



Disposable Buffet Menu Items

Menu Prices

Lunch Service- 12 per person • Dinner Service- 14 per person

• Include one entrée, 2 two sides, salad choice, dessert choice, rolls and butter

• Beef & Fish Market Price, please check with our catering team

• Additional Entrée 4 each, Additional side 2 each

• Minimum 10 person order required

• Please note pricing does not include delivery fee (35), any disposable serviceware (1-2 per person) and applicable state taxes

Entrée Choices

Country Fried Chicken

Buttermilk marinated chicken dredged in seasoned flour

Pecan Encrusted Fried Chicken

Boneless breasts, herb panko and ground pecan crust

Coconut Encrusted Fried Chicken

Boneless breasts, herb panko and fresh coconut crust

Grilled Boneless Chicken

Simple and healthy, served with your choice of honey mustard aioli, pineapple mango chutney, or cranberry apple chutney

Roasted Bone-In Chicken

Chicken legs, thighs, breasts and wings, roasted in garlic and herbs

Baked Chicken

Boneless breasts, blend of lemon, garlic and herbs

BBQ Chicken or Pork

Hickory smoked meats served with sweet chipotle BBQ sauce

Roasted Turkey

Garlic and sage roasted turkey breast, classic gravy

Gumbo

Cajun style brown roux gumbo chock full of chicken, andouille sausage, shrimp, okra, tomatoes, onions, and peppers.

Roast Pork Loin

Choice of maple fennel glaze, garlic dijon, or garlic and rosemary crust.

Glazed Ham

Pineapple and brown sugar basted diamond cut ham.

Fried Catfish

Fresh fillets dredged in old-fashioned cornmeal breading

Tilapia

Spicy or plain grilled, blackened or pecan/sesame encrusted

Corned Beef

Braised, slow-cooked and adorned with cabbage and potatoes

Pot Roast

Succulent beef round braised low and slow in a hearty red wine tomato gravy

Country Fried Steak

Tender beef cutlets dredged in cracked black pepper and fresh herb flour

Meatloaf

Slow baked with a light marinara sauce

Vegetarian Pastas

Baked penne, rigatoni, or ziti in a rich tomato basil sauce topped with Italian cheeses. OR

Orzo pasta tossed with spinach, and artichoke hearts in a tangy lemon cream sauce.

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

dailyDish

catering

Hot Sides Selections

Mac and Cheese
Lima Beans
Red Beans and Rice
Maple glazed carrots
Black Eyed Peas
Sautéed Vegetables
Hash Brown Casserole
Rice Pilaf
White Beans
Potato Casserole
Brussels Sprouts
Mashed Potatoes
Green Bean Casserole
Green Beans
Black Eyed Peas
Fried Okra
Sweet Potato Casserole
Balsamic Roasted Sweet Potatoes
Creamed Corn
Baked Beans

Cold Sides Selections

Roasted Bliss Potato Salad
Ambrosia
Broccoli Salad
Individually bagged Chips
Orzo Pasta Salad with lemon basil
Cabbage slaw with pecan maple cider
Spinach Walnut Salad
Cucumber, Tomato & Onion Salad

Salad Selections

Add our signature cakes to any salad

Coconut Encrusted Goat Cheese Cakes, Pecan Encrusted Sweet Potato Cakes, Mozzarella Cake, Parmesan encrusted Feta Cake

Tuscan Salad

Mixed greens topped with sun dried tomatoes, roasted wild mushrooms and toasted pine nuts, balsamic vinaigrette

Greek Salad

Red wine marinated tomatoes, cucumbers, roasted peppers and kalamata olive over mixed greens, a creamy Greek dressing

Mixed Greens Salad

Mangoes, strawberries, spiced almonds and dried cherry vinaigrette

Asian Chop Salad

Mandarin oranges, bell peppers, Bermuda onions, chow mien noodles and pineapple salsa on mixed greens, citrus soy vinaigrette

Classic Garden Salad

Tomatoes, cucumbers, croutons and creamy garden garlic dressing

Southwestern Salad

Mixed greens with guacamole and black bean and corn salsa, creamy southwestern vinaigrette

Dessert Selections

Dessert features change weekly, please ask our catering team

Assorted Mini Parfaits
Banana Pudding
Homemade Cookies, Brownies or Cookie Bars
Assorted Tarts

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