



S & T



MENU



706-537-2637

SERVICE@SANDJEVENTS.COM

\$18 per person – 1 Entrée, 2 sides, rolls
(excludes Seafood)

\$24 per person – 2 entrée, 3 sides, rolls,
and plated salad (excludes seafood)

\$26.50 per person- 2 entrée, 3 sides, rolls,
and plated salad (includes seafoods)

Add an additional entrée including
seafood for \$4.00 Per person.

ENTREES

Garlic parmesan Chicken, Montreal Chicken, Apple Salsa Chicken, Grilled Chicken Tenders, Chicken Casserole, Fried Chicken Tenders, Turkey and Dressing, Applewood Chicken, seasoned pulled Chicken, Montreal Roast beef, Beef Stroganoff, Mississippi Pot Roast, Ground Beef Wellington Parmesan crusted White Fish, Baked Salmon/Garlic dill sauce, Brown sugar glazed salmon, Shrimp and Grits Pork Tenderloin with Raspberry Jalapeno sauce, Smothered Pork Chops, BBQ Pork Penne Pasta with Meat sauce, Chicken Alfredo (broccoli available) Lasagna, Chicken Penne Pasta

Price is for full catering service and includes Tea, Water, Lemonade, Plastic dinnerware, (Glass dinnerware is available)

30% Service Fee is Added to Final Bill.

Remember if you want something you do not see please ask, we do not tell our brides NO!!!

VEGETABLES

Mashed Potatoes, Garlic Mashed Potatoes, Baked Potato, Green Beans, Sauteed Green Beans, Oven Roasted Potatoes, Slaw, Macaroni and Cheese, Garlic Roasted Veggies, Side salad, Corn, Fiesta Corn, Cream Style Corn, Potato Salad, Broccoli Salad, Pasta Salad, Fried Cabbage, Brussel Sprouts, Baked Beans, Corn Casserole, Broccoli Casserole, Cornbread Dressing, Squash Casserole, Baked Sweet Potatoes, Mashed Sweet Potatoes, Roasted Sweet Potatoes, Fried Okra, Turnip Greens, Steamed Broccoli, Fried Squash.

BUFFETS

Mashed Potato Bar & Garden Salad with fixings \$9.50 a la carte per person choice of 2 types of potatoes and a full salad bar with fixings choice of Bread and Crackers (Ask us about full meal) Mashed Potato Bar includes 2 kinds of Mashed potatoes (Homestyle, Garlic, Red skin, Idaho skin, sweet potatoes) and includes 5 basic toppings (Butter, sour cream, chives, shredded cheese, Bacon)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Gluten Free menu option available upon request.



ADDITIONAL OFFERINGS

DESSERT BAR

Dessert Bar fee- \$800.00 -includes Brides choice of cut cake design and 200 mini desserts can choose up to 4 different desserts. \$75.00 for each additional 50 desserts.

All desserts are mini versions.

Cheesecake, Cupcakes, Chocolate lasagna, Pecan Pies, Cherry pies, Apple pie cups, Coconut, peanut butter pies, Chocolate chip, snickerdoodles, peanut butter, strawberry, orange, lemon, sugar cookies, Brownies, turtle brownies, Chocolate pie, Banana puddings, Crème Brule,

Dessert Bar Options:

Cupcakes (Any Flavor), Peanut Butter Pie, Peanut Butter Explosion, Double Doozies (homemade chocolate chip cookie sandwich with our homemade butter cream filling), Crème Brule's, Banana Pudding, Strawberry Pudding (A strawberry version of our Banana Pudding), Cookies any Flavor, Brownie Bites, Fudge, Fruit cups, Cherry delight, Watergate salad, Cobblers, Cookie dough Oreos, Mini Apple pies, Pumpkin cheesecake, No bake Cheesecake, Cheesecake

HORS D'OEUVRES - \$200.00 PER 100 SERVINGS

Mini crab cakes with Aioli sauce, stuffed button mushrooms, **bacon wrapped shrimp**, grilled cheese shooters, asparagus rolls, **candied bacon**, spinach dip with bruschetta, tomato basil bruschetta, mini quiche, cucumber dillies, tomato caprice bites, **coconut shrimp**, boneless chicken bites, **bacon wrapped dates**, **baby glaze ribs**, stuffed potato skins, skewered shrimp roasted, bruschetta with raspberry jalapeño sauce, salmon bites, apple slice with Bree, **shrimp salad Phyllo cup**, ham and cheese pinwheels meatballs, Gouda pig in the blankets smoked bacon wraps (smoked Winnies), **smoked bacon wraps**, spinach artichoke stuffed mushrooms, smoky jalapeños, chicken salad phyllo cups

Premium Costs 250.00 per 100 servings

CHARCUTERIE

Basic \$9.00 per person includes Fruits with dips, veggies with dips, cheese and crackers (Added to full meal as cocktail hour for \$4.50 per person)

Mid-grade -\$17.50 per person includes all the above with specialty cheeses, meats, Bread bowls with spinach dip and cheese dips, olives, chips, bruschetta specialty crackers (recommended for meal) (2 Sandwich choices, 1 cold salad, 1 hot dip)

Deluxe \$24.50 per person includes all the above with specialty cheeses, meats, Bread bowls with spinach dip and cheese dips, olives, chips, bruschetta specialty crackers (recommended for meal)

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(Additional Options available) Wedding Cakes- \$4.50 per serving
(some elaborate styles may be an additional cost per serving)