

Meats

Roast Beef or Pork Tenderloin - Carved Onsite
Roast Beef or Pork Tenderloin - Pre-Sliced & in Gravy
Marinated Chicken Breast - Boneless
Oven Roasted Turkey Breast - Craved Onsite or Pre-Sliced
Prime Rib - Craved Onsite
Shrimp & Grit's
Chicken Nugget's
Chicken Tender's
Lemon Roasted Chicken Breast or Turkey Breast
Baked Grouper or Tilapia
Cocktail Weiner's in BBQ Sauce
Pulled BBQ
Chicken Skewer's
Shrimp Skewer's
Steak Skewer's
Honey Glazed Ham
Meatballs - BBQ, Tomato Sauce, Glazed, Brown Gravy, Honey Mustard
Pot Roast cooked in an Au Juis
Wings - Hot, Mild, BBQ, Honey Mustard, Teriyaki, Ginger
Whole Pig
Steamed Oysters
Stuffed Bell Peppers
Crab stuffed Mushrooms
Grilled Quail
Pastry shells filled with any type of filling of your choice
Low Country Boil
Turkey & Dressing
Crab Cakes
Salmon Patties
Tuna Cakes
Hash over Rice
Crawfish Tails
Baked Ham
Smoked Sausage
Shrimp Cocktail
Bacon Wrapped Quail or Chicken Breast

Vegetables and Pasta's

Bow Tie, Penne, Angel Hair, Fettuccini or Ravioli
(Served in a Tomato Basil, Alfredo or Marinara Sauce)

Mashed Potato Bar / Grits
(Served with Bacon Bits, Scallions, Cheddar Cheese, Mushrooms, Brown Gravy, Butter and Sour Cream)

Sautéed Vegetable Medley in a Butter Sauce

1. Asparagus, Sweet Potatoes, Squash, Zucchini and Red Pepper's
2. Baby Carrots, Broccoli, Cauliflower, Green Pepper's Onion's
3. Mushrooms, New Potatoes, Pepper's, Green Beans

Rice Pilaf

Spanish Rice

Roasted New Potatoes in a Garlic Butter Sauce

Buttered Green Beans w/ Pearl Onions

Oven Roasted Green Beans in Garlic & Olive Oil

Roasted Corn on the Cob

Brussel Sprouts in a Butter Sauce

Steamed Asparagus

Glazed Carrot's

Fresh Collard's

Broccoli and Cheese Casserole

Squash Casserole

Sliced Tomatoes topped w/ Basil & Mozzarella Cheese and drizzled with a Balsamic Dressing

German Slaw

Regular Slaw

Deviled Egg's w/ Black Olives

Baked Beans

Macaroni & Cheese

Sweet Potato Casserole

Cinnamon Apples

Whole Corn

Mashed Potatoes - Plain or with Gravy

Tomato Pie

Fried Rice

Steamed Broccoli

Salads, Hoagies & Wraps

Broccoli Salad
Cabbage Salad
Classic Caesar Salad
Potato Salad
Pasta Salads
Spinach Salad
Macaroni Salad
Carrot & Raisin Salad
Fruit Salad
Tomato & Mozzarella Salad

Mixed Green Salads w/ the below Combinations

1. Goat Cheese, Walnuts, Golden Raisins and a Vinaigrette Dressing
2. Blue Cheese Crumbles, Fresh Raspberries, Sunflower Seeds and a Honey Vinaigrette Dressing
3. Mandarin Oranges, Ruby Red Grapefruit, Pecans and a Honey Lemon Thyme Vinaigrette Dressing
4. Fresh Strawberries, Walnuts, Edible Flowers and a lite Dressing
5. Julienne Vegetables and Diced Eggs with a Classic Dressing

Any of the following can be made into a Wrap or Hoagie

Philly Steak & Cheese
Grilled Chicken
Ham & Cheese
Club
Sirloin Steak
Burger
Veggie
Tuna

Dessert's, Candy, Soups, & Snacks

Turtle Cheesecake
Peanut Butter Cups
Mounds Bites
Strawberry Cheesecake
Pumpkin Cheesecake
Red Velvet Cake
Peanut Butter Brownies
Assorted Cookies
Chocolate dipped Cherries / Strawberries
Mini Cheesecake Bites
Key Lime Pie or Tartlets
Lemon Meringue Pie or Tartlets
Peach Cobbler
Apple Cobbler
Blackberry Cobbler
Chocolate Pudding
Banana Pudding
Brownies - Plain, Pecan, Walnut, Mocha, Espresso
Chocolate Cake
Pound cake

Tomato Soup
Cabbage Soup
Chicken Noodle Soup
Vegetable Soup
Chili Beans
Brunswick Stew
Independence Stew
Oyster Stew
Asparagus Soup

Corn Chips
BBQ Chips
Chips & Dip
Chex Mix
Nacho Chips w/ Salsa
Pretzels
Pork Skins
Popcorn
Peanuts
Corn Nuts

Cotton Candy
Candy Apples
M & M's
Skittles
Candy Corn
Miniature Candy Mars
Assorted Suckers
Gumballs
Marshmallows - Lg. or Small
Funnel Cake Fries w/ Powdered Sugar

Dips, Sauces, Breads, Crackers

Blue Cheese Dip
Honey Mustard Dip
Ranch Dip
Spinach Dip
Artichoke Dip
Salsa
Guacamole
Pico de Gallo
Crab Dip
White Cheese Dip
Cheddar Cheese Dip
Mocha Dessert Dip
Vanilla Dip
Vegetable Dip
Herb Garden Dip (For Vegetables)
Cinnamon Honey (For Fruits)
Key Lime Dip (For Fruits)
Chocolate Fondue (For Fruits)

Mayonnaise
Mustard
Dijon Mustard
Honey Dijon Mustard
Horseradish
Curry Sauce (For Meats or Vegetables)

Melba toast
Captain Wafers
Saltines
Ritz Crackers
Yeast Rolls
Biscuits
Coconut Bread
Assorted Gourmet Rolls

Station Idea's

All American - Mini Hot Dogs & Hamburger's

Italian - Assorted Pastas and Sauces and bread

Caribbean - Jerk kabob's (Chicken, Pork or Steak) Curry Potatoes, Pasta Gumbo, Mango Spinach Salad and Coconut Bread

Mexican - Mini Tacos, Burritos. Cheese Quesadilla's, Mexican Salad, and Salsa & Chips

Chocolate - White or Dark - Bananas, Marshmallows, Pretzel Sticks, Strawberries, Apple Wedges, Warm Dark, Milk and White Chocolates

Fresh Fruits & Veggies - Raw & Blanched with dipping Sauces, Chesses, Crackers and Breads

Fruit and Cheese - Assorted seasonal fruits with assorted cheeses and crackers

Creative Catering and Events

by Scott & Cheryl Hill

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Your quoted price includes the following:

1. Setup of food & drink tables with linens, silver chaffing dishes w/ sterno for keeping warm, serve ware and beverage containers.
2. Take down and clean-up of food & drink tables.
3. All paper products - plates, cups, napkins & eating utensils.
4. Tea - Sweet & Un-sweet, Lemonade, Coffee & Water - ice is included
5. Tents if needed for the food area.
We as the cater'

Glassware, plates and silverware can be used at the cost we get from our locale rental company.

If you would like to have server's there will be a charge of \$18.00 an hour per server for a total of 4 hours. Additional hours are \$15.00 for each wait staff member needed.

Bartender is \$175.00 for 4 hours. Additional hour \$38.00.