

## PANS

\$12 PER PERSON

CHICKEN SALAD, PULLED PORK, PIMENTO CHEESE, OR BLACKENED CHICKEN CEASAR SALAD  
SERVED WITH YOUR CHOICE OF BREAD, SIDE, AND COOKIE.

BREAD CHOICES: PUMPERNICKEL, CROISSANT, FOCACCIA, BRIOCHE, MULTIGRAIN, MARBLED RYE, OR  
GLUTEN FREE

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## HOT & COLD FINGER FOODS

PRICED PER FIFTY PIECE, WITH A FIFTY PIECE MINIMUM

FRUIT SKEWER	\$75	PETITE COOKIES	\$75
STUFFED MUSHROOMS	\$75	MEATBALLS	\$50
CHICKEN WINGS	\$50	JUMBO SHRIMP COCKTAIL	\$100
SPICY BEER CHEESE	\$50	CHEESEBALL	\$75
DEVILED EGGS	\$75	CHOCOLATE COVERED STRAWBERRIES	\$100
PETITE CROISSANTS	\$75	PETITE CHICEN SALAD CROISSANT	\$125
PETITE PEPPERONI ROLLS	\$100	CHICKEN TENDERS	\$100
PETITE CRAB CAKES	\$100	PETITE PIMENTO CHEESE CROISSANT	\$125
GALBI & CUBUMBER BITES	\$100		

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## THREE COURSE DINNERS

\*DINNER INCLUDES TEA OR LEMONADE, ADD \$2 PER PERSON FOR SODA

### THE MILLER

Garden Salad, Italian Dinner (Lasagna, Spaghetti, Alfredo, or House Rigatoni) served with your choice of bread and dessert.

**\$25 PER PERSON**

### THE GEVEDON

Garden Salad, Steak or Premium Seafood, served with your choice of vegetable, starch, and dessert.

**\$50 PER PERSON**

### THE CLARK

Garden Salad, Pork or Chicken served with your choice of vegetable, starch, and dessert.

**\$35 PER PERSON**

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## CHARCUTERIE

EACH TABLE INCLUDES AN ASSORTMENT OF MEATS, CHEESES, CRACKERS, SPREADS, FRESH AND DRIED FRUITS, OLIVES, AND PICKLES. ADD ON ANY HOT OR COLD FINGER FOODS FOR AN ADDITIONAL CHARGE.

### FULL TABLE

Feeds 50 - 75 people

**\$500**

### HALF TABLE

Feeds 25 - 40 people

**\$250**