

Stand Alone or Action Stations

Priced per person for a minimum of 100 people and three stations combined

Mashed Potatoes \$7.50	Grits \$8.00	Mac & Cheese \$9.50
Creamy Mashed Potatoes served with: butter, bacon bits, cheese, chives, sour cream, and shredded cheese. *Martini Glass pyramid is a \$1 extra*	Southern-Style Grits Served with: bacon bits, sausage, shredded cheese, sauteed peppers, onions & mushrooms. Add Shrimp for \$6.00.	Your Choice of Yellow or White Macaroni Served with: sauteed mushrooms & Onions, chives, shaved parmesan cheese and shredded cheddar cheese.
Bananas Foster \$9.50	Mixed Salads \$7.50	Salsa \$6.00
Chef Attended Caramel Sauce with cinnamon, rum flamed served warm over ice cream.	Caprese Salad with a balsamic reduction, Tuscan Pasta Salad, and Tossed Mixed Greens or Caesar Salad.	Tortilla Chips served with Pico De Gallo, Mild salsa, and a fruit-based salsa.
Carving Station (Price determined by selection)	Pasta \$14.00	French Fry \$9.50
Chef Attended Your choice of one or two of the following options: Grilled or Glazed Pork Loin Roast Beef Beef Tenderloin Roast Angus Top Round Slow Roasted Prime Rib Herb Roasted Turkey Whole Bone-In Glazed Ham Each served with accompanying condiments.	Your choice of two pastas: Penne, Fettuccini, Spaghetti, Rigatoni, or Bow Tie Your choice of two meats: Meatballs, Sliced Grilled Chicken, or Sausage Your Choice of Two Sauces: Classic Marinara, Creamy Alfredo, Bolognese, or Vodka Sauce Toppings include: Mushrooms, Spinach, Broccoli, Red & Green Peppers and Onions. Served with: Garlic Rolls and Parmesan Cheese Make it a Meal with drinks and salad for \$25.00.	Your choice of three fry cuts: (Served warm under a heat lamp) Crinkle Cut, shoestring, curly, sweet potato, steak, waffle or smiley face fries. Your choice of three toppings: Chili, Cheddar cheese sauce, Sea Salt, Cinnamon, Old Bay Seasoning, fresh ground Pepper, or Paprika. Choose two sauces: zesty ketchup, honey mustard, roasted garlic mayo, buttermilk ranch, or Molasses BBQ Sauce.
Nachos or Tacos \$10.00	Banana Split \$8.50	Grilled Cheese \$10.00
Flour Tortillas or Tortilla Chips Your choice of 2 meats: Chicken, Ground Beef, or Steak Toppings: shredded cheeses, grilled peppers and onions, sour cream, guacamole, lettuce, diced tomatoes and mild salsa.	Fresh Bananas topped with ice cream, chocolate sauce, caramel sauce, whipped cream, maraschino cherries, sprinkles, M&M's, and pecans.	Chef Attended Assorted Breads Your choice of three cheeses: American Cheese, Muenster, Gouda, Jalapeno Cheddar, Provolone, and Cheddar Toppings: Tomatoes and Bacon
Cherries Jubilee \$9.50	Popcorn \$7.00	Salad Bar \$8.00
Sweet Cherries sauteed with kirshwasser served warm over vanilla ice cream and vanilla sponge cake.	Popcorn Machine Your choice of three popcorns: Butter, Ranch, Taco, Dill, Kettle, Cinnamon, White Cheddar, Caramel, Butterscotch, Chocolate Drizzled, or Cheddar.	Mixed Fresh Greens Toppings include: tomatoes, bacon bits, croutons, assorted cheese, cucumbers, & nuts. Two dressings of your choice.

Bacon Station \$12.00 Your choice of three bacon flavors: Maple Brown Sugar, Cinnamon, Apple, Chocolate, Black Pepper, Honey BBQ, Garlic Parmesan, Cajun or Classic.	Cereal Bar \$7.00 Whole or 2% Milk Your Choice of three cereals: Frosted Flakes, Cheerios, Fruit Loops, Captain Crunch, Cinnamon Toast Crunch, Raisin Bran, Lucky Charms, Frosted Mini Wheats, and Honey Nut Cheerios. Each additional cereal is \$2.00	Waffle Station \$8.00 Chef Attended Made to order waffles. Toppings: Pecans, Chocolate chips, Chocolate Syrup, Cherries, Strawberries, and Maple Syrup.
Mini Dessert Station \$9.50 Assorted Desserts served in shot glasses: Mini Cheesecake, Mini Banana Pudding, Mini Chocolate Delight, and Mini Key Lime Pies	Cookie Fountain \$6.50 Ice Cold Milk flowing through a fountain surrounded by your favorite cookies.	S'mores Station \$6.00 Chef Attended Graham Crackers, Hershey's Chocolate Bars, and Marshmallows set up with skewers and warmers.
Wing Station \$10.00 Bone-in or Boneless in your choice of three sauces: Hot, Mild, Buffalo, BBQ, Teriyaki, Lemon Pepper, or Parmesan Peppercorn. Served with celery sticks, ranch & Bleu Cheese dressing	Chocolate Fountain \$6.50 Chef Attended White or Milk Chocolate flowing through our silver fountain served with: large fruit display, marshmallows, pretzels, and Rice Krispy Treats. Skewers are provided for dipping.	Sliders \$10.00 Your Choice of two meats: Hamburger/Cheeseburger, Chicken, Pulled Pork Accompanying Toppings include: Lettuce, Tomatoes, Mayonnaise, Mustard, Onions, Pickles, Ketchup, and BBQ sauce.
Pretzel Station \$7.50 Choose three sweet or savory pretzel options. Sweet: Cinnamon Sugar, Cream Cheese icing glaze, Chocolate Drizzle, or Caramel Drizzle. Savory: Cheddar Cheese Sauce, Assorted Mustards, Sour Cream & Onion, Paprika, or Sea Salt.	Punch Station \$7.00 Your favorite punch served with champagne glasses. Punch Options: Black Cherry, Pineapple Orange, Mock Champagne, Cranberry, Pineapple, Grandma's Lemon/Lime Sherbet Float. Tea Options: Strawberry, Mango, Peach, Berry, Tropical or Mint	Mini Pie Bar \$10.00 Your choice of three pies: Strawberry Pie, Peach Pie, Apple Pie, Cherry Pie, Chocolate Pie, Pecan Pie, Sweet Potato Pie, or Pumpkin Pie. Toppings include: Whipped Cream, powdered sugar, caramel drizzle and chocolate drizzle.

Prices are not guaranteed due to circumstances beyond our control. Laurenda or our chef with determine the price for your catering. Selections that state "**Chef Attended**" are priced with a chef included. If you would like to make a station **Chef Attended** there will be an additional cost for labor.

Best, Laurenda Norris and Crew