

## BREAKFAST

Manship Breakfast: \$23/person

Vegetable Quiche or Scrambled Eggs

Maple Sausage or Bacon

Smoked Gouda Grits

French Toast Bread Pudding

Tea & Water Included

Fresh Fruit (add \$3/person)

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: \$60 (30 pieces)

Maple Sausage: \$30 (10 patties)

Plain Biscuits: \$50 (20 biscuits)



SUNDRIED TOMATO WRAPS: \$13/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: \$15/person (\$180 minimum)

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

\*served with chips

Fajita Bar: \$16/person (\$192 minimum)

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

Filling Options:

Chicken

Steak\*

\*additional \$2/person

Add Comeback Salad for \$4.00 per person

Add Specialty Dessert Bites

\$35/half tray (25 bites)

\$60/full tray (50 bites)

Add Cookie for \$1/each

Sweet Tea/Unsweet Tea \$6.00 per gallon



# [ CATERING ]

769.243.6630

## BUFFET

Lunch Buffet 2 Proteins: \$25/person

11a.m. - 1:30 p.m.

Dinner Buffet 2 Proteins: \$40/person

3 - 10 p.m.

BUFFET INCLUDES: TWO SIDES+ SALAD+ CHEF'S CHOICE DESSERT



- |                                  |  |
|----------------------------------|--|
| Fried or Grilled Catfish         | Blackened Fish                             |
| Fried Chicken                    | Lasagna                                    |
| Wood Grilled Pork Chop           | Caribbean Jerk Chicken w. Pineapple Relish |
| Hamburger Steak w/Mushroom Gravy | Smoked Brisket w/BBQ sauce                 |
| Roasted Parmesan Chicken         | Beef Skewers w/Peppers & Onions            |



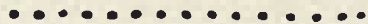
## SIDE OPTIONS

- Braised Greens
- Roasted Cauliflower
- Loaded Potato Casserole
- Mashed Potatoes
- Spanish Spiced Roasted Potatoes
- Creamed Spinach (+\$1)
- Sauteed Green Beans
- Parmesan Grits
- Mac & Cheese
- Coconut Rice & Beans
- Seasonal Roasted Vegetables

\*advanced notice of two days required or options will be limited to availability



PLATED LUNCHES



CHICKEN ENCHILADAS: \$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



PLATED DINNERS \$63 PP:

\* served with a salad, two pre-selected sides (see sides on page 3) , chefs choice dessert, tea, & water

WOOD GRILLED REDFISH

olive oil/ lemon/ sea salt

7 OZ BEEF 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

\*Any groups with 25 GUESTS OR MORE must turn in pre-orders & create place cards including entree selections.



## RECEPTION/COCKTAIL PARTY

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



Each selection is priced at \$135 each. The (#) indicates the amount of servings for that particular item.

### HOT HORS D' OEUVRES

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

### COLD HORS D' OEUVRES

- |                               |   |
|-------------------------------|---|
| Smoked Tuna Dip (#5 scoops)   | Tuna Tataki (#50)                       |
| Whipped Feta Bruschetta (#50) | Shrimp Cocktail w/Comeback (#50)        |
| Guacamole w. chips            | Large House Salad (#50)                 |
| Loaded Deviled Eggs* (#60)    | Charcuterie Platter priced \$24 per lb. |

Many of these items are not readily available. Advanced two-three notice is required for some items.



## 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

\*pricing is subject to change based on market pricing.



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## DELIVERY ONLY (\$200 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	CHICKEN ENCHILADAS
FRIED CHICKEN	HAMBURGER STEAK w/MUSHROOM GRAVY
WOOD GRILLED PORK CHOP	ROASTED PARMESAN CHICKEN
GREEK STYLE OR BBQ CHICKEN	SMOKED BRISKET w/BBQ SAUCE
BLACKENED FISH OF THE DAY	BEEF SKEWERS w/PEPPERS & ONIONS
MEAT LOAF	
LASAGNA	

### SIDES:

BRAISED GREENS  
ROASTED CAULIFLOWER  
LOADED POTATO CASSEROLE  
MASHED POTATOES  
ROASTED ASPARAGUS (+\$1)  
CREAMED SPINACH (+\$1)  
SAUTEED GREEN BEANS  
PARMESAN GRITS  
MAC & CHEESE  
SEASONAL ROASTED VEGETABLES

\*15% Gratuity for all lunch deliveries + 18% gratuity for dinner deliveries

\*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

