Food Glorious Food

Catering Menu

Executive Chef & Owner – Kevin Stout
Executive Pastry Chef & Owner – Michelle Stout
Original Creator/Partner – Susan Turner
-BREAKFAST-

**Bakery Breakfast | Minimum 25 | $9**
Muffins | Cinnamon Rolls | Scones | Croissants

**Buffet | Minimum 25 | $18**
Scrambled Eggs | Texas Sliced Bacon | Smoked Sausage | Home Fries | Fresh Seasonal Fruit

**Premium Buffet | Minimum 25 | $25**
Biscuits & Gravy | Frittata | Hash Browns | Texas Sliced Bacon | Smoked Sausage
Fresh Muffins | Seasonal Fruit

**Extras | 25 Portions | A la carte**
Breakfast Casserole $110 | Hash Brown Casserole $100 | Chicken & Waffles Station $190 | Grit Bar $100 | Yogurt Parfait Bar $90 | Build Your Own Omelet Station $170

- MORNING BEVERAGES-

**Breakfast Bev’s | Minimum 25 | $4**
Orange Juice | Apple Juice | Citrus-Infused Water

**Not a Morning Person | Minimum 25 | $4**
Lucky Goat Coffee | Decaf & Regular | All the Fixin’s

**Mimosas Station | Minimum 25 | $18**
Orange | Guava | Peach | Mango

**Bloody Mary Station | Minimum 25 | $22**
Tito’s Vodka | Mary Mix | All the Fixin’s

“A cup of coffee shared with a friend is happiness tasted and time well spent.”
-LUNCH-

Buffet Builder | Minimum 25 | $22

Soups | Choose 1
Potato Leek | Gumbo | Brunswick | Collard Green | Creamy Tomato | Ham & Swiss on Rye | Matzo Ball | Broccoli & Cheddar | Chilled Gazpacho | Chilled Cucumber

Salads | Choose 1
Greek | Wedge | Maison | Caesar | Garden

Sandwiches | Choose 2
Classic BLT || Bacon | Lettuce | Tomato | Texas Toast
Southern Classic || Vine Ripe Tomato | Vidalia Onion | Pesto Mayo | French Loaf
Gourmet Grill || Hummus Spread | Cheddar | Swiss | Tomato | Pressed Pita
Grilled Tuna Melt || Mushrooms | Cheddar | French Round
Portobello || Garlic Spinach | Tomato | Swiss | Roasted Pepper Vinaigrette
Turkey || Spinach | Bacon | Pesto Mayo | Swiss | French Loaf
Roast Beef || Gouda | Lettuce | Tomato | Onion | Horseradish Mayo | Pumpernickel
Tavern Ham || Swiss | Mustard | Mayo | Lettuce | Tomato | Onion
Chicken Salad || Pickle | Lettuce | Tomato | Onion | Pumpernickel

Sides | Choose 1
Orzo Pasta | Fresh Fruit | House Potato Chips | Tuna Salad | Southern Chicken Salad | Italian Chicken Salad

Sandwich Platter | 25 Sandwiches | Choose 2 | $400
Your choice of any sandwich options from Lunch Buffet Builder

“Lunch is the best hour of the workday.”
-DINNER-

Buffet Builder | Minimum 25 | A la Carte

Entrées | A la Carte

The Coop
Buttermilk Breaded $12 | Piccata $14 | Jerked $12 | Asian Vinaigrette $14 | Marsala $14 | Mojo $12

The Pen
Pulled Mojo $12 | Pulled BBQ $12 | Pork Tenderloin $14 | Bangers & Mash $17

The Pasture
Short Rib $18 | 10oz Prime Rib $26 | Beef Wellington $30 | 7oz Sirloin $22 | 7oz Filet $28
Brisket $20 | Stuffed Meatloaf $14

The Sea
Pan Fried Grouper $24 | Seared Tuna Steak $22 | Salmon $22 | Snapper $26 | Crab Cakes $14
Chilean Sea Bass $38

The Garden
Vegetarian Lasagna $14 | Italian Stuffed Tomato $10 | Eggplant Stack $12 | Tomato Pie $12
Susan's Mac & Cheese $12

Side Dishes | 25 Portions | A la Carte
Au Gratin Potatoes $4.5 | Rice Pilaf $3.5 | Frisco Risotto $4.5 | Sweet Potato Steak Fries $4
Roasted Seasonal Vegetables $4 | Creamed Spinach $4 | Sautéed Mushrooms $3.5

Salads | 25 Portions | $4
Garden Salad | Greek | Caesar | Maison | Mediterranean

Bread Service | 25 Portions | A la Carte
Cornbread $2 | Artisan Dinner Rolls $1.5 | Garlic Bread $1.5 | Focaccia $2.5 | Pimento Cheese Biscuits $2.5

Plated Dinner | Minimum 25 | Priced Per Guest

Three Course Pre-Fix | $40
Salad | Maison | Caesar | Wedge
Entrée | 7oz Sirloin | Peppered Tuna Steak | Buttermilk Chicken Breast | Pasta FGF | Bangers & Mash
Dessert | “Something Chocolate” | “Something Cheesecake”

Four Course Pre-Fix | $55
Appetizer | Crab Cakes | Crispy Oysters
Salad | Greek | Caesar | Wedge
Entrée | Grilled Salmon | Filet Mignon | Pan-Fried Grouper | Peppered Tuna Steak | Breaded Chicken Breast
Dessert | “Something Chocolate” | “Something Cheesecake” | “Something Nutty”
**HORS D’OEUVRES**

**Have a Ball | 50 Pieces | $75**  
Buffalo Chicken | Sweet & Sour | BBQ | Swedish | Italian | Tzatziki Turkey | Roasted Red Pepper

**Stuff on Skewers | 50 Pieces**  
Blackened Chicken $90 | Jerked Mahi $135 | Swordfish $135 | Bradley Sausage $70 | Grilled Mushroom $65  
Grilled Vegetable $65 | Shrimp $180 | Scallop $190 | Lobster $220

**Creative Canapes | 50 Pieces**  
Bruschetta $78 | Cajun Shrimp $162 | Beef Tenderloin & Blue Cheese $137 | Asparagus & Truffle $85  
Pork Belly & Pepper Jelly $90 | Duck Confit & Sweet Potato Puree $190  
Fried Green Tomatoes, Shrimp & Goat Cheese $160 | Smoked Salmon Mousse & Caper Berry $105

**Mini Fillo Shells | 50 Pieces**  
Stuffed Brie & Bousin $65 | Chicken Pate Brule $70  
Oriental Chicken Salad $70 | Smoked Salmon & Cream Cheese $100

**Stuffed Mushrooms | 50 Pieces**  
Spinach & Artichoke $75 | BBQ Bacon & Blue Cheese $75 | Crab & Roasted Red Pepper $95

**Pot Stickers | 50 Pieces**  
Vegetarian $88 | Thai Vegetable $107 | Pork $117

**Shooters | 50 Pieces**  
Jumbo Shrimp Cocktail $138 | Gulf Shrimp & Cream Cheese Pepper Jelly $150  
Grilled Cheese & Tomato Soup $120

**More Bites | 50 Pieces**  
Cheddar Scallion Corn Cake Bites with Pulled Pork $100 | Cornbread Crouton with Chow-Chow $65  
Fresh Shucked Oysters In-Shell $** | Mini Crab Cakes $175 | Coconut Shrimp $125  
Fried Oysters $150 | Ahi Tuna on Crispy Wonton $170 | Mini Quiche $100 | Mac & Cheese Bites $88

**Boards & Bowls | Serves 25**  
Fresh Seasonal Fruit Bowl $65 | Crudités Board $88 | Charcuterie Board $80  
Premium Charcuterie Board $** | Domestic Cheese Board $75 | European Cheese Board $**  
Shrimp Cocktail Bowl $80 | Marinated Olives, Cheese & Mushroom Bowl $88

**Dips | Serves 25**  
Mediterranean Eggplant & Pita $75 | Hummus & Pita Chips $75 | Spicy Shrimp $100 | FGF Queso $85  
Guacamole & Salsa Fresco $100 | Cream Cheese & Pepper Jelly $85 | Smoked Salmon Salsa $105  
Spinach & Artichoke & Blue Born Chips $100

**Market Price**
-CAKES & PIES-

<table>
<thead>
<tr>
<th>Slice</th>
<th>Whole</th>
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<tbody>
<tr>
<td>ALMOND JOY TART $8.5</td>
<td>$55</td>
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<tr>
<td>Brown sugar almond crust, white chocolate coconut filling, topped with ganache &amp; toasted almonds</td>
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<tr>
<td>BAKLAVA CHEESECAKE $9.5</td>
<td>$60</td>
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<tr>
<td>Classic baklava of pecans, cinnamon, honey &amp; crispy phyllo tops our light lemon cheesecake</td>
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<tr>
<td>CARROT CAKE $8</td>
<td>$55</td>
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<tr>
<td>Three layers of carrot cake with walnuts &amp; cream cheese icing</td>
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<tr>
<td>COCONUT CREAM PIE $8</td>
<td>$50</td>
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<tr>
<td>Flaky pie crust, filled with rich coconut custard topped with whipped cream &amp; toasted coconut</td>
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<tr>
<td>COFFEE BUTTER CRUNCH $9</td>
<td>$55</td>
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<tr>
<td>Mocha butter cream filled pie on a walnut &amp; chocolate cookie crust topped with whipped cream</td>
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<tr>
<td>FLOURLESS CHOCOLATE TORTE $8.5</td>
<td>$50</td>
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<tr>
<td>Dense, dark chocolate, espresso torte finished with dark chocolate ganache</td>
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<tr>
<td>GERMAN CHOCOLATE CAKE $8.5</td>
<td>$55</td>
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<tr>
<td>Three layers of chocolate chiffon cake filled with traditional coconut-pecan icing</td>
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<tr>
<td>HUDSON VALLEY APPLE CAKE $8</td>
<td>$50</td>
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<tr>
<td>Simple, but delicious, bundt cake with cinnamon apple filling &amp; a cream cheese glaze</td>
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<tr>
<td>HUMMINGBIRD CAKE $8</td>
<td>$55</td>
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<tr>
<td>Southern three-layer banana, pineapple &amp; pecan cake with cream cheese icing</td>
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<tr>
<td>ITALIAN CREAM CAKE $8</td>
<td>$55</td>
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<tr>
<td>Coconut-pecan chiffon cake filled with lightly sweet marsala cream cheese &amp; a cream cheese icing</td>
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<tr>
<td>KEY LIME POUND CAKE $8</td>
<td>$50</td>
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<tr>
<td>Our signature pound cake, moist &amp; full of lime flavor, topped with a key lime cream cheese glaze</td>
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<tr>
<td>KEY LIME TART $8</td>
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<tr>
<td>Individual graham crust tart filled with key lime custard &amp; topped with a toasted meringue</td>
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<tr>
<td>MILK CHOCOLATE PEANUT BUTTER PIE</td>
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<tr>
<td>Milk chocolate peanut butter mousse on a chocolate cookie crust, topped with ganache &amp; roasted peanuts</td>
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<tr>
<td>MOM’S MARBLE CAKE “Susan’s Mother’s Recipe” $8</td>
<td>$50</td>
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<tr>
<td>“Mother’s” recipe of buttermilk marble cake with chocolate cream cheese icing</td>
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<tr>
<td>PECAN PIE $8.5</td>
<td>$50</td>
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<tr>
<td>A southern favorite…pecan filling in a flaky pastry crust</td>
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<tr>
<td>PERFECT CHOCOLATE CAKE $9</td>
<td>$55</td>
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<tr>
<td>Dark chocolate filled with whipped cream &amp; iced with dark chocolate icing</td>
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**-SOMETHING SWEET-**

“Classic” Cookie Tray | Choose 2 | 25 Pieces | $40  
Chocolate Chip | Ginger Crinkles | Sugar | Oatmeal

Mini Cake Bites | Choose 2 | 25 Pieces | $80  
Vanilla | Chocolate | Strawberry | Red Velvet

Cheesecake Bars Tray | Choose 2 | 25 Pieces | $80  
Salted Caramel | Raspberry | Classic | Chocolate

Parfait Tray | Choose 1 | 25 Pieces | $75  
Strawberry Shortcake | Tiramisu | Chocolate Mousse

Flan Tray | Choose 1 | 25 Pieces | $75  
Coffee | Vanilla | Mango

Dessert Bars | Choose 2 | 25 Pieces | $60  
Mississippi Mud | Almond Mocha | Caramel Brownie | Oatmeal Fudge | Raspberry Walnut

**-BEVERAGE PACKAGES-**

**Non-Alcoholic**

Soda-Pop Station | $3  
Coca-Cola | Diet Coke | Sprite | Citrus-Infused Water

Southern Sips Station | $3  
Sweet Tea | Unsweet Tea | Lemonade | Citrus-Infused Water

**Open Bar Packages**

Hops & Grapes | 2 Hours | $21  
Domestic Beers | House Wines

Standard Sips | 2 Hours | $32  
Domestic Beers | House Wines | Tito’s | Bacardi | Jack Daniels | Maker’s Mark | Camarena | Beefeater

Special Sips | 2 Hours | $38  

Champagne Toast | $4  
House Champagne

“Too much of anything is a bad thing, too much champagne is a good thing”
Service Charge & Sales Tax
All food & beverage items will receive a 20% service charge. This fee helps cover the costs of any servers, bartender and kitchen staff. Additional gratuities are accepted and but no additional gratuities are required. All costs will be charged 7.5% sales tax. If your organization is tax exempt, please submit documentation prior to the date of your event. Offsite deliveries will receive a minimum $25 delivery charge. Offsite events that require extensive set up and break down will also receive a fee ranging between $50 - $250 depending on the extend of the event requirements.

Deposits & Credit Card Authorization
A 25% deposit is required to guarantee all dates for both offsite and onsite events. Advanced deposits are non-refundable. Deposits can be paid by check, cash or credit card. Regardless of how deposit and final bill are settled, a credit card authorization form is required to guarantee the catering.

Cancellation Policy
Advanced deposits are non-refundable. Cancellations within 72 hours of the events will be subject to the full catering agreement amount.

Final Head Count
A final head count for all events is required four days prior to the date of the event. If a final head count is not submitted the original contracted amount shall stand as the expected number of guests at the event. Please note, you will be charged for the contracted amount unless a final head count is given directly to the Catering Director.

Special Dietary Needs
It is the responsibility of the event host to learn of any special dietary needs that are required of their guests. We are able to accommodate most special meals with four days advance notice. If an unforeseen vegetarian or special diet accommodation is needed during the event, we will do everything we can to accommodate these guests.

Linen & Decorations
White linens will be provided for buffet tables, beverage stations and all other catering-specific stations. However, if specific colors or styles of tables skirt are required these are to be supplied by the event or a linen fee will be charged. Custom buffet décor and centerpieces can also be arranged but are not included in catering pricing.