



OFF SITE ENTRÉE CATERING

½ hotel pan per option
(Feeds Approx. 20-25 people/4 oz portions)

Sides

20-25/ 4oz portions

- Garlic Parmesan Mashed Potatoes \$50
- Mac and Cheese \$50
- Grits \$50
- Garlic Rosemary Red Potatoes \$50
- Green Beans w/Bacon \$60

Entrées

25/ 4oz portions

- Apple Bourbon Pork Chop with Chutney \$120
- Lemon Thyme Chicken \$120
- Bourbon Glazed Ham \$75
- Pork Loin with Creole Mustard Cream Sauce \$85
- Garlic Fettuccini Alfredo \$95 (unique dish...1/2 hotel pan feeds 15-18 ppl)

Premium Entrées

25- 4oz portions

- Salmon \$160
- Bistro Filet \$200

Desserts

- Banana Pudding \$48 (20-25/4oz portions)
- Peach Cobbler \$35 (20-25/4oz portions)
- Bread Pudding \$40 (20-25/4oz portions)
- Brownies (2 Dozen) \$50 (indiv. wrapped or served in a half hotel pan)
- Chocolate Peanut Butter Pie \$38 (serves 8-10 depending on cut)
- Butter Pecan Pie \$38 (serves 8-10 depending on cut)

Sweet tea or Unsweet tea

by the Gallon \$6

These prices are subject to change and are good for 60 days from date published. Menus can only be finalized as early as 30 days prior to your event date.

November 2017