

## *Party or Bridal Reception Package Prices*

60 persons and under - \$16.99 per person

61-200 persons - \$14.99 per person

201 and up - \$13.99 per person

Plus 09.25% sales tax and 20% service charge

(NOTE: Service charge is NOT gratuity – Gratuity payment at your discretion)

All prices include:

- |                             |           |                             |
|-----------------------------|-----------|-----------------------------|
| (1) Wedding Cake            |           | (2) Major Meat              |
| (1) Major Meat              |           | (8) Food or Drink Items     |
| (8) Food or Drink Items     | <b>OR</b> | And a Free Standard Groom's |
| And a Free Standard Groom's |           | Cake or Small Substitute    |
| Cake                        |           |                             |

Two of these items may be butlered if desired.

If a Picnic Basket is provided by the family, we will prepare it for the bride and groom to take on their honeymoon.

Included in price:

Forks, punch cups, dishes (glass or plastic – your choice)

All serving pieces (silver trays, chafing dishes, etc.)

All service personnel

Bride's family takes home extra food

We stay and clean up

Available at extra charge:

Round Floor Length Tablecloths - \$10.00 each

Rectangular Table Toppers - \$10.00 each

Rectangular Floor Length Tablecloths - \$20.00 each

Setting up or rearranging tables and chairs - \$250.00

We provide bartenders at a price of \$150.00 for a party.

The customer provides everything to stock the bar.

See Catherine for extras.

### *We also cater for*

Romantic Dinners for Two, Breakfasts (See Breakfast Menu),  
Ethnic foods of all kinds prepared home-style from scratch.

### *Salad Plate*

Choice of four different salads, rolls, tea, and one dessert  
\$12.00 per person plus 9.25% tax and 20% service charge

### *Dinner/Lunch/Brunch Buffets*

(Choose food items from ANY list)

Option A) 1 meat, 3 veggies (or 2 veggies and a salad), rolls, 2 desserts, and  
2 beverages: tea, coffee or lemonade

\$13.00 per person plus 9.25% tax and 20% service charge

Option B) 2 meat, 3 veggies (or 2 veggies and a salad), rolls, 2 desserts, and  
2 beverages: tea, coffee or lemonade

\$15.00 per person plus 9.25% tax and 20% service charge

Call for prices if group is under 40. Gratuity is not included in any prices.

### *Steak Dinners*

\$16.00 per person plus 9.25% tax and 20% service charge

Call Catherine for plated meal prices.

These items are to be provided by person(s) responsible for the event and  
are not included in prices:

Flowers (Fresh/Silk), Greenery to decorate food tables, Napkins, Toasting  
glasses, Cake toppers, Cake knives, Registry Book, Storage for extra food  
(i.e. foil, gallon bags, etc.)

Call Catherine for a list of reception locations that allow outside catering.

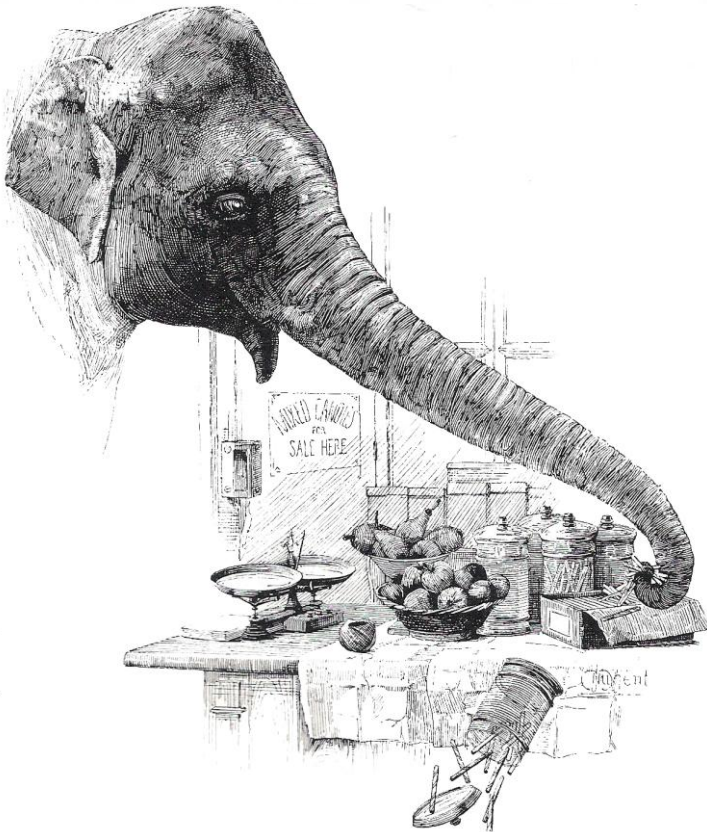
ASK US ABOUT OUR FISH FRY AND MOCKTAIL BAR!



Person(s) responsible for reception or party will be charged additional hourly charges after midnight if caterer and staff have to remain at the function. Person(s) responsible for reception or party will be expected to pay any service charge that is charged to Me and My Tea Room Catering for that site. A Fifty Dollar (\$50.00) security deposit holds date only. It does not apply to balance and is non-refundable if the event is cancelled. Total amount owed, menu changes, and head count due two weeks before event.

**No Exceptions!**

**FAILURE TO COMPLY COULD RESULT IN A CANCELLATION ON OUR BEHALF!**



A decorative border with intricate floral and vine patterns surrounds the text. In the center, there is a faint, large illustration of a rose with several leaves.

## *Major Meats*

Chicken Drummies

Fried- Lemon Pepper, Hot, Honey BBQ

Garlic Lime with chipotle mayo, Jerked

Breaded Chicken Fingers

With Honey Mustard, BBQ, or Ranch sauce

Marinated Beef Brisket and Baby Rolls

Pork Medallions in Olive caper Sauce

Beef Tenderloin in tiny rolls with tangy horsey sauce

Rosemary Apricot Pork Loin with Baby Rolls

Kebabs: Chicken Pineapple Kebabs, Pork Kebabs, Blackened Grilled  
Catfish Kebabs, Garlic Lamb Kebabs, Spanish Style Beef Kebabs with

Paprika Dressing

Texas Pecan Chicken Tenders

Chicken Tenders with Thai Sauce

Chicken Divan

Fig Glazed Pork Tenderloin

Beef Tenderloin with Tarragon Butter

Monterey Chicken Tenders

Tuscany Chicken

Pork Tenderloin with Mango Salsa

Crab Stuffed Chicken Breast or Tenders

Scallop Piccata with Sautéed Spinach

Stuffed Pork with Orange Peanut Sauce

Honey Marinated Pork Gremolata

Jerked Chicken Tenders

Boiled Shrimp with cocktail sauce

Pork aug Poivre with Baby Rolls

Beef Grillades and Gravy Spanish style over Grits or Potatoes

Kabab Koobldeh

Khoresh Bademjan

## *Major Meats*

### *Chicken*

Cape Fear Chicken Casserole  
Turkey and Dressing  
Half Rock Cornish Hen  
Chicken Tenders wrapped in  
bacon with chipped beef  
Crunchy Pecan Chicken  
Sherry Chicken  
Dijon Chicken  
Hawaiian Chicken  
Mexican Chicken  
Chicken Lasagna  
Chicken Piccata  
Chicken Divan  
Hidden Treasure (Chicken breast  
in phyllo dough stuffed with  
orange and cheese)  
Chicken Cordon Bleu  
Shirley's Italian Smothered  
Chicken  
Fried Chicken  
Balsamic Chicken with grapes  
and almonds  
Chicken with capers and olives  
Lemon Chicken Rolls  
Chicken Parmesan  
Chicken and Dumplings  
Tuscany Chicken

### *Beef*

Minute Steak with Gravy  
Beef Tips n' Rice  
Meatloaf  
Smoked Beef Brisket  
Corned Beef with Brown Sugar  
and Mustard  
Veal Parmesan

### *Pork*

Pork with Capers and Olives  
Peach Glazed BBQ  
Pork Chops  
Rosemary Apricot  
Pork Tenderloin  
Bourbon Braised Pork Chop  
Fried and Smothered Pork  
Chops  
Pork Tenderloin with fresh  
Mango Salsa

### *Fish*

Blackened Catfish  
Trout Meuniere  
Broiled Salmon with Honey  
Vermouth  
Salmon Croquettes with White  
Cream Gravy

Prime Rib, Beef Tenderloin, Baked Salmon and Steak prices to be  
quoted

Carving Stations: Beef Showboat, Ham, Turkey, Pork Showboat,  
Pork Tenderloin stuffed with crawfish dressing and laced with sugar  
cane syrup on side

### *Finger Foods*

Mashed Tater Bar with cheese, green onion, sour cream,  
and bacon bits

Pasta Bar with Pasta Alfredo Sauce (with or without Pesto), Meat

Sauce, and Marinara Sauce

Italian Meatballs

Wrangler Meatballs

Swedish Meatballs

Fresh Marinara Sauce Meatballs

Sweet and Sour Meatballs

Asiago Meatballs

Crawfish fried cakes with sauce

Chicken Quesadillas

Baked Crab Quesadillas

Monterey Chicken Quesadillas

Creole Chicken Quesadillas

Chicken Chili Corn Chip Pie

Shanghais Seared Tuna with hot aioli in pastry cup

Rotel Chicken Spaghetti

All American Meat Tray with Bread and Condiments

Italian Meat Tray: Salami, Ham, Beef, Pepperoni, Greek Olives,

Roasted Garlic or Red Peppers, Bread and Condiments

Whole, Poached or Smoked Salmon displayed with crackers,  
chopped eggs, red onion capers, cucumbers, and herbed cream  
cheese

Mini Burgers with ketchup, pickle, mustard, and mayo

Mini pulled Pork BBQ sandwiches with slaw and sauce on side

Mini Muffuletta

Mini pastry cups stuffed with Brie, caramel, sugar, and nuts,  
warmed.

Seafood or Crab aug Gratin

Seafood or Shrimp Newburg





### *Finger Foods*

Benedictines – open faced cucumber sandwich  
Cocktail Tomato stuffed with either: Salmon cream cheese, pesto  
rice, corn relish, bacon cream cheese or BLT  
Tuna Almond Tea Sandwiches  
Pimento Tea Sandwiches  
Chicken Salad in pastry cup or sandwich:  
Rosemary Smoked Almond, Curry Fruit, Tarragon/Sour Cream,  
Mrs. Dash, or Original  
Burrito Rollup with Salsa  
Sausage and Cheese Stuffed Mushroom  
Mushroom stuffed with Spinach and Three Cheeses  
Egg and Olive Sandwiches  
Cream Cheese pecan and Date Tea Sandwich  
Devilled Ham Salad tea sandwich  
Cocktail Wiener in puff pastry  
Sushi  
Shrimp Ceviche Shooter  
Big Ham, Beef, or Turkey Sandwiches  
Crostoni Bar with black and green olive tapenade, sun dried tomato  
pesto, regular pesto, and fresh Bruschetta bread  
Bacon Cheese Onion Dip  
Spinach Crawfish Bruschetta  
Caramelized Onion and Bacon Twice Baked Mini Taters  
Fig Glazed Pork with Honey Brie on Bruschetta Bread  
Water Chestnuts wrapped in bacon  
Ham and Cheese Pinwheels  
Crab Rangoon with sauce  
Herb Savories  
Sausage Stroganoff as a dip, over rice, noodles, or in a pastry cup  
Fruit topped Canapes on sweet bread  
Pad Thai

### *Finger Foods*



Bacon or Feta Cheese and Spinach Spanakopita Triangles  
Asparagus wrapped in ham and marinated  
Crab Cake with Lemon Dill Sauce or Remoulade Sauce  
Eggplant Sandwiches with Pesto Mayo and Tomato  
Mini Tomato and Goat Cheese Sandwich  
Crawfish or Shrimp Etouffee over rice in chafing dish  
Seafood Gumbo over rice served in chafing dish  
Crawfish Elegant served in mini pastry cups or  
in chafing dish with crackers  
Smoked Salmon Brie Round with crackers  
Cajun Shrimp and Grits Bar with cheese and onions on the side  
Crab Meat Catherine in chafing dish with toast points  
Smoked Salmon Pinwheels  
Asparagus Gorgonzola Pinwheels  
Shrimp Georgie Porgie  
Olive Pinwheel, Ham Salad Pinwheel  
Caesar Salad in pastry cups  
Sausage Balls  
Armadillo Eggs  
Jalapeno Cheese Bites  
Crab Mousse in shell mold  
Deviled Eggs  
Jalapeno Poppers stuffed with cheese and breaded  
Salmon in fill cup with cucumber sesame salsa  
Eggrolls with soy, sweet and sour, hot mustard, and condiments  
Spicy Stuffed New Potato with either cashew tarragon sauce, ham  
stuffing, or cheese, bacon, and sour cream  
Mini Natchitaches Meat Pies  
Sausage and cheese or beef and cheese pinwheels  
Almond Stuffed Dates wrapped in bacon  
Pimento Cheese in toast cups

## *Finger Foods*

Savory Phyllo Triangles

**Various Fruit Displays** with or without:

Chocolate Fondant, Kahlua Dip, Amaretto Dip, or Toffee Dip

Watermelon Boat

Shirley's Italian Sausage Sauce over Polenta or on Pasta Bar

Turkey Blue Cheese Tea Sandwiches

Bruschetta with Eggplant Salsa and Portabella Mushrooms

Bruschetta with Goat Cheese and Peppers and Olives Mixture

Citrus Shrimp Bruschetta

Fresh Tomato Bruschetta

Mushroom Tarts

MVP Pasta Salad

Country (or Regular) Ham and Biscuits with Jezebel Sauce

Creamed Shrimp and Artichoke Bottoms win chafing dish with  
crackers or toast

Cream Cheese Puffs filled with ham salad or chicken salad

Chicken Spinach Rolls

Salmon Rose in fill cup with chives and cream cheese

Stuffed Grape Leaves

Corn Fritters topped with sour cream and avocado

Chocolate Covered Strawberries

Relish Tray with olives, pickles, marinated peppers, and artichokes

Spinach Dip and Hawaiian Bread

Hot Artichoke Dip either plain, with spinach, or with shrimp served  
with crackers, French bread, or melba toast

Baked Mexican Spinach Dip

Black-Eyed Pea Dip

Broccoli Salad

Summer Corn Salad

Black Bean Salsa Dip with chips

Thai Ceviche with Coconut

## *Finger Foods*

Choice of four veggies with dip

Veggies: Asparagus, Snow Peas, Broccoli, Yellow Squash, Zucchini,  
Blanched Green Beans with Feta Cheese Sauce, Cauliflower, Cherry  
Tomatoes, Carrots, Cucumbers, and Celery

Dips: Curry, Cucumber, Ranch, Blue Cheese, and Honey Mustard

Vegetarian Sandwich

BBQ Tini

Beef Tenderloin with mustard, caper horsey  
sauce on Bruschetta or Croissants

Mini Meatball Sandwich

Dry Rubbed Polish Kielbasa Sausage

Toasted Ravioli with marinara

Stuffed Snow Peas with Crab

Shrimp with Caper Sauce in pastry cup

Grilled Cuban Sandwiches

Praline Bacon

Mini Beef Pesto Panini

Mushrooms Stuffed in Brie Puff

3 Cheese Mini Macs

Warm Leek and Goat Cheese Dip

Bagel Chips with Ricotta and Chive and Puree Prosciutto Mini

Biroche Lobster Rolls

Spanish Devils

Ginger, Beef, and Pork Toast

Filipino Eggrolls



## *Finger Foods*

Roast Beef Tea Sandwich with tarragon cream cheese

Honey Roasted Onion Tart

Honey Vermouth Salmon Burchette

Seafood Tostada Bites

Phyllo Wrapped Asparagus

Cheese and Apple Cups

Spicy Black Bean Rolls

Amaretto Fruit Dip with Angel Food Cake

Phyllo Turnovers with Butternut Squash and Gruyere Cheese

Three Beer Brisket Sandwich with Spanish Aioli

Chicken Satay on Stick

Gado Gado with Tomatoes, Green Beans, potato, cucumber, egg,  
bean sprout, tofu, peanut sauce and sambel

Fried Plantains with Garlic Ketchup or Chili Sauce

Muffuletta on a Stick

Pecan-Havarti Quesadilla with Pear Preserves

Lemon-Dill Chicken Stuffed Eggs

Truffles with Goat Cheese, Gorgonzola, and Feta

Sweet Potato Bar with cinnamon, butter, brown sugar,  
marshmallows, and pecans

Crab gazpacho shots

Oyster Rockefeller Bacon or Sardo or Spicy Butter

Ginger Shrimp Pot Stickers with Spicy Peanut Sauce

Baba Gnanoush

Chipotle-Lime Crab Crisps

Mini Chicken Fajita Taco with Pico de Gallo and Avocado

Crostini with Gorgonzola, Caramelized Onions and Fig Jam

Quail Legs or Breast wrapped in Bacon

Tomato Soup Shooter with Grilled Cheese Sandwich

Choice of 3 Finger Sandwiches

## *Finger Foods*

Antipasto Tray

Crabbles

Blue Cheese Spread on Belgium Endives

Old Family Ham with rolls

Phyllo Sausage Cups

Spicy Olive Tapenade on Boston Leaf Boats

Baked Brie with Golden Raisin Compote on Baguette Slices

Creamy Salmon Dip

Goat Cheese and Caramelized Onion Tarts

Mini Pizzas: Pepperoni or Cheese

Open Faced Tomato Sandwich with basil and mayo or eggplant

Pasta Salad with curry dressing (goo)

Meat or Veggie Lasagna

Chilled Hunan Noodles with Peanut Sauce

Spaghetti with Chicken and lemon caper cream (Hot!)

Stacked Caviar Dip served with crackers, toasted points, or cold  
sliced baked tater

Mayo, Shrimp, and Ham Kabobs with watermelon salsa

Crab Stuffed Mushrooms

Greek Penne Salad

Zucchini Tomato Bites

Quiche

Brie and Pear Pizza

Chili Veggie Kabobs

Guacamole Rolls

Chili in pastry cup

Greek Pizza

Aunt Betty's Corn Dip

Tamales

Veggie Bar (Chopped veggies on a cream cheese brownie)

Snow Peas stuffed with crab



### *Action Stations*

**Chinese Station** including fried rice with egg, peas, broccoli, onion, pork, shrimp, and shredded carrots  
(can serve in little Chinese take-out box)

**Omelet Station** (Cooked on site)

**Crab Cakes Station** (Cooked on site) with choice of sauces

**Fried Chicken Station**

**Action Pasta Station** with Penne or Bowtie Pasta  
Meat, Fresh Marinara or Alfredo Sauce with choices  
of beef, shrimp, chicken, mushrooms, basil, onion, bell pepper, etc.

**BBQ Nacho Station** with BBQ, Sour Cream, Shredded Cheese,  
Cheese Sauce, Jalepenos, Chips, Olives, etc.

**Fajita Station** with Beef or Chicken, Flour Tortillas, Pico de Gallo,  
Cheese, Tomatoes, Sour Cream, Guacamole, and Shredded Lettuce

**Big Fruit Displays are also available.  
Ask Catherine about budget menus.**



## *Cheese Balls*

Pistachio Cheese Ball

India Curry Cheese Ball

Chicken Olive Cheese Ball

Bird's Nest (cheddar and nuts with strawberry jam center)

Brie in Puff Pastry with regular, brown sugar, or walnut caramel top

Pears/Caramel Brie in Puff Pastry

Cranberry Brie in Puff Pastry

Assorted Cheese Cube and Crackers or Hunks of Cheese

Pineapple Cheese Ball

Chipped Corned Beef Cheese Ball

Cheddar Walnut Torte

Italian Pesto Cheese Torte

Showstopper Torte

Goat Cheese Torte

Fruit and Cheese Log

Peppery Cheese Log

Devilled Cheese Log with pepper jelly

Blue Cheese Spread

Heart Shaped Couer a la Crème with cucumber slices

Artichoke Cheesecake with toasted points

Herbal Brie in Puff Pastry

Honey and Almond Brie

Basil Cheese Roulade

Curry Cream Cheese Spread

Beale Street Cheese Ball

Chocolate Chip Cheese Ball with Chocolate Wafers

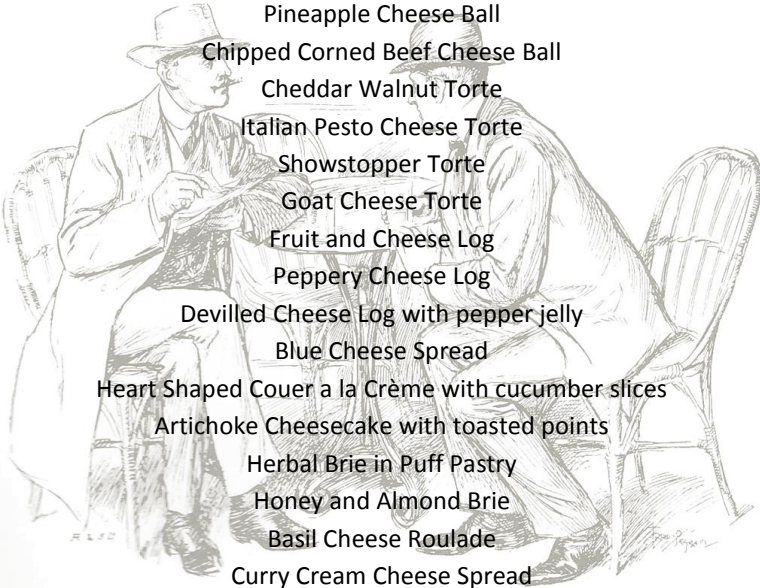
Date Walnut and Blue Cheese Ball

Bacon Cheddar Onion Ball

Micro Sampler Cheese Display (pick three above)

Example: Cheese Cubes, Herbal Brie in Puff Pastry, and India Curry

Cheese Ball with crackers



### *All Occasion Cakes*

Pineapple Amaretto	White Chocolate with/without almonds
Raspberry Swirl	Italian Butter Cream
Banana Nut	White, Marble, or Chocolate
Peach Sage	Cake
Chocolate Cherry	Coconut Pound
Fresh Strawberry	Red Velvet
Orange Almond	Lemon Poppy Seed
Tiramisu	Dark Chocolate Amaretto
Carrot	Peanutty Layer Cake
Prune	Chocolate Fudge
Caramel	Fresh Apple
Lemon	Sour Cream
Plain Old White Cake	



Fillings: Amaretto Cream, Chocolate Turtle, Cream Cheese, Tiramisu, Pineapple, Raspberry, Strawberry, Fresh Fruit



*No fondant cakes, but  
can do fondant trimming and design*



If cake is not a part of the package plan and you are ordering wedding cake alone, price is: \$2.00 per slice.

### *Punches*

Southern Mint Punch	Frozen Strawberry Punch
Miss Kitty's Frozen Tea	Mock Champagne
Walker Punch (Best)	Raspberry Citrus Punch
Savannah Punch (Best)	The Floating Fruit Punch
Almond Wedding Punch (any flavor)	(Oranges, Lemon, Lime, Cherry)
White Grape and Ginger Ale	Sunshine Punch
Sherbet and Ginger Ale	Spring Cooler Punch

## *Salads*

- |   |  |
|---|--|
| Mediterranean Tabbouleh Salad                         | Carrot Raisin Salad  |
| Summer Corn Salad                                     | Spinach Salad  |
| Broccoli Salad  | Pears and Cheese Salad   |
| Spring Green Salad with choice of dressing            | Congeaed Salad (varied)  |
| Greek Pasta Salad                                     | Catherine's Cranberry Salad  |
| Shrimp Remoulade                                      | Ambrosia Salad   |
| Cucumber Salad  | Orange Mello Salad   |
| Lebanese Salad and Dressing                           | Frozen Fruit Salad   |
| Wedge Salad with Blue Cheese, Purple Onion, and Bacon | Tropical Fruit Salad   |
| Coleslaw  | Marinated Shrimp Salad over Boston Lettuce                                 |
| Bachelor Salad  | Caesar Salad   |
| Chicken-Orzo Salad with Goat Cheese                   | Bibb Lettuce with Sprouts, Endives, Raspberries, Blackberries, and Walnuts |
|   | Greek Salad with Anchovy Aioli   |

## *Assorted Sweets*

- |                              |
|------------------------------|
| Chocolate Coffee Cheese Cake |
| Mini Pecan Pies              |
| Lemon Bars                   |
| Fresh Strawberry Tarts       |
| Royal Cookies                |
| Mini Cheese Cakes            |
| Rum Balls                    |
| Chess Squares                |
| Lime Shooters                |
| Tiramisu Shooters            |



## *Veggies*

Crazy Cauliflower  
Tomatoes Rockefeller  
Crazy Basil Tomato  
Italian Spinach  
Twice Baked Potato  
Green Bean Casserole  
Green Bean Bundles  
Fried Green Tomato (In Season)  
Spiced New Potatoes  
Broccoli 'n Cheese  
Wild Rice and Wild Mushrooms  
Purple Hull Peas  
Cabbage  
Macaroni 'n Cheese  
Asparagus D'Jonnaise  
Sweet Potato (candied)  
Summer Corn Salad  
Old South Corn Pudding  
Sunday Squash  
Grilled Mixed Veggies  
Squash Casserole  
Fresh Butter Squash  
Artichoke Bottom with Lemon  
Parmesan  
Roasted Cauliflower with  
Parmesan  
Roasted Root Veggies Medley  
Fresh Corn and Zucchini  
Sweet Potato in Orange Shells  
Asparagus with Red Onion in  
Orange Vinaigrette  
Baked Tomatoes – Italian  
Baked Greens Parmesan  
Potato Salad  
Mashed Taters 'n Gravy  
Pecan Rice  
Baked Beans  
Hash Brown Casserole  
Zucchini Bake  
Carrot Soufflé  
Fresh Eggplant Casserole  
Creamed Mushrooms  
Scalloped or aug Gratin  
Potatoes  
Sour Cream New Potatoes  
Yellow Rice  
Pineapple Cheese Casserole  
Hot Fruit Compote  
Baked Apples  
Eggplant Tumbet  
Okra and Tomatoes  
Fried Sweet Potatoes  
Summer Squash with Cherry  
Tomatoes and Basil Butter  
Asparagus or Zucchini Casserole  
with hominy  
Lima Bean Casserole Bake



## *Desserts*

### *Cakes*

Walnut Cake with Pears  
Catherine's Cheesecake  
New York Cheesecake  
Lemon Cheesecake  
Oreo Cheesecake  
Red Velvet Cake  
Strawberry Shortcake  
Caramel Cake with Chocolate  
Fudge Icing and Caramel Icing  
(1/2 of each)  
Coconut Cake  
Pineapple Coconut Cake  
Chocolate Decadent Cake  
Peach Sage Cake

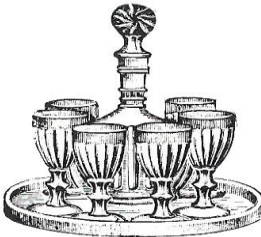
Chocolate Rum Cake  
Homemade Pound Cake with  
Lemon Curd and Fresh Fruit (In  
Season)  
Fresh Strawberry Cake  
Dark Chocolate Amaretto Cake  
Chocolate Mint Torte Cake  
Peanutty Layer Cake with  
peanut Coconut Frosting or  
Filling  
Tiramisu Cake with Filling in  
White Chocolate or Chocolate  
Sauce

### *Pies*

Chess, Pumpkin  
Fresh Strawberry  
Peanut Butter Fudge  
Blueberry, Apple  
Rum Pecan  
Lemon Meringue  
Sweet Potato  
Cherry

### *Others*

Banana Pudding  
Red Velvet Cherry Torte  
Crepe Banana Foster  
Chocolate Bread Pudding with  
Mint Whipped Cream  
Lemon Blueberry Bread  
Pudding with Blueberry Sauce  
Coastal Lemon Buttermilk Tart  
Key Lime Shooter  
Mini Raspberry Tiramisu Bites  
Chocolate Coffee Cheese Cake  
Tartlets



### *Cobblers*

Apple, Peach, Cherry, Blackberry, and Mixed Berry

*Brunch*  
*Main Entrée*

Shrimp Remoulade Salad  
Shrimp and Crabmeat aug Gratin  
Penne with Crawfish and Sun  
Dried Tomatoes  
Chicken Salad  
Seafood Crepe  
Vicksburg Brunch Casserole  
Chicken En Croute  
Chicken Artichoke Crepe  
Shrimp Jambalaya  
Crabmeat and Eggs New Orleans  
Ham and Biscuits  
Sausage Stroganoff

Southwestern Fried Chicken Salad  
Creamed Shrimp and Artichoke  
over Pasta  
Wonderful Beef Pies  
The Sea of Tranquility Seafood in  
Rankin  
Fresh Strawberry French Toast  
Casserole  
Homemade Quiche: Sausage,  
Cheddar, Spinach, Ham and Swiss,  
Wild Mushroom, Crab and  
Asparagus

*Veggies*

Roasted Shallots and Blue Cheese with  
Farfalle and Asparagus  
Bechel Tomato Rockefeller  
Wild Mushroom in Asparagus  
Asparagus Tart  
Hash Brown Potatoes  
Deville Eggs with Mushrooms  
Crazy Basil Tomatoes  
Garlic Cheese Grits  
Holiday Breakfast Casserole



*Other*

Magnolia Delight (4 salads):  
1. Chicken Salad  
2. Cranberry Salad  
3. Summer Corn Salad  
4. Broccoli Salad  
with Strawberry Sauce  
Pineapple Cheese Casserole  
Fresh Fruit  
Festival Fruit Compote  
Cream Cheese Danish  
Baked French Toast



*Salads*

Radicchio Grapefruit and  
Spinach  
Broccoli, Summer Corn  
Congealed, Cranberry  
Frozen Fruit, Tropical  
Potato, Green  
Frozen Apricot  
Spinach and Strawberry

*Breakfast Menu*

Egg and Sausage Casserole, Ham, Bacon, Biscuits, Gravy, Fresh Fruit Bowl, Spicy Hash Browns, Jelly, Milk, Orange Juice, Coffee

Buffet for sixty or more

\$8.00 per person plus 9.25% tax and 20% service charge



# *Notes*