
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
 SPECIALS**

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,
 cilantro, red onions, green peppers &
 jalapenos

**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

Chicken 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

APPETIZERS

Blue cheesy prosciutto pizza
 Bourbon chicken bites
 Bruschetta (steak, heirloom tomatoes, basil & mozzarella cheese)
 Charcuterie boards
 Costini w/ smoked salmon
 Crab cakes*
 Cucumber bites
 Deviled eggs
 Fried shrimp devil eggs*
 Fruit skewers
 Gruyere mushroom & caramelized onion bites
 Jerk chicken bites
 Mac & cheese bites*
 Macaroni salad - apps
 Mashtini bar
 Mushroom toast with triple-cream
 Shrimp & grits cups*
 Shrimp cocktail*
 Spinach dip w/ assorted veggies
 Sun dried tomato hummus
 Sweet & savory meatballs*
 Teriyaki meatballs*
 Turkey sliders
 Veggie platter
 Veggie skewers
 Vegetarian bruschetta heirloom tomatoes, basil & mozzarella cheese)
 Warm mushroom dip with w/french baguettes
 Wings*

FLATBREAD PIZZA

4 cheese
 pepperoni
 Garlic roasted tomato
 caramelized mushroom
 Margherita pizza

SALADS

Macaroni
 Garden
 Cucumber
 Strawberry Feta
 Greek
 Pasta
 Potato

ENTREES

Poultry

Garlic Roasted Chicken
 Jerk Chicken & Coconut Rice
 Chicken Marsala
 Chicken Piccata
 Chicken Breast w/ White Sauce
 Fried Chicken*
 Chicken Alfredo
 Chicken Marinara
 Chicken Curry (Indian)
 Roasted Turkey
 *BBQ Chicken

Beef

Roast Beef*
 Beef Tenderloin**
 Lasagna
 Ox Tails**
 Meatloaf
 **Slow Cooked Roast Beef

Seafood

Baked Salmon*
 Shrimp Alfredo
 Shrimp and Grits
 Baked White Fish w/ white sauce
 Sea Bass**

Pork

Roasted Pork Loin
 **BBQ Ribs
 Baked Ham
 *Smothered Pork Chops

Vegan

Vegan Chili
 Brown Sugar BBQ Whole Roasted Cauliflower
 Classic Spaghetti Bolognese
 Coconut Curry Mushroom
 Chickpea and Rice Casserole
 Sticky Sesame Chickpeas
 Vegan Meatloaf

SIDES

Seasoned Rice
 Yellow Rice
 Potato Au Gratin
 Green Beans
 Garlic Mashed Potatoes,
 Rice Pilaf
 Asparagus*
 Fresh Broccoli
 Roasted Sweet Potato
 Roasted Brussels 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
 Roasted cauliflower
 Mashed Potatoes
 Assorted Dinner Rolls

DESSERTS

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

BEVERAGES

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

All Pricing is per person.

Breakfast..... Starting at \$15.00

Breakfast comes with 2 meats and 3 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..... \$5.00

Desserts Starting at \$4.00

Appetizers..... Starting at \$4.00

Appetizers*..... Starting at \$5.00

Entrees..... Starting at \$16.00

Premium Entrees*..... Starting at \$27.00

Marketplace Entrees**..... Starting at \$26.00

Adding Additional Entrees..... 50% off

All entrees come with two sides

Sides..... \$4.00

Premium Sides*..... \$5.00

Each additional side to an order is \$1.00 and \$2.00 for premium sides**

Desserts Starting at \$4.00

Wansamo Tea..... \$2.00

Lemonade..... \$2.00

Lemonade Bar (three seasonal lemonade flavors)..... \$5.00

Full Service Catering includes setup, service onsite management service & clean up..... 20% Gratuity of total bill

Wedding Full Service setup, service onsite management service and clean up..... 25% Gratuity of total bill

Drop Off Fee..... 10% of total bill

Drop Off Fee with Setup..... \$25 per chaffing dish

Butler Service..... \$75 for each server needed

Plated Dinner Service..... \$625 (Flat Fee)

Venue Fee..... Varies from location to location, but this cost is covered by the client