



Full Service Catering & Event Planning

Weddings, Corporate Events and so much more!!!

We are your biggest asset and partner in planning your wedding or other unique event. We listen to your ideas and draw from our combined 30 years of experience to make it a reality. We love what we do!! Our dedication shows in our skillful attention to your desires and details.

Allow us to assist in planning your event.

Together we can make your day a success!

*Call for a **free** consultation!*

We look forward to sharing in your special day!

Denise C. Broome

Michele Simpson

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Budget Friendly Menu

*Choose 5 items from the following list for
\$16.95 per person plus tax and service fee*

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Assorted Fresh Veggies with Ranch Dip

Assorted Fresh Fruit with Almond Dip

Assorted Cheese Cubes or Homemade Cheeseball with crackers

Buffalo Chicken Dip with chips

Spinach Artichoke Dip with chips

Mexican Dip with chips

2" Mini Subs with condiments
(turkey and ham w/cheddar cheese)

Cocktail Croissants filled with our Homemade Chicken Salad
or Pimento Cheese

Pasta Salad

Italian, Swedish or BBQ Meatballs

*Includes: Tea, Lemonade and Water
And*

All Disposable Plates, Utensils, Napkins and Cups

Great for Mid-day Receptions!

Catering Menus

Entrée Options:

Garlic Parmesan Chicken
Pecan Crusted Chicken
Lemon Pepper Chicken
Chicken and Waffles
Chicken n' Dumplins
Chicken Piccata
Rosemary Chicken
Southwestern Chicken
Honey Dijon Chicken
Teriyaki Chicken with Pineapple & Peaches
Spiral Honey Ham

Shrimp and Grits
Turkey Breast
Fajitas/Tacos – Chicken or Beef
Roasted Pork Loin
Pulled Beef or Pork
Beef Tips and Gravy
Country Style Steak and Gravy
Pot Roast with Carrots
Beef or Chicken Stir Fry
Flank Steak w/Orange Mango Salsa

Carving Station: *w/condiments and rolls (Ham, Turkey, Roast Beef, Pork Loin, or Flank Steak)*

Pre-Carved/Display: *Served Cold w/condiments and rolls (Ham, Turkey and Roast Beef)*

Also available (check Market Price): Crab Cakes, Low Country Boil, Salmon

Side Options:

Mashed Potatoes
Loaded Mashed Potatoes
Baked Potato Bar w/toppings
Hash Brown Casserole
Bacon Ranch Potatoes
Rice Pilaf
Confetti Rice
Corn
Corn on the Cob
Baked Macaroni and Cheese
Sweet Potatoes
Sweet Potato Bar w/toppings
Sweet Potato Casserole

Green Beans
Steamed Cabbage
Roasted Vegetable Medley
Marinated Asparagus (roasted or steamed)
Steamed Broccoli or Cauliflower w/cheese
Collard Greens
Shrimp and Grits Bar with toppings
Egg Noodles
Baked Beans
Honey Glazed Baby Carrots
Red Beans and Rice

Soups and Salads:

Garden Salad with assorted dressings
Pear and Walnut Salad
Strawberry and Spinach Salad
Caesar Salad
Potato Salad
Broccoli Salad

Olive Garden Salad
Italian Pasta Salad
Corn Salad
White Slaw/Red Slaw
Caribbean Slaw
Fruit Salad

Tomato Basil Soup
Chicken Noodle Soup
Chili Beans
Broccoli Cheese Soup

Gumbo
Potato Soup
Chicken 'n Dumplins

Pasta Selections:

Lasagna
Cheese Ravioli in Marinara Sauce
Ravioli in Marinara (Meat)
Cheese Stuffed Tortellini
Baked Spaghetti
Chicken Alfredo with Steamed Broccoli
Spinach Stuffed Ravioli w/Alfredo

Penne Pasta (Red or White sauce)
Spaghetti with Meatballs
Baked Ziti

Seafood:

Shrimp Cocktail
Shrimp and Grits
Low Country Boil

Crab Cakes
Salmon

Heavy Hors d'oeuvres and Appetizer Ideas

Grazing Table – assorted meats, cheeses, crackers, nuts, pretzels and relishes garnished with fruit

Cheese Ball with Crackers:

Pineapple and Jalapeno
Strawberry and Cheddar Ring

Dill Pickle and Ham
Pimento Cheese Rolled in Bacon

Hot Dips with Chips:

Spinach Artichoke
Creamed Beef
Shrimp and Crab

Mexican
Buffalo Chicken

Chicken Strips with assorted sauces

Meatballs (*Italian, Swedish, BBQ*)

Stuffed Mushrooms

Fruit Shooters with dip

Veggie Shooters with dip

Anti-Pasta Skewers

Mini Croissants with homemade *Chicken Salad or Pimento Cheese*

Phyllo Shells stuffed with *w/chicken salad, pimento cheese, crab salad, shrimp salad*

Pretzel Bar w/assorted sauces (*cheese, spicy mustard, cinnamon*)

Pre-carved Meats w/rolls and condiments

Assorted pre-made Deli Subs

Mini Country Ham Biscuits

Shrimp Shooters

Soups with toasted mini grilled cheese

Assorted Sliders (*hamburger, chicken, pulled pork, veggie*) with toppings

Passed Appetizers work great for your guest during *Cocktail Hour*

Popular Menu Options

House Favorite

Garlic Parmesan Chicken
Pot Roast with Carrots
Mashed Potato Bar
Green Beans
Garden Salad
Rolls

Southern Style BBQ

Shredded Pork with Buns and Red Slaw
Choice of 2 sides

Italian Your Way

Grilled Chicken Strips with Alfredo Sauce
Meatballs with Marinara
Penne Pasta
Garden Salad *or* Olive Garden Salad
Breadsticks

Home Cookin'

Pot Roast *or* Beef Tips with Gravy
BBQ Chicken
Mashed Potatoes *or* Egg Noodles
Green Beans
Roll

Asian Themed

Grilled Teriyaki Chicken w/Peaches and Pineapple
Asian Vegetable Medley
Confetti Rice

Mexican Fiesta

Beef and Chicken Tacos *or* Fajitas
Shredded Lettuce, Cheese, Salsa
Jalapenos, Diced Tomatoes, Sour Cream
Queso with Tortilla Chips

All American

Grilled Hamburgers and Hot Dogs w/Buns
Lettuce, Tomato, Cheese, Onions
Chili and White Slaw
Your Choice of 2 sides

Popular Menu Options

Shrimp and Grits

Stone-Ground Grits with Shrimp
Salsa, Bacon, Butter, Jalapenos, Shredded Cheese,
Diced Ham, Diced Tomatoes, Hot Sauce

Chicken and Waffles

Sweet Waffles served with Crispy Chicken Breast
Chicken Gravy and Spicy Syrup
Hash Brown Casserole
Green Beans

Low Country Boil

Classic Low Country Boil with New Potatoes, Kielbasa Sausage,
Corn on the Cob and Shrimp
Cajun Rice and Beans
Cornbread

Pasta Bar w/Pizza

“Italian Your Way menu” *PLUS* Pizza
Create your own Pizzas for your guests to enjoy

Spiral Ham Station

Spiral Ham with Yeast Rolls, Spicy Mustard and Mayo
Your Choice of 2 sides

Chili Bean Bar

Chili Beans, Tortilla Chips and Cornbread
Toppings include: Shredded Cheese, Sour Cream, Jalapenos, Fritos, Hot Sauce

Mac and Cheese Bar

Creamy Homemade Mac and Cheese
Toppings include; Bacon, Diced Ham, Jalapenos,
Diced Kielbasa, Crumbled Doritos, Pepperoni

Catering Information

Menu:

This Sample Menu is designed to assist you in creating your reception vision to fit your style, taste and budget. We can customize and create each menu to cater to your guests and your wishes.

Tastings:

We would love to have you visit us for a tasting, FREE of charge (up to 4 people).

Pricing:

All menus will be charged a 20% service charge and also state taxes will be added. Service charge for events includes delivery, buffet linens, disposable dinnerware, set up, servers to maintain buffet with clean up. Additional servers may be required for plated dinners and/or events with china.

Contracts/Payment:

For each event booked, a contract will be signed along with a deposit of \$250.00. This is a non-refundable deposit that goes towards your event balance. Your final headcount and final balance will be due 2 weeks prior to your event. If paying by credit card, there will be an additional 3% credit card fee for this transaction.

For your Health:

Due to State and Local Health Department laws, service times are limited to no more than two hours per function.

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Most Requested Appetizer and Dinner Pricing

Our Signature "Grazing Table"

Lemonade

with

1 Entrée, 2 Sides, Garden Salad, Rolls, Beverage

On China - \$26.95 plus tax and gratuity

On Our Specialty Faux China - \$21.95 plus tax and service fee

OR

Our Signature "Grazing Table"

Lemonade

with

2 Entrées, 2 Sides, Garden Salad, Rolls, Beverage

On China - \$28.95 – plus tax and gratuity

On Our Specialty Faux China - \$23.95 plus tax and service fee

All Menus Include:

Sweet, Unsweet Tea, Lemonade and Water

*Coffee (extra charge)

*Soft Drinks (extra charge)

Sales Tax is 7%

Service Fee is 20%

Discounts given for Children ages 10 and under = ½ price on menu

Children ages 5 and under = Free

Discounts given for Military

