



# Catering Menu

*\*\*Pricing varies based on size of group and plated vs. buffet.*

## Meal option 1:

- Bacon wrapped pork tenderloin (GF)
- Roasted veggies (GF)
- Rice Pilaf
- Crusty Roll
- Dessert: Chocolate cake

## Meal Option 2:

- Herb crusted chicken (GF)
- Mashed potatoes (GF)
- Roasted Veggies (GF)
- Crusty Roll
- Dessert: Trifle Cups

## Meal Option 3:

- Pot Roast
- Mashed potatoes (GF)
- Roasted Veggies (GF)
- Crusty Roll
- Dessert: Trifle Cups

## Meal Option 4:

- Pulled Pork GF
- Southern Slaw GF
- Mac and Cheese
- Corn bread
- Dessert: Bread pudding

## Meal Option 5:

- Chicken Piccata
- Pasta Noodles
- Caesar Salad
- Garlic Bread
- Dessert: Lemon Ricotta Cake

## Meal Option 6:

- Chicken Enchiladas
- Zesty Quinoa Salad GF
- Mexican Street Corn GF
- Chips and salsa GF
- Dessert: tres leches

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Choose your own:

Entrees:

Chicken Piccata

Pulled Pork GF

Herb Crusted Chicken

Bacon Wrapped Pork GF

Chicken cordon bleu

Pot Roast

Chimichurri pork tenderloin

Strawberry balsamic chicken

Chicken Scampi

Sides:

Roasted Veggies GF

(butternut squash, potatoes, onions, carrots mix)

(garlic asparagus)

(almond garlic green beans)

(roasted brussel sprouts with bacon, garlic)

Mashed Potatoes GF

Rice Pilaf

Macaroni and Cheese

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Salad

Crusty Rolls

Garlic Bread

Cilantro Lime Slaw

Southern Slaw

Smoked Potato Salad

Zesty Quinoa Salad

Roasted Parmesan Green Beans GF

Creamy Cucumber Salad GF

Desserts:

Chocolate Cake

Pumpkin crumble dessert

Trifle Cups

Lemon Ricotta Cake

Apple Crumble

Macaron Tower GF

Eclairs

Bread Pudding

Tres Leches

