



Food Glorious Food

Catering Menu



Executive Chef & Owner – Kevin Stout

Executive Pastry Chef & Owner – Michelle Stout

Original Creator/Partner – Susan Turner

-BREAKFAST-

Bakery Breakfast | Minimum 25 | \$9

Muffins | Cinnamon Rolls | Scones | Croissants

Buffet | Minimum 25 | \$18

Scrambled Eggs | Texas Sliced Bacon | Smoked Sausage | Home Fries | Fresh Seasonal Fruit

Premium Buffet | Minimum 25 | \$25

Biscuits & Gravy | Frittata | Hash Browns | Texas Sliced Bacon | Smoked Sausage
Fresh Muffins | Seasonal Fruit

Extras | 25 Portions | A la carte

Breakfast Casserole \$110 | Hash Brown Casserole \$100 | Chicken & Waffles Station \$190 | Grit Bar \$100 |
Yogurt Parfait Bar \$90 | Build Your Own Omelet Station \$170

-MORNING BEVERAGES-

Breakfast Bev's | Minimum 25 | \$4

Orange Juice | Apple Juice | Citrus-Infused Water

Not a Morning Person | Minimum 25 | \$4

Lucky Goat Coffee | Decaf & Regular | All the Fixin's

Mimosas Station | Minimum 25 | \$18

Orange | Guava | Peach | Mango

Bloody Mary Station | Minimum 25 | \$22

Tito's Vodka | Mary Mix | All the Fixin's

"A cup of coffee shared with a friend is happiness tasted and time well spent."

-LUNCH-

Buffet Builder | Minimum 25 | \$22

Soups | Choose 1

Potato Leek | Gumbo | Brunswick | Collard Green | Creamy Tomato | Ham & Swiss on Rye | Matzo Ball | Broccoli & Cheddar | Chilled Gazpacho | Chilled Cucumber

Salads | Choose 1

Greek | Wedge | Maison | Caesar | Garden

Sandwiches | Choose 2

Classic BLT || Bacon | Lettuce | Tomato | Texas Toast

Southern Classic || Vine Ripe Tomato | Vidalia Onion | Pesto Mayo | French Loaf

Gourmet Grill || Hummus Spread | Cheddar | Swiss | Tomato | Pressed Pita

Grilled Tuna Melt || Mushrooms | Cheddar | French Round

Portobello || Garlic Spinach | Tomato | Swiss | Roasted Pepper Vinaigrette

Turkey || Spinach | Bacon | Pesto Mayo | Swiss | French Loaf

Roast Beef || Gouda | Lettuce | Tomato | Onion | Horseradish Mayo | Pumpernickel

Tavern Ham || Swiss | Mustard | Mayo | Lettuce | Tomato | Onion

Chicken Salad || Pickle | Lettuce | Tomato | Onion | Pumpernickel

Sides | Choose 1

Orzo Pasta | Fresh Fruit | House Potato Chips | Tuna Salad | Southern Chicken Salad | Italian Chicken Salad

Sandwich Platter | 25 Sandwiches | Choose 2 | \$400

Your choice of any sandwich options from Lunch Buffet Builder

"Lunch is the best hour of the workday."

-DINNER-

Buffet Builder | Minimum 25 | A la Carte

Entrées | A la Carte

The Coop

Buttermilk Breaded \$12 | Piccata \$14 | Jerked \$12 | Asian Vinaigrette \$14 | Marsala \$14 | Mojo \$12

The Pen

Pulled Mojo \$12 | Pulled BBQ \$12 | Pork Tenderloin \$14 | Bangers & Mash \$17

The Pasture

Short Rib \$18 | 10oz Prime Rib \$26 | Beef Wellington \$30 | 7oz Sirloin \$22 | 7oz Filet \$28
Brisket \$20 | Stuffed Meatloaf \$14

The Sea

Pan Fried Grouper \$24 | Seared Tuna Steak \$22 | Salmon \$22 | Snapper \$26 | Crab Cakes \$14
Chilean Sea Bass \$38

The Garden

Vegetarian Lasagna \$14 | Italian Stuffed Tomato \$10 | Eggplant Stack \$12 | Tomato Pie \$12
Susan's Mac & Cheese \$12

Side Dishes | 25 Portions | A la Carte

Au Gratin Potatoes \$4.5 | Rice Pilaf \$3.5 | Frisco Risotto \$4.5 | Sweet Potato Steak Fries \$4
Roasted Seasonal Vegetables \$4 | Creamed Spinach \$4 | Sautéed Mushrooms \$3.5

Salads | 25 Portions | \$4

Garden Salad | Greek | Caesar | Maison | Mediterranean

Bread Service | 25 Portions | A la Carte

Cornbread \$2 | Artisan Dinner Rolls \$1.5 | Garlic Bread \$1.5 | Focaccia \$2.5 | Pimento Cheese Biscuits \$2.5

Plated Dinner | Minimum 25 | Priced Per Guest

Three Course Pre-Fix | \$40

Salad | | Maison | Caesar | Wedge

Entrée | | 7oz Sirloin | Peppered Tuna Steak | Buttermilk Chicken Breast | Pasta FGF | Bangers & Mash

Dessert | | "Something Chocolate" | "Something Cheesecake"

Four Course Pre-Fix | \$55

Appetizer | | Crab Cakes | Crispy Oysters

Salad | | Greek | Caesar | Wedge

Entrée | | Grilled Salmon | Filet Mignon | Pan-Fried Grouper | Peppered Tuna Steak | Breaded Chicken Breast

Dessert | | "Something Chocolate" | "Something Cheesecake" | "Something Nutty"

-HORS D'OEUVRES-

Have a Ball | 50 Pieces | \$75

Buffalo Chicken | Sweet & Sour | BBQ | Swedish | Italian | Tzatziki Turkey | Roasted Red Pepper

Stuff on Skewers | 50 Pieces

Blackened Chicken \$90 | Jerked Mahi \$135 | Swordfish \$135 | Bradley Sausage \$70 | Grilled Mushroom \$65
Grilled Vegetable \$65 | Shrimp \$180 | Scallop \$190 | Lobster \$220

Creative Canapes | 50 Pieces

Bruschetta \$78 | Cajun Shrimp \$162 | Beef Tenderloin & Blue Cheese \$137 | Asparagus & Truffle \$85
Pork Belly & Pepper Jelly \$90 | Duck Confit & Sweet Potato Puree \$190
Fried Green Tomatoes, Shrimp & Goat Cheese \$160 | Smoked Salmon Mousse & Capers \$105

Mini Fillo Shells | 50 Pieces

Stuffed Brie & Boursin \$65 | Chicken Pate Brule \$70
Oriental Chicken Salad \$70 | Smoked Salmon & Cream Cheese \$100

Stuffed Mushrooms | 50 Pieces

Spinach & Artichoke \$75 | BBQ Bacon & Blue Cheese \$75 | Crab & Roasted Red Pepper \$95

Pot Stickers | 50 Pieces

Vegetarian \$88 | Thai Vegetable \$107 | Pork \$117

Shooters | 50 Pieces

Jumbo Shrimp Cocktail \$138 | Gulf Shrimp & Cream Cheese Pepper Jelly \$150
Grilled Cheese & Tomato Soup \$120

More Bites | 50 Pieces

Cheddar Scallion Corn Cake Bites with Pulled Pork \$100 | Cornbread Crouton with Chow-Chow \$65
Fresh Shucked Oysters In-Shell \$** | Mini Crab Cakes \$175 | Coconut Shrimp \$125
Fried Oysters \$150 | Ahi Tuna on Crispy Wonton \$170 | Mini Quiche \$100 | Mac & Cheese Bites \$88

Boards & Bowls | Serves 25

Fresh Seasonal Fruit Bowl \$65 | Crudités Board \$88 | Charcuterie Board \$80
Premium Charcuterie Board \$** | Domestic Cheese Board \$75 | European Cheese Board \$**
Shrimp Cocktail Bowl \$80 | Marinated Olives, Cheese & Mushroom Bowl \$88

Dips | Serves 25

Mediterranean Eggplant & Pita \$75 | Hummus & Pita Chips \$75 | Spicy Shrimp \$100 | FGF Queso \$85
Guacamole & Salsa Fresco \$100 | Cream Cheese & Pepper Jelly \$85 | Smoked Salmon Salsa \$105
Spinach & Artichoke & Blue Born Chips \$100

**** Market Price**

-CAKES & PIES-

Slice | Whole

ALMOND JOY TART \$8.5 | \$55

Brown sugar almond crust, white chocolate coconut filling, topped with ganache & toasted almonds

BAKLAVA CHEESECAKE \$9.5 | \$60

Classis baklava of pecans, cinnamon, honey & crispy phyllo tops our light lemon cheesecake

CARROT CAKE \$8 | \$55

Three layers of carrot cake with walnuts & cream cheese icing

COCONUT CREAM PIE \$8 | \$50

Flaky pie crust, filled with rich coconut custard topped with whipped cream & toasted coconut

COFFEE BUTTER CRUNCH \$9 | \$55

Mocha butter cream filled pie on a walnut & chocolate cookie crust topped with whipped cream

FLOURLESS CHOCOLATE TORTE \$8.5 | \$50

Dense, dark chocolate, espresso torte finished with dark chocolate ganache

GERMAN CHOCOLATE CAKE \$8.5 | \$55

Three layers of chocolate chiffon cake filled with traditional coconut-pecan icing

HUDSON VALLEY APPLE CAKE \$8 | \$50

Simple, but delicious, bundt cake with cinnamon apple filling & a cream cheese glaze

HUMMINGBIRD CAKE \$8 | \$55

Southern three-layer banana, pineapple & pecan cake with cream cheese icing

ITALIAN CREAM CAKE \$8 | \$55

Coconut-pecan chiffon cake filled with lightly sweet marsala cream cheese & a cream cheese icing

KEY LIME POUND CAKE \$8 | \$50

Our signature pound cake, moist & full of lime flavor, topped with a key lime cream cheese glaze

KEY LIME TART \$8

Individual graham crust tart filled with key lime custard & topped with a toasted meringue

MILK CHOCOLATE PEANUT BUTTER PIE

Milk chocolate peanut butter mousse on a chocolate cookie crust, topped with ganache & roasted peanuts

MOM'S MARBLE CAKE "Susan's Mother's Recipe" \$8 | \$50

"Mother's" recipe of buttermilk marble cake with chocolate cream cheese icing

PECAN PIE \$8.5 | \$50

A southern favorite...pecan filling in a flaky pastry crust

PERFECT CHOCOLATE CAKE \$9 | \$55

Dark chocolate filled with whipped cream & iced with dark chocolate icing

-SOMETHING SWEET-

“Classic” Cookie Tray | Choose 2 | 25 Pieces | \$40

Chocolate Chip | Ginger Crinkles | Sugar | Oatmeal

Mini Cake Bites | Choose 2 | 25 Pieces | \$80

Vanilla | Chocolate | Strawberry | Red Velvet

Cheesecake Bars Tray | Choose 2 | 25 Pieces | \$80

Salted Caramel | Raspberry | Classic | Chocolate

Parfait Tray | Choose 1 | 25 Pieces | \$75

Strawberry Shortcake | Tiramisu | Chocolate Mousse

Flan Tray | Choose 1 | 25 Pieces | \$75

Coffee | Vanilla | Mango

Dessert Bars | Choose 2 | 25 Pieces | \$60

Mississippi Mud | Almond Mocha | Caramel Brownie | Oatmeal Fudge | Raspberry Walnut

-BEVERAGE PACKAGES-

Non-Alcoholic

Soda-Pop Station | \$3

Coca-Cola | Diet Coke | Sprite | Citrus-Infused Water

Southern Sips Station | \$3

Sweet Tea | Unsweet Tea | Lemonade | Citrus-Infused Water

Open Bar Packages

Hops & Grapes | 2 Hours | \$21

Domestic Beers | House Wines

Standard Sips | 2 Hours | \$32

Domestic Beers | House Wines | Tito’s | Bacardi | Jack Daniels | Maker’s Mark | Camarena | Beefeater

Special Sips | 2 Hours | \$38

Premium Wines | Domestic & Craft Beers | Grey Goose | Appleton | Crown Royal | Bulleit
Patron | Bombay Sapphire | All “Standard Sip” Liquor Options

Champagne Toast | \$4

House Champagne

“Too much of anything is a bad thing, too much champagne is a good thing”

-CATERING POLICIES-

Service Charge & Sales Tax

All food & beverage items will receive a 20% service charge. This fee helps cover the costs of any servers, bartender and kitchen staff. Additional gratuities are accepted and but no additional gratuities are required. All costs will be charged 7.5% sales tax. If your organization is tax exempt, please submit documentation prior to the date of your event. Offsite deliveries will receive a minimum \$25 delivery charge. Offsite events that require extensive set up and break down will also receive a fee ranging between \$50 - \$250 depending on the extend of the event requirements.

Deposits & Credit Card Authorization

A 25% deposit is required to guarantee all dates for both offsite and onsite events. Advanced deposits are non-refundable. Deposits can be paid by check, cash or credit card. Regardless of how deposit and final bill are settled, a credit card authorization form is required to guarantee the catering.

Cancellation Policy

Advanced deposits are non-refundable. Cancellations within 72 hours of the events will be subject to the full catering agreement amount.

Final Head Count

A final head count for all events is required four days prior to the date of the event. If a final head count is not submitted the original contracted amount shall stand as the expected number of guests at the event. Please note, you will be charged for the contracted amount unless a final head count is given directly to the Catering Director.

Special Dietary Needs

It is the responsibility of the event host to learn of any special dietary needs that are required of their guests. We are able to accommodate most special meals with four days advance notice. If an unforeseen vegetarian or special diet accommodation is needed during the event, we will do everything we can to accommodate these guests.

Linen & Decorations

White linens will be provided for buffet tables, beverage stations and all other catering-specific stations. However, if specific colors or styles of tables skirt are required these are to be supplied by the event or a linen fee will be charged. Custom buffet décor and centerpieces can also be arranged but are not included in catering pricing.

