



*2017 Big Dinner Affair*



*Before dinner begins, we recommend 2 of the following selections during photo's or cocktail hour. Our servers will greet your guests with trays of passed appetizers while the guests help themselves to drinks.*

**\$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



**Salad Selections** *(we recommend 1 choice)* **\$2.75 per guest**

Strawberry Fields Mixed Organic Green Salad  
with Strawberry Poppy Seed Dressing

Traditional Caesar Salad with Creamy Caesar  
Dressing & Parmesan

Greek Salad with Kalamata Olives & Greek Dressing

Mixed Organic Green Summer Salad with  
Buttermilk Ranch & Italian Dressings

Cranberry & Walnut Mixed Organic Green Salad  
with Balsamic Vinaigrette Dressing

Mixed Green Italian Salad with Italian  
Vinaigrette

Pear & Bleu Cheese Mixed Organic Green Salad  
with Balsamic Vinaigrette Dressing

*All salads are served with yeast rolls*



## Traditional Entree Selections *(we recommend 2 selections)*

1 entree - \$9.00 per guest, 2 entrees - \$13.50 per guest

Sweet Georgia Brown Chicken with pecan glaze	Tarragon Chicken in creme sauce with rice
Citrus Grilled Chicken with pineapple glaze	Parmesan Crusted Chicken
Buttermilk Fried Chicken Tenderloins	Grilled Chicken Tenderloins OR BBQ Chicken Quarters
Southern Fried Chicken	Slow Roasted Pot Roast with carrots & potatoes
Sirloin Beef Tips with sweet peppers & onions	Tarragon Beef Tips in creme sauce with rice
Slow Smoked Beef Brisket	Sicilian Meatballs
Greek Pastitsio	Pulled Pork BBQ with Big Nate's sauce
Orange Glazed Pork Loin	Brown Sugar Baked Ham
Lemon Dill Tilapia	Seafood stuffed Tilapia
Salmon Cakes	Big Bayou Shrimp & Grits
Cajun Pasta with Shrimp, Sausage & Chicken	Italian Eggplant Parmesan (v)
Portabella Mushroom in Tarragon creme sauce with rice (v)	Greek Moussaka (v)

## Upscale Entree Selections *(we recommend 2 selections)*

1 entree - \$14.00 per guest, 2 entrees - \$19.00

Beef Tenderloin served with horseradish, stone ground mustard, au jus	Teriyaki Salmon Fillets
Braised Lamb Chops	Sliced Beef Sirloin
Beef Bourguignon	Bourbon Pork Tenderloin
Jumbo Shrimp Scampi	Lemon & Butter Grouper (seasonal)

## Starch Selections *(we recommend 1 choice)* \$2.50 per guest

Big Girls Famous Mac & Cheese	Caramelized Onion Mashed Potatoes
Loaded Mashed Potatoes	Traditional Mashed Potatoes
Ranch Roasted Potato Wedges	Bowtie Alfredo Pasta
Penne Garden Vegetable Pasta	Bow Tie Sundried Tomato Alfredo Pasta
Yellow Rice Pilaf	Mashed Potato Bar or Mac & Cheese Bar (add \$1.50 per guest)
Mushroom & Tarragon Orzo	Southern Cheese Grits
Roasted Sweet Potatoes	Sweet Potato Souffle
Southern Cornbread Dressing	Au Gratin Potatoes



## Side Dish Selections - *(we recommend 2 choices)* - \$2.50 per guest

Southern Green Beans	Green Bean Almondine
Lemon & Parmesan Broccoli	Broccoli Au Gratin
Roasted Seasonal Vegetables	Gram's Squash Casserole
Dill Glazed Baby Carrots	Roasted Brussel Sprouts
Fire Roasted Corn	Southern Collard Greens
Roasted Asparagus	Cauliflower, Broccoli & Carrots

All dinners include yeast rolls

Check our drink menu for options

## Service Options

Pricing includes buffet service, however; we can prepare a seated, served dinner for guests for additional staff fees.

The menus and the amount of selections are just a guide that we suggest after 17 years of preparing menus for parties, weddings and special events. Feel free to choose as many or as little as you would like to fit your budget needs.



## 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 certified 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 reception supervisor or on site chef, a tasting for up to 3 guests and unlimited phone/email access prior to your event.