



DELIGHTFUL CATERING



Any Occasion! Any Time!

Create Your Own Dinner/Wedding Buffet

Minimum of 50 guests

Buffet Base Price: 25.00 per person

All prices are subject to 7% sales tax and 22% service support fee. Venue charges may apply.

Choice Of Two (2) Entrees (additional entree add 3.00 per person)

Base Price Buffet Items:

Herb Roasted or Fried Chicken
 Bourbon Peach glazed Chicken
 Chicken Parmesan Casserole
 Chicken and Biscuit Cobbler
 Chicken Fried Steak with Gravy
 Hamburger Steak with Vidalia Onion Gravy
 Southern Style Meatloaf
 Sliced Roasted Pork with BBQ Sauce
 Smothered Pork Chops
 Brown Sugar Pecan Baked Sliced Ham
 Cajun Style Baked White Fish
 Fried Fish with Tartar Sauce
 Seafood Jambalaya (with Rice)
 Beef Lasagna
 Vegetable Lasagna
 Pasta Prima Vera
 Eggplant Parmesan
 Vegetable Tomato Ratatouille with Quinoa
 Vegetable Gumbo (with Okra and Rice)

Add 2.50 per person/per item:

Chicken Cordon Bleu
 Boneless Breast of Chicken Marsala
 Boneless Breast of Chicken Cacciatore
 Chicken Penne a la Vodka
 Sliced Turkey Breast with Gravy
 Sliced Roast Beef with Burgundy Wine Sauce
 Beef Stroganoff
 Barbecued Beef Brisket
 Steak and Vegetable Kabobs
 Mustard Herb Crusted Pork Loin
 Blackened Catfish
 Flounder Filet with White Wine Sauce
 Shrimp and Grits with Toppings
 Teriyaki glazed Salmon
 Honey Garlic Glazed Salmon

Market Price Items:

Roasted Sliced Beef Tenderloin
 Prime Rib au jus
 Beef Wellington
 Mushroom and Brie Wellington
 Pecan crusted Grouper

Choose Any Combination Of Four (4) Sides (additional sides add 2.00 per person)

Vegetable Selection:

Cole Slaw
 Marinated Vegetable Salad
 Quinoa Vegetable Salad
 Steamed Corn on the Cob or off
 Southern Corn Casserole
 Green Beans (Steamed, Almond, or Casserole)
 Baked Beans with Bacon
 Honey Glazed Carrots
 Seasonal Vegetable Medley
 Tuscan Grilled Vegetables
 Roasted Squash and Zucchini
 Broccoli au gratin
 Vegetable Ratatouille
 Southern Style Greens
 Savannah Okra & Tomato

Starch Selection:

Herb Roasted Red Potatoes
 Garlic Mashed Potatoes
 Sweet Potatoes Casserole
 Potato Salad
 Potato au Gratin
 Egg Noodles
 Penne Pasta
 Macaroni and Cheese
 Rice Pilaf
 Savannah Red Rice
 Wild and White Rice Mix

Add 2.50 per person:

Baked Sweet Potato with Toppings
 Baked Potato with Toppings
 Loaded Mashed Potatoes



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The price listed includes

Tossed Salad with Toppings with Balsamic Vinaigrette and Ranch Dressing, Rolls and Butter
Sweet and Unsweetened Iced Tea, Lemonade, and Ice Water
Cake Cutting, Buffet Covering, Chafing Stands, Utensils, and Salt 'n' Pepper Shakers
High End Quality Disposable Dinner and Cake Plates, Cups, Stainless Steel Flatware, and Cloth
Napkins (available colors: white, ivory, black, navy blue, burgundy, and eggplant)

Desserts add 3.00 per person (additional dessert add 2.50 per person)

Peach Cobbler with Ice Cream	Apple Pie with Whipped Cream	Banana Pudding
Cheese Cake with Toppings	Brownie a la mode	Key Lime Pie
Ice Cream with Toppings	Cinnamon Bread Pudding with Bourbon Vanilla Sauce	

Coffee Station

Regular, Decaf Coffee, and assorted Teas brewed in a Keurig Coffee Maker served with Half 'n'
Half, Sugar, Cane Sugar, and Sugar Substitute
For 30 guests...150.00 For 50 guests...200.00
For 100 guests...300.00

Table Setting Options:

White with Silver Rim Plastic Plates or Ivory and Gold Rim Plastic Plates, Iced Tea/Water Goblets,
Stainless Steel Flatware, and Cloth Napkins (available colors: white, ivory, black, navy blue,
burgundy, and eggplant)
add 4.00 per person

Bamboo Plates (100% Biodegradable)

Square or Round Plates, Iced Tea/Water Goblets, Stainless Steel Flatware, and Cloth Napkins
(available colors: white, ivory, black, navy blue, burgundy, and eggplant)
add 4.00 per person

China Plates:

White China Plates, Iced Tea/Water Goblets, Stainless Steel Flatware, and Cloth Napkins
(available colors: white, ivory, black, navy blue, burgundy, and eggplant)
add 6.00 per person

If you are interested in any items not included in our menu, or have a special dietary request
(Gluten free, etc.) please feel free to contact us, we are more than happy to discuss your
selections and create a personalized menu for you. For Cocktail Hour please see our Hors
D'oeuvre menu on our Website. If you or any of your guests have an allergy please inform us
and our chef will be happy to accommodate your needs.