



LEVEL 1: SOUP OR SALAD & ENTRÉE

LUNCH \$12.00 PER PERSON
DINNER \$16.00 PER PERSON

LEVEL 2: APPETIZER, SOUP OR SALAD & ENTRÉE

LUNCH \$16.00 PER PERSON
DINNER \$20 PER PERSON
(EACH ADDITIONAL COURSE IS \$5.00/PERSON)

APPETIZERS

Fried Green Tomatoes, shrimp remoulade
Fried Dill Pickles, honey mustard sauce
Chili Sundae, sirloin, blackeye peas, tortilla chips
Vine Ripened Tomato and Pimento Cheese Pie, green tomato chutney

SALADS

Spinach, apple, cucumber, carrot, bacon-green onion-buttermilk dressing
with grilled Chicken (counts as entree)
Homemade Chicken Salad or Tuna Salad Plate, lettuce, tomato, cucumber, mushroom, carrot, ranch dressing
Super Chilled Wedge of Iceberg Lettuce, balsamic marinated tomatoes, blue cheese crumbles

SANDWICHES

Crab Cake "Sliders," remoulade sauce
Pulled Pork BBQ, Carolina pig pickin' sauce
Carolina Club, turkey, ham, bacon, lettuce, tomato, pecan mayonnaise
Chicken or Tuna Salad, lettuce, tomato, pickle

ENTREES

Chicken Pot Pie
Spicy Sautéed Shrimp over Cheddar Grits, tomato, garlic, green onion
Crab Cake Dinner, remoulade sauce, two sides (add \$2.00)
Oven Roasted Turkey, gravy, cranberry sauce, cornbread dressing, smashed potatoes, one side
Cajun Style Meatloaf, smashed potatoes, homemade gravy, one side
Chicken Cordon Bleu, bacon - bleu cheese sauce, two sides
Fried Boneless Chicken Breast marinated in buttermilk, thyme & black pepper, green tomato chutney, smashed potatoes, one side

VEGGIES

(\$10.00 / quart = 4 servings)

Collard Greens	Green Beans
Fried Okra	Mashed Sweet Potatoes
Lima Beans	Green Bean Casserole
Okra & Tomatoes	Buttermilk Mashed
Squash & Onions	Apple Sauce
Speckled Butterbeans	Potatoes
Black Eyed Peas	Cole Slaw

**** Our catering is family style portions with a pick up only **
policy & a minimum of 20 ppl**

**** Please make your order 7+ days before your event****