



catering menu

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Countryside Catering is a full service catering, café and concession business striving to bring you the best in homemade foods. We can handle almost any size event or party. We are serve safe certified and always put the safety of the customer first.

Please look through our menu and make your selections. We can create a custom menu for you, if you would like. We do need to set a date for your event to be sure it is locked in. We then require you to review our policies and sign a contract to guarantee that date. We look forward to working with you.

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morning packages

chilled

continental choice

choose any three from the following – muffins, bagels, quick breads or cinnamon rolls. fruit, juice and coffee
\$5.25 per guest.

hot

the all-american buffet

scrambled eggs, choice of one of the following – hash browns, American fries or cheesy hash browns, choice of two meats - sausage links, bacon or ham, fruit, choice of one bread – muffins, bagels, quick breads or cinnamon rolls, juice, coffee, plus appropriate condiments. \$6.95 per guest.

substitute custom scramble for scrambled eggs \$1.25 per guest

piggy - ham, breakfast sausage & american cheese

veggie - bell pepper, onion, mushrooms & swiss american cheese

american - bacon & american cheese

cheese - parmesan & cheddar cheeses

classic french toast

lightly battered, thick-cut pullman bread griddled 'til golden. served with butter and maple syrup. choice of one of the following – hash browns, American fries or cheesy hash browns, choice of two meats - sausage links, bacon or ham, fruit, choice of one bread – muffins, bagels, quick breads or cinnamon rolls, juice, coffee, plus appropriate condiments. \$7.25 per guest.

buttermilk pancakes

Buttermilk pancakes, griddled 'til golden. served with butter and maple syrup. choice of one of the following – hash browns, American fries or cheesy hash browns, choice of two meats - sausage links, bacon or ham, fruit, choice of one bread – muffins, bagels, quick breads or cinnamon rolls, juice, coffee, plus appropriate condiments. \$7.25 per guest.

create your own morning

breakfast breads

bagel tray \$1.95 per guest

one bagel per person, cream cheese & butter.

breakfast bread tray \$4.00 per guest

croissants or doughnuts plus appropriate condiments. two per person.

coffee cakes \$6.95 each

caramel-nut, raspberry, apple, cherry, strawberry and cheese served sliced. each serves 10 guests

fruit, yogurt & cereal

whole fruit \$1.25 each

apples, oranges and bananas.

fresh fruit tray \$4.00 per guest

a fresh selection of sliced melons, pineapple, strawberries and grapes.

yogurt \$2.00 each

cereal & milk \$2.50 per guest

assorted individual wholesome cereals with chilled 2% milk.



sides

- bacon** - crisp bacon slices, 2.5 per person. \$2.00 per guest
- sausage links** - maple sausage links, 2.5 per person. \$2.00 per guest
- american fries** – grilled sliced potatoes \$2.00 per guest
- hash browns** – grilled shredded potatoes \$2.00 per guest

entreeés

- wrap it up** \$4.50 each
- scrambled eggs diced ham, hash browns and melted cheese, individually wrapped in a tortilla with mild salsa on the side.
- breakfast sandwich** \$3.50 each
- fried egg on an English muffin topped with american cheese, add bacon, sausage or ham, individually wrapped
- breakfast sandwich box** \$6.50 each
- breakfast sandwich, hash browns, fruit cup, danish, orange juice, plastic ware
- scrambled eggs** - per pan, each pan serves 15 guests plain or cheese \$42.75
- piggy, veggie, cheese or american \$48.00
- classic french toast** \$3.25 per guest, minimum of 20
- lightly battered thick-cut pullman bread griddled 'til golden. served with butter and maple syrup. two per person.
- buttermilk pancakes** \$3.25 per guest, minimum of 20
- buttermilk pancakes griddled 'til golden. served with butter and maple syrup. three per person.

breakfast pizzas

- cheese** – \$8.95
- bacon** – with cheese, onion, green pepper, mushrooms – \$10.45
- Italian sausage** – with cheese, onion, green pepper, mushrooms – \$10.45
- pepperoni** – with cheese, onion, green pepper, mushrooms – \$10.45
- ham** – with cheese, onion, green pepper, mushrooms - \$10.45

morning brew

coffee and milk

- fresh-brewed coffee** \$5.00 per gallon
- regular or decaf, with 8 oz disposable cups (10 cups per gallon) plus appropriate condiments
- 2% milk, half pint carton** \$1.00 each

soda, juices & water

- canned sodas** \$1.00 each
- your choice from the following, or we'll send an assortment.
- sprite, pepsi, diet pepsi, dr. pepper, root beer, mountain dew, diet mountain dew
- bottled juice (10 oz.)** \$1.50 each
- your choice from the following juices, or we'll send an assortment. served chilled
- orange ruby red grapefruit apple cranberry
- bottled water** \$1.00 each



sandwiches, soups & salads

sandwich buffets

deli buffet \$7.50 per guest

choice of three premium deli meats and two cheeses. includes assorted breads, choice of two side salads, individually bagged chips, lettuce, tomato, pickle and individual packets of mayonnaise and yellow mustard.

choose three meats - turkey breast, roast beef, ham, home style tuna salad, chicken salad, egg salad

choose two cheeses - swiss, american, cheddar, provolone

assorted breads included - wheat, white, rye, potato bun

**ask us to make the sandwiches for you at no extra charge*

hot sandwich buffet \$6.95 for one meat, \$7.95 for two meats per guest

choose your meat – bbq beef, bbq pork, bbq chicken, shredded beef, pulled pork, ham, shredded turkey, brats, burgers, hot dogs, sloppy joes, chicken breasts (add .75). this buffet comes with one cold side salad, one vegetable, pickle spear and bagged chips.

soup and sandwich buffet \$7.25 for one meat, \$8.25 for two meats per guest.

choose your meat – bbq beef, bbq pork, bbq chicken, shredded beef, pulled pork, ham, shredded turkey, brats, burgers, hot dogs, sloppy joes, chicken breasts (add .75) or cold meat from above. this buffet comes with one soup choice, one side salad, pickle spear, bagged chips and condiments.

***side salads**

mom's potato salad - mayonnaise, eggs, onion, mustard, celery, vinegar, sugar

pasta salad – rotini noodles, carrots, peas, red onion, mayonnaise

italian pasta salad – tri colored rotini noodle, pepperoni, red onion, green pepper, tomato, mushrooms, Italian dressing

garden pasta salad – cauliflower, broccoli, red onion, cucumber, tomato, mushrooms, carrots, celery, black olives, italian

macaroni salad - elbow pasta, celery, red onion, carrots, peas, mayonnaise

crab salad – rotini noodle, crab, celery, red onion, ranch dressing, mayonnaise

ham salad – sea shell pasta, ham, swiss cheese, peas, honey mustard, mayonnaise

shrimp salad rotini noodle, shrimp, celery, red onion, ranch dressing, mayonnaise

fresh fruit (in season)

cucumber salad – onion, mayonnaise

broccoli/cauliflower salad – red onion, bacon, mayonnaise

tossed lettuce – carrots, croutons, assorted dressing packets

coleslaw – cabbage, carrots, mayonnaise

orange fluff – mandarin oranges, jello, cottage cheese, whipped topping

watergate salad – pineapple, colored marshmallows, pistachio, whipped topping

***vegetables**

carrots - sliced carrots served with butter

green beans

french styled green beans

baked beans

corn - sweet corn kernels topped with butter

peas

california blend

broccoli/cauliflower with cheese

garden fresh salads

side salad – shredded lettuce, carrots, croutons served with assorted dressing packets \$2.50

chef salad - shredded lettuce, ham, turkey, carrots, tomatoes, cucumbers, egg, cheese and croutons served with assorted dressing packets \$6.50



chicken breast salad - shredded lettuce, julienned chicken breast, carrots, tomatoes, cucumbers and croutons served with assorted dressing packets \$6.95

make your own salad bar - shredded lettuce, shredded cheese, tomatoes, cucumbers, bell peppers, crumbled eggs, red onions, carrots, peas, and croutons. served with your choice of two dressings: ranch, honey mustard, french or thousand island, italian. \$7.25 per guest, 20 guest minimum

soups & chili

chili
chicken noodle
chicken dumpling
chicken & wild rice
minestrone
vegetable beef
cream of potato
tomato

sandwiches

sandwich tray \$3.50 each.

let us do the work. sandwiches arrive already made! choose three meats from the following: roast beef, turkey breast, ham, chicken salad and tuna salad, egg salad. Includes cheese, lettuce, tomato, pickle and individual packets of mayonnaise and yellow mustard. no substitutions or changes.

savory croissant platter \$3.50 each.

tuna, chicken and egg salad served with bakery fresh mini croissants, pickle slices.

box lunches

box lunches are served in individual containers. please order same salads and desserts for all.

basic box \$6.95 each

choice of turkey breast, ham, roast beef, or vegetarian. served with cheese, lettuce, pickle, fruit cup bagged chips, condiments and a cookie. absolutely no substitutions.

a step up \$8.25 each

choice of turkey breast, ham, roast beef, vegetarian, chicken salad, tuna salad, egg salad served with cheese, lettuce and a pickle. includes bagged chips, choice of side (potato salad, pasta salad), fruit cup, and a brownie.

wrap it up \$7.50

each box contains a premium wrap, bagged chips, choice of side (potato salad, pasta salad) and brownie.

chicken

seasoned and grilled chicken, lettuce, tomato, cheese with ranch dressing on the side, served in a white tortilla

classic club

turkey, bacon, lettuce, tomato and mayo served in a tomato/basil tortilla

mexicana

seasoned ground beef, tomato, lettuce, onion, cheese and salsa on the side served in a tomato/basil tortilla



full meal buffet

choose one or two entrées and three side dishes. side dishes include one vegetable, one potato/starch and one salad. dinner rolls, butter and gravy accompanies all buffets. disposable tableware is included. china is available for an additional \$2.00 per guest. family style is \$1.50 per guest. 20 guest minimum. one entrée - \$8.95 per guest; two entrées - \$9.95 per guest

poultry entrées

herb roasted chicken - boneless skinless breasts roasted with garden herbs

oven roasted chicken – bone-in chicken with a garlic/pepper seasoning and dressing/stuffing

fried chicken – complete with dressing/stuffing

roasted turkey breast – complete with dressing/stuffing

beef entrées

homestyle pot roast

mom's meatloaf - personal size meatloaf choice ground beef mixed with herbs and topped with a zesty glaze

salisbury steak – in a brown gravy

sirloin tips – smothered in a brown gravy

prime rib – 10 – 12 oz. slow cooked prime rib, seasoned and served with au jus. *add \$5.00 pp**

pork entrées

baked ham –

bbq pork ribs – sweet baby ray's sauce (add \$1.50)

seafood entrées

lemon pepper cod

breaded Alaskan pollack

vegetarian entrées

stuffed peppers - fresh green peppers stuffed then baked with corn, rice, red bell peppers, onions

sides - additional side dishes are \$1.00 per guest

salads - choose one

mom's potato salad - mayonnaise, eggs, onion, mustard, celery, vinegar, sugar

pasta salad – rotini noodles, carrots, peas, red onion, mayonnaise

italian pasta salad – tri colored rotini noodle, pepperoni, red onion, green pepper, tomato, mushrooms, Italian dressing

garden pasta salad – cauliflower, broccoli, red onion, cucumber, tomato, mushrooms, carrots, celery, black olives, italian

macaroni salad - elbow pasta, celery, red onion, carrots, peas, mayonnaise

crab salad – rotini noodle, crab, celery, red onion, ranch dressing, mayonnaise

ham salad – sea shell pasta, ham, swiss cheese, peas, honey mustard, mayonnaise

shrimp salad rotini noodle, shrimp, celery, red onion, ranch dressing, mayonnaise

fresh fruit (in season)

cucumber salad – onion, mayonnaise

broccoli/cauliflower salad – red onion, bacon, mayonnaise

tossed lettuce – carrots, croutons, assorted dressing packets

coleslaw – cabbage, carrots, mayonnaise

orange fluff – mandarin oranges, jello, cottage cheese, whipped topping

watergate salad – pineapple, colored marshmallows, pistachio, whipped topping

vegetables - choose one

carrots - sliced carrots served with butter



green beans
french styled green beans
baked beans
corn - sweet corn kernels topped with butter
peas
california blend
broccoli/cauliflower with cheese

potatoes, rice & pasta - choose one
herb roasted - baby redskin potatoes with garlic, rosemary and parsley
mashed – classic with gravy
parsley baby – baby redskin potatoes steamed and served in parsley butter sauce
baked potato - baked potato served with butter, country crock and sour cream
white rice
rice pilaf
egg noodles - buttered egg noodles with a sprinkle of parsley and parmesan
pasta – spaghetti, farfalle, penne, rigatoni or gemeli pasta with your choice of sauce
marinara tomato-basil sauce
alfredo parmesan cream sauce
mushroom alfredo our homemade alfredo sauce simmered with wild mushrooms

unique ideas for a change of pace

baked potato bar \$4.95 per guest
80 count idaho potatoes, chili sauce, bacon crisps, broccoli, cheddar cheese sauce, butter, sour cream and chives.

build your own hot dog! \$5.95 per guest limit two per guest.
jumbo hot dogs, fresh bakery buns, cheddar cheese sauce, chili sauce, pasta salad and bagged potato chips. condiments include tomatoes, onion, relish, pickles, ketchup and mustard.

pasta buffet \$7.95 per guest
choose two pastas, two sauces, two meats and two veggies. includes bread sticks and parmesan cheese.
pasta spaghetti, farfalle, penne, rigatoni or gemeli
sauce marinara, alfredo, mushroom alfredo
meat meatballs, meat sauce, italian sausage or diced chicken
veggies mushrooms, tri-color bell peppers, zucchini, black olives, yellow squash, broccoli or green onions

taco bar \$6.95 per guest
seasoned ground beef, seasoned shredded chicken, shredded lettuce, cheese, rice, refried beans, onions, tomatoes, jalapenos, sour cream, hard and soft shells. three per person.

chicken wings \$7.95 per guest
meaty wings delivered steaming hot with a trio of dipping sauces: traditional buffalo, hot sauce, honey chipotle bbq sauce and creamy ranch sauce. served with fresh celery, baked potatoes with sour cream and butter and lettuce salad with assorted dressings. add bleu cheese dressing for \$.50 per guest. 8 wings per guests

fajita bar - \$8.95 per guest
includes fajita beef, fajita chicken, rice, refried beans presented with warm tortillas, sautéed onion and peppers, cheese, shredded lettuce, chips, salsa, sour cream, and pickled jalapenos. add guacamole for \$1.25 per guest. three per person.



sweet tooth

**decorated sheet cakes and bars for special occasions.*

cookies

fresh baked cookies – \$4.75 dozen

chocolate chip, peanut butter, m & m, sugar and oatmeal

fresh cookie assortment - an assortment of homemade favorites - \$4.75 dozen

chocolate chip, peanut butter, m & m, sugar and oatmeal.

cupcakes - \$8.95 per dozen

sheet cakes, bars and brownies

cake quarter sheet (will serve 15 – 18 guests) \$14.95

half sheet (will serve 30 – 36 guests) \$24.95

full sheet (will serve 60 – 72 guests) \$39.95

decorated \$10.00

brownies and bars – half sheet \$29.95

full sheet \$39.95

ice cream

ice cream sundae bar - guests create their own unique ice cream sundae. includes \$4.00 per guest

vanilla ice cream scoops, with the following toppings: chocolate sauce, strawberry sauce, caramel sauce, m&m's, crushed oreo cookies, nut sundae topping, cherries, sprinkles and whipped cream.

20 guest minimum

breaks

trail mix break - \$2.95 per guest

guests custom-build their own trail mix in take-out boxes. selection includes premium granola, m&ms, peanut m&m's, salted nuts, raisins, chocolate

nacho bar break \$3.95 per guest

warm nacho cheese sauce, corn tortilla chips, salsa, sour cream and jalapeno slices.

snack tray \$3.95 per guest

assorted cheese and crackers, cookies, mini fudge brownies and fresh fruit.

pretzel shop package \$4.95 per guest

white chocolate dipped pretzels, dipping pretzels with mustard, and warm soft jumbo pretzels with cheddar cheese dip.

power break \$4.50 per guest

seasonal fresh fruit, assorted, yogurts and assorted premium healthy snack bars.

a la carte

assorted salty snacks \$.90 each

sweet & salty snack pack \$2.75 per guest - includes mini snickers, milky way, twix, 3 musketeers and a variety of bagged nuts.

20 guest minimum. beverages include a bucket of ice and the following:

breakfast - 1 bottled juice or 1 bottled water and 2 cups of coffee

lunch - 1 bottled water and 1 soda

break - 1 bottled water or 1 soda



meetings

the working meeting

\$20.95 per guest, beverages included

choose one of the following breakfasts:

*assorted bagels, muffins and danish, and fresh fruit

*breakfast sandwiches, fresh fruit and healthy snack bars

choose one of the following lunches:

*box lunch meal

*deli buffet with dessert bars

*sandwich buffet

choose one of the following breaks:

trail mix break

nacho bar break

power break

snack tray

the v.i.p. meeting

\$24.95 per guest, beverages included

choose one of the following breakfasts:

*all american breakfast

*wrap it up, cinnamon rolls and fresh fruit

choose one of the following lunches:

*wrap it up or greens box lunch meal)

*create your own single entree with dessert bars or cookies

choose one of the following breaks:

trail mix break

nacho bar break

power break

snack tray

company picnics, holiday entertaining, open houses, product roll outs, convention based entertaining, on and off site training, employee and client appreciation events and board of director meetings are examples of successful meetings and special events that our clients have fully entrusted to countryside catering menus, services and options to take you through the entire day



appetizers

chilled

cheese and sausage - small (serves 8 – 10) \$19.95, medium (serves 10 – 15) \$29.95, large (serves 20 – 25) \$39.95

*all cheese or all sausage can be substituted

fresh vegetables and dip – small \$19.95, medium \$29.95, large \$39.95

fresh fruit – market price

shrimp dip – small \$14.95, medium \$19.95, large \$24.95

taco dip – small \$14.95, medium \$19.95, large \$24.95

spinach dip – \$14.95

beef dip - \$14.95

veggie pizza – small \$19.95, medium \$24.95, large \$29.95

fruit pizza – small \$19.95, medium \$24.95, large \$29.95

mexican roll up \$19.95

seasoned ground beef, salsa, cheddar cheese, shaved red onion and thousand island rolled in a tortilla wrap and sliced into pinwheels

ham, turkey or dried beef roll up 19.95

wrapped around an onion or pickle with cream cheese.

deviled eggs - \$.40 each half

liver pate - \$6.95 pound

herring - \$6.95 pound

fresh shrimp – market price

includes shrimp sauce

shrimp cocktail – market price

jumbo shrimp with sauce, lemons

chips and dip - \$4.95 pound

tortilla chips and salsa - \$4.95

snack mix – 3.95 pound

hot

wings

signature hot wings; plain, traditional buffalo, hot sauce, honey chipotle bbq sauce and creamy ranch sauce with a ranch dipping sauce \$5.95 pound

meatballs

cocktail meatballs in your choice of barbecue sauce swedish, sweet and sour or classic brown gravy \$4.95 per pound

cocktail sausages – in barbecue sauce \$4.95

Italian sausages – in barbecue sauce \$4.95

chicken strips

lightly fried chicken breast fillet strips served with ranch or honey mustard sauce \$1.25 each



outdoor events

beverages

canned soft drinks \$.1.00 per can

sprite, pepsi, diet pepsi, dr. pepper, root beer, mountain dew, diet mountain dew

juice pouches \$.75 each

lemonade - \$5.00 per gallon

bottled water (12.8 oz) \$1.00 per bottle

fresh-brewed coffee \$5.00 per gallon (about 10 8 oz. cups)

regular and decaf coffee

design your own menu

\$7.25 per guest. additional items may added

side dishes - select any three from the following salads and sides:

salads

mom's potato salad - mayonnaise, eggs, onion, mustard, celery, vinegar, sugar

pasta salad – rotini noodles, carrots, peas, red onion, mayonnaise

italian pasta salad – tri colored rotini noodle, pepperoni, red onion, green pepper, tomato, mushrooms, Italian dressing

garden pasta salad – cauliflower, broccoli, red onion, cucumber, tomato, mushrooms, carrots, celery, black olives, italian

macaroni salad - elbow pasta, celery, red onion, carrots, peas, mayonnaise

crab salad – rotini noodle, crab, celery, red onion, ranch dressing, mayonnaise

ham salad – sea shell pasta, ham, swiss cheese, peas, honey mustard, mayonnaise

shrimp salad rotini noodle, shrimp, celery, red onion, ranch dressing, mayonnaise

fresh fruit (in season)

cucumber salad – onion, mayonnaise

broccoli/cauliflower salad – red onion, bacon, mayonnaise

tossed lettuce – carrots, croutons, assorted dressing packets

coleslaw – cabbage, carrots, mayonnaise

orange fluff – mandarin oranges, jello, cottage cheese, whipped topping

watergate salad – pineapple, colored marshmallows, pistachio, whipped topping

sides

macaroni & cheese - america's favorite dish

sweet corn - served on the cob with plenty of butter and salt available

carrots - sliced carrots served with butter

green beans

french styled green beans

baked beans

corn - sweet corn kernels topped with butter

peas

california blend

broccoli/cauliflower with cheese

desserts - \$1.00 additional per guest

cookie tray - assortment of favorites

whole fruit - grade A fancy apples, bananas and oranges

sliced watermelon - wouldn't be a picnic without it!



entrées - select any three from the following:

picnic favorites

1/4 lb. hamburgers - made with lean ground beef

boneless chicken breasts – add \$.50 pp

bratwurst

jumbo hot dogs

sloppy joe's - ground beef crumbled and mixed with spices and traditional sauce

fresh quartered bbq chicken - slow grilled dark and white meat brushed with tangy bbq sauce

pork chop sandwich - boneless, served off the grill. *add \$1.00 pp*

down-home bbq

shredded beef - slow cooked to tender perfection. served in a brown gravy

shredded pork – served with a gravy base or bbq

shredded turkey – served with a gravy base

bbq ribs - tender ribs glazed with bbq sauce. *add \$4.00 pp*

south of the border

steak fajitas - skirt steak marinated in spicy picante with peppers and onions – *add \$2.00 pp*

chicken fajitas - marinated in spicy picante with peppers and onions - *add \$2.00 pp*

savory skewers

steak kabobs* - tender sirloin with fresh garden vegetables. *add \$1.50 pp*

chicken kabobs* - marinated chicken with fresh garden vegetables. *add \$1.00 pp*

shrimp kabobs* - jumbo gulf shrimp with fresh garden vegetables. *add \$1.50 pp*

vegetable kabobs* - *add \$1.00 pp*

**1 kabob per person*

sizzlin' sausages

bratwurst- naturally cased, premium old-world style

italian sausage

a cut above

limit one of each of these selections per guest

chipotle-mango chicken - served with a combo of fresh mango, chipotle peppers and cilantro. *add \$1.00 pp*

n.y. strip steaks - 10 oz. center cut sirloin, seasoned and grilled. *add \$8.00 pp**

rib-eye steak – 10 - 12 oz. rib-eye, season and grilled. *add \$9.00 pp**

prime rib – 10 – 12 oz. slow cooked prime rib, seasoned and served with aus jus. *add \$7.00 pp**

pork chops - bone in, 10 oz. juicy center cut chops, basted with bbq sauce. *add \$4.00 pp**

- **subject to current market prices*

these popular picnic packages are priced to provide you with delicious food at very affordable prices. you may add additional entrées, salads, fresh fruits or desserts to customize the package to suit your event. some substitutions may be made.

fresh corn on the cob can be added to any package for \$.50 per guest. all packages include bagged chips and condiments. condiments (as necessary) include mustard, ketchup, bbq sauce, mayonnaise, relish, onion, tomato, pickle.

assorted ice cream bars \$1.65 each

ice cream cups \$1.35 each

sno cones \$.75 per serving

orange, grape, blue raspberry & fruit punch 100 guest minimum

popcorn \$.75 per serving

popcorn machine \$45.00

make your own ice cream sundae bar

guests create their own ice cream sundae.

4 oz. vanilla ice cream scoop with choice of toppings: chocolate sauce, strawberry sauce, caramel sauce, crushed oreo cookies, nut sundae topping, m & m's, cherries, sprinkles and whipped cream. \$4.25 per guest, 100 guest minimum

cotton candy \$.75 per serving

cotton candy machine \$45.00

**weekday picnics are designed for employee appreciation days, quality days and other special occasions for your staff.*



outdoor themes & special events

unique themes provide the perfect backdrop for making your class reunion, company party or retreat really special. outdoor themes & special events have a 25 guest minimum. fish boils are also available.

louisiana - treat your guests to a cajun picnic featuring a louisiana-style boil prepared on site. this feast is served traditionally - dumped right onto a long table and guests gather 'round for a remarkable meal. \$11.95 per guest

- shrimp
- andouille sausage
- red new potatoes
- corn on the cob
- cole slaw
- tossed summer garden salad
- cubed watermelon
- baguettes

conditions for all grilled on-site menu packages

all packages are based on a 75 guest minimum, unless otherwise indicated. we are unable to provide on-site grilled foods for parties of under 50 guests. We will grill at the restaurant and deliver to site. discounts are available for events with over 500 guests. call us for details. all packages are grilled on site and include serving staff, chafers, tables and covers, utensils and condiments. all packages feature unlimited dining for up to two hours, one hour for picnics under 100. there is a service charge that covers the cost of product liability insurance, staff, equipment and transportation. this fee varies depending on the distance traveled and the length of food service.