



DELIGHTFUL CATERING



Any Occasion! Any Time!

Create Your Own Dinner/Wedding Buffet

Minimum of 50 guests

Buffet Base Price: 20.00 per person

All prices are subject to 7% sales tax, 20% service support fee and venue charges may apply.

Choice Of Two (2) Entrees (additional entree add 2.50 per person)

Base Price Buffet Items:

Herb Roasted or Fried Chicken
 Bourbon Peach glazed Chicken
 Chicken Parmesan
 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 (V)
 Pasta Prima Vera (V)
 Eggplant Parmesan (V)
 Vegetable Tomato Ratatouille with Quinoa (VG)
 Vegetable Gumbo (with Okra and Rice) (V)

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 (V)
 Pecan crusted Grouper

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

Vegetable Selection:

Tossed Salad with 2 Dressings
 Cole Slaw
 Quinoa Salad (VG)
 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 (VG)
 Wild and White Rice Mix

Add 2.50 per person:

Baked Sweet Potato with Toppings
 Baked Potato with Toppings
 Loaded Mashed Potatoes (Toppings on Side)



DELIGHTFUL CATERING



Any Occasion! Any Time!

The price listed includes

Sweet and Unsweetened Iced Tea, Lemonade, and Ice Water
Rolls and Butter, Cake Cutting, Buffet Covering, Buffet Decoration, 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 add 3.00 per person (minimum of 30 orders)

Regular and Decaf Coffee brewed in a Keurig Coffee Maker served with Half 'n' Half, Sugar, and Sugar Substitute

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.