

Simply Southern

“Elegant Catering with a Southern Flair”

(912) 228-0561

Create Your Own Buffet

Choose one entrée, three sides, choice of salad, bread, dessert, and beverage: \$14.95 & up
Choose two entrée's, three sides, choice of salad, bread, dessert, and beverage: \$18.95 & up
Choose three entrée's, three sides, choice of salad, bread, dessert, and beverage: \$23.95 & up

Entrée

Prime Rib: Seasoned and roasted to perfection. A rich and intense flavor that is a top choice.

Beef Tenderloin: USDA choice beef tenderloin seasoned to perfection with a rosemary garlic blend.

Home-style Beef Stroganoff: Tender strips of beef tips served in a rich creamy sauce atop a bed of pasta.

Country Fried Steak and Gravy: Tender choice steak battered and fried smothered in a rich, brown gravy. Grilled onions are available upon request.

Chicken Marsala: Fresh chicken breast with sautéed mushrooms served in a marsala wine sauce.

Chicken and Spinach Alfredo: Tender chicken breast strips served with spinach and a creamy parmesan alfredo sauce atop a bed of linguini.

Fried or Baked Chicken: Southern fried or seasoned baked chicken.

Pork Loin: Herb encrusted pork loin seasoned to perfection in a rosemary and basil blend.

Smoked Ribs or Boston Butt: St. Louis style ribs or boston butt smoked over hardwood and served with a homemade barbeque sauce.

Baked Ham: Honey and brown sugar pit ham served in a rich pineapple glaze.

Shrimp Scampi: White shrimp in a rich lemon butter sauce served atop your choice of wild rice or linguini.

Stuffed Flounder: Stuffed with a crab meat filling drizzled with butter.

Baked Salmon: Wild caught Alaskan salmon baked to perfection in our own special blend.

Low Country Boil and Grilled Steak Dinner available also.

*****Prices may vary due to market conditions.**

Sides

Red Skinned Mashed Potatoes: Plain, garlic or loaded.

Roasted Herb Red Potatoes

Scalloped Potatoes

Potato Salad

Wild Rice

Homemade Macaroni and Cheese

Green Beans

Green Bean Almondine

Asparagus with a béarnaise sauce

Steamed Broccoli

Broccoli or Squash Casserole

Broccoli Salad

Cole Slaw

Brunswick Stew

Baked Beans

Salad

Chef's Choice: Arcadian blend with tomatoes and cucumbers with Ranch Dressing.

Cesar: Crisp Romaine with parmesan cheese and seasoned croutons.

Bread

Choice of assorted dinner rolls, cornbread muffins or southern style biscuits served with a honey butter blend.

Desserts

Homemade Peach Cobbler, Banana Pudding, Chocolate or Blueberry Delight

Strawberry Shortcake

Red Velvet Cake

Pies: Lemon Meringue or Coconut Cream

New York Style Cheese Cake: Served plain or with strawberry or blueberry topping

Beverages

Fresh Brewed Sweet and Unsweetened Tea

Lemonade

***Prices include disposable tableware.