



## CATERING MENU

**Entree with 2 Sides Packages**  
**\$13 per person**

(Add a second entree for \$5 per person)

### ENTREES

Chicken Fried Steak with Peppered Cream Gravy  
Chicken Fried Chicken with Peppered Cream Gravy  
Meatloaf with Tangy Tomato Glaze  
Creamy Tuscan Chicken  
(Chicken smothered in a creamy sun-dried tomato &  
spinach herbed sauce)  
Garlic Herb Pork Loin  
Southern Style Pot Roast  
BBQ Glazed Chicken  
BBQ Smoked Sausage  
BBQ Brisket  
Zucchini & Eggplant Gratin

### SIDES

(Add additional sides for \$3 each)

Cheesy Garlic Mashed Potatoes  
Southern Style Green Beans  
Macaroni & Cheese  
Fresh House Salad with Dressing Choice  
Fresh Caesar Salad  
Oven Roasted New Potatoes  
Southern Skillet Corn  
Seasonal Mixed Vegetable Medley  
Wild Mushroom Risotto  
Roasted Cabbage  
Rice Pilaf  
Classic Coleslaw  
Loaded Potato Salad  
Cowboy Caviar

(Corn, Black Beans, Black Eyed Peas, Tomatoes, Peppers)



## CATERING MENU

### CASSEROLES

### SMALL PAN

(Serves 10 - 12)

### LARGE PAN

(Serves 20 - 24)

Tangy Italian Lasagna	\$99	\$169
Classic King Ranch Chicken	\$99	\$169
Chicken Broccoli & Rice Casserole	\$89	\$159

### SALADS

Asian Chicken Salad - Spicy Asian dressing	\$69	\$119
Apple Cranberry Feta Walnut Salad - Honey Apple Vinaigrette	\$69	\$119
Chicken Caesar Salad	\$69	\$119
BIG House Salad	\$59	\$99
Tortellini Pesto Pasta Salad	\$49	\$89
Zesty Italian Pasta Salad	\$49	\$89



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### SMALL PAN

(Serves 10 - 12)

### LARGE PAN

(Serves 20 - 24)

#### TACO BAR

\$129

\$229

Marinated Grilled Chicken, Seasoned Ground Beef

Crunchy Corn Tortillas, Soft Flour Tortillas

Shredded Lettuce, Fresh Pico, Shredded Cheddar, Sour Cream, Avocado

Served with Spanish Rice, House Salad, and Freshly Made Tortilla Chips with Homemade Salsa

#### BAKED POTATO BAR

\$79

\$139

Jumbo Sea Salt Baked Potatoes Sliced and Ready for Loading with the following:

- Whipped Butter
- Bacon Bits
- Shredded Cheddar
- Sour Cream
- Chopped Chives
- Onion Strings

Add any of the following:

\$29

\$49

- Chopped Braised Brisket
- Diced Crispy or Grilled Chicken
- Diced Ham or Turkey



## CATERING MENU

### BREAKFAST / BRUNCH

#### SMALL PAN

(Serves 10 - 12)

#### LARGE PAN

(Serves 20 - 24)

Breakfast Enchiladas	\$99	\$189
Apple / Cinnamon French Toast Casserole with Syrup & Whipped Butter	\$99	\$189
Cheesy Bacon Hashbrown Casserole	\$59	\$99
Cheddar Bacon Southern Grits	\$10 per pint	
D'onut Holes - with Nutella, Vanilla & Fruit Preserves dipping sauces	\$10 per dozen	



## CATERING MENU

### DESSERTS

### SMALL PAN

(Serves 10 - 12)

### LARGE PAN

(Serves 20 - 24)

Freshly Baked Cobblers

- Apple
- Peach
- Cherry
- Blackberry

\$39

\$59

Pineapple Upside Down Cake

\$29

\$49

Oreo Cookies & Cream Layer Bars

\$59

\$109

Cookies

\$10 per dozen

Chocolate Fudge Brownies

\$15 per dozen

Seven Layer Bars

\$30 per down