



thesouthernpalate.net - southernpalate1014@gmail.com
(912) 412-8554

Breakfast

Minimum required

Appropriate condiments included.

All disposables included (cups, plates, forks, napkins)

25% service charge added to total.- \$30.00 delivery fee if no service needed.

Continental

\$11.00pp (per person)

Fresh Fruit - Assorted Pastries & Biscuits - Juice or Coffee

Traditional

\$18.00pp (per person)

Grits - Country Potatoes - Fresh Baked Biscuits - Scrambled Eggs - Fresh Fruit

Sausage - Bacon - Juice or Coffee

Individually Boxed 2 Go

\$13.50pp (per person)

Breakfast Sandwich

(chicken,sausage or bacon egg & cheese) - Fresh Fruit - Juice

Brunch

\$25.00pp (per person)

Low Country Shrimp & Grits

Crispy Chicken Tenders & Waffles (red velvet +\$2.00)

Egg & Cheese Casserole

Country Potatoes

Fresh Cut Fruit

Assorted Pastries

Juice, Iced Tea or Coffee

Lunch 18/ Dinner 30

Minimum required

2 Entrees, 3 sides + beverage

Appropriate condiments included – All disposables included (cups, plates, forks, napkins)

25% service charge added to total – \$30.00 delivery fee if no service needed.

Entrees

Herb Roasted Chicken (Mixed Pieces)

Southern Fried Chicken (Mixed Pieces)

Old Fashioned Meatloaf

Crispy Fried Chicken Fingers

Beef or Vegetarian Lasagna

BBQ Pulled Pork

Cornmeal Fried Whiting

Tuscan Chicken Breast (spinach, tomatoes, mushrooms)

Sliced Roast Beef w/Gravy + \$2.00

Lemon Dill Salmon +\$3.00

Fried Flounder +\$2.00

Sliced Turkey Roast \$2.00

Jumbo Fried Shrimp +\$2.00

Low Country Shrimp & Grits, 1 side +\$2.00

Sides

Wild Rice Pilaf – Tri Pasta Salad – Homemade Mashed Potatoes – Yellow Rice

Steamed Broccoli – Garden Salad – Broccoli Casserole (+.50) – Fruit Salad

Savannah Red Rice – Roasted New Potatoes – Cornbread Dressing – Baked Macaroni & Cheese

Green Beans – Grilled Squash & Zucchini (+.50) – Peas & Carrots – Scalloped Potatoes

Desserts 3.75

Apple Crisp – Old Fashioned Bread Pudding

Gourmet Brownies w/Nuts – Peach Cobbler

Banana Pudding – Strawberry Trifle (+.50)

Sandwiches

Minimum required

Appropriate condiments included

All disposables included (cups, plates, forks, napkins)

25% service charge added to total. – \$30.00 delivery fee if no service needed.

Boxed Lunch

\$15.00pp (per person)

SMOKED TURKEY BREAST

Oven roasted turkey, provolone cheese, lettuce, tomato on a french roll.

HAM

Honey ham, swiss cheese, spicy mustard, lettuce, tomato on a french roll.

CHICKEN SALAD

Rotisserie chicken, sweet relish, diced boiled egg, lettuce, tomato on a croissant.

MEDITERRANEAN VEGGIE

Lettuce, tomatoes, onions, red peppers, sprouts and fresh avocado on marbled rye w/herb ricotta

Sides

Select 2 sides below.

Pasta Salad – Gourmet Brownie – Fresh Fruit

Kettle Chips – Fresh Baked Cookie

Beverages

Bottled Water or Can Soda &1.00 extra

Appetizers

Minimum required

(3 Hot and 3 Cold Only Please)

6 Appetizers for \$25.00pp (per person)

Appropriate condiments included. Cocktail Punch Included.

All disposables included (cups, plates, forks, napkins)

25% service charge added to total.- \$30.00 delivery fee if no service needed.

Hot

Meatballs (sweet & sour or BBQ)

Chicken Satay (thai curry or teriyaki)

Sausage & Cheddar bites

Crispy Chicken Fingers w/Honey Mustard

Wings (fried, lemon pepper, teriyaki, Texas Pete)

Baked Spinach & Artichoke Dip w/Tortilla Chips

Philly Steak Sliders

Cold

Curried Chicken Salad phyllo Cups

Baked Brie Tartlets w/Peach Preserves

Turkey Pinwheels

Grilled Vegetable Display w/Hummus

Seasonal Fruit Display

Imported & Domestic Cheese w/Tea Crackers

Antipasto Platter

Southern Style Deviled Eggs

Spinach Feta Bites

Cilantro Salsa w/Crispy Tortillas

Veggie Pasta Salad

Bow Thai Pasta

Upscale Hors D'oeuvres

Priced per piece, 50pc minimum

Appropriate condiments included.

All disposables included (cups, plates, forks, napkins)

25% service charge added to total. – \$30.00 delivery fee if no service needed.

MINI CRAB CAKES cajun remoulade \$4.00

LOLLIPOP LAMBCHOPS mint chimi churri \$8.00

OYSTER ROCKEFELLER spinach, crab, bacon \$4.00

BEEF TENDERLOIN CROSTINI horseradish cream \$5.00

BACON WRAPPED ASPARAGUS IN PUFF PASTRY \$3.00

SMOKED SALMON PLATTER w/table crackers, capers red onions,
dill cream cheese SERVES 15-20 \$120.00

CRAB STUFFED MUSHROOMS \$4.00

BACON WRAPPED SCALLOP OR SHRIMP \$4.00

BAKED BRIE EN CROUTE serves 10-12 \$60.00

JUMBO MARINATED SHRIMP w/cocktail sauce

Small serves 10-12 \$85.00

Large serves 20-25 \$165.00

BAKED CRAB & SHRIMP DIP w/toasted pita points SERVES 10-12 \$110.00

Carving Stations

PRIME RIB + \$9.00pp

ROAST BEEF + \$6.00pp

TURKEY BREAST + \$6.00pp

BROWN SUGAR HAM + \$6.00pp

Au jus, horseradish cream, cranberry relish, pineapple mustard, petit rolls

Low Country Boil

(shrimp cooked separately)

\$25.00pp

Old Bay shrimp, smoked sausage, corn nibblers
red potatoes, lemon, butter & hot sauce

Add on BBQ buffet + \$13pp

Smoked chicken or pulled pork, savannah red rice
macaroni & cheese, coleslaw

Stations

***Stations must be purchased with a full buffet package.**

SHRIMP, GRITS & GRAVY + \$10.00pp

Stone ground grits, sauteed shrimp, bacon bits, scallions rich brown gravy, sharp cheddar

MINI BISCUIT BAR + \$8.00pp

Country ham, carved turkey, sausage gravy, pimento cheese assorted jams & butters, cheddar cheese,
maple syrup

POTATO BAR + \$7.00pp

Baked russet potatoes, baked sweet potatoes, red skinned mashed, tater tots cheddar cheese, sour
crème, chives, diced chicken, bacon bits, butter, brown sugar

PASTA BAR + \$9.00pp

Penne, fettuccine, alfredo, marinara, lemon butter, grilled shrimp, grilled chicken, smoked sausage,
spinach, mushrooms, tomatoes, peppers & onions