



thesouthernpalate.net - southernpalate1014@gmail.com  
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## 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.  
3% credit card fee

**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