



Breakfast

\$6 per person

Includes:

Scrambled eggs

Choice of One:

Bacon

Sausage

Ham

Choice of two:

Cheese Grits Oatmeal

Hash-browns Sausage Gravy

Biscuits Pancakes

French Toast

Eggs cooked to order - Breakfast

Casserole - or Frittata \$1 more

Omelettes to order \$1.50 more

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Continental Breakfast

(15 person minimum - \$ 6.50 per person)

Fruit Tray

Assorted Homemade Muffins ~ OR ~

Assorted Bagels (With cream cheese)

OJ

Coffee

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Other Breakfast items

OJ \$5 per gallon

Coffee \$10 per gallon

Lunch

(Dinner Menu also available for Lunch)

Salads: (served on a bed of greens)

Chicken Salad \$5

Tuna Salad \$5

Shrimp Salad \$6

Deli Sandwiches: (\$5 w/one side)

Turkey

Ham

Roast Beef

Chicken Salad

Tuna Salad

(served w/lettuce, tomato, Mayo, Mustard & choice of one: Potato Salad, Cole Slaw, Pasta Salad, or Pea Salad)

Soups:

(Priced per gallon/10 servings (12oz) per gallon)

Cream of Broccoli \$18

Cream of Potato \$18

Clam Chowder \$20

Corn Chowder \$18

Chicken Vegetable \$15

Steak & Potato \$20

Borsht \$15

Minestrone \$15

Bouillabaisse \$20

French Onion \$15

Brunswick Stew \$18

Chili \$18

Etc.



Award Winning Soups:

Shrimp & Corn Chowder \$25

Shrimp Bisque \$25

Seafood Gumbo \$35

Chicken & Sausage Gumbo \$20

Lobster Bisque \$40



Catering By Bob

832-7074

Chef - Bob Winterman
30 years experience

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Dinner menu

(Priced per person)

\$7.00 menu items:

- Ham / Turkey / or Roast Beef
- ¼ Baked Chicken
- Beef Tips & Gravy
- Bob's Famous Meatloaf
- Salisbury Steak
- Chicken w/Yellow rice
- Chicken & Dumplings
- Spaghetti & Meatballs
- Chicken Alfredo
- Chicken Enchiladas
- Chicken Cacciatore - Hunter Style
- Chicken Tetrazzini
- Chicken & Sausage Jambalaya

\$8.00 menu items:

- Pork Tenderloin-Bavarian, Cuban, or grilled
- Beef Roulades (Stuffed w/ sage stuffing)
- Chicken Parmesan
- Eggplant Parmesan
- Lasagne
- Grilled Tilapia

\$9.00 menu items:

- Chicken Imperial (White Sauce)
- Chicken w/Wine & Mushrooms
- Stuffed Chicken w/ Mushroom Ducselie
- Lemon Chicken Sabiyon
- Chicken Teriyaki
- Jamaican Chicken Breast
- Pork Ribs

\$9.50 menu items:

- Grecian Style Fish
- Shrimp Alfredo
- Shrimp Creole

We also offer on-site cooking:

Shrimp/Crawfish boils

Fried: Fish/Seafood

Grilled: Steaks - Chicken - Seafood - Ribs

(Please see our Grill menu for additional items that can be grilled at your event location!)

Dinners include starch (unless the dish contains a starch), vegetable or salad (tossed or Caesar), bread, tea, disposable plates, plasticware, napkins & cups.

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Starches:

- Mashed Potatoes - Rice Pilaf -
- Yellow Rice - Ranch Potatoes -
- Au Gratin Potatoes - Confetti Rice -
- Potato Salad - Cheese Grits -
- Macaroni & Cheese - Pasta Salad - etc.

Veggies:

- Green Beans - Corn -
- Green Peas - Mixed Veggies -
- Broccoli - Pea Salad -
- Cole Slaw - Baked Beans - Caesar Salad -
- Tossed Salad (w/ 2 dressings) - etc

This menu is just a sample - call for more ideas or for pricing on your ideas.

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All meals are priced per person (except soups) with one entree per party. For additional entrees per party please call for pricing.

This Menu is only a sample - call for other choices.

Please order at least 4 days before your party - we book on a first come, first serve basis!

10 person minimum per Entree

Prices subject to change

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Desserts

Priced per person

Cobbler	1.50
Sheet cake	1.50
Banana Pudding	1.50
Pumpkin Pie	1.50
Bread Pudding	1.50
Tiramisu	1.75
Crepes	2.00
Cheesecake	2.00
Chocolate, Pumpkin, w/fruit topping, etc.	
Pecan Pie	2.00