

Menu Options

Entrees

Southern Fried Chicken
Roasted Chicken
Jerk Chicken
Jerk Chicken Tips
BBQ Chicken

Beef Roast
Ribeye Steak
Prime Rib
Beef Tips in Gravy
Meatloaf
Meatballs

Roasted Pork Chops
Smothered Pork Chops
Pork Roast
Honey Glazed Ham
Slow Cooked Pork Loin
Pork Ribs
Rib Tips

Smothered Turkey Wings
Roasted Turkey Wings
Roasted Smoked Turkey Breast

Fried Catfish
Grilled Catfish
Brown Sugar Glazed Salmon
Honey Hot Salmon
Slap'n Salmon
Shrimp & Grits
Shrimp Scampi
Shrimp Skewers
Lobster Tails
Crab Legs
Honey Glazed Lamb Chops



Menu Options

Pairings



Baked Macaroni and Cheese
Green Beans with Smoked Turkey
Baked Beans
Cajun Red Beans and Rice
Collard Greens with Smoked Turkey
Steamed Broccoli
Parmesan Garlic Broccoli
Roasted Vegetable Medley
Cajun Cabbage
Buttered Corn
Fried Corn
Buttery Mashed Potatoes
Roasted Red Potatoes
Candy Yams
Roasted Sweet Potatoes
Garlic Smashed Potatoes
Potato Salad
Macaroni Salad
Tuna Salad
Pasta Salad
Coleslaw
Deviled Eggs
Mexican Rice
Rice Pilaf
Fried Rice with your choice of
Protein



Menu Options

Pasta & Salad



Rajan Cajun Pasta

Triple Cheese Baked Spaghetti

Triple Cheese Lasagna

Chicken Alfredo

Cajun Chicken Penne

Seafood Alfredo

Salads

Cesar Salad

American Toss Salad

Classic Arugula Salad

Breads

Yeast Rolls

Garlic Butter Knots

Honey Cornbread



Catering Pricelist



The Chef's Budget- \$20.00/person
One entree, two pairings, Salad, Bread

The Classic- \$30/person
Two entrees, Two pairings, Salad, Bread

The Luxe- \$40/person
Three entrees, two pairings, Salad, Bread

***Prices above is for Buffet Catering.
We require a non refundable booking fee of
30% of total invoice to secure date of event.
The remainder balance will be due 14 days
before the event.

