

Miss Sophie's Ready to Bake Casseroles

When Miss Sophie's first opened her doors, she sold casseroles and baked goods. As the business has evolved over the past 11 years, casseroles took a back seat for awhile. Casseroles are Miss Sophie's first love so she still makes a few-just for old times' sake.

We strive to keep Entrée casseroles stored in our freezer in the smaller size. All other sizes and Side casseroles require a 24-36 hours advance notice.

Casseroles can be picked up at the Pub inside the Mighty Eighth Monday – Friday 8:30 – 5:00

Entrees:

\$8.99 (Feeds 2-3) or 2 for \$14.99

Large \$36 (Feeds 8-10)

Chicken and Wild Rice
Chicken Alfredo
Poppy Seed Chicken Casserole
Baked Spaghetti
Shepherd's Pie
Baked Ziti

Sides:

\$6.99 (Feeds 2-3) or 2 for \$12

Large \$26 (Feeds 10-12)

Twiced Baked Potato Casserole
Mac & Cheese
Broccoli Casserole
Squash Casserole
Corn Casserole
Sweet Potato Casserole

Growing up in a family where women cooked the old-fashioned way, Teri Bell (aka Miss Sophie) is no stranger to the kitchen. So, it seems only natural that Teri would decide to open a business doing what she loves the most – feeding hungry people!

Armed with the fool-proof recipes from her Grandmother, Mother, Aunt, and a few good friends she opened Miss Sophie's Marketplace, along with her husband Steve, in July, 2006. Many of those recipes are still in use today.

When Miss Sophie's initially opened its doors casseroles and salads were the only products for sale. In 2009, Miss Sophie's opened a full service restaurant inside the National Museum of the Mighty Eighth Air Force where they serve lunch 11:00 a.m. – 2:00 p.m. Monday –Friday and launched a successful catering business, catering everything from a back yard barbecue to a plated, black-tie weddings." Delicious food, prepared in a clean environment with wholesome ingredients, and served with Southern hospitality and charm", are the reasons Teri cites for the success and longevity of Miss Sophie's.

Miss Sophie's still carries a selection of ready to bake. In addition to running the restaurant and catering business, Teri shares her recipes and her memories of growing up in the rural Georgia in the local newspaper, Savannah Morning News, twice a month.