

Breakfast

Hot & Hearty Breakfast | \$23

Scrambled Eggs, Petit Jean bacon or house made sausage, hand rolled buttermilk biscuits with sausage gravy, Hanna Farm Grits or breakfast potatoes, fresh cut fruits, cold cereals with milk, J Brooks coffee, J Brooks decaf coffee, hot tea

Continental Breakfast | \$15

Fresh Muffins, Everything Bagels with Cream Cheese, Savory Buttermilk Biscuits, fresh fruit, assorted fruit juices, J Brooks coffee, J Brooks decaf coffee, hot tea

Grab N' Go Breakfast | \$17

Sausage Egg & Cheese Biscuit Sandwich, Bacon Egg & Cheese Everything Bagel Sandwich, Fresh Muffins, assorted fruit juices, J Brooks coffee, J Brooks decaf coffee, hot tea

Breakfast Add Ons:

Assorted Fruit Juices 3.5 per Juice Bottle
Onions, Peppers, Mushrooms to Eggs \$1.5 per person
Grated Cheese to Eggs or Grits \$2 per person
Scrambled Eggs \$4.5 per person
Coffee: J Brooks Onyx or Decaf \$16 per Gallon
Community Brazilian Roast \$11 per Gallon

Lunch & Dinner

Deli Pack | \$17

Tray of Sliced Deli Meats including: Sunrise's Cajun Smoked Turkey, Honey Coated Ham, Roast Beef, and Hard Salami served with assorted cheeses, lettuce, tomato, red onion, hoagie buns, whole wheat wraps, and accomtreatment. (Accoutrement includes pickle spears, peppadews, pickled banana peppers.)

Chocolate Chip Cookies

Beverages: Iced Tea and Water Pitchers with Lemon

Recommended add on: Garden Salad: mixed greens, tomatoes, cucumbers, carrots served with ranch, bleu cheese, citrus vinaigrette \$3 per person

Southern Hospitality | \$23

Sweet Tea Fried Chicken (Roasted Chicken upon request) served with mashed potatoes, gravy, black eyed peas, collard greens, cornbread, buttermilk biscuits, watermelon or other seasonal fruit, iced tea, lemonade, water.

Cuban Taco Party | \$29 (20 person minimum or \$150 set up fee)

Slow Roasted Pork Butt Marinated in Mojo served with soft corn tortillas from Tortilleria la Unica, shaved cabbage, radishes, salsa verde, crumbled cotija. This taco party is accompanied with esquites (traditional Mexican style street corn), and charro beans.

Italian | \$26

Italian Style Salad with mixed greens, tomatoes, cucumber, red onion, artichoke hearts, garlic croutons, and red wine vinaigrette.

Crispy Zucchini Ribbons with marinara.

Chicken Piccata with angel hair pasta, capers, lemon, parmesan, white wine garlic sauce.

Pasta Bolognese - beef tomato gravy, onion, garlic, parmesan and pasta.

Garlic Bread

Porchetta \$MKT

20-100# whole hog from Home Place Pastures in Como, MS deboned and stuffed with house Italian sausage, apricots, spinach and pork loin. It is then roasted whole and head on to a crispy golden brown skin and sliced in front of the guests. Price is MKT, and there is a one month lead on this order.

Memphis BBQ Buffet

- A) Central BBQ Pulled Pork, slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce, Iced Tea, Lemonade, water pitchers.
- B) Central BBQ Smoked Dry Rubbed Ribs, slaw, baked beans, and Mac n' Chz. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers.
- C) A combination of Central BBQ Pulled Pork, and Dry Rubbed Ribs, slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers.
- D) Central BBQ Smoked Meats Platter including pulled pork, turkey, chicken, brisket, smoked bologna, and smoked sausage. Served with slaw, baked beans, Mac n' Chz, and buns. Served with mild and hot bbq sauce. Iced Tea, Lemonade, water pitchers.

*Suggested add ons for Central BBQ Packages: Smoked Chicken Wings, BBQ Nachos, banana pudding

Sushi Buffet \$MKT

A selection of hand rolled sushi by our very own Sous Chef at Sweet Grass Bobby Cook. Bobby has an extensive background in Sushi and Nigiri. We recommend discussions with Bobby to customize each party's Sushi Menu.

Lunch & Dinner Add Ons:

Tomato Soup with Garlic Croutons \$2 per person

Curried Cauliflower Soup \$3 per person

Sub to Greek Salad: mixed greens, tomatoes, cucumbers, feta cheese, artichoke hearts, citrus vinaigrette \$3 per person

Soft Drinks: 20oz Bottles of Coca Cola, Diet Coke, Sprite, Coke Zero \$2.50 per bottle

Bottled Water: 20oz Dasani Water \$1.75 per bottle

1L Smart Water \$3 per bottle

Sparkling Water: La Croix Selection \$2 per can

16oz Topo Chico \$2.50 per bottle

Sides \$4 per person per side

Black Eyed Peas

Fried Okra

Mashed Potatoes

Collard Greens

French Fries

Tater Tots

Tomato Cucumber Salad

Sliced Watermelon

Fruit (add \$2 per person)

Dirty Brussels Sprouts | bleu cheese, bacon, pecans. (add \$2 per person)

Sweets

Triple Chocolate Brownies by the Dozen \$25

Chocolate Chip Cookies by the Dozen \$18

Trifles (by the dozen) \$46

Heath Bar Trifle | chocolate brownie, chocolate pudding, whipped cream, heath bar

Key Lime Trifle | key lime mousse, whipped cream, graham cracker crust

Strawberry Shortcake Trifle | sweet biscuit, macerated strawberries, whipped cream

Homemade Pies (by the pie, 8 slice per pie)

Blueberry Pie \$30

Apple Pie \$30

Strawberry Pie \$34

Chess Pie \$30

Chocolate Bourbon Pie \$34

Coconut Cream Pie \$30