

BREAKFAST

Manship Breakfast: \$16/person (\$160 minimum)

Vegetable Quiche

Maple Sausage or Bacon

Parmesan Rice Grits

French Toast Bread Pudding

Breakfast Sandwich: \$5/biscuit (\$50 minimum)

Sausage, Egg, & Cheese

Bacon, Egg, & Cheese

* served with local jam

Breakfast Favorites Ala Carte:

Homestyle OJ: \$30 (serves 10)

Bacon: \$30 (30 pieces)

Maple Sausage: \$30 (10 patties)

Plain Biscuits: \$50 (20 biscuits)

Seasonal Fruit Bowl: \$36 (serves 8-10)



SUNDRIED TOMATO WRAPS: \$11/person
(\$250 delivery minimum)

*served with chips & cookies

*add a salad for an additional \$2/person

Filling Options:

Grilled Chicken

Grilled Caesar

Shrimp*

Smoked Turkey Club

B.L.T

Veggie

Smoked Ham & Pimento Cheese

*additional \$1.50/person

Make this a boxed lunch for an additional \$1/person!



Triple Dip Bar: \$35 (serves up to 12 people)

Pimento Cheese, Smoked Tuna Dip, and Guacamole

*served with vegetable crudité, saltine, & chips

Burger Bar: \$12/person (\$120 minimum)

6oz Burger with Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard, & Pickles

*served with chips

Fajita Bar: \$13/person (\$130 minimum)

*served with white flour tortillas, Spanish style black beans, & rice

Filling Options:

Chicken

Steak*

*additional \$1/person

Add Specialty Dessert Bites!

\$35/half tray (25 bites)

\$60/full tray (50 bites)

Add Cookie for \$1/each



FULL SET UP CATERED BUFFET

Lunch Buffet 2 Proteins: \$25/person (\$250 minimum)

Dinner Buffet 2 Proteins: \$35/person

*add coffee for \$2/person



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|----------------------------------|---------------------------------|
| Fried or Grilled Catfish | Blackened Fish of the Day |
| Fried Chicken | Meat Loaf |
| Wood Grilled Pork Chop | Lasagna |
| Beef Tips | Greek Style or BBQ Chicken |
| Hamburger Steak w/Mushroom Gravy | Smoked Brisket w/BBQ sauce |
| Roasted Parmesan Chicken | Beef Skewers w/Peppers & Onions |

Choose Two:

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|--------------------|-----------------------|
| Butter Beans | Roasted Herb Potatoes |
| French Fries | Pancetta Mac & Cheese |
| Braised Greens | Parmesan Rice Grits |
| Au Gratin Potatoes | Potato Salad |
| Broccolini | Baked Beans |
| French Green Beans | |



* includes salad bar station & dessert



IN HOUSE SEATED LUNCHES

Add dessert bites \$2.75/person



LUNCH SPECIAL OF THE DAY: \$14/person

*includes 1 pre-selected side item, bread, tea, & water



PLATED LUNCH: \$19/person

*includes 1 pre-selected side item, salad, bread, tea, & water

Choice of:

- | | |
|-----------------------------------|---------------------------------|
| Fried or Grilled Catfish | Blackened Fish of the Day |
| Fried Chicken | Meat Loaf |
| Wood Grilled Pork Chop | Lasagna |
| Beef Tips | Greek Style or BBQ Chicken |
| Smoked Brisket w/BBQ sauce | Beef Skewers w/Peppers & Onions |
| Hamburger Steak w/ Mushroom Gravy | |
| Roasted Parmesan Chicken | |

Choose One:

- | | |
|--------------------|-----------------------|
| Butter Beans | Roasted Herb Potatoes |
| French Fries | Pancetta Mac & Cheese |
| Braised Greens | Parmesan Rice Grits |
| Au Gratin Potatoes | Potato Salad |
| Broccolini | Baked Beans |
| French Green Beans | |



IN HOUSE SEATED DINNERS:

\$45/person

* served with a wedge salad, two pre-selected sides, bread, tea, & water

Choice of:

Redfish on the Half Shell

7oz Center-cut Filet w/Herb Butter

Homestyle Thick-cut Pork Chop

Dessert: Pre-selected seasonal dessert



*Add cocktail hour (see cocktail/reception menu)

*Add cash or open bar

*Any groups with more than 35 guests must turn in pre-orders & create place cards which state their selected entrees.



RECEPTION/COCKTAIL PARTY

The Manship suggests a minimum of 6-8 pieces for a two hour reception.



\$135/selection

Hot Hors d' Oeuvres

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

Cold Hors d' Oeuvres

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|--------------------------------|------------------------------------|
| Smoked Tuna Dip (#5 scoops) | Tuna Tataki (#50) |
| Vegetable Bruschetta (#50) | Shrimp Cocktail w/Comeback (#50) |
| Pimento Cheese Dip (#5 scoops) | Salad Skewers (#60) |
| Loaded Deviled Eggs* (#60) | Charcuterie Platter priced per lb. |

* has bacon



CARVING STATION

*all options served with rolls

Spit Fired Turkey Breast

served w/gravy & cranberry relish

\$200 serves approx. 30 guests

Smoked Prime Rib

served w/horseradish cream & au jus

\$320 serves approx. 14 guests

Spit Fired Leg of Lamb

served w/rosemary jus, tzatziki

\$80 serves approx. 8 guests

Whole Roasted Beef Steamship

served w/horseradish cream & herb au jus

\$800 serves approx.. 125-150 guests

Spit Fired Italian Style Pork Shoulder

served w/au jus & Dijon aioli

\$50 serves approx. 14 guests



DELIVERY ONLY: \$250 MINIMUM

\$13/person: Choice of 1 protein

\$15/person: Choice of 2 proteins

* served with 2 sides, bread, & cookie

* add tea for \$5/gallon (includes cups & ice)

* additional sides for \$2/person

Protein Choices:

Fried or Grilled Catfish

Fried Chicken

Wood Grilled Pork Chop

Greek Style or BBQ Chicken

Blackened Fish of the Day

Meat Loaf

Lasagna

Beef Tips

Hamburger Steak
w/Mushroom Gravy

Roasted Parmesan Chicken

Smoked Brisket w/BBQ
sauce

Beef Skewers w/Peppers &
Onions

Side Choices:

Butter Beans

French Fries

Braised Greens

Au Gratin Potatoes

Broccolini

French Green Beans

Roasted Herb Potatoes

Pancetta Mac & Cheese

Parmesan Rice Grits

Potato Salad

Baked Beans

*\$15 delivery fee (within 15 miles of restaurant)

*all served w/setup (serve ware, cutlery packets, plates)

*24 to 48 hour notice for all orders

* Limited menu for late orders under 24 hour notice

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

