



Kim Adams, Catering Manager
205-283-5098
Heather Jones, Event Manager
205-613-9622

Basic Catering Menu

BASE CATERING CHARGE: \$15.00 PER PERSON

Price reflects one meat, two vegetables, and one salad

Includes rolls, sweet tea, dessert, plastic ware, and set up and clean up of catering area

For each additional meat selection, add \$3.00 per person

For each additional side selection, add \$1.00 per person

Meat Selections:

Grilled Chicken
Lemon Pepper Chicken
Oven Fried Chicken
Baked Chicken
Roasted or Smoked Turkey Breast
Smoked Pork
Smoked Chicken
Smoked Brisket (+\$1.00/person)
Baked Ham
Hamburger Steak
Roast Beef
Beef Tips & Rice
Chicken Fingers

Dessert Selections:

Chocolate or Peanut Butter Pie
Lemon or Coconut Cream Pie
Apple, Peach, or Cherry Cobbler
Banana Pudding
Carrot Cake
Cream of Coconut Cake
Red Velvet Cake
Banana Split Cake
Strawberry Shortcake
German Chocolate Cake
Lemon Supreme Cake
Devil's Food Cake (with white icing)
Old Fashioned Chocolate Cake
(yellow cake with chocolate fudge icing)

Vegetable Selections:

Cornbread Dressing
Pasta Alfredo
Mashed Potatoes
Loaded Potatoes
Mashed Potato Bar (+\$1/person)
AuGratin Potatoes
Macaroni & Cheese
Green Beans
English Peas
Broccoli & Cheese
Broccoli Casserole
Candied Yams
Whole Kernel Corn
Baked Beans

Salad Selections:

Tossed Salad
Layered Salad
Slaw
Broccoli Salad
Fruit Salad
Pasta Salad
Southwestern Salad
Oriental Slaw
Grape Salad
Vinaigrette Salad



CLASSIC CATERING AND EVENTS

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