

BUFFET STYLE CATERING

LUNCH OR DINNER

BRONZE

Bronze level catering packages-all Bronze level come with choice of one entrée, specified starch, green beans, yeast rolls and cookies.

Bourbon Street Chicken: Tender strips of chicken, marinated in our special sauce, grilled and served with white rice, green beans, home-style yeast rolls and cookies for dessert

Chopped Steak: Our chop steak is fresh ground daily. Seasoned to perfection, cooked over an open flame and topped a beef demi-glaze and onions on a bed of rice, green beans, home-style yeast rolls and cookies for dessert.

Southern Breaded Whitefish: Our whitefish is served with hushpuppies, corn, green beans, home-style yeast rolls and cookies for dessert

Linguini in a butter herb sauce: served with steamed vegetables, home-style yeast rolls and cookies for dessert

We cannot substitute or add items to Bronze package because, of the extremely reduced price of the Bronze package

Customer Pick up CALL FOR PRICING 417 527-1493

This includes paper supplies. The food is in disposable aluminum pans. This does not include drinks, chaffing dishes or linen

Deliver with No Setup CALL FOR PRICING 417 527 1493

This includes paper supplies. The food is in disposable aluminum pans. This does not include drinks, chaffing dishes or linen

Deliver with Setup CALL FOR PRICING 417 527 1493

Setup includes Chafing Dishes for keeping the food hot, Linen for buffet and drink station, Salt and Pepper Shakers, Regular Coffee, Decaf Coffee, Iced Tea, Sugar, Sweeteners and Creamers, Water, Disposable Paper Supplies and Professional Staff to Cater Event. Bronze packages require a minimum of 25 guest.

22% Service Charge is added to all caterings, except pick-up orders

***These prices are for self-service buffet. Our staff does not plate the food for the guest. If you would like the food plated by our staff, there is an additional \$150 per staff member with a maximum of 2 hours serving time. There is an additional charge of \$75 per hour, per employee for any service over 2 hours. If you are at a location (resort, hotel, lodge, etc.) that **REQUIRES** our staff to serve you, you will need to let us know 14 days in advance of the event ***

SILVER

Silver Level Catering Packages-all silver level come with Garden Salad, Choice of two entrees, green beans, choice of starch, home-style yeast rolls and choice of dessert.

Beef Tips: Hand-cut fresh-never frozen-sirloin. Slow roasted for 12 hours in a rich Mushroom gravy

Honey Glazed Ham: Oven baked with a beautiful glaze of honey

Meatloaf: Homemade with fresh ground beef, pork, fresh minced vegetables and glazed with our sweet meatloaf sauce

Awesome Pot Roast: Slow cooked for 12 hours, served with fresh cut red potatoes, baby carrots, sliced celery, and onions and smothered in beef gravy.

Slow Roasted Turkey Breast: Our butcher seasons the turkey with our own seasoning We Then cook the entire bird all day. We slice it and cover it in gravy made from its own juices.

Aunt B's Fried Chicken: The chicken is brought in fresh daily. Hand breaded in our secret seasoning blend, deep fried and served to you moist and juicy.

Baked Chicken-For a healthier option, we can bake bone-in chicken in our special blend of rotisserie seasonings. White and Dark meat mix

Spaghetti: This is a great vegetarian dish. We use a mild marinara sauce with hints of basil.

Salad Options (Choose One):

Garden Salad with Ranch and Lite Italian on the side, Caesar Salad or Spinach and Strawberry

Starch Options (Choose One):

Mashed Potatoes with White Pepper or Beef Gravy, Buttery Garlic Mashed Potatoes, Roasted Red Bliss Potatoes, White Rice, Rice Pilaf or Cut Corn

Dessert Options (Choose One):

Pies: Apple, or No Sugar Added Blueberry

Cobblers: Apple or Peach

Cakes: Chocolate, Carrot or Shadow

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Deliver with Setup CALL FOR PRICING 417 527 1493

Setup includes Chafing Dishes for keeping the food hot, Linen for buffet and drink station, Salt and Pepper Shakers, Regular Coffee, Decaf Coffee, Iced Tea, Sugar, Sweeteners and Creamers, Water, Disposable Paper Supplies and Professional Staff to Cater Event. Silver packages require a minimum of 25 guest.

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GOLD

All Gold Level Packages come with choice of salad, choice of 2 entrees, our Antigua Vegetable blend, choice of starch, choice of dessert and home-style yeast rolls.

Beef Burgundy: Choice tips of beef, slow roasted in our own blend of herbs and spices, Mushrooms slices and our breathtaking sauce.

Rosemary Pork Loin: Rubbed with fresh rosemary and lightly seasoned with fresh ground pepper and sea salt. Sliced and covered in a mild poultry gravy

Rotisserie Chicken: Accept no substitutes. Rotisserie chicken is slow roasted in a special Rotisserie oven. Moist and juicy.

Roasted Loin of Pork: basted with a Ginger Orange sauce

Herb Chicken: We take fresh (never frozen) boneless breast of chicken. We marinate them in our own Italian dressing for 24 hours and when slow cook them in their natural juices. Finally, we top it off with rosemary, thyme and oregano

Greek Fish: White Fish topped with a Greek Seasoning, Chardonnay wine, capers and black olives

Vegetarian Lasagna: An Italian delight. This is our vegetarian special

Salad Options (Choose One):

Garden Salad with Ranch and Lite Italian on the side, Caesar Salad or Spinach and Strawberry

Starch Options (Choose One):

Mashed Potatoes with White Pepper or Beef Gravy, Buttery Garlic Mashed Potatoes, Roasted Red Bliss Potatoes, White Rice, Rice Pilaf or Cut Corn

Dessert Options (Choose One):

Pies: Apple, or No Sugar Added Blueberry

Cobblers: Apple or Peach

Cakes: Chocolate, Carrot or Shadow

Customer Pick up CALL FOR PRICING 417 527 1493

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Deliver with No Setup

This includes paper supplies. The food is in disposable aluminum pans. This does not include drinks, chaffing dishes or linen

Deliver with Setup

Setup includes Chafing Dishes for keeping the food hot, Linen for buffet and drink station, Salt and Pepper Shakers, Regular Coffee, Decaf Coffee, Iced Tea, Sugar, Sweeteners and Creamers, Water, Disposable Paper Supplies and Professional Staff to Cater Event. Gold packages require a minimum of 25 guest.

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PLATINUM

All Platinum Level Packages come with choice of salad, choice of 2 entrees, our Antigua Vegetable blend, choice of 1 starch, choice of 1 dessert and home-style yeast rolls.

Rosemary Prime Rib: Marinated in rosemary, butter and extra virgin olive oil for 2 days. Seasoned and slow roasted for 8 hours. This is meat lover's delight. Ten ounces cut of aged Ribeye Slow roasted to perfection. Accompanied with horseradish sauce and the chef's own au jus.

Chicken Piccata: Boneless Chicken Breast served with a light Lemon Wine Sauce and garnished with capers

Roasted Beef Tenderloin- We take a whole Choice Beef Tenderloin. Slow Roast it, slice it into 4 oz. slices and serve it with a peppercorn sauce

Pork Medallions Marsala: Tender medallions of pork sautéed with fresh cut mushrooms, simmered in creamy marsala wine sauce, and finished with fresh Herbs

Jumbo Shrimp Scampi: Served on a bed of Linguini with shallots, garlic, fresh thyme, parmesan in a light butter wine sauce

North Atlantic Salmon: in Teriyaki Glaze: Steamed North Atlantic salmon filet coated with a Teriyaki Glaze

Vegetarian Delight: Parmesan Stuffed Portabella Mushrooms on a Bed of Linguini

Deliver with Setup Buffet Style CALL FOR PRICING 417 527 1493

Salad Options (Choose One):

Garden Salad with Ranch and Lite Italian on the side, Caesar Salad or Spinach and Strawberry

Starch Options (Choose One):

Mashed Potatoes with White Pepper or Beef Gravy, Buttery Garlic Mashed Potatoes, Roasted Red Bliss Potatoes, White Rice, Rice Pilaf or Cut Corn

Dessert Options (Choose One):

Pies: Apple, Coconut Meringue or No Sugar Added Blueberry

Cobblers: Apple or Peach

Cakes: Chocolate, Carrot, Strawberry Cheesecake or Shadow

Deliver with Setup Buffet Style

Setup includes Roll Top Chafing Dishes for keeping the food hot, Buffet Linens, Salt and Pepper Shakers, Regular Coffee, Decaf Coffee, Iced Tea, Sugar, Sweeteners and Creamers, Water, China, glasses and Professional Staff to Cater Event.

Plated Sit-Down CALL FOR PRICING 417 527 1493

Minimum Number of Guest for Platinum Package is 50

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*(resort, hotel, lodge, etc.) that REQUIRES our staff to serve you, you will need to let us know 14 days in advance of the event ****

***We take no responsibility for misprints and errors. Menus are subject to change without notice. We take no responsibility for incorrect information.

Tax is not included in the price

If you are a tax-exempt organization, you must email a copy of your certificate prior to the event

Our catering department brings the professionalism and personality you've come to love within our restaurant to a location of your choice.

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THESE ARE OUR MOST POPULAR MENUS, CALL WITH ANY MENU YOU ARE WANTING

FOR A PRICE QUOTE 417 527 1493