

# CATERING MENU

## Appetizers. Half/ Full Pan

### Fried Mac & Cheese \$50/100

*Bite-sized morsels of macaroni and cheese, coated in a crispy breadcrumb crust and fried until golden.*

### Beef Taco Eggrolls \$60/120

*Mexican-Style Ground Beef Slowly Cooked with Spices, Wrapped in an Eggroll with Cheddar Cheese.*

### Deviled Eggs \$50/100

*A smooth and velvety filling made from seasoned mashed yolks, complemented by a sprinkle of paprika or chives, nestled within pristine egg white halves.*

### Fried Mashed Potato Balls \$50/100

*Golden-fried balls of creamy mashed potatoes, served with your choice of dipping sauce.*

### Slow Cooker Jelly Meatballs \$60/120

*Tender, melt-in-your-mouth meatballs simmered in a sweet and savory jelly sauce. Made with fresh ground beef,*

### Jalapeno Poppers \$40/80

*Lightly fried jalapeño peppers stuffed with cream cheese, cheddar cheese, and bacon. Served with a side of ranch dressing.*

### Stuffed Mushrooms \$40/80

*Savory mushrooms filled with a delectable blend of herbs, cheeses, and spices.*

### Coconut Shrimp \$70/140

*Lightly-breaded shrimp coated with a sweet and savory coconut sauce. Served with a side of pineapple dipping sauce.*

### Spinach Artichoke Dip \$40/80

*fresh spinach, artichoke hearts, cream cheese, sour cream, and grated Parmesan cheese. Baked until bubbly hot.*

## Mains

### Chicken & Waffles Bites \$65/130

*golden-fried chicken served atop fluffy waffles, smothered in sweet and savory syrup.*

### Shrimp Scampi \$75/150

*Succulent shrimp sautéed with garlic, butter, white wine, and lemon juice. Served over linguine with a sprinkling of parsley.*

### Chicken Wings \$60/120

*Crispy, juicy chicken wings tossed in your choice of sauce. Choose from our signature Buffalo, BBQ, or Lemon Pepper.*

### Shrimp and Grits \$75/150

*Cajun shrimp, Pan seared in a savory broth, are nestled atop a creamy bed of grits*

### Philly Cheesesteaks \$60/120

*A mouthwatering Philly cheesesteak made with thinly sliced, seasoned steak, grilled onions, melted cheese, and your choice of toppings, all served on a toasted hoagie roll.*

### Blackend Salmon \$80/160

*Salmon seasoned with a blackened spice blend and cooked until blackened on the outside and flaky on the inside.*

### Smothered Pork Chops \$65/130

*Southern fried pork chops smothered in a rich, savory gravy, served with your choice of two sides.*

### Roasted Chicken Breast \$65/130

*Tender and juicy roasted chicken breast, seasoned with a blend of herbs and spices.*

### Slow Roasted Turkey Wings \$65/130

*Roasted turkey wings brined in a special blend of herbs and spices, then roasted to perfection.*

### Beef Stew \$65/130

*A hearty and comforting classic, our beef stew is made with tender chunks of beef, slow-cooked in a rich red wine sauce with carrots, celery, and onions.*

### Fried Catfish \$70/140

*Southern-fried catfish fillets golden-brown and flaky on the outside, tender and juicy on the inside.*

### Fried Shrimp \$70/140

*Shrimp lightly battered and fried until golden brown, served with your choice of dipping sauce.*

### Lasagna \$65/130

*A classic Italian dish made with layers of pasta, ground beef, and a rich tomato sauce, topped with melted cheese*

### Spaghetti and Meatballs \$60/120

*Delicious Spaghetti and Homemade Meatballs Served with Fresh Tomato Sauce*

### Chicken Alfredo \$65/130

*Creamy Alfredo sauce made with Parmesan and Romano cheese, served over tender grilled chicken*

## Sides

### Mac & Cheese \$50/100

*Creamy Pasta Delight made with a unique blend of aged cheddar, Parmesan, and Gruyère cheeses. The sauce is rich and velvety, perfectly complementing the pasta.*

### Pigeon Peas & Rice \$50/100

*A dish of tender pigeon peas cooked in a coconut and spice-infused sauce, paired with fluffy and aromatic basmati rice.*

### Mashed Potatoes \$50/100

*Fluffy mashed potatoes, whipped to perfection and seasoned with butter, salt, and pepper. Served with gravy.*

### Candied Yams \$50/100

*fresh yams that are coated in a delicious mixture of brown sugar, cinnamon, nutmeg, and ginger. Topped with marshmallows*

### Sweet Plantains \$50/100

*caramelized plantains are a sweet and savory side dish that will transport you to a tropical paradise*

### Collard Greens \$50/100

*A hearty and flavorful side dish, simmered with smoked turkey or ham hocks, onions, garlic, and a touch of vinegar.*

### Green Beans \$50/100

*Crisp and flavorful green beans sautéed with garlic and herbs.*

### Fried Corn \$50/100

*fresh corn kernels that are coated in a seasoned batter and fried until golden brown*

### Potato Salad \$50/100

*Creamy, tangy, and loaded with flavor, our potato salad is perfect for any occasion.*

