



# CATERING MENU

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2021-2022 SEASON

## BRIDAL MENU

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### BRIDAL BRUNCH

*SERVED AT 11 AM*

Donuts  
Mini Muffins  
Mini Sausage Kolaches  
Chocolate Covered Strawberries  
Juice and Coffee

### BRIDAL LUNCH

*SERVED NO LATER THAN 1 PM*

Ham Rolls  
Chicken Salad Sandwiches  
Fruit  
Chips  
Cookies  
Water and Lemonade

Mason Jar/Wine/Champagne Glass Rental \$0.75 Each

## WE'RE JUST A PHONE CALL AWAY

*Here's the contact info for each team member so we can best help you.*

Jessica Day: 870-210-6033

Cindy Huneycutt: 870-245-6273

Leanne Huneycutt: 870-403-2289



# CATERING MENU

2021-2022 SEASON

## FOOD BARS

### TACO BAR

Chicken and Pork *Ground beef may be substituted.*  
Brisket *Additional charge.*  
Refried Beans  
Elote- Mexican Street Corn  
Chips, Salsa And Cheese Dip  
Toppings

### PASTA BAR

Chicken Alfredo Bake  
Meaty Marinara Bake  
Garlic Bread Sticks  
Mixed Green Salad With Dressings  
Various Toppings

### FRIED CHICKEN DINNER

Fried Chicken Strips  
Loaded Mashed Potatoes  
Green Beans  
Corn on the Cob  
Rolls

### STEAK DINNER

Sirloin Steak  
Baked Potato  
Baked Beans  
Rolls  
Salad

*Dessert is available for \$2 per person.*

## DINNER MENU

*CHOOSE ONE OF EACH*

### MEAT

Smoked Chicken  
Smoked Brisket (addtl. charge)  
Smoked Chopped Pork

### POTATO

Hashbrown Casserole  
Baked Potatoes

### SALAD

Mixed Green Salad w. Dressings  
Coleslaw

*All dinners are served with two side choices, baked beans, and bread.  
Dessert is an additional \$2 per person.*

### FISH

*ONLY AVAILABLE FOR PARTIES UNDER 75 PEOPLE*

Fried Catfish  
Fries  
Hushpuppies  
Pinto Beans  
Coleslaw  
Condiments (Onions, Lemons, Tartar Sauce, Ketchup)

### DESSERT

*ADDITIONAL \$2 CHARGE PER PERSON*

Apple or Peach Cobbler with Ice Cream  
Banana Pudding  
Brownie Sundae