



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.

3% credit card fee

Traditional

\$22.00pp (per person)

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

Sausage - Bacon - Juice & Coffee

Brunch

\$35.00pp (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 \$25/Dinner \$40

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.

3% credit card fee

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)+\$2.00

Sliced Roast Beef w/Gravy + \$2.00

Lemon Dill Salmon +\$4.00

Fried Flounder +\$2.00

Sliced Turkey Roast +\$4.00

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)

Chocolate Trifle (+0.50)

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.

3% credit card fee

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 &2.00 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.

3% credit card fee

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

Turkey 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.

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MINI CRAB CAKES cajun remoulade \$4.00

OYSTER ROCKEFELLER spinach, crab, bacon \$4.00 (when in season)

BEEF TENDERLOIN CROSTINI horseradish cream \$5.00

SMOKED SALMON PLATTER w/table crackers, capers red onions,
dill cream cheese SERVES 20-30 \$180.00

JUMBO CRAB STUFFED SHRIMP \$4.00

GROUND LAMB AND BEEF MEATBALLS w/ tzatziki \$3.00

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 20-25 \$110.00

(*Stations must be purchased with a buffet or appetizer package.)

Carving Stations

PRIME RIB + \$12.00pp

ROAST BEEF + \$7.00pp

TURKEY BREAST + \$7.00pp

BROWN SUGAR HAM + \$7.00pp

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 + \$20pp

Smoked chicken, pulled pork or crispy fried chicken fingers

savannah red rice macaroni & cheese,

coleslaw or garden salad

Stations

SHRIMP, GRITS & GRAVY + \$13.00pp

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

MINI BISCUIT BAR + \$11.00pp

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

POTATO BAR + \$12.00pp

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 + \$12.00pp

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