



Soups:

\$30 quart
\$75 gallon

Tuscan White Bean Soup (Vegetarian or with Italian Sausage)

Taco Soup

Vegetarian Tortilla Soup

Tomato Basil Soup

Chili

Vegetarian Chili

Chicken and Sausage Gumbo

Potato Soup

Sides or Lighter Entrees:

\$56 (8 Servings)
\$72 (12 Servings)

Caprese Rice

(Brown/White Rice with Tomatoes, Basil and Fresh Mozzarella)

Brown Rice with Roasted Vegetables and Feta

Roasted Potatoes (With Rosemary and Thyme)

Pasta Primavera

Pasta Aglio e Olio

(Angel hair pasta with olive oil, garlic, herbs and Parmesan)

Bowtie Pasta (With Tomatoes, Pesto and/or Artichoke Hearts)

Add Chicken or Shrimp \$16 (8 Servings), \$24 (12 Servings)

Roasted Sweet Potatoes with Herbs de Provence \$10/\$25

Balsamic Roasted Brussel Sprouts

Caribbean Rice

Vegetable Tian

Baked Green Beans with Bacon

Garlic Roasted Broccoli

Entrées:

\$72 (8 Servings)
\$96(12 Servings)

Red Beans and Rice with Sausage \$60 (8 Servings), \$84 (12 Servings)

Beef/Chicken/Bean and Cheese Enchiladas

Beef/Pork Roast and Gravy

Beef Stroganoff

Slow Cooked Brisket with Gravy

Balsamic Maple Glazed Pork Loin (Pairs well with B.Rice and Roasted Vegetables)

Shrimp Fettuccini

Chicken spaghetti

Lasagna \$100 (8 Servings), \$132 (12 Servings)

Wine Braised Ribs with Cheese Grits \$80 (8 Servings), \$95 (12 Servings)

Penne with a Light Cream Sauce

(Served with chicken, Shrimp, Broccoli, Carrots, Mushrooms, Tomatoes or Artichoke Hearts)



Salads:

8/12 Servings

Mixed Green Salad (Lettuce, Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

\$36/\$48

Add:

Dried Cranberries (\$2)

Orange Segments (\$2)

Blueberries (\$2)

Strawberries (\$4)

Almonds (\$5)

Candied Pecans (\$7)

Grilled Chicken (\$10)

Shrimp (\$12)

Feta (\$10)

Goat Cheese (\$10)

Breads and Muffins and Scones:

Garlic Bread

\$15

Pumpkin Bread

\$25

Pumpkin Cranberry Bread

\$25

Zucchini Bread

\$25

Banana Bread

\$25

Morning Glory Muffins

\$3.75 each

Ginger Pear Muffins

\$2.00 each

Banana Nut Muffins

\$2.00 each

Blueberry Muffins

\$2.00 each

Chocolate Chip Muffins/Scones

\$2.00 each

Pumpkin Muffins/Scones

\$2.00 each

Almond Scones

\$2.00 each

Cranberry Orange /Muffins/Scones

\$2.00 each

Desserts:

\$45 (12 Servings)

Appetizers:

\$48 (8 Guests)

Stuffed Mushrooms (With artichokes, cheese and herbs)

Traditional Greek Feta appetizer

Bruschetta Sampler

Anti-Pasto Platter (Priced According to Ingredients)

Shrimp Cocktail \$56

Banana Pudding

Amaranto White Chocolate Bread Pudding (\$50)

Cheese Cake with Fruit or Heath Bar Crumble

Key Lime Cake/Cupcakes

Mandarin Orange Cake

Red Velvet Cookies

Flan

Amaranto Panna Cotta

Rum Cake



Breakfast Casseroles:

Serves 12

\$40

Decadent French Toast Platter

Breakfast Strata

Southern Special (Grits, Sausage and Egg)

Quiche Lorraine

To Order call or text 337-274-3361