

BREAKFAST (SAT & SUNDAY ONLY, OR \$800 MINIMUM MON-FRI, NO DELIVERY PRIOR TO 8:00AM)

Manship Breakfast: \$21/person

Vegetable Quiche or Scrambled Eggs

Maple Sausage or Bacon

Parmesan Grits

French Toast Bread Pudding

Fresh Fruit

Breakfast Sandwich: \$6/biscuit (\$60 minimum)

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: \$50 (20 biscuits)



SUNDRIED TOMATO WRAPS: \$12/person
(\$250 delivery minimum)

*served with chips & cookies

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

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

Filling Options:

- Grilled Chicken
- Grilled Caesar
- Smoked Turkey Club
- B.L.T
- Veggie



Burger Bar: \$13/person (\$156 minimum)

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

*served with chips

Fajita Bar: \$13/person (\$195 minimum)

*served with white flour tortillas, Spanish style black beans, spanish rice, salsa, chualua creme.

Filling Options:

- Chicken
- Steak*

*additional \$2.00/person

Add Comeback Salad for \$3.00 per person

Add Specialty Dessert Bites

\$35/half tray (25 bites)

\$60/full tray (50 bites)

Add Cookie for \$1/each



BUFFET OPTIONS

Lunch Buffet 2 Proteins: \$25/person (\$390 minimum) 11a.m. - 2:30 p.m.

Dinner Buffet 2 Proteins: \$40/person 4-10 p.m.

BUFFET INCLUDES: SALAD + CHEFS CHOICE DESSERT



- | | |
|----------------------------------|---------------------------------|
| Fried or Grilled 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 | |
| Blackened Fish of the Day | |

SIDE OPTIONS:

- | | |
|-----------------------------|--|
| Braised Greens | Sauteed Green Beans |
| Roasted Cauliflower | Parmesan Grits |
| Loaded Potato Casserole | Mac & Cheese |
| Mashed Potatoes | Seasonal Sides (see current dinner menu) |
| Roasted Asparagus (\$1) | |
| Seasonal Roasted Vegetables | |
| Creamed Spinach (\$1) | |



**advanced notice required (3-4 day minimum)



PLATED LUNCHES INCLUDES TEA



CHICKEN ENCHILADS: \$14/person

black beans / spanish rice

SOUTHERN FRIED CHICKEN: \$16/person

mac & cheese/ braised greens/ cornbread

CHOPPED STEAK : \$15/person

mashed potatoes/ green beans/ gravy

add salad for \$4.00 more



PLATED DINNERS \$63/person:

served with salad, two sides, chefs choice dessert

WOOD GRILLED REDFISH

olive oil/ lemon/ sea salt

7 OZ FILET

herbed butter

ROASTED CHICKEN

butter pan sauce

WOOD GRILLED PORK CHOP

herbed butter



*Add cocktail hour (see cocktail/reception menu)

*Add cash(\$75 set up fee) or open bar (no fee)

*Any groups with more than 25 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

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 & crostini (1 pan)

Smoke BBQ Wings (#65)

Crab Beignets (#38)MARKET PRICE

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)

Large Salad

Charcuterie Platter priced per lb.

* has bacon

**ADVANCE NOTICE REQUIRED (2 DAYS)



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 (\$300 MINIMUM):

\$17/person: Choice of 1 protein

\$20/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

Roasted or BBQ Chicken

Blackened Fish of the Day

Lasagna

Chicken Enchiladas

Hamburger Steak

w/Mushroom Gravy

Roasted Parmesan Chicken

Smoked Brisket w/BBQ
sauce

Beef Skewers w/Peppers &
Onions

SIDE OPTIONS:

Braised Greens

Roasted Cauliflower

Loaded Potato Casserole

Mashed Potatoes

Roasted Asparagus (\$1)

Seasonal Roasted Vegetables

Creamed Spinach (\$1)

Sauteed Green Beans

Parmesan Grits

Mac & Cheese

Seasonal Sides (see current
dinner menu)

*\$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

Orders after 3 pm will be \$25 per person for dinner
portions

