



VACATION MEAL DELIVERIES

DIPS & DISPLAYS

Lump Crab and Artichoke Dip, Fresh Herbs, Water Crackers

South Carolina Shrimp Dip, Cream Cheese, Peppers, Fresh Herbs, Water Crackers

Pimento Cheese, Carrots, Celery, Water Crackers

Spinach, Artichoke & Caramelized Onion Dip, Water Crackers

Roasted Red Pepper Hummus, Pita Chips

Antipasto Display, Cured Meats, Artichokes, Mushrooms, Parmesan, Baguette, Saba

Crudité Display, Seasonal Raw Vegetables, Appropriate Condiments

Fresh Seasonal Fruit Display, Honey Yogurt Dipping Sauce

Artisan Cheese Display, Mixed Nuts, Grapes, Water Crackers

Shrimp Cocktail Display, Old Bay, Lemon, Cocktail Sauce

BREAKFAST

Breakfast Egg Casserole, Sausage, Bacon, Ham **OR** Vegetable, Cheddar Cheese

Hash Browns, Caramelized Onions, Roasted Peppers, Spices

French Toast Casserole, Toasted Pecans, Grade A Maple

Danishes, Muffins, Bagels, English Muffins

Granola

Grit Casserole, Available with Sausage, Ham, Bacon, Vegetarian **OR** Plain

Quiche, Variety of Fillings Available

Homemade Biscuits & Sausage Gravy

Breakfast Enchiladas, Scrambled Egg, Smoked Sausage, Peppers, Onions, Enchilada Sauce

Breakfast Meats– Crispy Bacon, Sausage Links, Sausage Patties, Country Ham, etc.

Just let us know your favorite ingredients!

LUNCH

Cold Cut Display, Lunch Meats, Sliced Cheese, Condiments, Choice of Bread

Soups, too many to list, ask about our seasonal offerings

Chicken Salad

Shrimp Salad

Tuna Salad

Egg Salad

SALAD

Baby Spinach Salad, Goat Cheese, Corn Bread Croutons, Candied Pecans, Smoked Bacon-Maple Vinaigrette

Mixed Green Salad, Strawberries, Sliced Almonds, Cojita Cheese, Red Wine & Herb Vinaigrette

Caesar Salad, Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

Caprese Salad, Tomato, Fresh Mozzarella, Basil Vinaigrette, Mixed Greens (Seasonal)

Greek Salad, Romaine Lettuce, Tomato, Cucumber, Feta, Olives, Greek Vinaigrette

Grilled Vegetable Salad, Zucchini, Squash, Tomato, Asparagus, Herb Vinaigrette

LUNCH & DINNER PROTEINS

Home Made Meatballs, Marinara, Spaghetti

Vegetable and Four Cheese Lasagna

Traditional Meat Lasagna

Garlic Roasted Chicken Quarters, Herbed Chicken Jus

Smoked Pulled Chicken, Assorted BBQ Sauces, Buns

Smoked Pulled Pork, Assorted BBQ Sauces, Buns

Braised Beef Short Ribs, Natural Braising Juices

Slow Roasted Baby Back Ribs

Grilled Chicken Breasts

– In The Following Preparations:

Blackened, Peppers, Onions, Cilantro-Lime Sauce

Lemon, Oregano, Smoked Tomato Chutney

Jerk Seasoned, Pineapple Chutney

Whole Roasted Pork Loin Display, Apple Chutney, Italian Herb Dijonaise

Herb Roasted Beef Tenderloin Display, Whole Grain Mustard, Horseradish

Lump Crab Cakes, Red Pepper Puree, Old Bay, Lemon

Fresh Pan Roasted Fish, Greek Mignonette

Shrimp, Chicken, Sausage Jambalaya

Chicken or Steak Enchiladas

Shrimp Skewers, Scampi Sauce, Lemon

Chicken, Beef, or Lamb Kabobs, Seasonal Vegetables, Chimichurri Sauce

COLD SIDE DISHES

Penne Pasta Salad, Cherry Tomatoes, Basil, Mozzarella, Balsamic Vinaigrette

Loaded Baked Potato Salad, Sour Cream, Bacon, Cheddar, Scallions

Cole Slaw, Carrots, Celery Seed

Tomato, Red Onion, Cucumber and Feta Salad

Fresh Fruit Display, Honey Yogurt Dipping Sauce

Crudite Display, Ranch, Blue Cheese

HOT SIDE DISHES

Macaroni and Cheese Casserole

Herb Roasted Seasonal Vegetable Selection

Asiago Yukon Gold Potato Gratin

Roasted Garlic and Chive Whipped Potatoes

Whipped Sweet Potatoes

Loaded Twice Baked Potatoes

Grilled Asparagus, Lemon Oil and Almonds

Broccoli, Cheddar and Rice Casserole

Lowcountry Red Rice, Andouille Sausage

Collard Greens

Braised Napa Cabbage

Rice Pilaf, Onions, Portabella Mushrooms

Baked Beans, Bacon

Corn on the Cob

Corn Bread, Honey Butter

Dinner Rolls or Garlic Bread

DESSERT

Southern Banana Pudding, Cream Cheese, Vanilla Wafers

Traditional Cheesecake, Cherry Compote, Shortbread Crust

Seasonal Fruit Cobbler, Vanilla Ice Cream, Homemade Granola

Assorted Cookies

Homemade Brownies

Pecan Pie

Key Lime Pie

Assorted Cookies and Brownies

Strawberry Shortcake, Homemade Pound Cake, Macerated Strawberries, Whipped Cream

Custom Cakes (Requires Advanced Notice)

Please note that we do have a minimum Food Delivery of \$250. All pricing is based on an individual client basis. Meals are delivered Cold with very simple reheat instructions. We are more than happy to put a quote together for you based upon your needs!

Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.