

CATERING MENU



BREAKFAST

Scrambled Eggs
Smoked Bacon
Sausage links/patties
Hashbrowns
Pancakes w/ Warm Syrup or Fruit Compote
Waffles
French Toast

SOUTHERN BREAKFAST

Smooth & Creamy Grits
Biscuits & Gravy,
Country-style Fried Potatoes

SOUTHERN BREAKFAST

French Toast Casserole with Fresh Fruit Peach Cobbler and Whipped Topping Quiche - Meat, Vegan & Cheese, Frittata

BREAKFAST HANDHELDS

Breakfast Sandwich - bagels,

English muffins, Croissant w/eggs & cheese or ham, egg & cheese or sausage, egg & cheese or bacon, egg & cheese

Breakfast Burritos - Tortilla w/ eggs & cheese, sausage or bacon.

Toppings include: tomatoes, cilanto, red onions, green peppers & jalepenos

HEALTHY BREAKFAST OPTIONS

Egg beaters
Turkey Bacon and Sausage,
Vegan crumbles
Whole Wheat Pancakes w/ Warm
Syrup or Fruit Compote

CONTINENTAL BREAKFAST

Fresh fruit, assorted pastries w/ jams & butter, muffins & Toast, bacon or sausage, cheese platter assorted juices, coffee & tea bar

LUNCH

SANDWICHES

Turkey, Ham or Roast Beef w/cheese Sandwich or Wrap Chicken Salad HOT ENTREES hicken Alfredo, Baked Ziti, Sheppard's Pie,

Jerk Chicken.

Roasted Chicken

SALADS

Macaroni
Garden
Cucumber
Strawberry Feta
Greek
Pasta
Potato

BEVERAGES

Hot Tea & Coffee Bar Orange Juice Wansamo Tea Lemonade Lemonade Bar

DESSERTS

Banana Pudding
Peach Cobbler
Ooey Goey Bars
Cookies
Red Velvet Cake
Sweet Potato Pie
Carrot Cake



CATERING MENU



APPETIZERS

Pinwheels Veggie platter (can also be made in personalized cups) **Cucumber Bites** Cranberry & Feta Spinach Balls **Deviled Eggs*** Spinach Dip w/assorted veggies Vegaie Skewers **Fruit Skewers** Strawberry Chutney w/Goat Cheese Spread Charcuterie Board - (can also be made in personalized cups) Brushetta (steak, heirloom tomatos, basil & mozeralla cheese) Vegitarian Brushetta heirloom tomatos. basil & mozeralla cheese) Mac & Cheese Bites* Shrimp & Grits Cups* Mini Grilled Cheese

Macaroni Salad - Apps
Wings*
Smoked Ham w/petite rolls
Pimento Cheese & Bacon Balls
Jerk Chicken Bites
Bourbon Chicken Bites
Sweet & Savory Meatballs*
Teriyaki Meatballs*
Blue Cheesy Prosciutto Pizza
Gruyere Mushroom & Caramelized Onion
Bites

Mini Burritos

DESSERTS

Warm Mushroom Dip w/French Baguettes

Banana Pudding
Peach Cobbler
Ooey Gooey Bars
Cookies
Red Velvet Cake
Sweet Potato Pie
Carrot Cake

ENTREES

Garlic Roasted Chicken Chicken Marsala Roast Beef* Beef Tenderloin** Chicken Breast w/ White Sauce Lasagna, Baked Salmon* Chick Alfredo Chicken Marinara Chicken Piccata Baked White Fish w/ white sauce Roasted Pork Sirloin Steak** Fried Chicken Meatloaf **Roasted Turkey** Garlic Roasted Chicken **BBQ Ribs *Turkey Wings **Slow Cooked Roast Beef *BBQ Chicken **Smoked Pork Loin Baked Ham** *Smothered Pork Chops

VEGAN ENTREES

Potato & Chickpea Curry
Stuffed Peppers
Callaloo
Wide variety of Vegan Pastas
Portobello Mushroom Stir-Fry
Garlic and White Wine Pasta with
Brussels Sprouts

SIDES

Seasoned Rice Yellow Rice **Green Beans** Garlic Mashed Potatoes, Rice Pilaf Asparagus* Fresh Broccoli **Roasted Sweet Potatoe Roasted Brussel Sprouts Roasted Potatoes** Seasonal Vegetable Medley **Collard Greens** *Potato Salad **Baked Beans** Macaroni Salad *Macaroni & Cheese **Candied Yams** Cole Slaw *Cornbread Dressing Succatash, Black-eyed Peas **Green Beans Mashed Potatoes**

SALADS

Macaroni
Garden
Cucumber
Strawberry Feta
Greek
Pasta
Potato

BEVERAGES

Hot Tea & Coffee Bar Orange Juice Wansamo Tea Cookies Lemonade Lemonade Bar



CATERING MENU



Breakfast	Starting at \$15.00
Breakfast comes with 2 meats and 2 breakfast sides	
Breakfast Handhelds	Starting at \$6.00
Continental Breakfast	\$15.00
Coffee & Tea Bar	\$8.00
Juices	\$2.00
Lunch	Starting at \$10.00
Salads	
Desserts	•
Appetizers	Starting at \$4.00
Appetizers*	Starting at \$5.00
Entrees	
Premium Entrees*	S .
Marketplace Entrees**	
Adding Additional Entrees	Starting at \$4.00
All entrees come with two sides	
Sides	\$4.00
Premium Sides*	
Each additional side to an order is \$1.00 and \$2.00 for premium sides	
Desserts	
Wansamo Tea	
Lemonade	
Lemonade Bar (three seasonal lemonade flavors) \$5.00	
All Pricing is per person.	
Full Service Catering includes setup, onsite management service & clean	
up	18% Gratuity of total bill
Drop Off Fee	5% of total bill
Butler Service	. \$100 for each server
Needed	
Venue Fee	Varies from location to
location, but this cost is covered by the client	