

big girls
EVENTS & CATERING

The Big Appetizer Affair



Appetizer Affair

We recommend you start your evening off with 2-3 passed appetizers

\$2.00 Appetizers

Old Fashioned Pigs
in a Blanket

Cucumber & Dill
Canapes

Tuscan Bruschetta
Crostini's

Hummus & Veggie
Shooters

Strawberry & Mint
Bruschetta

Pimento & Jalapeno
Crostini's



\$2.25 Appetizers

Wild Mushroom &
Tarragon Crostini's

Spanakopita

Petite Loaded Potato
Skins

Mini Pinwheel
Sandwiches

\$2.50 Appetizers

Sharp Cheddar &
Raspberry Crostini's

Chicken Enchilada
Pinwheels

Chicken Pesto
Crostini's

Goat Cheese with
Pesto & Sundried
Tomato Crostini's

\$2.75 Appetizers

Brown Sugar Bacon
Wrapped Smokies

Luau Kabobs

Bacon Wrapped
Stuffed Sweet
Peppers

Toasted Ravioli

Vermont White
Cheddar & Apple
Crostini's

\$3.25 Appetizers

Mini Crab Cakes

Shrimp, Cucumber &
Curry Canape

Crab Stuffed
Mushrooms

Mushroom
Rockefeller



Table Displays

We recommend 1 selection

Garden & Cheese Displays—(see pricing by each item)

Seasonal Fruit with Vanilla Creme Dip & Cheese Display - \$3.25 per guest

Fresh Vegetable Display with Buttermilk Ranch Dip - \$3.25 per guest

Fruit, Vegetable & Cheese Display with dips & crackers \$5.50 per guest

The Big Artisan Cheese & Meats Station - \$6.00 per guest

Variety of traditional & gourmet cheeses with cheese spreads and smoked meats such as smoked beef sausage, prosciutto, salami served with crostini's, crackers, mustards and seasonal fruit accents

Pasta/Potato Selections

We recommend 1 selection

Bruschetta Pasta Salad with Tuscan Bruschetta, parmesan & olives

Italian Trio Pasta Salad with pepperoni, olives & cheese

Big Girl's Famous Mac & Cheese

Penne Pasta with Garden Vegetable Marinara Sauce

Bow Tie Pasta with Creamy Garlic Alfredo

All pasta & potato selections are \$3.00 per guest per item



Dips & Spreads

All dips are served with crackers, tortilla chips or bread

We recommend 1 selection

Baked Brie in Pastry with Walnut & Honey Topping

Traditional Spinach Dip

Spinach & Artichoke Dip (served cold or warm)

Creamy Crab Dip (served warm or cold)

Hidden Valley Ranch Chicken Dip

Buffalo Chicken Dip

Spicy Queso Dip

Variety of kettle chips, pretzels & tortilla chips/homemade dips & salsas

All dips & spreads are \$3.00 per guest per dip

Hot and Cold Sandwiches

We recommend 2 selections

Mini Croissants stuffed Tarragon Chicken Salad

Mini Open Faced BLT Sandwiches

Petite Ham Biscuits with Peach Honey Mustard

Mini Chicken & Waffles with Buttered Syrup

Southwestern Vegetarian Tortilla Roll Ups

Big Nate's Pulled Pork BBQ Sliders with Apple Cider Cole Slaw

Mini Reuben Sandwiches

French Dip Sliders with Grilled Onions and Mushrooms

Chicken Parmesan Sliders with Parmesan

All sandwiches are \$3.00 per guest per sandwich choice



Hearty Hors D'oeuvres

\$3.75 per guest

Sweet Georgia Brown Chicken Tenders (Our Specialty!)
Southern Fried Chicken Tenderloins (with variety of sauces)
Big Bayou Shrimp & Grits with Andouille Sausage
Colossal Meatballs (sauces include marinara, swedish or sweet & spicy)

Carving Stations

\$4.75 per guest per menu selection

Orange Marmalade Glazed Pork Loin
Black Peppered Sirloin Tip
Roasted Turkey Breast
Smoked Honey Ham
All served with yeast rolls and condiments

Beef Tenderloin - market price
Served with yeast rolls and condiments



Staffing

Each event requires service staff. The amount of staff will depend on how many guests and the service that you request. The cost of each staff member is \$150.00 for 6 hours of service to include set-up, serving, clearing guest tables during event, clean-up of buffet & kitchen area.

If you are serving alcohol, we have several licensed bartenders on staff if your venue does not provide for you. The cost of each bartender is \$165.00 for 6 hours of service to include set-up of the bar, serving during event, packing up all leftover alcohol.

Depending on size, some events will require a bar-back to assist the bartender. The price for a bar-back is \$85.00. The amount of bartenders and bar-back's are determined on the amount guests and the type of bar you will be serving.

Production Fee

Each event is charged an 18% production fee of that covers a variety of incidentals for the event such as premium disposable dinnerware, decorated buffet tables with linens, chafing dishes and platters, travel to your venue, a tasting for up to 3 guests and unlimited phone/email access prior to your event.

