



Catering Menu

APPETIZERS

	1/2 Dozen	1 Dozen
CLASSIC DEVILED EGGS		\$12
CRAB CAKES	\$50	\$100
<small>Pan fried served with creamy remoulade sauce</small>		
SALMON CROQUETTES		\$52
<small>Pan fried served with a creamy remoulade sauce</small>		
STUFFED JALAPENOS		\$20
<small>Spicy jalapeno stuffed with a cream cheese and sausage mixture wrapped with bacon</small>		
STUFFED MUSHROOMS		\$24
<small>Mushrooms stuffed with cream cheese mixture, parmesan cheese & a little spice</small>		
STUFFED POTATOES		\$47
<small>Twice baked potato filled with sour cream, green onions & cheddar cheese</small>		
	Half Pan	Full Pan
MIXED GREENS HOUSE SALAD	\$16	\$32
<small>Top with cucumbers, cherry tomatoes, red onions, cheddar cheese and croutons. Served with one choice of dressing (ranch, berry vignette, Italian)</small>		

SOUPS

	A Quart	
CHILI	\$16	
CHICKEN DUMPLINGS	\$15	
SEAFOOD GUMBO	\$32	
<small>Crab, shrimp, andouille sausage served with white rice</small>		

COLD SIDE DISHES

	1/2 Pan	Full Pan
PASTA SALAD	\$42	\$84
<small>Color rotini pasta, cherry tomatoes, red & yellow peppers, olives, red onions in an Italian dressing</small>		
COLE SLAW	\$20	\$40
POTATO SALAD	\$27	\$54

HOT SIDE DISHES

	1/2 Pan	Full Pan
ROASTED POTATO WEDGES	\$28	\$56
GREEN BEANS WITH TURKEY TAIL	\$53	\$106
<small>WITHOUT MEAT</small>		
ASPARAGUS	\$44	\$88
MIXED VEGGIES	\$45	\$90
<small>Seasoned Broccoli, cauliflower & carrots</small>		
CABBAGE WITH TURKEY TAILS	\$29	\$59
CORNBREAD DRESSING	\$40	\$80
DUCK CORNBREAD DRESSING	\$42	\$85
CRANBERRY SAUCE	\$67	\$135
	16 OUNCES	\$11.00
MIXED GREENS	\$56	\$112
<small>Turip & mustard greens with turkey tail</small>		
<small>WITHOUT MEAT</small>		
SPAGHETTI	\$46	\$92
<small>Made with ground beef</small>		
<small>WITHOUT MEAT</small>		
MACARONI & CHEESE	\$30	\$60
LOBSTER MACARONI & CHEESE	\$55	\$110
SWEET POTATOES	\$126	\$252
MASH POTATOES WITH GRAVY	\$36	\$72
<small>GARLIC MASH POTATOES (NO GRAVY)</small>		
BAKED BEANS	\$32	\$64
<small>Bake in brown sugar mixture, onions & bacon</small>		
<small>WITHOUT MEAT</small>		
GARLIC PARMESAN & PESTO PASTA*	\$30	\$60
<small>with chicken</small>		
<small>WITHOUT MEAT</small>		
BLACK EYE PEAS	\$51	\$102
<small>Made with okra and turkey tails</small>		
RED BEANS & RICE	\$31	\$62
<small>Made with ham hocks</small>		
	\$23	\$46



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ENTREES

	1/2 Pan	Full Pan
LASAGNA WITH GROUND BEEF WITHOUT MEAT	\$95 \$77	\$190 \$154
SHRIMP & GRITS Cheesy grits top with shrimps in a savory sauce and bacon	\$76	\$152
FRIED CATFISH & CHEESE GRITS	\$83	\$166
POT ROAST POT PIE* (Individual cups, minimum 12) Pieces of slow cook pot roast, potatoes, carrots, onions and celery smothered in gravy all wrapped in a cornbread crust	EACH \$7	
SEAFOOD BOIL Crab legs, shrimps, andouille sausages, corn on the cob, potato, broccoli, season with lemon seasoning, Cajun seasoning or just butter	\$70	



MEAT

ITALIAN SAUSAGE with French rolls Pork casing fill with fresh pork that has been grind & season	1 DOZEN	\$48
MINI BURGERS Serve with cheese & rolls	1 DOZEN	\$56
BAKED CHICKEN Mixed pieces	16 PCS	\$59
SMOTHERED CHICKEN Fried chicken bake in brown gravy & onions	16 PCS	\$69
BBQ CHICKEN Baked chicken coated with our special BBQ sauce	16 PCS	\$35
PEPPER STEAK WITH RICE Strips of steak mix with peppers and onions	1/2 PAN \$101	FULL PAN \$202
POT ROAST (Feed up to 8 people)		\$48
BEEF MEATBALLS	1/2 PAN \$60	FULL PAN \$120
CORNER BEEF & CABBAGE (Feed up to 10 people)		\$75
SLOW ROASTED PRIME RIB (Feed up to 15 people)		\$254
SMOTHERED PORK CHOPS	16 PCS	\$60
PORK TENDERLOIN (Feeds up to 10 people)		\$15
SLAB RIBS (minimum 3 slabs)	A SLAB	\$13
GRILL LAMB (Feed up to 10 people)		\$75
RIB TIPS	1/2 PAN \$52	FULL PAN \$104
GRILL SALMON	8 PCS	\$85
GRILL CATFISH	12 PCS	\$58
CORN BREAD	1/2 PAN	\$11
BUTTERMILK BISCUITS	A DOZEN	\$12
ROLLS	A DOZEN	\$6



Royalty

Catering Menu

DESSERTS

CHOCOLATE CHOCOLATE CAKE \$45

Three-layer Chocolate cake with chocolate frosting top with chocolate ganache

VANILLA CAKE \$44

Three-layer vanilla cake frost with a whipped cream cheese frosting

CARAMEL CAKE \$55

Three-layer yellow cake cover in our special thick caramel glaze

GERMAN CHOCOLATE CAKE \$55

Three-layer chocolate cake layer in a coconut and pecan frosting

RED VELVET CAKE \$45

Three-layer red color cake frost with cream cheese frosting

POUND CAKE \$28

A rich and buttery bundt cake top with a light sweet glaze

STRAWBERRY POUND CAKE \$33

A bundt cake with chunks of strawberries bake inside and a strawberry glaze on top

LEMON POUND CAKE \$33

Bundt cake with taste of lemon and top with lemon glaze

CHOCOLATE CHOCOLATE CUPCAKE A DOZEN \$30

(minimum 2 dozen)
Smaller version of our three-layer chocolate chocolate cake

VANILLA CUPCAKE A DOZEN \$30

(minimum 2 dozen)
Smaller version of our three-layer vanilla cake

RED VELVET CUPCAKE \$30

(minimum 2 dozen)
Smaller version of our three-layer red velvet cake

GERMAN CHOCOLATE CUPCAKE \$36

(minimum 2 dozen)
Smaller version of our three-layer German chocolate cake

CHOCOLATE CHIP COOKIE DOUGH CUPCAKE (CHOCOLATE OR VANILLA) \$35

(minimum 2 dozen)
Cupcake fill with a gooey chocolate chip cookie dough and frost with a vanilla buttercream frosting

STRAWBERRY CHEESECAKE \$27

Gram cracker crust, unbaked cream cheese filling and top with chunks of strawberries in a glaze

SWEET POTATO PIE \$13

EGG PIE \$13

A creamy custard pie

BANANA PUDDING 1/2 PAN \$51 FULL PAN \$102

Layer with vanilla wafers, bananas, and a creamy custard

PEACH COBBLER 1/2 PAN \$68 FULL PAN \$135

Butter crust with sweet Peaches and juice top with more butter crust

CHOCOLATE CHIP COOKIES A DOZEN \$11

(minimum 2 dozen)

PEANUT BUTTER COOKIES A DOZEN \$11

(minimum 2 dozen)

OATMEAL RAISIN COOKIES A DOZEN \$13

(minimum 2 dozen)

PEANUT BUTTER SANDWICH COOKIES A DOZEN \$18

2 oatmeal peanut butter cookies filled with a creamy peanut butter filling

LEMON BARS A DOZEN \$29

Butter crust, Creamy lemon filling and a thin sugar glaze on top

FUDGE CUPS A DOZEN \$30

Soft peanut butter cookie cup fill with a creamy fudge top with chop pecans

MINI WHITE CHOCOLATE FRUIT TARTS A DOZEN \$18

(minimum 2 dozen)
Shortbread cookies filled with a cream cheese filling top with assorted small slices of strawberries, Kiwi and mandarin oranges

GRANOLA A 16OZ BAG \$9

Chunks of chewy granola mixed with cashews and pecans

VANILLA ICE CREAM A QUART \$18

CHOCOLATE ICE CREAM A QUART \$23

STRAWBERRY ICE CREAM A QUART \$23

BROWN SUGAR PECAN ICE CREAM A QUART \$28