

big girls
EVENTS & CATERING

The Big Appetizer Affair

Appetizer Affair

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

\$2.25 Appetizers

Old Fashioned Pigs
in a Blanket

Cucumber & Dill
Canapes

Tuscan Bruschetta
Crostini's

Hummus & Veggie
Shooters

Strawberry & Mint
Bruschetta

Pimento & Jalapeno
Crostini's

\$2.50 Appetizers

Wild Mushroom &
Tarragon Crostini's

Spanakopita



\$2.75 Appetizers

Sharp Cheddar &
Raspberry Crostini's

Chicken Enchilada
Pinwheels

Chicken Pesto
Crostini's

Petite Loaded Potato
Skins

Goat Cheese with
Pesto & Sundried
Tomato Crostini's

\$3.00 Appetizers

Brown Sugar Bacon
Wrapped Smokies

Luau Kabobs

Bacon Wrapped
Stuffed Sweet
Peppers

Mini Quiches

Toasted Ravioli
Vermont White
Cheddar & Apple
Crostini's

\$3.25 Appetizers

Mushroom
Rockefeller

Shrimp, Cucumber &
Curry Canape

Crab Stuffed
Mushrooms

Caprese Skewers

\$3.75 Appetizers

Mini Crab Cakes

Shrimp Gazpacho

Smoked Salmon
Canapes

Cichetti canape

\$4.75 Appetizers

Shrimp Cocktails



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

Serve both displays & save \$1.00 per guest! \$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



Homemade Dips & Spreads

All dips are served with crackers, tortilla chips or bread

We recommend 1 selection

Baked Brie in Pastry with Walnut & Honey Topping

Jalapeno Popper Cheese Dip

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 Shrimp Po Boys "fully dressed" with lettuce, pickles & remoulade

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

We recommend 2 selections

\$3.75 per guest

- Sweet Georgia Brown Chicken Tenders (Our Specialty! Served fried or grilled)
- Southern Fried Chicken Tenderloins (with variety of sauces)
- Big Bayou Shrimp & Grits with Andouille Sausage
- Colossal Meatballs (sauces include marinara, swedish or sweet & spicy)
- Mexican Shrimp Cocktails (with avocado & pico de gallo)
- Shrimp Cocktail display (with our homemade cocktail sauce)
- Chicken Wellingtons (chicken breast & cheeses baked in pastry)

Carving Stations

\$9.75 per guest per menu selection

- Orange Marmalade Glazed Pork Loin
- Black Peppered Sirloin Tip
- Roasted Turkey Breast
- Smoked Honey Ham
- Chilled Salmon w/ Caper Drizzle
- Salmon Wellington ~ market price
- Beef Tenderloin or Prime Rib ~ market price

All carving stations items are served with yeast rolls and condiments

Other Menu items:

If we included everything we can or have ever prepared for an event, the internet could not hold the information and this menu would be forever long! If you don't see it on the menu but want to serve it, let us know. We're happy to replicate your family recipes and to even add new things to the menu.



Staffing

Each event requires service staff. The amount of staff will depend on how many guests and the service that you request.

- Each staff is \$150.00
- 6 hours of service to include
- Set-up,
- serving,
- Assisting those in need
- clearing guest tables during event,
- clean-up of buffet & kitchen area.

We have several licensed bartenders on staff if your venue does not provide for you.

- Each bartender is \$165.00
- 6 hours of service
- 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. Each bar-back is \$100.00, includes 6 hours of service.

Chef on site is \$250 for 5 hours of service.



Production Fee

Each event is charged an 20% 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 and taxes. This is not a gratuity for your event staff. If you would like to give them a tip the day of your event, they will be appreciative. They don't expect a tip but always appreciate it. If you would like to add the gratuity to your final payment, just let us know and we can distribute your gratuity to them as well.

Deposits/Payments

A 20% deposit is required to hold/book your event date. This deposit is non-refundable but can be transferred to another date or person. Once we receive your deposit, we will lock-in your event date on our calendar. All other payments are due 10 days prior to your event. If you would like to make payments along the way, just let us know by sending an email letting us know you are sending in a payment.

Credit Card Payments

For your convenience, we accept all major credit cards with a 2.75% check out fee.