

Dinner



Menu

Dinner starts at \$38.00 per person(p/p) for 2 entrees, 3 sides, 1 salad bar, and 1 beverage. Below you will see our menu that can be customized to fit your needs. Food Service is for two hours. You select a minimum guest count to initiate a contract. Once the contract is signed the guest count cannot go below the original minimum. However, you can increase the count before the final payment is processed.

Entree

SELECT 2

- CHICKEN MARSALA
- MESQUITE SMOKED CHICKEN
- PARMESAN CRUSTED CHICKEN
- GRILLED SIRLOIN STEAK
- GRILLED SALMON (LEMON PEPPER, GARLIC AND HERB, OR CAJUN)
- ROAST BEEF
- POT ROAST

PREMIUM UPGRADES

- GRILLED RIBEYE OR NY STRIP STEAK (\$5.00 P/P)
- BEEF SHORT RIB (\$8.00 P/P)
- LOLLIPOP LAMBCHOPS (JERK OR GARLIC AND HERB) (\$10.00 P/P)
- BEEF TENDERLOIN W/ ONION AU JUS (\$10.00 P/P)

***ADDITIONAL ENTREES ARE \$8.00 P/P**

Sides

SELECT 3

- GREEN BEANS (SAUTÉED OR SOUTHERN STYLE)
- SOUTHERN COLLARDS
- MACARONI AND CHEESE
- VEGETABLE MEDLEY
- CREOLE CABBAGE W/ TURKEY KIELBASA
- ROASTED CARROTS
- POTATOES (MASHED, GARLIC MASHED, ROASTED, OR AU GRATIN)
- ROASTED BRUSSEL SPROUTS
- MASHED SWEET POTATOES
- CANDIED SWEET POTATOES

***ADDITIONAL SIDES ARE \$4.00 P/P**

Salad Bar

SELECT 1

- HOUSE
- CAESAR
- APPLE PECAN

DRESSINGS

SELECT 2

RANCH, ITALIAN, FRENCH, CAESAR, BLUE CHEESE, OIL AND VINEGAR, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE

Beverages

SELECT 2

- PUNCH
- SWEET TEA
- LEMONADE
- STRAWBERRY LEMONADE
- BOTTLED WATER



The event venue must include a full-service kitchen that includes a stove, oven, microwave oven, refrigerator, and sink. Kitchen area must be clean and free of space to store catering items.

Catering Service is buffet style and includes, food labels, firepit warmers, tabletop grills, tabletop grill pans, serving utensils, plates, napkins, silverware, and cups.

CALCULATION OF FEES. In exchange for the Food Services provided, the Client agrees to pay the Caterer based on:

Calculation of Fees	
Cost per person x amount of guests	
Delivery, Setup, and Takedown (5%)	
Total Amount	

Please note: Taxes will be added when processing the payment.

Retainer(non-refundable): (First half of the cost per person). Event is not secured until retainer is processed. Due when contract is signed.

Final Payment: (Second half of the total invoice plus delivery, setup, and takedown fee). Due 3 weeks before the event.

Cancellation Policy: Cancellation must be provided in writing 3 weeks prior to the event. In the event of a cancellation the final payment plus the delivery, setup, and takedown fee will be voided.