

These sample menus are intended as a starting point for inspiration.
We look forward to working with you to create a tailored menu for your event needs!

Pricing is determined by the menu and number of guests.
Buffet-style meals begin around \$12.50/person for a one meat option.

APPETIZERS

Hors D'Oeuvres Displays (for Cocktail Reception)
Including Vegetable, Fruit, and Cheese Display

MAIN DISHES

Smoked Pulled Pork with Down Home Finishing Sauce
Lemon Rosemary Garlic Chicken Tenderloin

SIDES

Nanny's Macaroni and Cheese
Herb Roasted Potatoes
Roasted Season Vegetables
Garden Salad with Ranch and Balsamic Vinaigrette
Dinner Rolls with Butter

BEVERAGES

Iced Tea
Lemonade
Fruit-infused Water

DESSERTS

Dessert cups

Flavors: Pumpkin Cheesecake Trifle,
Oreo Cheesecake, Chocolate Peanut Butter,
Key Lime Pie Cups