



Serve Your Guests Food They'll  
Always Remember with  
Event and Corporate Catering from  
Our Company in Alpharetta, Georgia  
Toll Free: (888) 547-5711

## **Lunch Menu**

### **Sandwiches**

The Big Bird BBQ Pulled Chicken Sandwich \$8.75

Walt's all Night Beef Brisket Sandwich \$9.75

Panko Breaded Tilapia (fried) 8.75 - 5-7oz.

### **( Friday Only All Day )**

Smoked Turkey Breast Sandwich \$9.25

Mixed greens, Tomatoes, Red Onions, Curry Mayo, Swiss cheese.

Egg Salad Sandwich with Maple Bacon \$7.00

Shrimp Po Boy Sandwich \$12.00

### **Sides**

House Coleslaw

BBQ Baked Beans

Corn on the Cob

Garlic Green Bean

Assorted Kettle Chips

### **Entrees**

Grilled Chicken Thighs and Yellow Rice \$9.00

Fried Fish and Coleslaw \$10.00

Marinated Roast Pork and Red Rice \$12.00

Grilled Beef and Home style Potatoes \$10.00

Lemon Shrimp and Rice Pilaf \$13.00

**Sweets**

Chocolate Chip Cookie \$2.00

Brownie \$3.00

**Hors d' oeuvres Menu**

Shrimp Cocktail with Champagne Cocktail Sauce \$7.00

Lobster Salad on Endive \$5.00

Grilled Chicken Wings with our Famous Chocolate BBQ Sauce

Lemon Pepper Wings \$15.00 -15pc each

Jerk Chicken Wings ( same as above)

Mini Crab Cakes \$4.00

Smoked Salmon on Toast Points \$4.00

Garlic Hummus with Pita \$3.00

Black Bean and Corn Tarts \$3.00

Spinach Dip \$4.00

Baked Brie with Toasted Walnuts and Berry Preserves \$4.00

Shredded Duck with Asian Slaw \$3.00

Beef Tenderloin Crostini \$4.00

BBQ Chicken Quesadilla \$3.00

Assorted Imported & Domestic Cheeses and Cracker Display \$6.00

## **Classic Southern Menu**

### **Entrees**

BBQ Ribs with Our Famous Chocolate BBQ Sauce

\$16.00- Half Slab \$22.00 Full

Braised Turkey Wings and Gravy \$8.00

14 Hour Smoked Beef Brisket \$10.00

Marinated Grilled Chicken Thighs \$7.00

Grilled Smoked Sausage \$8.00

Marinated Roast Pork \$13.00

### **Sides**

Macaroni and Cheese \$5.00

Candied Yams \$4.00

Cornbread Dressing \$3.00

BBQ Baked Beans \$2.50

Roasted Corn on the Cob \$3.00

Coleslaw \$1.50

Pinto Beans and Rice \$3.00

### **Dessert Menu**

Banana Puddin \$3.00

Lemon Glazed Pound Cake \$3.00

Apple or Peach Cobbler \$3.00

Carrot Cake \$4.00

## **Dinner Menu**

### **Entrees**

Grilled Chicken Breast Stuffed with Spinach and Gorgonzola

Lamb Chops with Bing Cherry Reduction

Apple wood Smoked Salmon

Herb Crusted Pork Tenderloin

Grilled Beef Tenderloin

Grilled Duck with Mango Glaze

Pan Roasted Veal Chop

1/2 Roast Lemon Chicken with Rosemary and Thyme

### **Salad**

Warm Spinach Salad with Strawberries, Goat Cheese and Candied Pecans

Mixed Baby Greens with Cranberries, Cucumber and Tomato

Iceberg Lettuce Wedge with Tomato, Cucumber and Red Onion

\*Add Grilled Chicken or Beef or Shrimp

### **Sides**

Wild Rice with Apricot and Toasted Walnuts

Potatoes Au Gratin

Sauteed Garlic Green Beans

Sauteed Spinach

Rice Pilaf

Roasted Asparagus with Citrus

Vinaigrette

### **Holiday Special (Seasonal)**

### Classic Turkey & Ham Christmas Holiday Buffet Combo

Oven baked turkey, lean sweetened ham & dressing, mashed potatoes, steamed and lightly buttered green beans, chef's gourmet salad with Italian or ranch dressing, dinner rolls with butter.

Price \$14.95 per person 120 guest min./60-119 guests \$17.95/1-59 \$24.95

### 1. Prime Rib Buffet Combo

Peppercorn roasted hand carved prime rib, baked, mashed or hand cut red rosemary potatoes, Normandie steamed vegetables & asparagus, chef's salad with Italian or ranch dressing, dinner rolls with butter

Price \$16.95 per person 120 guest min./60-119 guests \$20.95/1-59 \$25.95

### 2. Mediterranean Baked Chicken Buffet Combo

Marinated lemon & olive baked rosemary chicken, savory Eastern rice pilaf, steamed buttered vegetables & asparagus, chef's salad, dinner rolls with butter

Price \$9.95 per person 120 guest min./60-119 guests \$13.95/1-59 \$16.95

### 3. Pasta Italiano Chicken Buffet Combo

Baked Italian seasoned chicken, freshly cooked pasta with marinara and Alfredo sauce, steamed vegetables & asparagus, Caesar salad, dinner rolls with butter

Price \$9.95 per person 120 guest min./60-119 guests \$13.95/1-59 \$16.95

### 4. Roast Beef & Choice of Chicken Dish Buffet Combo

Peppercorn roasted hand carved roast beef, lemon & olive baked rosemary chicken or pasta Italiano chicken, savory Eastern rice pilaf, baked, mashed or hand cut red rosemary potatoes, Normandie steamed vegetables & asparagus, chef's salad with Italian or ranch dressing, dinner rolls with butter

Price \$19.95 per person 120 guest min./60-119 guests \$23.95 pp/1-59 \$27.95 pp

### 5. Royal Hawaiian Luau Buffet Combo

Umu-style cooked kalua pork, Hawaiian teriyaki chicken, white rice & steamed vegetables, salad, fresh assorted fruit platter, dinner rolls with butter

Price \$10.95 per person 120 guest min./60-119 guests \$14.95 pp/1-59 \$17.95 pp

### 6. BBQ Beef Brisket & Pork Buffet Combo

Slow cooked BBQ beef brisket & pork shredded, sandwiches, baked pork and beans, fresh buttered corn, Southern-style coleslaw, fresh corn bread or dinner rolls with honey and butter

Price \$9.95 per person 120 guest min./60-119 guests \$13.95 pp/1-59 \$16.95 pp

### 7. Mexicana Southwest Buffet Combo

Beef carne asada & carnitas taco and tortilla Mexicana bar, chips and salsa cheese lemon, lime, tomato, onions, guacamole & cilantro, refried beans

Price \$8.95 per person 120 guest min./60-119 guests \$12.95 pp/1-59 \$15.95 pp

#### 8. Breakfast Buffet Combo

Scrambled eggs, sausages, bacon, bagels and cream cheese, fruit and yogurt dip, orange juice, apple juice, cranberry juice, full hot coffee station

Price \$7.95 per person 120 guest min./60-119 guests \$10.95 pp/1-59 \$13.95 pp

#### 9. Deli Tray/Chicken Salad Croissant Sandwich Combo

Assorted deli meats, including roast beef, chicken, and ham as well as cheese tray and breads, chicken salad and grape croissant sandwiches, chips and dips, Italiano pasta salad, dinner rolls with butter

Price \$9.95 per person 120 guest min./60-119 guests \$13.95 pp / 1-59 \$16.95 pp

#### 10. Angus Hamburger 'n Beef Dog Buffet Combo

Angus hamburgers & 100% or kosher beef hot dogs, baked tangy pork and beans, fresh buttered corn, Southern-style coleslaw, dinner rolls with butter

Price \$8.95 per person 120 guest min./60-119 guests \$12.95 pp/1-59 \$15.95 pp

#### 11. 5-Hors d'Oeuvres Buffet Combo

Gourmet cheeses and Crackers, grapes, vegetable platter, Swedish meatballs, fresh fruit display, teriyaki chicken on skewers

Price \$12.95 per person 120 guest min./51-99 guests \$15.95 pp/1-50 \$18.95 pp

#### 12. Dessert Bar Combo

Various cheese cakes, cookies, pies, chocolate 'n carrot cakes, lemon, key lime, cream puffs, donuts, bagels, chocolate fountain, and banana sundae ice cream bar

Price \$6.95 per person 120 guest min./51-99 guests \$10.95 pp/1-50 \$13.95 pp

#### 13. Chicken Cordon Bleu Buffet Combo

The favored buffet of chicken cordon bleu, baby red potatoes, steamed vegetables, garden salad, rolls & butter, lemonade and water, all served on disposable service ware

Price \$11.95 per person 120 guest min./60-119 guests \$15.95 pp/ 1-59 \$18.95 pp

#### 14. Alaskan Salmon & Chicken Buffet Combo

Alaskan salmon seasoned, marinated lemon butter, olive baked rosemary chicken breast, savory Eastern rice pilaf, steamed buttered Normandie vegetables & asparagus, chef's spring salad, fresh assorted fruit platter, dinner rolls with butter.

Price \$18.95 per person 120 guest min./60-119 guests \$22.95 pp/1-59 \$26.95 pp

#### Walter B's Gourmet Chocolate Sauce

This popular favorite comes in regular, chocolate, and habanero flavors. Owner and creator Walter Brooks only uses the finest ingredients and zero preservatives to create this labor of love. It is all natural with a simply outstanding taste that rewards your taste buds.