



# Drop-Off Menu for Spring & Summer

There will be a minimum \$20 delivery and set-up fee

All meals served with reusable serving utensils, recyclable cardboard or aluminum platters, Compostable plates and utensils AND recyclable or compostable beverage containers



## BREAKFAST

### By the Dozen

Award Winning Scones \$15/Dozen (Sweet or Savory)

Biscuits with Butter and Jam \$15.00/dozen

Small Ham Biscuits with Jam and Mustard Sauces \$15.00/dozen

Bagels (Plain & Everything) With Cream Cheese and Jams \$15/Dozen

### By the Loaf (serves about 8) \$15.00

Sour Cream Pound Cake with or without Fresh Fruit

Banana (Walnuts optional) Bread

Lemon Poppy Seed Cake

Whole Fruit \$2 per person

Whole Assorted Fruits with Sweet Cream Cheese Spread \$2.50 per person

Seasonal Fruit Salad \$4.25 per person

### Hot Breakfast

Egg and Cheese Strata \$5.50 with Roasted Veggies OR Sausage \$7.00

French Toast Casserole with Berries, Syrup & Whipped Cream \$7.00

Baked Cheese Grits "Casserole" with Sausage \$5.00 per person

Assorted Seasonal Quiche s Starting at...\$30 per quiche

Hickory Smoked Bacon and Sausage \$3.75

### Beverages

Orange and/or Cranberry Juice \$10/gallon

Coffee Service Available

# LUNCH/DINNER

\*\*\*Cold Items\*\*\*

\$11.50 with 1 side; \$13.00 with 2 sides

Meals include a sandwich, one or two sides and a handmade dessert

Add \$1.00 for boxed lunches

### MEAT SANDWICHES

Sliced Turkey Breast or Ham with True South Pimento Cheese, Lettuce & Tomatoes on Local Bread

Chicken salad:  
Classic Celery & Onion OR  
Curried with Dried Fruit & Cilantro In a wrap

### VEGGIE SANDWICHES

Fresh Crunchy Veggies with Chef's Choice Hummus Or Pimento Cheese on Local Bread

Roasted Summer Veggies with Herbed Goat & Cream Cheese on Local Bread

### SIDE SALAD SELECTIONS

Baked Potato Salad with Cheese, Chives & Bacon

Mixed Greens Topped with Fresh Fruit and Sunflower Seeds

Curried Rice Salad with Pineapple and Dried Fruit

Romaine Topped with Tomato, Cucumber & carrot

Greek Pasta with Sun Dried Tomato Pesto, Olives, Artichokes & Feta

Fresh Fruit Salad

### COLORFUL SALAD BAR-served with Fresh Bread and Dessert

Fresh Lettuce with Self-Serve Toppings:  
Chopped Chicken Breast, Fresh Veggies, Marinated Chick Peas, House Pasta Salad, Two Cheeses, Dried Fruit & Sunflowers Seeds.  
Two Dressings

\*\*\*Hot Stuff\*\*\*

\$11.50

Includes a green salad, fresh bread, chef's choice dessert  
SUBSTITUTE Tofu or Portobello Cap for any Entrée at no additional charge

### PASTA

Roasted Veggie or Beef Lasagna made with House Marinara

Baked Spinach and Ricotta Ravioli with House Meat or Veggie Marinara

### MEAT

Old School Sloppy Joes with Ground Beef & Pork, Caramelized Onions, and Garlic; Served with House Cheddar Grits

Tarragon Panko Baked Chicken "Fingers" with Honey Mustard. Served with Roasted Potatoes OR Squash & Onions

Tea and/or Lemonade \$3.00/gallon