

Healthy Breakfast \$16.50 pp

Real Oatmeal with honey, Raisins, Dried Cranberries & Georgia Pecans

Greek Yoghurt with Granola

Fresh Fruit Plate & Cottage Cheese

Smoked Salmon & Cream Cheese

Assorted Gourmet Cheeses & Grapes

Toast cooked on site with butter & preserves

Croissants, Assorted Bagels, Danish Pastries, & Assorted Muffins

Cooked Breakfast \$14.00 pp

Choose Two Breakfast Meats

Additional meat \$2.00 pp

Grilled Bacon

Turkey Bacon

Sausage Links

Sausage Patty

Canadian bacon

Ham

Eggs choose one

Additional Egg dish \$1.50

Scrambled Eggs

Poached

Fried Over Easy

Plain Omelette

Toast cooked to order with butter & preserves

Southern Breakfast \$15.50pp

Buttermilk Pancakes with Maple Syrup

Stuffed French toast with Orange Marmalade or Nutela

Scrambled Eggs

Biscuits & Sausage Gravy

Shrimp Grits

Fried Apples

Hash Brown Casserole

Sautéed Andouille Sausage

Benedict Breakfast \$15.00 pp

Eggs Benedict

Eggs Florentine

Eggs Mexicana (Poached eggs, Very spicy homemade Chorizo, & Guacamole.)

Smoked Salmon Benedict

Home Fries

Grilled Crimini Mushroom

Roasted Herbed Tomatoes

Toast cooked to Order with butter & preserves

The full English breakfast \$16.50pp

Bubble & squeak (Potato, cabbage, onion, spices)

Sausage Links,

Home cured Bacon,

Grilled Crimini Mushrooms,

Garlic Grilled Tomato,

Scrambled Eggs,

Toast cooked to order & Home Made Strawberry preserve.

Breakfast Burritos \$13.50 pp

Scrambled Eggs Shredded Sharp Cheddar, & Chorizo

Scrambled Eggs & Home Made Sausage

Scrambled Eggs & Home Cured Bacon

Scrambled egg, cheese, mushrooms, vegetables, onion, & spinach

Black Bean, Lentils & Feta Cheese

Fresh cut Fruit in season

Breakfast/Brunch Extras

Individual Quiche Lorraine (Bacon & Spinach) \$4.75pp

Five Cheese Quiche (Provolone, Mozzarella, Munster, Sharp Cheddar & Goat Cheese) \$5.00pp

Real Shrimp & Grits \$7.50pp

Smoked Salmon & Scrambled Eggs \$7.50pp

Baked Eggs with Fried Chicken Livers, & cream cheese sauce. \$7.00pp

Chef Carved Roast Top Round of Beef with Au Jus \$9.00

Chef Carved Prime Rib, Au Jus, Horseradish \$11.50

Grilled Salmon, Hollandaise Sauce \$9.50

Omelets cooked to order on site \$12.00

Spinach, Ham, Chorizo, Sausage, Bacon, Mushrooms, Roasted Pumpkin, Red Onion, Feta Cheese, Goat Cheese, Sharp Cheddar, Provolone

House Breakfast potatoes with onions, peppers, and mushrooms

Toast cooked to order with butter & preserves

Fresh cut fruit in season

Extra Breakfast Breads \$1.50 each pp

Croissants

Bagels

Kaiser rolls

Mini Assorted Danish Pastries

Mini Assorted Doughnuts

Assorted Muffins

Cheeses \$1.75 each pp

Herb Cream Cheese, Strawberry Cream Cheese, Plain Cream Cheese

Sharp Cheddar, Swiss, Provolone, Munster, Pepper Jack, Brie

Delivered Buffets

Salad Bowls: Serves 12-15 \$45.00

Mixed Leaf Salad, House Dressing
Caesar Salad
Spinach, Bacon, & blue cheese salad
Chef Salad, House Dressing
Tomato, Red Onion, & Basil Salad
Greek Salad **+\$7.50**

Salads (5lb min - serves 12-15) \$7.50 per pound

Coleslaw
Potato Salad
Tri Color Pasta Salad
Grated Carrot & Poppy Seed Salad
Waldorf salad (Celery, Apples, Walnuts, Grapes)
Tabbouleh
Oriental Salad Sesame dressing
Cucumber, Dill, & yoghurt dressing salad
Pea Pods & mixed bell pepper salad **+\$1.50lb**
Roasted beets & goat cheese & walnut salad **+\$2.00lb**
Brown Rice, Shrimp & corn salad **+\$2.00lb**
Butternut Squash, Pumpkin seed, Feta cheese salad **+\$1.50lb**

Entrees (5lb min – serves 10-12) per pound

Vegetable Lasagna **\$9.50**
Meat Lasagna **\$12.75**
Vegetable Moussaka **\$11.00**
Grilled Chicken Pieces **\$8.75**
Roasted Chicken Pieces **\$8.95**
Roasted Breast of Turkey **\$12.50**
Honey & pineapple glazed Ham **\$13.50**
BBQ St Louis Ribs **\$13.00**
Roasted Loin of Pork **\$13.50**
Slow Roasted Brisket **\$14.50**
Meat Loaf **\$12.50**
Vegetable Meat Loaf **\$10.00**

Quiches (various flavors) Serves 10-12 \$45.00 Per Quiche

Mushroom
Spinach
Cheese & Tomato
Ham & Pineapple
Sweetcorn
Broccoli
Asparagus **+\$5.00 per Quiche**

Sides	(5lb min – serves 12-15)	per pound
Mac & Cheese		\$4.75
Rice Pilaf		\$2.50
Roasted Potato Wedges		\$2.75
Mashed Potato		\$2.50
Sweet potato Casserole with Orange		\$2.75
Scalloped potato		\$4.25
Green Beans		\$2.50
Corn Bread Dressing		\$3.50
Steamed Broccoli		\$2.50
Grilled Crimini Mushrooms		\$4.50
Vegetable Medley		\$3.50
Sautéed Spinach		\$3.50

Sauces	(1 pint min – serves 10-12)	per pint
Au Jus		\$9.50
Homemade Apple Sauce		\$8.50
Homemade Cranberry Sauce		\$8.50
Creamed Horseradish		\$9.50

Delivery Charge per your location

Your food will be made and delivered in hot or cold boxes to keep the food at its best condition. To avoid food borne illnesses, hot food must be kept at a temperature of 165 degrees Fahrenheit. Cold food must be kept below 39 degrees Fahrenheit.

Wire chaffing dishes can be supplied along with Sterno fuel cells.

Disposable serving utensils can also be supplied at an extra charge.

We can supply servers and an assistant to help you set up & clean up after your party. The charge for these is \$140.00 for 4 hours. Each additional hour is \$35.00.

Holiday Delivery Menu & Prices

Salad Bowls: Serves 10-12 \$45.00

Mixed Leaf Salad, House Dressing
 Caesar Salad
 Spinach, Bacon, & blue cheese salad
 Chef Salad, House Dressing
 Tomato, Red Onion, & Basil Salad

Greek Salad **+\$7.50**

Salads (5lb min - serves 12-15) \$7.50 per pound

Coleslaw
 Potato Salad
 Tri Color Pasta Salad
 Grated Carrot & Poppy Seed Salad
 Waldorf salad (Celery, Apples, Walnuts, Grapes)
 Tabbouleh
 Oriental Salad Sesame dressing
 Cucumber, Dill, & yoghurt dressing salad
 Pea Pods & mixed bell pepper salad **+\$1.50lb**
 Roasted beets & goat cheese & walnut salad **+\$2.00lb**
 Brown Rice, Shrimp & corn salad **+\$2.00lb**
 Butternut Squash, Pumpkin seed, Feta cheese salad **+\$1.50lb**

Entrees (5lb min – serves 10-12) per pound

Roasted Breast of Turkey **\$12.50**
 Honey & pineapple glazed Ham **\$13.50**
 Roasted Loin of Pork **\$13.50**
 Slow Roasted Prime Rib (med) **\$19.50**
 Herb crusted Beef Tenderloin **\$24.50**

Sides (5lb min – serves 12-15) per pound

Mashed Potato **\$2.50**
 Sweet potato Casserole with Orange **\$2.75**
 Scalloped potato **\$3.25**
 Green Bean Casserole **\$5.50**
 Corn Bread Dressing **\$3.50**
 Steamed Broccoli **\$2.50**
 Mac & Cheese **\$4.75**

Sauces (1 pint min – serves 12-15) per pint

Au Jus **\$9.50**
 Homemade Apple Sauce **\$6.50**

Homemade Cranberry Sauce \$8.50

Creamed Horseradish \$9.50

Delivery Charge according to your location