUTEED MUSHROOMS
SCALLOPED POTATOES

BREADS

YEAST ROLLS
CORNBREAD

BUTTERMILK BISCUITS
CRACKLIN' CORNBREAD

CORNBREAD MUFFINS
GARLIC BREAD

BEVERAGES

SWEET TEA UNSWEET TEA LEMONADE PINEAPPLE LEMONADE COFFEE WATER

THESE ARE OUR MOST POPULAR SELECTIONS. IT IS VERY DIFFICULT TO LIST A STANDARD PRICE AS EACH EVENT IS UNIQUE. PRICING IS DEPENDENT UPON THE NUMBER OF GUESTS ANTICIPATED AND THE COMBINATION OF SELECTIONS THAT YOU CHOOSE. WE ASK THAT YOU MAKE A LIST OF THE ITEMS THAT INTEREST YOU AND WE WILL PREPARE A PROPOSAL FOR YOUR REVIEW AND APPROVAL. IF YOU PREFER TO TELL US YOUR BUDGET, WE CAN CUSTOMIZE A MENU FOR YOU. THE SUCCESS OF YOUR EVENT IS OUR MOST IMPORTANT PRIORITY AND IT IS OUR PLEASURE TO SERVE YOU!