



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:	Market Price
Herb Roasted or Fried Chicken	Chicken Cordon Bleu
Bourbon Peach glazed Chicken	Boneless Breast of Chicken Marsala
Chicken Parmesan Casserole	Boneless Breast of Chicken Cacciatore
Chicken and Biscuit Cobbler	Chicken Penne a la Vodka
Chicken Fried Steak with Gravy	Sliced Turkey Breast with Gravy
Hamburger Steak with Vidalia Onion Gravy	Sliced Roast Beef with Burgundy Wine Sauce
Southern Style Meatloaf	Beef Stroganoff
Sliced Roasted Pork with BBQ Sauce	Barbecued Beef Brisket
Smothered Pork Chops	Steak and Vegetable Kabobs
Brown Sugar Pecan Baked Sliced Ham	Mustard Herb Crusted Pork Loin
Cajun Style Baked White Fish	Blackened Catfish
Fried Fish with Tartar Sauce	Flounder Filet with White Wine Sauce
Seafood Jambalaya (with Rice)	Shrimp and Grits with Toppings
Beef Lasagna	Teriyaki glazed Salmon
Vegetable Lasagna	Honey Garlic Glazed Salmon
Pasta Prima Vera	Roasted Sliced Beef Tenderloin
Eggplant Parmesan	Prime Rib au jus
Vegetable Tomato Ratatouille with Quinoa	Beef Wellington
Vegetable Gumbo (with Okra and Rice)	Pecan crusted Grouper
	Mushroom and Brie Wellington

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

Vegetable Selection:	Starch Selection:
Cole Slaw	Herb Roasted Red Potatoes
Marinated Vegetable Salad	Garlic Mashed Potatoes
Quinoa Vegetable Salad	Sweet Potatoes Casserole
Steamed Corn on the Cob or off	Potato Salad
Southern Corn Casserole	Potato au Gratin
Green Beans (Steamed, Almond, or Casserole)	Egg Noodles
Baked Beans with Bacon	Penne Pasta
Honey Glazed Carrots	Macaroni and Cheese
Seasonal Vegetable Medley	Rice Pilaf
Tuscan Grilled Vegetables	Savannah Red Rice
Roasted Squash and Zucchini	Wild and White Rice Mix
Broccoli au gratin	
Vegetable Ratatouille	Add 2.50 per person:
Southern Style Greens	Baked Sweet Potato with Toppings
Savannah Okra & Tomato	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.