**SILVER PACKAGE – DROP OFF PRICING**

**Choice of One Entree – $14.99 per person**

**Choice of Two Entrees – $18.99 per person**

**Silver Package includes delivery within 20 miles. Aluminum foil pans and disposable napkins, cups, plates and folks.**

**additional fee for chafing dishes**

**GOLD PACKAGE – Full-Service Buffet Pricing**

**Choice of One Entree – $18.99 per person**

**Choice of Two Entrees – $21.99 per person**

**Gold Package includes delivery within 20 miles and set up and serving of your buffet with dressed servers. Chafing dishes, acrylic dinnerware, flatware, glasses. Longer distance will incur a delivery fee per mile.**

**Add a extra side item for $4.00 per person.**

**.Any event under 25 people, add $4.00 more per person, plus a $100.00 delivery fee.**

**Any event under 50 people, add $2.00 more per person.**

**All prices subject to a 20% service fee and an 8.25% sales tax.**

HORS D’EOURVES

**SPINACH ARTICHOKE DIP**

Homemade spinach and

artichoke dip served hot with

pita chips.

$50 serves 12

**SPINACH DIP TRAY**

Creamy homemade spinach dip

surrounded by fresh homemade

bread or tortilla chips.

$50 serves 12

**HUMMUS TRAY**

Creamy roasted red pepper

hummus with pita chips

$50 serves 12

CHICKEN WINGS BONE IN

Buffalo

Lemon Pepper

Sweet BBQ

$75 servers 12

CHICKEN SKEWERS

$75/24

Beefy Meatballs

Marinara Sauce

Asian Teriyaki

Honey BBQ

$75/ 24 pieces

Cheese Quesadillas

flour tortillas filled with mixed cheeses

$75 /24 pieces

Chicken Quesadillas

Flour tortillas filled with mixed cheeses and

grilled chicken

$80/ 24 pieces

Steak Quesadillas

flour tortillas filled with mixed cheeses and

grilled steak

$90

24 pieces

Mexican Seafood Ceviche

Tilapia and shrimp marinated in lime juice,

onion, tomato, cilantro,

cucumber

$100 serves 24

**Sliders**

Slow roasted pulled pork slider

Slow Roasted Pork, Sweet

BBQ Sauce, Pickles on a Roll

$100

24 sliders

V’s SLIDERS

Seasoned beef patties

pickles, chipotle

mayo on a bun.

$100

24 Sliders

Hawaiian Honey Ham slider

honey-baked ham on Hawaiian

rolls with honey

mustard

$100 24 Sliders

**Salads**

Cesar Salad

Fresh romaine tossed with Caesar dressing, parmesan cheese, and

croutons. Garnished with grape tomatoes

Cobb Salad

Chopped, romaine, bacon, green onions, eggs, avocado,

tomatoes

V's Salad

Fresh spinach tossed with blue cheese crumbles, walnuts, bacon, and

raspberry walnut vinaigrette.

Strawberry Supreme Salad

Fresh spring mix tossed with strawberries, feta cheese, walnuts, and

raspberry walnut vinaigrette.

Pasta Salad, Potato Salad, Cold Slaw

Italian Entrees

**Chicken Marsala**

Chicken breast sautéed with

mushrooms & marsala wine

sauce

Chicken Florentine

Chicken breast sautéed with

marsala wine sauce topped with

spinach & mozzarella

Homemade Meatballs And Spaghetti

Chicken and Mozzarella Tortellini in a Garlic Cream Sauce

Chicken, Spinach, Rigatoni in a basil Alfredo Sauce

Chicken Alfredo

Chicken Breast Parmesan

Chicken Piccata Pasta

Boneless, skinless breast of chicken prepared with lemon and capers in a garlic butter sauce tossed with bowtie pasta, garnished with a fresh lemon wheel.

Shrimp Piccata Pasta

Add $5 per person

Sautéed Shrimp prepared with lemon and capers in a garlic butter sauce, garnished with a fresh lemon wheel.

Vegetarian Italian Entrees

Vegetable Lasagna in a Tomato Sauce

Three Cheese Lasagna with Marinara

Rigatoni in Red Sauce

Fettuccini with Broccoli and Mushrooms in an Alfredo Sauce

Roasted Vegetable and Penne

Cherry tomatoes, zucchini, yellow squash,

mushrooms, asparagus, and garlic in a light

herb and pesto sauce

**Italian Starches**

Cheddar Au Gratin Potatoes

Roasted Garlic Mashed Potatoes

Steamed Rice

Choice of Buttered Pasta

Roasted Italian Potatoes

Italian Vegetables

Grilled Seasonal Vegetables

Sautéed Asparagus

Steamed Broccoli & Cauliflower

**Soul Food Entrees**

Baked Turkey Breast

V’s Famous Fried Chicken

Smothered Chicken

Herb Roasted Chicken

BBQ Chicken

Grilled Pork Chops with Peached Bourbon Sauce

Smothered Pork Chops

**Blacken Tilapia**

**Grilled Tilapia**

Honey Baked Ham

**Soul Food Sides**

Yams

Cornbread Dressing

Mashed Potatoes with Gravy

Rice Pilaf

White Rice with Gravy

Baked Mac N Cheese

Fried Corn

Sautéed Cabbage

Turnip Greens

Collard Greens

Mixed Greens

Turnip, Collard,

Mustard

Smoked cheddar whipped potatoes

Fresh Green Beans Sautéed with bacon and onions

Green Beans Casserole

**Food Stations**

Stations are a great way to ensure your party creates a buzz among your guests,

and that the evening won’t soon be forgotten. Don’t forget to add drinks!

Minimum guest 50

**Build your own Salad Bar**

Romaine, spring mix, Spinach, kale, apples, blueberries, raspberry, walnuts, cucumbers, tomatoes, feta, croutons, cheddar cheese, parmesan cheese., blue cheese, red onions,

Proteins: bacon, chickpeas, grilled chicken. ham, turkey,

Dressing: Bleu Cheese • Cucumber Dill • French

Ranch • lite Italian • Balsamic Vinaigrette• Greek

Choice of 2 Salad Dressings.

Choice of 6 vegetable and fruit.

Choice of 2 proteins

$13 per person Drop off

$16 per person Full service

**Build Your Own Pasta Bar**

Choice of two proteins: Grilled Chicken Breast, Italian Sausage, Homemade Beefy

Meatballs. Choice of two sauce: Marinara, Garlic Alfredo, Spicy Marinara, and

Alfredo. Choice of one pasta: Ziti Mostaccioli Thin Spaghetti Angel Hair Farfalle

Spaghetti Bow Tie Choice of Salad, and an assortment of Bread

$15 per person Drop off

$20 per person Full Service

Build your own Taco Bar

The Taco Bar comes with a choice of two proteins:

Seasoned Beef,

Cilantro Lime Chicken, or Chipotle Chicken.

Grilled Steak (add $3.00 pp),

Grilled Shrimp (add $3.00 pp), Spanish Rice, or

Cilantro Lime Rice. Refried Beans, or Black Beans, Soft Shells, Hard Tortillas

Shells, Pico de gallo, Sour Cream, Lettuce, Cotija

Cheese, Jalapeno Peppers, and Salsa.

$14 per person Drop off

$18 per person Full service

Texas-Size Baked Potato Bar

Includes extra-large baked potatoes with all the trimmings. Toppings include

pulled pork, grilled chicken, or smoked sausage, butter, cheddar cheese, sour

cream, bacon bits, and chives.

$15 per person drop off

$18 per person Full Service

Smashed Potato Bar

Sweet Cream Butter, Bacon, Sour Cream, Shredded Cheese, Fried Onion Straws,

Jalapenos, and Scallions

$8 per person addon only

Full Service Only

**Gourmet Burger Bar**

Burgers is made-to-order with 100% beef. Each burger box comes with lettuce, tomato, pickles, onions, cheese, condiments, and our signature burgerlicious sauce. Everyone can create their own delicious masterpiece! Each burger bar also comes with Chips. All beef burgers are cooked to well done.

$14 per person Drop off

$18 per person Full service

Add turkey burger +$1 per person

Add vegan/vegetarian +$3.00 per person

**Infused Water Station**

Fruit Infused Water

$3 per person add on only

Full Service Only

**Iced Tea Station**

Infused Tea

$4 per person add on only

Full Service Only

Lemonade Station

Infused lemonade

$5 per person add on only

Full Service Only