



FOOD TRUCK INSPIRED BIG GRAZING STATIONS

THE BIGGEST TREND IN CATERING TODAY

...**FOOD TRUCKS!**

ALL STATION PRICING IS BASED ON 4 STATIONS PER
EVENT. IF FEWER STATIONS ARE CHOSEN THE
PRICING FOR STATIONS WILL BE ADJUSTED.
DESIGNED TO GET YOUR GUESTS TO THE DANCE
FLOOR FASTER!

DON'T FORGET TO ADD YOUR PASSED APPETIZERS,
LATE NIGHT & DESSERT STATIONS TOO!



Garden STATIONS

THE BIG Garden STATION - \$5.50 Per GUEST

FRESH VEGETABLES WITH BUTTERMILK ranch DIPPING sauce, seasonal FRESH FRUIT WITH FRENCH VANILLA DIPPING sauce accompanied BY CHEESE SPREADS & DOMESTIC CHEESE WITH crackers

THE BIG SALAD STATION - \$5.75 Per GUEST

MIXED GREENS WITH VARIETY OF FRESH VEGETABLE TOPPINGS, GRILLED CHICKEN BITES, CHILLED BABY SHRIMP, FRENCH FRIED ONIONS, CHEESES, FRUITS & NUT TOPPINGS & HOMEMADE DRESSINGS
or 2 SPECIALITY SALADS OF YOUR CHOICE



ARTISAN STATIONS

THE BIG ARTISAN CHEESE & MEATS STATION -

\$6.00 PER GUEST

Variety of traditional & gourmet cheeses with cheese spreads and smoked meats such as smoked beef sausage, prosciutto, & salami served with crostini's, crackers, mustards and seasonal fruit accents

THE BRUSCHETTA & OLIVE STATION -

\$4.00 PER GUEST

A selection of homemade bruschetta with a variety of olives served with crostini's

ARTISAN PIZZA STATION

\$13.50 PER GUEST

Choice of 3 "Design Yourself" Flatbread Pizza Station

SANDWICH STATIONS

BIG Nate's SLIDER STATION - \$9.25 Per GUEST

YOUR CHOICE OF 3 SLIDERS: PORK BBQ, CHOPPED CHICKEN BBQ, FRENCH DIPS, SLOPPY JOE SLIDERS, CHICKEN PARMESAN, HOT HAM & CHEDDAR, REUBEN'S, HAMBURGER & CHEESEBURGERS ALL SERVED WITH VARIETY OF CONDIMENTS

SILVER DOLLAR SANDWICHES - \$6.50 Per GUEST

VARIETY OF DELI MEATS AND CHEESES WITH SANDWICH CONDIMENTS AND SILVER DOLLAR ROLLS



TACO STATION - \$9.25 Per GUEST

VARIETY OF TACO TRUCK STYLE TACOS: CHOOSE 2 MEATS: INCLUDING PORK CARNITAS, FISH, CHICKEN, GROUND OR SHREDDED BEEF SERVED WITH AVOCADO SALSA, CABBAGE, LIMES, HOMEMADE SOUTHWESTERN RANCH

CORN & FLOUR TORTILLAS INCLUDED

ADD SHRIMP FOR \$1.50(PER GUEST) TO YOUR STATION

Fiesta Station - \$9.95 Per Guest

TORTILLA CHIPS, BLACK BEAN SALSA, YELLOW RICE, FAJITA GRILLED CHICKEN W PEPPERS & ONIONS, QUESO DIP, SOUR CREAM, LETTUCE, TOMATOES

TRADITIONAL STATIONS

THE BIG PASTA STATION - \$9.25 Per Guest

Penne & BOW TIE PASTA WITH YOUR CHOICE OF 2 SAUCES AND 2 TOPPINGS:

SAUCES: GARDEN VEGETABLE MARINARA, GARLIC ALFREDO, SUNDRIED TOMATO ALFREDO, VODKA SAUCE, CAJUN WHITE, OR MEAT SAUCE,

TOPPINGS: MARINARA SICILIAN MEATBALLS, GRILLED CHICKEN & ROASTED VEGETABLES, SAUSAGE WITH SAUTÉED PEPPERS & ONIONS, SAUTÉED MUSHROOMS & BACON OR CAJUN MIX(SHRIMP, CHICKEN & ANDOUILLE SAUSAGE)



THE BIG MEAT EATER CARVING STATION -
\$13.50 - PER GUEST (INCLUDES CARVING ATTENDANT)

CHOICE OF 2 MEATS TO CARVE:

PORK LOIN

(CHOICE OF ORANGE GLAZED OR BACON & APPLE GLAZE)

SIRLOIN TIP

ROASTED TURKEY BREAST

SMOKED HAM

CHILLED SALMON WITH LEMON, DILL & CAPERS

TERIYAKI SALMON

BEEF TENDERLOIN (COUNTS AS 2 SELECTIONS)

SERVED WITH YEAST ROLLS AND CONDIMENTS

THE BIG MAC & MASHED STATION -
\$5.50 PER GUEST

BIG GIRLS FAMOUS MAC & CHEESE AND MASHED POTATOES
TOPPINGS INCLUDE CHEESE, SALSA, SOUR CREAM, CRUMBLED
BACON, CARAMELIZED ONIONS & CHIVES

THE EAT YOUR VEGGIES STATION -
\$5.00 PER GUEST

VARIETY OF FRESH VEGETABLES, MARINATED & ROASTED TO
PERFECTION OVER A HOT STONE DISPLAY

Southern Stations

THE BIG BISCUIT BAR (requires oven on site) - \$5.50 Per Guest

HOMEMADE BISCUITS WITH OUR HOMEMADE SHARP CHEDDAR CHEESE SPREAD WITH BACON, AND A VARIETY OF BUTTERS, JAMS, JELLIES, AND LOCAL HONEY

THE BIG CAJUN SHRIMP & GRITS STATION - \$7.25 Per Guest

SOUTHERN GRITS TOPPED WITH SHRIMP, SMOKED ANDOUILLE SAUSAGE, ROASTED SWEET PEPPERS & ONIONS AND CAJUN CHEESE SAUCE

Southern Sides Station - \$6.50 Per Guest (Choice of 3)

SQUASH CASSEROLE, TURNIP OR COLLARD GREENS, SOUTHERN GREEN BEANS, SILVER QUEEN CORN, PINTO BEANS, SWEET POTATO SOUFFLE, MASHED POTATOES & SAWMILL GRAVY, OR POTATO SALAD

COMFORT STATION - \$12.50 Per Guest (Choice of 2)

MAW MAW'S MEATLOAF, SLOW ROASTED POT ROAST WITH POTATOES & CARROTS, FRIED CHICKEN, BIG NATE'S BBQ PORK, CHICKEN & DUMPLINGS, SALMON CROQUETTES, FRIED PORK MEDALLIONS WITH VIDALIA ONION GRAVY



PARTY FOOD STATIONS

(PERFECT FOR LATE NIGHT SNACKS!)

THE BIG DIPPER STATION - \$4.25 PER GUEST

VARIETY OF KETTLE POTATO CHIPS, TORTILLA CHIPS, PRETZELS WITH HOMEMADE FRENCH ONION DIP, FRESH SALSA, MUSTARDS & CHEESE DIP

THE BIG POPCORN STATION - \$3.00 PER GUEST

FRESH POPPED CORN WITH A VARIETY OF TOPPINGS INCLUDING CHEESES & CANDY

THE BIG FRITO PIE STATION - \$3.95 PER GUEST

FRITOS, CHILI, CHEESE & ONIONS

THE BIG PARTY STATION - \$8.50 PER GUEST

MEATBALLS (CHOOSE ONE SELECTION: SWEDISH, MARINARA, OR SWEET & SPICY)

FRIED CHICKEN FINGERS WITH HONEY MUSTARD

PIGS IN A BLANKET

VARIETY OF CHIPS & DIPS



SWEETS STATIONS

CHEESECAKES: \$5.00 Per GUEST - VARIETY OF MINI CHEESECAKES, WHOLE CHEESECAKES

PIE STATION: \$3.50 Per GUEST - FLAVORS INCLUDE APPLE, PEACH, CHERRY, BLACKBERRY, CHOCOLATE FUDGE, DRUNKEN PECAN, SWEET POTATO, PUMPKIN AND MORE!

MINI DESSERTS: \$4.50 Per GUEST - CUPCAKES, FRUIT & DESSERT BARS, COOKIES, PIES AND MORE!

COOKIES & MILK: \$3.00 Per GUEST - DOZENS OF FRESH BAKED COOKIES SERVED WITH MILK

HOMEMADE COBBLERS: \$2.75 Per GUEST - PEACH, APPLE, TRIPLE BERRY, CHERRY, BLACKBERRY

OLD FASHIONED CANDY: \$4.50 Per GUEST - PRALINES, FUDGES, CHOCOLATE COVERED PRETZELS

CANDY STATION: \$3.00 Per GUEST - THE BRIDE & GROOM'S FAVORITE CANDY AND OTHER FAVORITES (BOTH CANDY STATIONS INCLUDE CELLOPHANE BAGS & TIES FOR GUESTS)



Staffing

Each event requires service staff. The amount of staff will depend on how many guests and the service that you request.

- Each staff is \$165.00
- 6 hours of service to include
- Set-up,
- serving,
- Assisting those in need
- clearing guest tables during event,
- clean-up of buffet & kitchen area.

We have several licensed bartenders on staff if your venue does not provide for you.

- Each bartender is \$195.00
- 6 hours of service
- Set-up of the bar,
- serving during event,
- packing up all leftover alcohol.

Depending on size, some events will require a bar-back to assist the bartender. Each bar-back is \$135.00, includes 6 hours of service.

Chef on site is \$250 for 5 hours of service.



Production Fee

Each event is charged an 20% production fee of that covers a variety of incidentals for the event such as premium disposable dinnerware, decorated buffet tables with linens, chafing dishes and platters, travel to your venue, a tasting for up to 3 guests and unlimited phone/email access prior to your event and taxes. This is not a gratuity for your event staff. If you would like to give them a tip the day of your event, they will be appreciative. They don't expect a tip but always appreciate it. If you would like to add the gratuity to your final payment, just let us know and we can distribute your gratuity to them as well.

Deposits/Payments

A 20% deposit is required to hold/book your event date. This deposit is non-refundable but can be transferred to another date or person. Once we receive your deposit, we will lock-in your event date on our calendar. All other payments are due 10 days prior to your event. If you would like to make payments along the way, just let us know by sending an email letting us know you are sending in a payment.

Credit Card Payments

For your convenience, we accept all major credit cards with a 3% check out fee.