



PRE-DESIGNED MENUS

ALL AMERICAN COOKOUT- \$28 PER PERSON

- HAMBURGERS WITH ALL THE FIXINGS
- HOT DOGS WITH ALL THE FIXINGS
- POTATO SALAD
- PASTA SALAD OR DEVEILED EGGS
- GARDEN SALAD (WITH DRESSING OF CHOICE) OR COLESLAW
- BROWNIES OR COOKIES

MOUNTAIN BRUNCH- \$30 PER PERSON

- SAUSAGE OR BACON
- ASSORTED QUICHES
- HASH BROWNS
- FRUIT PLATTER
- PANCAKES OR FRENCH TOAST
- BERRY SALAD WITH BASALMIC DRESSING
- CHICKEN CAESAR SALAD
- MUFFINS, PASTRIES OR ASSORTED DANISH

CAROLINA BBQ- \$30 PER PERSON

- CAROLINA PULLED PORK & BBQ CHICKEN (WITH BUNS)
- COLE SLAW
- MAC & CHEESE
- POTATO SALAD
- BAKED BEANS
- CORN BREAD
- GARDEN SALAD (WITH DRESSING OF CHOICE)

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SHRIMP BOIL- \$37 PER PERSON

SPICED SHRIMP

ANDOUILLE SAUSAGE

CORN ON THE COB

STEAMED RED POTATOES

GARDEN SALAD (WITH DRESSING OF CHOICE)

CORN BREAD

STREET TACO NIGHT- \$26 PER PERSON

SHREDDED CHICKEN TINGA VERDE OR GRILLED CHICKEN

CHIPOTLE BEEF OR PORK CARNITAS

LETTUCE, TOMATO, QUESO FRESCO CHEESE, PICO DE GALLO & SOUR CREAM

BLACK BEANS OR REFRIED BEANS

CILANTRO LIME RICE

CORN & FLOUR TORTILLAS

DRINKS:

LEMONADE: PLAIN, RASPBERRY, LAVENDER

TEA: SWEET/UNSWEET, MINT

PUNCH: CRANBERRY GINGER, STRAWBERRY CITRUS

FOR HEAVY DUTY PLASTIC PLATES PLEASE ADD \$3.50. PAPER PLATES \$2

STAFFING AT AN ADDITIONAL COST OF \$25/HR PER STAFF PERSON.

PRICING DOES NOT INCLUDE SET UP/REPLENISHING/CLEAN UP FEE