



Corporate Catering Menu

Breakfast Buffet

Choose from the following:

Biscuit Bar Buffet

Scratch Made Buttermilk Biscuits, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link), Assorted Jams & Butter

Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 14.95 per person

Pancake Breakfast

Pancakes, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link), Warm Maple Syrup Assorted Jams & Butter

Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 15.95 per person

Sampler Breakfast

Scratch Made Buttermilk Biscuits and Gravy, Fluffy Scrambled Eggs, French Toast, Warm Maple Syrup, Homestyle Potatoes, Cheesy Grits, Bacon, Sausage (Patty or Link), Assorted Jams & Butter

Freshly Brewed Coffee, Chilled Orange Juice and Water

\$18.95 per person

Continental Breakfast

Pastries and Muffins, Seasonal Fresh Fruit & Yogurt Assorted Jams & Butter, Freshly Brewed Coffee,

Chilled Orange Juice and Water

\$ 9.95 per person

All menus are set as a buffet style, with elegant disposable dinnerware

Lunch Buffet

Lunches Include Sweet Tea, Lemonade, & Water

Add a choice of Dessert from below to any lunch for \$5.00 additional

Grilled Chicken Caesar Salad - \$14.95 per person

Charbroiled chicken served on fresh chopped romaine leaves that have been tossed with traditional Caesar dressing, Parmesan cheese and topped with Croutons.

Served with fresh baked rolls and butter

Croissant Club Combo - \$ 17.95 per person

Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant.

Served with a cup of soup, potato chips and a pickle spear.

Smoked Chicken Quarters - \$ 19.95 per person

Dry rubbed and slow smoked chicken leg quarters served with mashed potatoes, and choice of vegetables. Accompanied with rolls & butter, a House salad and choice of dressing.

Beef Brisket - \$20.95 per person

Smoked Beef brisket, thinly sliced, topped with Gold Barbecue sauce. Served with mashed potatoes and choice of vegetables. Accompanied with rolls & butter, a House salad and choice of dressing.

Roasted Turkey - \$18.95 per person

Slow roasted turkey breast, thinly sliced, on cornbread dressing with turkey gravy.

Served with mashed potatoes and choice of vegetables. Accompanied by rolls & butter, a House salad and choice of dressing.

Vegetable choices:

Broccoli

Green Beans Mornay Sauce

Southern Style Green Beans (contains bacon) Baby Carrots (Buttered & Honey Glazed)

Buttered Corn on the Cob

Creamed Corn Rice Pilaf

Potatoes: Mashed, Au Gratin, Baked,
or Roasted Red

Creamed Spinach

Roasted Root Vegetables

Zucchini, Squash, and Pepper Medley Smoked Gouda Macaroni & Cheese

BBQ Baked Beans

Dessert choices: Not included - Add \$5.00

Double Chocolate Cake

Bourbon Apple Cake

Key Lime Pie

Italian Cream Cake

Banana Pudding

Carrot Cake

Red Velvet Cake

● Cobblers: Apple, Peach, Cherry, or Blackberry

● Cheesecake- Plain, Tiramisu or Oreo

Light Lunch Sandwich Buffet

\$16.95 Per Person

(Choice of one sandwich only for orders under 50 ppl. Choice of two sandwiches only for orders 51+ ppl.)

Light Lunch includes one sandwich choice, one salad or soup, and dessert choice from the following options. Includes Mayo & Mustard Packets.

Sweet Tea, Lemonade and Water.

Sandwich Choices: (Select One)

Chicken Salad on Croissant

Shaved Ham & Swiss - Turkey & Cheddar- Pimento Cheese on Rye

Roast Beef & Cheddar

Side Choices: (Select One)

Potato Salad

Pasta salad

Deep River Potato Chips

House Salad (With choice of dressing)

Fresh Fruit with Dip

Raw Veggies with Ranch Dressing

Soup (see below for selections)

(Broccoli & Cheese, Home Style Chicken Noodle, Mushroom & Wild Rice, Loaded Potato, Tomato Basil, Smoked Brisket Chili)

Dessert Choices: (Select One)

Brownies

Peanut Butter Overload Cookie

Chocolate Chip Cookie

Snickerdoodle Cookie

Blondies

All menus are set buffet style, with elegant disposable dinnerware.

Hot Potato Bar

\$ 16.95 per person

(Includes: Sweet Tea, Lemonade & Water)

Baked Potato

Butter, Sour Cream, Shredded Cheese Blend, Bacon Bits and Chives

House Salad with your choice of dressing

(Ranch, French, Italian, Thousand Island or Balsamic vinaigrette)

Choice of Homemade Soup (see below for options)

Dessert Choice (See below for options)

Choices of Homemade Soup:

Broccoli & Cheese, Home Style Chicken Noodle, Mushroom & Wild Rice, Loaded Potato,
Tomato Basil, Smoked Brisket Chili

Taco Buffet

\$16.95 per person

(Includes: Sweet Tea, Lemonade and Water)

Seasoned Taco Meat

Shredded Lettuce and Pico de Gallo Sour Cream and Cheddar & Jack Cheese Chips and
Salsa

Refried Beans Mexican Rice

Hard Shell and Soft Tacos

Fajita Bar

\$19.95 per person

(Includes: Sweet Tea, Lemonade and Water)

Grilled steak and chicken, grilled red and green bell peppers, onions, hard and soft shells, shredded lettuce, cheddar & jack cheese, Pico de Gallo, sour cream, Mexican rice, refried beans, chips and salsa.

All menus are set buffet style, with elegant disposable dinnerware.

Boxed Lunch

\$10.99 per person

(Includes: one sandwich, one side, one dessert, & Bottled Water, condiments, napkins and cutlery)

Choose One Sandwich: (Choice of one meat only for orders under 50 ppl. Choice of two meats only for orders 51+ ppl)

Served on a white or wheat Hoagie Roll with Cheese, Lettuce & Tomato.

Roast Beef

Ham

Turkey

Choose One Side:

Southern Potato Salad

Sunrise Pasta Salad

Creamy Cole Slaw

Fresh Fruit

Veggies w/Ranch Dressing

Deep River Potato Chips

Slider Buffet

(Includes: Sweet Tea, Lemonade and Water)

\$16.95 per person

Choose Three Different Sandwiches

The following is served on slider buns.

BBQ Pork Cheeseburger

Shaved Beef Tenderloin

Grilled Chicken

Ham & Swiss- served on Hawaiian Bread topped with brown sugar.

Served with Deep River Potato Chips, Pasta Salad, Chocolate Chip Cookies

Dinner Buffet

Dinners Include Choice of House Garden Salad or Classic Caesar Salad, Fresh Baked Rolls & Butter, Choice of Dessert, Water, Sweet Tea and Lemonade

*Vegetable and Dessert Choices Listed on Following Page

Chicken Cordon Bleu - \$25.99 per person

Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with Dijon cream sauce. Served with rice pilaf and choice of vegetables.

Prime Rib - \$38.99

Choice cut of slow roasted prime rib (8oz.), with horseradish sauce and au jus. Served with baked potato (butter and sour cream) and choice of vegetables.

Low Country Shrimp & Grits - \$27.99

Creamy, cheesy grits with plump shrimp and sliced andouille sausage in a rich gravy. Served with choice of vegetables.

Smothered Pork Chops - \$31.99

Thick, center cut pork chops smothered with sauteed mushrooms, onions and creamy gravy. Served with baked potato (butter and sour cream) and choice of vegetables.

Rosemary Pork Loin - \$28.99

Slow cooked pork loin
Served with smashed potatoes and a choice of vegetables.

Grilled Salmon - \$30.99

Served with rice pilaf and choice of vegetables.

Blackened Tilapia - \$28.99

Oven Baked, topped with Pico de Gallo
Served with rice pilaf and choice of vegetables.

All menus are set buffet style, with elegant disposable dinnerware.

Dinner Menu (cont)

Salad, Vegetable and Dessert Options

Choice of Salad:

House or Caesar Salad

Choice of dressings: Creamy Ranch, French, Italian, Thousand Island or vinaigrette)

Choice of Vegetables:

Rice Pilaf

Broccoli

Creamed Spinach

Southern Green Beans with Bacon

Smoked Gouda Macaroni & Cheese

Steamed Green Beans

Buttered Corn on the Cob

Zucchini, Squash and Pepper Medley

BBQ Baked Beans

Baby Carrots (Buttered or Honey Glazed)

Cream Corn

Roasted Sweet Potatoes with Brown Sugar

Potatoes: Mashed, Roasted Red, Baked, Baked Sweet Potato, or Au Gratin

Choice of Desserts:

Cakes

Red Velvet, Double Chocolate, Italian Cream, Strawberry, Carrot Cake, German Chocolate Cake

Pies

Chocolate Cream, Bourbon Pecan, Coconut Cream, Pumpkin, Peach, Banana Cream

Cobblers

Apple, Peach, Cherry & Blackberry

Other Dessert Options: – Additional \$3.99 per person

Chantilly Cake

Cheesecake - New York Style, Salted Caramel or Oreo

All menus are set buffet style, with elegant disposable dinnerware.

The Gourmet Buffet

Create your own special meal... Included in your meat choice: choice of salad, choice of two vegetables, choice of dessert, rolls, butter and beverages including Sweet Tea, Lemonade and water.

One Meat Buffet \$29.99 per person
Two Meat Buffet \$34.99 per person
Three Meat Buffet \$41.99 per person

ENTRÉE CHOICES



Tender Roast Beef with Gravy
Herb Crusted Pork Loin
Roasted Turkey Breast with Cornbread Dressing & Pan Gravy
Smoked Chicken Leg Quarter
Honey Glazed Salmon
Smoked Beef Brisket
Chicken Marsala
Braised Beef Short Ribs
Cilantro Lime Chicken Breast
Spinach & Cream Cheese Stuffed Salmon Filet
Grass Fed Meatloaf
Lasagna (Choose from Regular or Vegetarian)
Grilled Maple Pork Chops
Baked Ham with Brown Sugar Glaze
Chicken and Dumplings
Chicken Pot Pie
(see following page for salad, vegetable, and dessert choices)

All menus are set buffet style, with elegant disposable dinnerware.

Choice of Salad:

House Salad or Caesar Salad

Choice of Dressings: (Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island)

Choice of Vegetables

Rice Pilaf Parmesan Risotto

Broccoli Creamed Spinach

Steamed Green Beans Smoked Gouda Mac & Cheese

Southern style Green Beans (with bacon) Buttered Corn on the Cob

Zucchini, Squash and Pepper Medley BBQ Baked Beans

Honey Glazed Baby Carrots Creamed Corn

Roasted Root Vegetables

Potatoes: Garlic Mashed, Roasted Red, Baked, Baked Sweet Potato or Au Gratin

Desserts

1 Choice only – Unless guest count is over 50 ppl.

Cobblers: Apple, Peach, Cherry, or Blackberry

Pecan Pie (Southern or Bourbon)

Pies: Cherry, Apple, Coconut Cream or Key Lime

Cakes: Double Chocolate, German Chocolate, Carrot or Vanilla

Cheesecake – Plain, Salted Caramel, Oreo or Cherry

Extra Salad \$2.99 per person

Extra Dessert \$4.99 per person

Extra Vegetable \$3.99 per person

All menus are set buffet style, with elegant disposable dinnerware.

Gourmet Smokehouse Buffet

Includes Baked Beans, Southern Potato Salad, Creamy Cole Slaw, Rolls & Butter, and Beverage Station Featuring Sweet Tea, Lemonade and Water

One Meat Choice - \$24.99
Two Meat Choices - \$29.99
Three Meat Choices - \$34.99

Smoked Meat Choices

Smoked Pork Ribs
BBQ Pulled Pork
Slow Smoked Beef Brisket
Smoked Chicken Leg Quarters
Smoked Turkey
Smoked Roast Beef

Dessert - Add \$3.99 per guest

(Choice of One)

Cobblers: Cherry, Peach, Apple, or Blackberry
Pies: Cherry, Dutch Apple, Pecan or Coconut Cream

All menus are set buffet style, with elegant disposable dinnerware.

Backyard Cookout Buffet

\$19.99 Per Person

Includes: Baked Beans, Southern Potato Salad, Deep River Potato Chips, and beverage station with Sweet Tea, Lemonade and Water

Angus Beef Hamburgers (1/3 lb.) and All Beef Hotdogs
Lettuce, Tomatoes & Onions (with Hamburgers)
Cheese (with Hamburgers)
Dill Relish
Mayonnaise, Mustard & Ketchup
Served with Banana Pudding

Gourmet Pasta Buffet

Includes Freshly Baked Garlic Bread, Choice of Salad and Beverage station with Sweet Tea, Lemonade and Water

One Entrée Choice \$22.99 per person
Two Entrée choices \$26.99 per person
Three Entrée choices \$31.99 per person

Entrée Choices

Chicken Parmesan
Spaghetti & Meatballs
Lasagna
Chicken Alfredo
Baked Ziti
Cheese Manicotti

Choose one

Fresh Garden Salad with Dressings (Choice of Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island or Italian)
Traditional Caesar Salad

Hors d'oeuvres Packages

Includes Sweet Tea, Lemonade, Water, Fresh Fruit with dip and Vegetable Tray with dip

Any 3 selections from Cold Hors d'oeuvres \$22.99 per person

Any 4 selections from Cold Hors d'oeuvres \$25.99 per person

Any 3 selections from Hot Hors d'oeuvres \$29.99 per person

Any 4 selections from Hot Hors d'oeuvres \$33.99 per person

Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres \$38.99 per person

Hot Hors d'oeuvres

Meatballs: (choose one) Sweet and Sour, BBQ or Italian

Chicken Satay Skewers

Prime Rib Slider

Spinach Dip with Tortilla Chips

Smoked Salmon Canapes

Brie Stuffed Mushrooms

BBQ Pork Sliders

Chicken Wings (choose one) Buffalo, BBQ or Teriyaki

Chicken Satay Skewers

Shrimp Salad Roll

Chicken & Sundried Tomato Flatbread

Ham & Cheese Sliders

Lemon Rosemary Chicken Skewers

Cold Hors D'oeuvres

Fresh Seasonal Fruit Tray

Cheese Board of Assorted Domestic Cheeses & Crackers

Tortilla Chips with Fresh Salsa & Queso

Deviled Eggs

Antipasto Skewers

Smoked Salmon Dip with Pita Chips

Pesto & Artichoke Pinwheels

Buffalo Chicken Dip with Deep River Potato Chips

Cream Cheese and Smoked Salmon Crudité

Canapes (Fig & Prosciutto, Bruschetta, Smoked Salmon & Dill)

Shrimp Ceviche with Fried Plantains

Policies & Provisions

Booking Policies

A 25% deposit of the total is due upon booking our services. The remaining balance and final guest count are due 14 days prior to your event. No changes may be made after final payment and guest count are made.

Event Provisions

· Menu Curation: Menu choices must be finalized along with the final guest count no later than 14 days prior to your event. If the final guest count differs from the original estimated guest count, the final invoice will be adjusted to reflect that change. No guest count changes may be made after the 14 day deadline.

· Dietary Restrictions: We will prepare individual meals to be gluten-free, dairy-free, vegetarian, pescatarian, vegan, keto-friendly as requested by you or your representative.

Kitchen: We require access to a kitchen with a sink for handwashing and washing of utensils as needed.

Wait Staff: We are happy to provide serving staff upon request at a rate of \$25 per hour, per server.

Set Up: Full set up services are included and will entail setting up tables, linens, décor, chafers, chafing fuel, and all required utensils for the meal.

Clean Up: We will be responsible for cleaning up after all guests for any on-site event. We will not be expected to clean up after guests for any drop-off only events. Any dishware/service ware that needs to be returned to us after a drop off catered event must be washed prior to returning. A fee of \$100 will be assessed to the card on file for dishes returned to us unwashed.