



Catering Services

2024/2025



- Appetizers -

Appetizers priced as stationary | Passed appetizers additional \$1.00 per serving
Bites, Dips, Boards, & Skewers: minimum 50 Servings.

- Bites -

Pretzel Bites, Queso Blanco (VG) - 115.00

Toasted Ravioli, Marinara - 120.00

Spinach Artichoke Stuffed Mushrooms - 120.00

Southern Meatballs - 125.00

Bacon-Wrapped Potato Bite, Creole Sauce (GF) - 140.00

Shrimp, Puff Pastry - 140.00



- Skewers -

Kielbasa, Pepperoncini (DF) - 100.00

Teriyaki Kielbasa, Fresh Pineapple (DF) - 125.00

Fresh Mozzarella, Cherry Tomato, Balsamic Glaze - 140.00

Fresh Fruit, Peach Balsamic - 140.00

Tuscan Chicken (GF) - 200.00



- Dips -

Cowboy Caviar, Tortilla Chips (VG) - 170.00

Caprese Bruschetta, Crostini (VG) - 178.00

Spinach Artichoke Dip, Crostini (VG) - 180.00

Pimento cheese, Bacon Marmalade, Crostini - 235.00

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGETARIAN | V - VEGAN



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- Boards & Cups -

Seasonal Vegetable Board, Buttermilk Ranch (GF, VG) - 175.00

Seasonal Fruit & Artisan Cheese Board (GF, VG) - 280.00

| manchego, brie, goat cheese |

Charcuterie Cones - 350.00

Bavarian Pretzel Charcuterie Board - 390.00

| artisan cheese, mustard, assorted cured meats |



- Sammies -

Come in 48 servings | 1 piece per serving

Roasted Vegetable Slider, Feta Spread (VG) - 105.00

Assorted Mini Deli Sandwiches - 108.00

BBQ Pulled Pork Slider (DF) - 120.00

Pot Roast Slider, Sriracha Aioli - 120.00

Chicken Salad Mini Sandwiches - 130.00

Caramelized Onion, Portabella, Horseradish Crema - 155.00

Gouda Cheeseburger Slider - 210.00

Fried Chicken Slider, Pimento Cheese - 275.00

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- Entrées -

All entrées include choice of Field Greens or Caesar Salad & two sides
Pricing as follows: Main entrée | Add as 2nd entrée

- Poultry -

27.50 | 11.00

Grilled Tuscan Chicken (GF, DF)

Chicken Marsala (GF, DF)

White BBQ Chicken (GF)

Honey Dijon Chicken (GF)

Creamy Parmesan Mushroom Chicken

Grilled Chicken Piccata, Lemon Caper Sauce (GF, DF)

Garlic Teriyaki Chicken Thighs, Grilled Pineapple (GF, DF)

Grilled Bruschetta Chicken, Shaved Parmesan (GF)



- Pork -

28.75 | 12.25

Garlic Rosemary Pork Tenderloin (GF, DF)

Pork Tenderloin Marsala (GF, DF)

Honey Dijon Pork Tenderloin (GF)

- Beef -

Slow-Roasted Beef Brisket (GF, DF) - 29.50 | 13.00

Braised Beef Short Ribs, Teriyaki or Demi-glace (GF, DF) - Mrkt

Garlic Prime Rib, Creamy Horseradish (GF, DF) - Mrkt

Rosemary Beef Tenderloin with Creamy Horseradish (GF, DF) - Mrkt

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Pricing as follows: Main entrée | Add as 2nd entrée

- Seafood -



- Deep Dish Shrimp & Grits - Mrkt
- Cajun Shrimp, Penne & Alfredo Sauce - Mrkt
- Citrus-Roasted Salmon (GF, DF) - Mrkt
- Lemon Parmesan Cod with Garlic Basil Butter (GF) - Mrkt



- Vegetarian -

- Mushroom, Spinach, Artichoke, & Alfredo Penne (VG) - 24.50 | 8.00
- White Cheddar Mac & Cheese (VG) - 25.00 | 8.50
- Pesto, Asparagus & Portobello Capellini (VG, V) - 26.75 | 10.25
- Portobello Steak, Heirloom Rice, Roasted Vegetables (GF, DF, VG, V) - 26.75 | 10.25
- Roasted Eggplant Parmesan, Garlic Herb Goat Cheese, Mozzarella (VG) - 27.50 | 11.00
- Sweet Chili-Glazed Fried Cauliflower, Thai Red Quinoa (VG) - 27.50 | 11.00

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- Sides -

Select two sides to accompany your entrée | Additional sides are as priced



- Vegetables -

5.00

Southern Green Beans, Bacon (GF)

Yellow Squash, Zucchini, Red Bell Pepper (GF, DF, VG, V)

Brown Sugar-Glazed Baby Carrots (GF, VG)

French Beans, Shallot Butter (GF, VG)

Flame-Roasted Sweet Corn, Bell Peppers (GF, DF, VG, V)

Thyme Roasted Rainbow Carrots (GF, DF, VG, V)

Shaved Brussel Sprouts (GF, VG)

- Potatoes, Rice & Pasta -

5.00

*Additional \$1.00 per guest if selected as one of the two sides with your entrée.

Heirloom Rice (GF, DF, VG, V)*

White Cheddar Mac & Cheese (VG)*

Cold Caprese Pasta Salad (VG)*

Penne, Broccoli, Garlic Cream Sauce (VG)

Lemon Herb, Cold Penne Pasta Salad (VG)

Roasted Baby Baked Potatoes (GF, DF, VG, V)

Housemade Yukon Gold Whipped Potatoes (GF, VG)*

Roasted Rosemary Red-Skinned Potatoes (GF, DF, VG, V)



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- Salads & Additions -

** Additional \$2.50 per guest if selected as premium salad selection

Field Greens Salad, Choice of 2 Dressings - 6.50

| Buttermilk Ranch, Italian, Balsamic, Greek, Lemon Za'atar |

Classic Caesar Salad - 6.50

Spinach, Red Onion, Strawberry, Feta Salad (Balsamic) - 9.00**

Pear, Goat Cheese, Field Greens Salad (Balsamic) - 9.00**

add Candied Pecans - \$1.50

Dinner rolls, butter tabs - 1.75

with whipped butter - 2.75





- Desserts -

All prices are per piece unless otherwise indicated



- Cookies -

4.25

Minimum 24 per flavor

Sugar

Chocolate Chunk

Salted Caramel Crunch

Reese's Peanut Butter Chunk



- Brownies -

4.25

Minimum 24 per flavor

Turtle Brownies

Raspberry Cheesecake Brownies

Buckeye Brownies

- Cheesecake -

Minimum 40 pieces per flavor

Cheesecake Trio (3" round), Assorted Toppings - 5.60 / per person

Fresh Berry, Chocolate Ganache, Salted Caramel



- Desserts -

All prices are per piece unless otherwise indicated



- Shooters -

3.50

Minimum order of 48 - choice of 2 flavors

Vanilla Funfetti

Key Lime

S'mores Cheesecake

Strawberry Shortcake

- Gourmet Dipped -

Minimum order of 4 dozen

Pretzels - 2.00

Pretzel rod dipped in your choice of dark, milk, or white chocolate

Assorted toppings (choose 2)

edible pearl mix, glitter, mini chocolate chips, mini m&ms

- Cupcakes -

3.85

Minimum order of 48 - choice of 2 flavors

Lemon Icebox

Lemon cake with lemon curd filling, topped with vanilla buttercream

Strawberry Shortcake

Vanilla cake, filled with a strawberry jam, topped with a sweet buttercream

Salted Caramel

Chocolate cake, topped with caramel frosting, caramel drizzle, sprinkle of sea salt

Wedding Bells

Vanilla cupcake with classic vanilla buttercream, white sprinkles



- Rentals -

Rentals can be selected a la carte
Linens available upon request. Prices may vary
Price is per person, per piece

Dinner Plate

1.50

10.5" bright white with rim

Salad/Dessert Plate

1.00

7" bright white with rim

Dinner Plate Charger

2.00

silver, gold, or black

Flatware

dinner fork, dinner knife, salad fork, dessert fork

Stainless Silver - 0.75

Gold - 1.00

Black - 1.25

Water Service available upon request - 2.50