

PORK

Honey Sesame Pork Tenderloin \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Marinated for over 24 hours then smothered with honey, brown sugar and sprinkled with sesame seeds before baked to juicy perfection. Our #1 most requested protein!!

Glazed Ham \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Stick with traditional. Stick with delicious.

Pulled KY Bourbon Pork BBQ \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Bringing the South to your event with deep tones of Kentucky Bourbon that makes even a saint shout!

Roasted Pork Loin \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Something different for the holidays or any day!
Several options are available to fit your flavor-cranberry, Asian, Spicy etc.

POULTRY

Chicken Breast \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Customize your favorite flavor profile for your guests to savor- our homemade teriyaki, traditionally seasoned, creamy cilantro, BBQ, sun-dried tomato pesto, red wine and peppers sauce, etc.

Sliced Turkey Breast in Gravy \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
After slow roasting all day we slice the turkey and pour gravy made from the pan drippings.

Chicken Cordon Bleu \$16

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
A true labor of love when we pound fresh chicken breast & hand-stuff each with herbed cream cheese and ham, then bread it and bake till golden brown.

SEAFOOD

Crab Cakes \$14

As a 2nd meat add \$6

Includes 1 Veggie, 1 Starch, Salad & Bread
Made with lump crab meat and served with a spicy remoulade sauce.

Jack Daniels' Salmon \$16

As a 2nd meat add \$8

Includes 1 Veggie, 1 Starch, Salad & Bread
An ever popular seafood selection glazed with a scrumptious Jack Daniels' Sauce!

BEEF

Sliced Roast Beef in Gravy \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
We rub a big honking piece of beef with a wide variety of seasonings and bake it until it is almost too tender to slice. It is then submerged in a homemade gravy and baked some more.

Brown Sugar Glazed Meatloaf \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Possibly the best meatloaf you will ever eat, (sorry mom). Just the right amount of seasonings throughout, but the real kicker is the sweet & savory glaze that we slather it with in excess.

Baked Steak \$12

As a 2nd meat add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Triple tenderized whole muscle beef is individually breaded and pan fried then smothered in homemade gravy before baking for hours.

Spice Rubbed Prime Rib \$18

As a 2nd meat add \$10

Includes 1 Veggie, 1 Starch, Salad & Bread
Prime rib is good on its own, but we go the extra mile to massage ours with special seasonings for your taste-buds to savor even more. Served with a Bistro horseradish sauce. *MY FAVORITE!!!

Pepper Crusted Beef Tenderloin \$22

As a 2nd meat add \$14

Includes 1 Veggie, 1 Starch, Salad & Bread
To put it simple, "I feel sorry for vegetarians."

STARCHES & VEGETARIAN

Made from Scratch Egg Noodles \$12

As a 2nd entree add \$4

Includes 1 Veggie, 1 Starch, Salad & Bread
Nothing says "GRANDMA" more than our hand rolled/cut noodles made with eggs straight from our farm in Lawrence County. They are slowly simmered until tender and tasty with your choice of shredded beef or chicken.

Stuffed Shells Florentine (Veg.) \$9

As a 2nd entrée add \$4

With Salad & Bread

Large pasta shells are stuffed with an Italian mixture of cheese and seasonings along with spinach. We top it off with a creamy marinara sauce, more cheese and bake till bubbly goodness.

Stuffed Raviolis (Veg.) \$9 & up

As a 2nd entree add \$4

With Salad & Bread

We can help you pick your flavor profile of stuffing and sauces from cheese, mushroom, beef or lobster smothered with a creamy vodka, garlic mushroom, creamy alfredo, or good old' marina.

Black Bean Portabellas (Veg.) \$9

As a 2nd entree add \$4

With Salad & Bread

A spicy, full-of-flavor black bean filling overflowing in a giant portabella topped off with melted cheese.

Lasagna (Veg. Optional) \$9

As a 2nd entree add \$4

With Salad & Bread

Two varieties available: The traditional made up of layers of a meaty pasta sauce, cheeses and noodles or our vegetarian made with a homemade alfredo and sautéed spinach, mushrooms, and onions.

Chicken and Rice Deluxe Bake \$9

As a 2nd entree add \$4

With Salad & Bread

Ooey goeey comfort food at its best. Rice and chicken is mixed with a cream sauce and cheese, topped off with buttered crackers and baked to bubbly.

SOUPS SALAD SANDWICHES

Must order in quantities of 10-12 per choice
These are priced served on trays. To box individually, add .50 pp. Call to ask about our many options!

All options include chips or crackers and a cookie.

Sandwich & a Salad \$8

Soup with Sandwich or Salad \$10

All Three \$12

Veggie Sides

Steamed Seasonal Veggies Green Beans
Broccoli Casserole Fiesta Corn Casserole
Glazed Carrots Green Bean Casserole
Fresh Corn on the Cob (Seasonal) Mkt. price
Sautéed Summer Squash (seasonal)
Roasted Brussel Sprouts (seasonal) add \$1
Oven Roasted Asparagus (Seasonal) add \$1
Bacon Wrapped Green Bean Bundles add \$3

Starches Sides

Mashed Potatoes & Gravy Dressing
Macaroni & Cheese Roasted Red Potatoes
Baked Sweet Potato Sweet Potato Casserole
Garlic Mashed Potato Bake Wild Rice Pilaf
Hash Brown Casserole Baked Potato
Mashed or Baked Potato Bar add \$3
(Guests are invited to indulge in their favorite toppings such as crumbled bacon, cheeses, gravy, steamed broccoli, chives, etc.)

Salads

Strawberry Spinach Garden Cole Slaw
Deviled Eggs Pea Greek
Broccoli Romaine Crunch
Caesar Smashed Potato Pasta
Sassy Spring Seafood Caesar Pasta
Taco Cornbread Antipasto

Miscellaneous Add-Ons

Homemade Desserts \$2 & up
Cookies & Brownies \$1
Cupcakes \$1.50 & up
Tea/Lemonade/Water \$1
Punch \$2
Assorted Soda \$2