



CATERING MENU

ENTREES

	HALF PAN 20-24 PPL	FULL PAN 40-45 PPL
BRAISED BEEF	\$105	\$195
MEATLOAF (20/40, 80Z SERVINGS)	\$90	\$170
CHICKEN BREASTS (WHOLE, SLICED)	\$85	\$155
QUESADILLAS		
CHICKEN/BEEF (10 TOTAL, CUT IN EIGHTHS)	\$135	-----
FLAVOR PROFILE (REUBEN, PHILLY, AMERICAN DIP)	\$150	-----
WRAPS (10 WRAPS, 1/2 OR 1/4)		
CAESAR OR SERGEANTS	\$140	-----
BURGER SLIDERS (AMER/PPR JACK)	\$145	-----
REUBEN OR PHILLY SLIDERS	\$135	-----

	25	50	100
WINGS	\$30	\$55	\$115
CHICKEN TENDERS	\$30	\$55	\$110

SIDES

	HALF PAN 20-24 60Z SERVINGS	FULL PAN 70-75 60Z SERVINGS
GREEN BEANS	\$45	\$85
POTATO SALAD	\$40	\$75
COLESLAW	\$40	\$75
MASHED POTATOES	\$45	\$85
PASTA SALAD	\$45	\$85
SALAD	\$65	\$110
CAESAR WITHOUT PROTEIN	\$60	\$100
CAESAR WITH PROTEIN	\$95	\$160

SALAD DRESSING:
 HALF PAN = TWO 60Z BOWLS | FULL PAN = FOUR 60Z BOWLS

DESSERTS

	HALF PAN	FULL PAN
COBBLER	\$55	-----
PEACH/BLEUBERRY		
BANANA PUDDING	\$50	\$90
SPECIALTY PUDDING	\$60	\$120

FLAVORS: TWIX BANANA CHESSMEN
 COOKIE BUTTER MOUNDS CINNAMON TOAST CRUNCH
 OREO NUTTER BUTTER REESE'S PEANUT BUTTER CUP
 *ADDITIONAL FLAVORS CAN BE DISCUSSED

IN-HOUSE CATERING

- PRETZEL: \$35
- 3 PRETZELS CUT INTO BITE SIZE PIECES
 - SERVED ON SMALL PIZZA PAN
 - 1 CUP OF BEER CHEESE & SPICY MUSTARD
- CURDS: \$35
- 3 ORDERS | REGULAR OR GARLIC
 - 1 BOWL MARINARA
 - SERVED ON SMALL PIZZA PANS
- FRIED PICKLES: \$35
- 1 BOWL RANCH
 - SERVED ON RETANGLE TRAYS

GALLON DRINKS

- DRINKS - 1 GALLON: \$5
- SWEET TEA
 - UNSWEET TEA
 - LEMONADE

EXTRAS

- PLACE SETTINGS: \$0.75 PER SETTING
- PLATE, CUP, SILVERWARE
- SERVING UTENSILS: \$1.50 PER
 EXTRA WING SAUCE
- RANCH, BLEU CHEESE, 20Z - \$0.99
 - BOWL, 80Z, \$3.99

LOCATIONS

WOODSTOCK: 470-907-7804
EVANS: 706-364-0481
ELLIJAY: 706-273-1879