

## BREAKFAST

(Monday - Friday \$600 minimum)

### Manship Buffet: \$16/person

Vegetable Quiche or Scrambled Eggs

Maple Sausage or Bacon

Smoked Gouda Grits

Cinnamon French Toast Bread Pudding

Fresh Fruit (add \$3/person)

### Breakfast Sandwich: \$6/each

Sausage, Egg, & Cheese

Bacon, Egg, & Cheese

Chicken, 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: \$40 (20 biscuits)



## SUNDRIED TOMATO WRAPS: \$13/person (\$250 delivery minimum)

\*served with chips & cookies

\*add a salad for an additional \$4/person

### Filling Options:

Grilled Chicken

Grilled Caesar

Shrimp\*

Smoked Turkey Club

B.L.T

Veggie

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



## BURGER BAR: \$14/person (\$250 delivery minimum)

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

\*served with chips

## FAJITA BAR: \$16/person (\$250 delivery minimum)

\*served with flour tortillas, Spanish-style black beans, rice, salsa,  
chipotle creme, & comeback salad

### Filling Options:

Chicken

Steak\*

\* additional \$1/person

## Add Specialty Dessert Bites!

\$35/half tray (25 bites)

\$60/full tray (50 bites)

Add Cookies for \$1.25/each



# [ CATERING ]

769.243.6630

## BUFFET

Lunch Buffet 2 Proteins: \$26/person 11a.m. - 1:30 p.m. (tea & water included)

Dinner Buffet 2 Proteins: \$40/person 3p.m. - 10 p.m. (tea & water included; coffee by request)



Fried Catfish	Lasagna
Fried Chicken	Greek Style or BBQ Chicken
Wood Grilled Pork Chop	Smoked Brisket w/BBQ Sauce
Hamburger Steak w/Mushroom Gravy	Beef Skewers w/Peppers & Onions
Roasted Parmesan Chicken	Crispy Chicken Parmesan
Blackened Fish of the Day	w/Manship Marinara

Choose Sides from the Current Seasonal Restaurant Menu



Both buffet options include:

House Salad w/ two dressings

Seasonal Chef's Choice Dessert



## PLATED LUNCHESES

Add dessert \$3.50/person



## LUNCH SPECIAL OF THE DAY: \$14/person

\*includes tea or Pepsi product



## PLATED LUNCH: customized; market price

Choose 3 items from the current seasonal restaurant menu

## PLATED DINNERS: \$62/person

\* served with a salad, two pre-selected sides, seasonal dessert, tea, & water

\*All groups with 30+ guests must turn in pre-orders for entrees

& create place cards with indicators of the entrees guests selected.

Choice of:

Redfish

7oz Center-cut Filet w/Herb Butter

Homestyle Thick-cut Pork Chop or Airline Chicken Breast



\*Add cocktail hour (see cocktail/reception menu)

\*Add cash bar (\$50 set up fee)

\*Add open bar (based on consumption, totaled at the end of the event)



## RECEPTION/COCKTAIL PARTY

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



\$135/selection

### HOT HORS D'OEUVRES

- Lamb or Pork Sliders (#50)
- Bacon Wrapped Shrimp (#50)
- Marinated or Fried Crab Claws (market)
- Loaded Potato Skins (#50)
- Shrimp Toast (#50)
- Fried Catfish Bites (#75)
- Spinach & Artichoke Dip (1 pan)
- Maple Glazed Pork Bites (#65)
- Smoke BBQ Wings (#65)
- Crab Beignets (#38)
- Thai-Style Beef Skewers (#30)
- Southwest Eggrolls w/chipotle ranch (#65)
- Asian Chicken Skewer (#65)
- BBQ Brisket Station: w/ blue cheese slaw & choice of one: tortillas, brioche buns, croissants (#50)

### COLD HORS D'OEUVRES

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

\*served with 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



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DELIVERY/DROP OFF:

\$250 MINIMUM

\$17/person: Choice of 1 protein

\$18.25/person: Choice of 2 proteins

\* served with 2 sides & cookie

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

\* additional sides for \$2/person

Protein Choices:

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

Choose Sides from the Current Seasonal Restaurant Menu

Orders after 2 p.m. will be \$26/person w/18% service fee added

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

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

\*24 to 48 hour notice for all orders

\*Limited menu for late orders under 24 hour notice

