LUNCH & DINNER MENUS

LITE LUNCHES

Minimum of 25 guests

Deli Platter

\$20 per person

An array of turkey, ham, roast beef, cheese and bread with sliced tomatoes, onions, and pickle spears; tossed green salad with two dressings; choice of any two of potato salad, coleslaw, or potato chips; assorted cookies and iced tea.

Chef Salad

\$12 per person

Fresh garden greens topped with julienned turkey, ham, American & Swiss cheese, tomatoes cucumbers, croutons, boiled eggs, and choice of dressing, crackers or rolls and iced tea.

Duo of Salad

\$12 per person

Homemade chicken & tuna salads served on a bed of lettuce and garnished with tomato wedges and boiled eggs, crackers and iced tea.

PLATED LUNCHES *Minimum of 25 guests*

SELECTIONS WITH PLATED LUNCHES OR DINNERS

Fried Crab Claws (12) \$12 per person

Grilled Chicken Breast 6 oz. boneless breast Southern Fried Chicken 2 pieces seasoned and breac	\$16 per person \$18 per person	<i>Salads Choose One:</i> Caesar Salad or Garden Salad	
Farm-Raised Catfish (2) 3 oz. filet baked, blacken Pork Loin 6 oz. sliced and topped wit o Beef Brisket 6 oz. smoked and sliced PLAT	\$20 per person ed or fried \$16 per person	Vegetables Choose Two: Vegetable Medley Southern Green Beans Seasoned Rice Pilaf Squash Casserole Steamed Broccoli Broccoli & Rice Cassero	Baked Potatoes Candied Yams Black-eyed Peas Glazed Carrots Green Peas le Corn
Prime Rib of Beef 12 oz. slow-roasted and serv Filet Mignon 8 oz. beef tenderloin Chicken Rosemary 6 oz. grilled chicken breast t rosemary cream sauce Pork Scaloppini	\$Market Price per person \$15 per person	Desserts Choose One: Carrot Cake Chocolate Cake Strawberry Cake Lemon Layered Cake Pecan, Apple, or Sweet Potato Pie Cheesecake. Plain or Flavored	
2-4 oz. medallions topped with white cream sauce		APPETIZERS & SOUPS	
Farm-Raised Catfish\$26 per person(2) 5 oz. filets baked, blackened or fried		Shrimp Cocktail (4) Seafood Gumbo (6oz) Crab Cake (2)	\$6 per person \$6 per person \$10 per person