

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 Sau-
sage 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)

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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



[CATERING]

769.243.6630

WRAPS:

Served with Cookies and Chips.

Add a Salad for an additional \$1.50 per person

Regular Tray Serves 10 \$80

Large Tray Serves 15 \$120

Giant Tray Serves 25 \$200

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

Filling Options:

B.L.T.

Chicken Club

Turkey Club

Smoked Ham and Pimento Cheese

Grilled Shrimp Wrap



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 Crudit , Saltine Crackers, and Pita Bread

Pita Bar: \$90

Chicken Shawarama, Hummus, Lettuce, Cucumber Salad, Feta, Pita, and Tzatziki. Served with Chips (serves up to 10 people)

Burger Bar: \$90

Soda Fountain Style Burger with Cheese, Lettuce, Tomato, Onion, Mustard, and Pickles. Served with Chips (serves up to 10 people)

Taco Bar: \$120

Choice of Pulled Pork or Pulled Chicken; with Avocado Cr me, Radicchio Slaw, and Tortillas. Served with Spanish Ricem (serves up to 10 people)



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 per person

Choose 1 Protein \$20 per person

Minimum 10 people.

Add Coffee for \$2.00

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Includes salad bar station

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|------------------------------------|---------------------------|
| Fried Catfish | 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 |
| Hamburger Steak | BBQ Chicken |
| | BBQ Pork Shoulder |

Choose Two

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|-----------------------|--------------------------|
| Butter Beans | Spanish Home Fries |
| French Fries | Polenta |
| Collard Greens | Buttered Rice w/Gravy |
| Au Gratin Potatoes | Spanish Rice |
| Mashed Potatoes | Ask about Seasonal Sides |
| Pancetta Mac & Cheese | |

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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

Smoked Brisket

Chicken Fried Steak w/
White Gravy

Shrimp & Grits

Blackened Fish of the Day

Hamburger Steak
w/ Mushroom Gravy

Baked Parmesan Chicken

Blackened Fish of the Day

Meat Loaf

Chicken Tetrazzini

Lasagna

BBQ Chicken

BBQ Pork Shoulder



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 set number of 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

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|--------------------------------------------------------------|------------------------------------|
| Lamb, Pork Belly,
or White BBQ Chicken Slid-
ers (#50) | Spinach & Artichoke Dip
(1 pan) |
| Bacon Wrapped Shrimp
(#50) | Maple Glazed Pork Bites
(#65) |
| Marinated or Fried Crab
Claws (market) | Smoke BBQ Wings (#65) |
| Mediterranean Shrimp
(#50) | Crab Beignets (#38) |
| Loaded Potato Skins (#50) | Sliced Pork Tenderloin
(#50) |
| Shrimp Toast (#50) | Thai Style Beef Skewers
(#30) |
| Fried Alligator (#75) | Mini Pork Spring Rolls |
| Fried Catfish Bites (#75) | Asian Chicken Skewer (#65) |

Cold Hors d' Oeuvres

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|----------------------------------------|-------------------------------------|
| Smoked Tuna Dip (#5
scoops) | Hummus Phyllo Cups (#65) |
| Chicken Caesar Tarts (#65) | Tuna Tataki (#50) |
| Vegetable or Steak
Bruschetta (#50) | Crab Remoulade (MKT) |
| Pimento Cheese Dip (#5
scoops) | Shrimp Cocktail
w/Comeback (#50) |
| Loaded Deviled Eggs (#60) | 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 1 protein) or \$14 per person (Choice of 2 proteins) served with 2 Sides, Rolls, includes Dessert (or Cookie).

Tea \$5/ gallon & Additional sides \$2 per person

Protein Choices:

Fried Catfish	Hamburger Steak w/ Mushroom Gravy
Fried Chicken	Baked Chicken
Wood Grilled Pork Chop	BBQ Chicken
Smoked Brisket*	BBQ Pork Shoulder
Chicken Fried Steak w/ White Gravy	Blackened Fish of the Day
Shrimp & Grits (MKT)	Meat Loaf
Chicken Parmesan	Chicken Tetrazzini
	Lasagna

Choose Two:

Butter Beans	Mashed Potatoes
French Fries	Spanish Home Fires
Seasonal Vegetables**	Polenta
Collard Greens	Buttered Rice
Au Gratin Potatoes	Spanish Rice
Pancetta Mac & Cheese	

*48 hr notice required

** Limited menu for late orders under 24 hour notice

*** Ask your caterer about our fresh seasonal offerings

Orders after 3 pm will be \$20 per person for dinner portions

