

RUTLEDGE MANOR MENU EXCLUSIVELY CATERED

Each package allows 2 meat choices. Final count of each meat must be submitted 60 days before event. Upgrades are not included in the packages but are available at an additional fee.

Meat Choices

Beef Tenderloin

Slow roasted with a zesty horse-radish cream, served medium rare and topped with your choice of vegetable

Country Fried Steak

Hand-cut 20oz bone-in top loin steak topped with homemade brown gravy

Baby Back Rib

1/4 rack of baby back ribs roasted in garlic and served with Bar-B-Q sauce

Carolina Fried Chicken

Chicken breast, hand breaded in a secret batter & fried to perfection

Salmon

*Oven-roasted wild salmon topped with butter, herbs and a slice of lemon Upgrade**

Shrimp & Grits

*Wild caught shrimp buttered and sautéed with diced tomatoes and green onions, topped with creamy grits | Upgrade**

Grilled Chicken Breast

Tender and juicy breast of chicken topped with sautéed mushrooms and onions

Each package allows 2 side choices. Final count of each side must be submitted 60 days before event.

Sides

Mashed Potatoes

Made from scratch with genuine potatoes, fluffy & mashed to perfection

Yellow Rice

Rice cooked with onion, olive oil, turmeric, garlic powder, black pepper, and salt

Sweet Potato Soufflé

100% real sweet potatoes, with a hint of vanilla, molasses and brown sugar, topped with marshmallows

A choice of greens

Broccoli Zucchini

Asparagus Peas

Green beans Collards

Spinach Cabbage

Fried Okra

Upgrades

Speak with our catering manager about additions

Salad Bar

Choose from a garden salad, Caribbean salad, fried chicken salad, or chef salad

Dessert or Cupcake Bar

*Choose from a variety of pies (buttermilk,
chocolate buttermilk or chocolate walnut)
or assorted cupcakes*

Fruit Bar

Beautiful ensemble of assorted fruits

Coffee & Tea Stand

*Station for self-serve coffee and tea with
assorted tea flavors and creamers*

Post Dinner Snack Bar

*Cookies, chips, chicken salad sandwich,
pasta salad*

****Upgrade****

~ Cocktail Hour Menu ~

*Cocktail Hour is served to guests at the
beginning of the reception*

Spinach Dip

*Fresh spinach and artichoke in a creamy
Parmesan cheese. Served with tortilla chips*

Mini Quesadillas

*Melted cheese in a flour tortilla, perfectly
grilled and served with fresh pico de gallo*

Shrimp Cocktail

*Juicy Wild Shrimp cooked to tenderness.
Served chilled with our zesty house sauce &
lemon wedges*

Cheese and Crackers

*Assortment of seasonal fresh cheeses, served
with crackers on the side*

Meatballs

*Meatballs smothered in our house tomato
sauce*

Sautéed Potatoes

*100% Potatoes seasoned in garlic and
rosemary served in a cube shape*

Mini Crab Cakes

*Fresh crab meat with spices lightly coated
with bread crumbs*