

**BREAKFAST IN HOUSE/ OFF SITE**

*Comes as a buffet or a box breakfast*  
Priced Per 10 people

**Continental Breakfast: \$100**

House Made Pastries, Yogurt Parfait, Fresh Fruit, and Orange Juice

**Manship Breakfast: \$110**

Sausage Quiche, Bacon, Hash Brown Casserole, and Orange Juice

**Sweet Side Breakfast: \$150**

French Toast Bread Pudding, Fresh Fruit, Choice of Sausage or Bacon, Hash Brown Casserole, and Orange Juice

**Breakfast Enchilada: \$100**

All Comes with Eggs, Pepper Jack Cheese and Tomatillo Sauce  
Choice of Bacon or Maple Sausage

**Biscuits: 10 Breakfast Biscuits \$50**

Sausage, Egg, & Cheese  
Bacon, Egg, & Cheese  
Chicken & Cheese  
Biscuits with Onion & Sausage Gravy  
Plain Biscuits (20 Biscuits for \$50)



**Additions: Sides for 10: \$35**

Maple Sausage  
Home Fries  
Hash Brown Casserole  
Apple Wood Bacon  
Polenta

Yogurt Parfait (minimum 1 dozen): \$60  
Seasonal Fruit Bowl: MKT

**Quiche: \$50**

Bacon or Sausage Quiche with Cheese  
Ham & Cheddar Quiche  
Goat Cheese, Spinach, Peppers, and Mushroom Quiche



## **SANDWICHES, WRAPS, AND BARS:**

*Choice of Whole or ½ Wraps and Sandwiches.  
Served with Fruit, Cookies, and Chips.*

Add a Salad for an additional **\$1.50**

Regular Tray Serves 8-12 **\$90**

Large Tray Serves 14-18 **\$135**,

Giant Tray Serves 20-24 **\$180**

Bread Choices Sourdough, Focaccia,  
Croissant, or French Country

Wrap Choices: Sun Dried Tomato Basil,  
Spinach, and Wheat

Turkey Panini

Roast Beef Panini

B.L.T.

Smoked Tuna Sandwich

Chicken Club

Turkey Club

Cuban Sandwich

Smoked Ham and Pimento Cheese

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## **Triple Dip Bar:**

**\$25** Regular (serves up to 12 people)

**\$50** (serves up to 24 people)

Pimento Cheese, Smoked Tuna Dip, and Hummus.  
Served with Vegetable Crudité, Saltine Crackers,  
and Pita Bread

## **Pita Bar: \$90**

Chicken Shawarama, Hummus, Lettuce, Cucumber  
Salad, Feta, Pita, and Tzatziki. Served with Chips

## **Burger Bar: \$90**

Soda Fountain Style Burger with Cheese, Lettuce, To-  
mato, Onion, Mustard, and Pickles. Served with Chips

## **Taco Bar: \$120**

Choice of Shrimp, Pulled Pork, or Pulled Chicken; with  
Avocado Crème, Radicchio Slaw, and Tortillas



**IN HOUSE CATERED LUNCH BUFFETS**

**Cold Lunch Buffet**

**\$15.95** per person, minimum 10 people

Choice of Salad Bar Station, Tabbouleh, Pasta Salad, Potato Salad, Fruit, or Cold Grilled Vegetables

Sandwich Station to include Roast Beef, Ham, Turkey, and House Made Focaccia with Cookies

**Mississippi Lunch Buffet**

Choose 2 Proteins **\$25**;

Choose 1 Protein **\$20** per person.

Minimum 10 people.

Add Coffee for **\$2.00**



**Includes salad bar station**

- |                                    |                                  |
|------------------------------------|----------------------------------|
| Fried Catfish                      | Hamburger Steak w/Mushroom Gravy |
| Fried Chicken                      | Baked Parmesan Chicken           |
| Wood Grilled or Fried Pork Chop    | Blackened Fish of the Day        |
| Short Rib                          | Meat Loaf                        |
| Chicken Fried Steak w/ White Gravy | Chicken Tetrazzini               |
| Shrimp & Grits                     | Lasagna                          |

**Choose Two**

- |                    |                          |
|--------------------|--------------------------|
| Butter Beans       | Spanish Home Fries       |
| French Fries       | Polenta                  |
| Black Eyed Peas    | Buttered Rice w/Gravy    |
| Collard Greens     | Spanish Rice             |
| Au Gratin Potatoes | Ask about Seasonal Sides |
| Mashed Potatoes    |                          |



**Includes Dessert**





**IN HOUSE SEATED LUNCHES**

*All Meals Include, non-alcoholic beverage.*

*Add Coffee **\$2.00** per person.*

*Add dessert **\$5.00** per person*

**QUEEN CITY:** This Option is a personalized option. You will sit down with Executive Chef and plan a menu according to what you would like to experience. We will order special products and customize your dinner the way you would like it.



**PEACHTREE: \$12** per person. Includes 1 side item Lunch Special of the day



**ST. ANN:** Includes Salad and Bread: **\$19** per person. Includes 2 sides to be chosen in advance.

**Choice of:**

Fried Catfish

Fried Chicken

Wood Grilled or

Fried Pork Chop

Short Rib

Chicken Fried Steak w/

White Gravy

Shrimp & Grits

Hamburger Steak

w/ Mushroom Gravy

Baked Parmesan Chicken

Blackened Fish of the Day

Meat Loaf

Chicken Tetrazzini

Lasagna



**IN HOUSE SEATED DINNERS:**

*All Meals Are Served with a house salad or soup, non-alcoholic beverage, and fresh baked bread. Add Coffee \$2.00 per person.*



**FRISCO: \$45** per person. Includes 2 sides to be chosen in advance. Choice of:

- Redfish on the Half Shell
- 6oz CAB Filet
- Spit Fired Pork Shoulder

**Dessert:** Italian Tiramisu



**BIG EASY: \$69** per person. Includes 2 sides to be chosen in advance. Choice of:

- Appetizer Station:** Choose 3 from the Reception/  
Cocktail Menu
- Redfish on the Half Shell
  - 8oz CAB Filet OR Specialty Beef Cut (MKT)
  - ½ Spit Fired Greek Style Chicken

**Dessert: Choose 1**

- Italian Tiramisu
- Chocolate Mousse w/ Berry Coulis



## RECEPTION/COCKTAIL PARTY MENU

*Hosts select an assortment of appetizers and a beverage option for their guests. Prices for food items are for 50 pieces. The Manship suggests a minimum of 6-8 pieces for a two hour reception.*



**\$135** per selection/ **\$69** for Dessert Bites

### Hot Hors d' Oeuvres

Lamb, Pork Belly,  
or White BBQ Chicken  
Sliders

Bacon Wrapped Shrimp

Marinated or Fried Crab  
Claws (seasonal)

Shrimp & Grits

Loaded Potato Skins

Shrimp Toast

Fried Alligator

Fried Catfish Bites

Spinach & Artichoke Dip

Maple Glazed Pork Bites

Smoke BBQ Wings

Crab Beignets

Sliced Pork Tenderloin

Thai Style Beef Skewers

Spiedini (fish or meat  
skewer)

Pork Spring Rolls

Asian Chicken Skewer

### Cold Hors d' Oeuvres

Smoked Tuna Dip

Chicken Caesar Tarts

Vegetable or Steak  
Bruschetta

Pimento Cheese Dip

Spring Rolls w/Asian  
Chili Sauce

Loaded Deviled Eggs

Hummus Phyllo Cups

Tuna Tataki

Smoked Salmon and Lox

Crab Remoulade

Shrimp Cocktail  
w/Comeback

Antipasto Platter

Cheese Platter priced per lb.





**CARVING STATION**

**Spit Fired Turkey Breast**

Neck Bone Gravy cranberry relish  
\$200 serves approx. 30 guests

**Smoked Prime Rib:**

Horseradish Cream, Au Jus  
\$320 serves approx. 14 guests

**Spit Fired Leg of Lamb**

Rosemary jus, tzatziki  
\$80 serves approx. 8 guests

**Whole Roasted Beef Steamship**

Horseradish Cream, Herb Au Jus  
\$800 serves approx.. 125-150 guests

**Spit Fired Italian Style Pork Shoulder**

Bell Pepper Jus, Dijon Cream  
\$50 serves approx. 14 guests



**OFF SITE BUFFET OR BOX LUNCHES**

*\$12 per person. Choice of 2 Meat, 2 Vegetables, Rolls, includes Dessert (or Cookie) and Tea.*

**Choose Two:**

- |                                       |                                      |
|---------------------------------------|--------------------------------------|
| Fried Catfish                         | Shrimp & Grits                       |
| Fried Chicken                         | Hamburger Steak<br>w/ Mushroom Gravy |
| Wood Grilled Pork Chop                | Baked Chicken                        |
| Smoked Brisket                        | Blackened Fish of the Day            |
| Chicken Fried Steak<br>w/ White Gravy | Meat Loaf                            |

**Choose Two:**

- |                    |                    |
|--------------------|--------------------|
| Butter Beans       | Mashed Potatoes    |
| French Fries       | Spanish Home Fires |
| Black Eyed Peas    | Polenta            |
| Collard Greens     | Buttered Rice      |
| Au Gratin Potatoes |                    |

