



Corporate Catering Menu

Minimum 30 Guests

*All items are packaged in disposable trays and priced for pick up.
Delivery and wait service available; pricing is listed below.*

Buffet-Style - \$24 per person

Includes disposable plates, napkins, and cutlery. Gluten-Free options available

- Rolls with Butter

Italian Classics

- Chicken Parmesan
- Eggplant Parmesan
- Buttered Noodles
- Garden Salad
- Fresh Fruit Salad
- Rolls with Butter

Southern Classic

- House-Smoked Pulled Pork
- Lemon Roasted Chicken Breast
- Creamy Macaroni & Cheese
- Gingered Carrots
- Fresh Fruit Salad
- Rolls with Butter

American Classic

- Roast Beef
- Roasted Balsamic Chicken Breast
- Roasted Green Beans with Olive Oil
- Mashed Potatoes
- Fresh Fruit Salad

Wrap & Pasta Lunch

- Assorted Wrap Platter
- Baked Ziti
- Garden Salad
- Fresh Fruit Salad

Artisan Pizzas and Wings

- Artisan Pizzas on our Sicilian Style Crust
- Smoked Chicken Wings with house Bleu Cheese celery and carrot sticks
- Garden Salad
- Fresh Fruit Salad

Enhancements & Extras

Coffee & Tea Service - \$3 per person

Locally roasted coffee and assorted teas, served with cream, sugar, and disposable cups.

Desserts

- Cookie & Brownie Platter – \$3 per person
- Custom Cakes & Cupcakes available through *Sugarmama's Bake Shop*

Wait Service & Staffing

*Professional servers are available for both **on-site** and **off-site** events.*

Rate: \$60 per hour, per server

Minimum: 2-hour service requirement

Recommended staffing guidelines are 2 servers for the first 50 guests, plus 1 additional server for every 50 guests thereafter

Fine Print

- To reserve a date, a 30% deposit is required. Events exceeding \$1,000 will also require a signed contract in addition to the deposit.
- Final head count and final payment are due 10 days prior to the event.
- Prices do not include 8% sales tax or gratuity.
- Delivery starts at \$85 and varies with location and menu selection.