

Catering the Best Food in Town

Chef Peoples has worked in the catering business for 48 years.

Catering parties with guests from 50 to 5000

Member of the American Culinary Federation, Inc ©

We Offer Vegan Friendly Options

Continental Breakfast

Danish, Muffins, Fresh Fruit, Juice and Coffee

Breakfast

Eggs, Bacon or Sausage, Grits, Fresh Fruit, Biscuit or Toast, Juice and Coffee

Breakfast Buffet

Omelets, Hash Browns, Grits, Two Meats, Biscuits, Fresh Fruit, Muffins, Danish, Juice and Coffee

Sandwich Buffet

Sliced Turkey, Ham, and Roast Beef ~ Assorted Breads ~ Sliced Cheddar and Swiss ~ Lettuce and Tomatoes ~ Potato Salad ~ Slaw ~ Pickle Spears ~ Brownies \$9.50 per person

\$11.00 per person

\$12.50 per person

\$12.25 per person



All Day Menu

Lunch Entrees

| Grilled Chopped Sirloin | \$12.50 |
|---|---------|
| Boneless Breast of Chicken on Rice | \$12.75 |
| Beef Tips and Rice or Noodles | \$13.50 |
| Turkey and Dressing | \$12.75 |
| Sliced Roast Beef with Brown Gravy | \$13.50 |
| Baked Red Snapper with Lemon Butter Sauce | \$16.00 |
| Boneless Pork Loin with a Pineapple Sauce | \$13.75 |
| Smoked Pork Chops with Apple Glaze | \$14.50 |
| Country Fried Steak | \$13.25 |
| Prime Rib | \$17.50 |
| Beef Tenderloin with Mushroom Sauce | \$18.50 |
| Cornish Hen | \$17.00 |
| Chicken Kiev | \$16.25 |
| Filet Mignon 6oz | \$20.00 |
| Veal Cutlet | \$15.00 |
| Chicken Breast Supreme | \$15.00 |
| Chicken Cordon Bleu | \$15.00 |
| Chicken Breast Florentine | \$15.25 |
| Baked Chicken (Bone-In) | \$12.25 |

Served on Disposable Plates With Disposable Cutlery and Napkins

**China Service Available for an Extra \$6.00/Person for Lunch or Dinner and

\$4.50/Person for Receptions

10% Sales Tax and 20% Gratuity Will Be Added to Your Total

Each Entrée is served with 2 Vegetables, Salad, and Choice of Dressing, Rolls with iced Tea and Punch





Vegetables

Candied Yams Broccoli Casserole **Baby Glazed Carrots Baked Beans Black Eyed Peas Green Bean Casserole Vegetable Medley**

Rice Pila **Squash Casserole Buttered Noodles Buttered Corn** Macaroni and Cheese **Dilled Roasted Potatoes Broccoli Spears**

Green Beans Almandine Potatoes Au Gratin Wild Rice **Broccoli with Cheese Sauce** White Rice **Green Lima Beans Cajun Grilled Vegetables**

Pasta Bar

Fettuccine Alfredo, Bowtie Pasta with Marinara Sauce, and Pasta Salad Toppings: Shredded Parmesan, Scallions and Sundried Tomatoes

Salads

Tossed ~ Shrimp ~ Chef ~ Potato ~ Pasta ~ Waldorf ~ Chicken ~ Walnut ~ Seafood ~ Spinach ~ Tuna

Desserts

Peach Cobbler ~ Pecan Pie ~ Banana Pudding ~ Fresh Coconut Cake ~ Cheese Cake with Toppings ~ Strawberry Short Cake ~ Apple Pie

| Salad Plate | \$11.50 per person |
|-------------|--------------------|
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Chicken, Pasta, and Tuna Salad with Sliced Tomatoes

Boxed Lunch \$10.50 per person

Sandwich, Chips, Fresh Fruit OR Salad, Dessert

\$18.50 per person Bar B Q Buffet

Pulled Pork, Baby Back Ribs, Chicken, Baked Beans, Corn on the Cob, Cole Slaw, and Potato Salad

| Buffets | per Person |
|------------------|------------|
| 1 Meat, 2 Sides | \$12.75 |
| 1 Meat, 3 Sides | \$16.75 |
| 2 Meats, 2 Sides | \$19.75 |

10% off for all Church Groups





