

big girls
EVENTS & CATERING

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.

Standard Appetizers

- \$3.25 each per guest, select as many as you'd like!

<i>Old Fashioned Pigs in a blanket</i>	<i>Goat Cheese with Sundried Tomato Crostini</i>	<i>Wild Mushroom & Tarragon Crostini</i>
<i>Strawberry & Mint Bruschetta</i>	<i>Brown Sugar Bacon Wrapped Smokies</i>	<i>Greek Spanakopita</i>
<i>Cucumber Dill Canapes</i>	<i>Vermont White Cheddar & Apple Crostini</i>	<i>Sharp Cheddar & Raspberry Crostini</i>
<i>Tuscan Bruschetta Crostini</i>	<i>Bacon Wrapped Stuffed Sweet Peppers</i>	<i>Chicken Enchilada Pinwheels</i>
<i>Hummus and Veggie Shooters</i>	<i>Everything Avocado Canapes</i>	<i>Chicken Pesto Crostini</i>
<i>Pimento & Jalepeño Crostini</i>	<i>Toasted Ravioli</i>	<i>Petite Loaded Potato Skins</i>

Upscale Appetizers

(\$4.75 each per guest, select as many as you'd like!)

<i>Shrimp, Cucumber & Curry Canape</i>	<i>Mini Crab Cakes</i>
<i>Caprese Skewers</i>	<i>Mushroom Rockefeller</i>
<i>Crab Stuffed Mushrooms</i>	<i>Shrimp Gazpacho</i>
<i>Shrimp cocktails</i>	<i>Shrimp, Cucumber & Curry Canape</i>
<i>Mini Crab Cakes</i>	<i>Charcuterie in a Cup</i>



Salad Selections *(we recommend 1 choice)* **\$3.25 per guest**

Strawberry Fields Mixed Organic Green Salad with Strawberry Poppy Seed Dressing

Walnut Kale Caesar Salad

Kale Salad topped with Cranberries, Blueberries, Sunflower with Citrus Vinaigrette 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 French Vinaigrette Dressing

All salads are served with yeast rolls



Traditional Entree Selections *(we recommend 2 selections)*

1 entree - \$12.95 per guest, 2 entrees - \$16.95 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
Sliced Beef Sirloin	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)	Stuffed Chicken breast w/ cheese, spinach and sundried tomatoes



Upscale Entree Selections *(we recommend 2 selections)*

1 entree - \$18.95 per guest, 2 entrees - \$28.95

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

Side Dish Selections - *(we recommend 2 choices)* - \$3.25 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
Braised Brussel Sprouts	Truffled Roasted Potatoes w/ Rosemary

Oriental Salad w/ thinly sliced cabbage, Chow Mein noodles & sunflower seeds	Avocado Quinoa Salad with lemon Dijon dressing
Roasted Garlic & Herb Couscous	Wasabi & Ginger Cole Slaw

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

Ask us about our non-alcoholic drink menu 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 21 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.

- Each staff is \$175.00
- 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 \$225.00
- 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 \$150.00, includes 6 hours of service.

Chef on site is \$275 for 5 hours of service.



Production Fee

Each event is charged a base 22% 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. 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.

Dinnerware rental is available starting at \$4.50 per guest (includes salad or cake plates, dinner plate, fork & knife duo, linen napkin & water goblet). If dinnerware rental is added the production will increase!

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 3% credit card convenience fee.