



Full Service Catering, Event Planning & Invitations

Weddings, Corporate Events and so much more!!!

We are your biggest asset and partner in planning your wedding or other unique event. We listen to your ideas and draw from our combined 30 years of experience to make it a reality. We love what we do!! Our dedication shows in our skillful attention to your desires and details.

Allow us to assist in planning your event.

Together we can make your day a success!

Call to schedule a reservation for one of our Group Tastings!

We look forward to sharing your special day!

*Denise C. Broome
Michele Simpson Kluttz*

Budget Friendly Menu

*Choose 5 items from the following list for
\$20.95 per person plus tax and service fee*

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Assorted Fresh Veggies with Ranch Dip

Assorted Fresh Fruit with Almond Dip

Assorted Cheese Cubes or Homemade Cheeseball with crackers

Buffalo Chicken Dip with chips

Spinach Artichoke Dip with chips

Mexican Dip with chips

2" Mini Subs with condiments
(turkey and ham w/cheddar cheese)

Cocktail Croissants filled with our Homemade Chicken Salad
or Pimento Cheese

Pasta Salad

Italian, Swedish or BBQ Meatballs

Includes: Tea and Water

And

All Clear Disposable Plates, Utensils, Napkins and Cups

****Our Signature Grazing Station can be substituted for 3 of the above items****

Catering Menus

Entrée Options:

Garlic Parmesan Chicken	Shrimp and Grits
Rosemary Chicken	Turkey Breast
Lemon Pepper Chicken	Fajitas/Tacos – Chicken or Beef
Chicken and Waffles	Roasted Pork Loin
Teriyaki Chicken with Pineapple & Peaches	Pulled Pork
Pesto Chicken with Roasted Tomatoes	Beef Tips and Gravy
Spiral Honey Ham	Country Style Steak and Gravy
Salmon (Teriyaki or Lemon Herb)	Carved Flank Steak
	Pot Roast with Carrots

Carving Station: *w/condiments and rolls (Ham, Turkey, Roast Beef, Pork Loin, or Flank Steak)*

Pre-Carved/Display: *Served Cold w/condiments and rolls (Ham, Turkey and Roast Beef)*

Side Options:

Mashed Potatoes	Green Beans
Bacon Ranch Potatoes	Roasted Vegetable Medley
Hash Brown Casserole	Marinated Asparagus (roasted or steamed)
Baked Macaroni and Cheese	Baked Beans
Rice Pilaf	Collard Greens
Sweet Potato Bar w/toppings	
Sweet Potato Casserole	
Corn on the Cob	

Salads:

Garden Salad with assorted dressings	Olive Garden Salad
Pear and Walnut Salad	Italian Pasta Salad
Strawberry and Spinach Salad (in season)	White Slaw/Red Slaw
Caesar Salad	
Potato Salad	
Broccoli Salad	

Soups:

Tomato Basil Soup
Chicken Noodle Soup
Chili Beans

Broccoli Cheese Soup
Potato Soup

Pasta Selections:

Penne Pasta (Red or White sauce)
Cheese Ravioli in Marinara Sauce
Ravioli in Marinara (Meat)
Cheese Stuffed Tortellini with sauce
Baked Spaghetti
Chicken Alfredo, Penne with Steamed Broccoli
Spinach Stuffed Ravioli w/Alfredo

Spaghetti with Meatballs
Baked Ziti
Buffalo Chicken Pasta

Seafood:

Shrimp Cocktail
Shrimp and Grits
Low Country Boil

Crab Cakes
Salmon

Heavy Hors d'oeuvres and Appetizer Ideas

Grazing Table – (Charcuterie Boards)

*assorted meats, cheeses, crackers, nuts, pretzels and relishes
garnished with fruit*

Cheese Ball with Crackers:

Pineapple and Jalapeno
Strawberry and Cheddar Ring

Dill Pickle and Ham
Pimento Cheese Rolled in Bacon

Hot Dips with Chips:

Spinach Artichoke
Shrimp and Crab

Mexican
Buffalo Chicken

Chicken Tenders with assorted sauces

Meatballs (*Italian, Swedish, BBQ*)

Bruschetta with Baguettes

Stuffed Mushrooms

Fruit Shooters with dip

Veggie Shooters with dip

Anti-Pasta Skewers

Mini Croissants with homemade *Chicken Salad or Pimento Cheese*

Phyllo Shells stuffed with *chicken salad, pimento cheese, crab salad, shrimp salad*

Pretzel Bar with assorted sauces (*nacho cheese, spicy mustard, cinnamon spread*)

Pre-carved Meats with rolls and condiments

Assorted pre-made Deli Subs

Mini Country Ham Biscuits

Shrimp Shooters

Soups with toasted mini grilled cheese

Assorted Sliders (*hamburger, chicken, pulled pork, veggie*) with toppings

Dessert Charcuterie Boards – assorted sweets and mini desserts

Passed Appetizers *are a great option for your guests during Cocktail Hour*

Popular Menu Options

House Favorite

Garlic Parmesan Chicken
Pot Roast with Carrots
Mashed Potato Bar
Green Beans
Garden Salad
Rolls

Southern Style BBQ

Shredded Pork with Buns and Red Slaw
Choice of 2 sides

Italian Your Way

Grilled Chicken Strips with Alfredo Sauce
Meatballs with Marinara
Penne Pasta
Garden Salad *or* Olive Garden Salad
Breadsticks

Home Cookin'

Pot Roast *or* Beef Tips with Gravy
BBQ Chicken
Mashed Potatoes *or* Egg Noodles
Green Beans
Roll

Asian Themed

Grilled Teriyaki Chicken w/ Peaches and Pineapple
Asian Vegetable Medley
Confetti Rice

Mexican Fiesta

Beef and Chicken Tacos *or* Fajitas
Shredded Lettuce, Cheese, Salsa
Jalapenos, Diced Tomatoes, Sour Cream
Queso with Tortilla Chips

All American

Grilled Hamburgers and Hot Dogs w/ Buns
Lettuce, Tomato, Cheese, Onions
Chili and White Slaw
Your Choice of 2 sides

Popular Menu Options

Shrimp and Grits

Stone-Ground Grits with Shrimp
Salsa, Bacon, Butter, Jalapenos, Shredded Cheese,
Diced Ham, Diced Tomatoes, Hot Sauce

Chicken and Waffles

Sweet Waffles served with Crispy Chicken Breast
Chicken Gravy, Maple and Spicy Syrup
Hash Brown Casserole
Green Beans

Low Country Boil

Classic Low Country Boil with New Potatoes, Kielbasa Sausage,
Corn on the Cob and Shrimp
Cajun Rice and Beans
Cornbread

Spiral Ham Station

Spiral Ham with Yeast Rolls, Spicy Mustard and Mayo
Your Choice of 2 sides

Chili Bean Bar

Chili Beans, Tortilla Chips and Cornbread
Toppings include: Shredded Cheese, Sour Cream, Jalapenos, Fritos, Hot Sauce

Mac and Cheese Bar

Creamy Homemade Mac and Cheese
Toppings include; Bacon, Diced Ham, Jalapenos,
Diced Kielbasa, Crumbled Doritos, Pepperoni

Tuscan Inspired

Pesto Chicken with Roasted Tomatoes
Pasta or Wild Rice or Roasted Potatoes
Marinated Asparagus

Catering Information

Menu:

These Sample Menu's are designed to assist you in creating your reception to fit your style, taste and budget. We can customize and create each menu to cater to you and your guests wishes.

Tastings:

We would love to have you visit us for a tasting, FREE of charge (up to 4 people).

Pricing:

All menus will be charged a 20% service charge and also state tax of 7% will be added.

Service charge for events includes delivery, buffet linens, disposable dinnerware, set up and staff to maintain the buffet with clean up. Additional staff may be required for plated dinners and/or events with china, along with additional charge.

If paying by Credit Card, a 3% bank fee will be charged with any payments made.

Contracts/Payment:

For each event booked, a contract will be signed along with a deposit of \$250.00.

This is a non-refundable deposit that goes towards your event balance.

Your final headcount and final balance will be due 2 weeks prior to your event.

If paying by credit card, there will be an additional 3% credit card fee for this transaction.

For your Health:

Due to State and Local Health Department laws, service times are limited to no more than two hours per function.

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Most Requested Appetizer and Dinner Pricing

Our Signature "Grazing Table"

Lemonade and Water

with

1 Entrée, 2 Sides, Garden Salad, Rolls, Beverage

On China - \$34.95 plus tax and service fee

On Our Specialty Faux China - \$27.95 plus tax and service fee

OR

Our Signature "Grazing Table"

Lemonade and Water

with

2 Entrées, 2 Sides, Garden Salad, Rolls, Beverage

On China - \$36.95 – plus tax and service fee

On Our Specialty Faux China - \$29.95 plus tax and service fee

All Menus Include:

Sweet Tea, Lemonade and Water

*Coffee (extra charge)

*Soft Drinks (extra charge)

Sales Tax is 7%

Service Fee is 20%

Discounts given for Children ages 6- 10 = ½ price on menu

Children ages 5 and under = Free

Discounts given for Military

