

G. PHILIP'S CATERING MENU

Breakfast

Continental - \$5.95 per person

Assorted Chilled Juices, Breakfast Breads, Coffee Cake, Muffins and Danish with Preserves, Butter, Coffee and Tea

Continental w/Sliced Fresh Fruit - \$6.95 per person

G. Philip's Breakfast Buffet - \$10.95 per person

Assorted Chilled Juices, Farm Fresh Scrambled Eggs, Seasoned Breakfast Potatoes, Crisp Bacon, Country Sausage, Assorted Breakfast Pastries, Coffee and Tea

Ala Carte

Danish	\$12.95/dz
Muffins	\$12.95/dz
Donuts	\$12.95/dz
Coffee	\$18.95/gal

All food and beverage subject to 6% tax and 18% service charge

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Lunch

Luncheon Deli Buffet - \$12.95 per person (50 person minimum)

Fresh Vegetable Tray **or** Tossed Mixed Greens with Assorted Toppings and Dressings, Soup Du Jour, Pasta Salad **or** Broccoli Salad, Sliced Roast Beef, Turkey, Ham, and Cheese, Assorted Breads **or** Croissants, sliced Tomato, Onions, Lettuce, Pickles, Condiments and Coffee or Tea

Buffets

BBQ Buffet - \$14.95 per person lunch/ \$19.95 per person dinner

Seasonal Fruit, Biscuits, Bourbon Baked Beans, Corn on the Cob, Spring Salad Mix with Dressings, Country Potato Salad and Choice of (2) Entrée Selections

Lunch and Dinner Buffet

Deluxe Hot Buffet

Lunch: \$12.95 per person (25 person minimum)

Dinner: \$18.95 per person (25 person minimum)

Includes: Dinner Rolls and Butter

Fresh Vegetable Tray w/Dip

Or

Tossed Mixed Greens w/Assorted Toppings & Dressings

ENTRÉE SELECTIONS

(Choice of Two)

London Broil	Pecan Chicken
BBQ Chicken	Country Fried Chicken
Sliced Roast Beef	Marinated Baked Chicken
Broiled Beef Tips	Baked Whitefish
Roast Loin of Pork	Baked Ham

POTATO AND VEGETABLE SELECTION

(Choice of Three)

Baked Potatoes	Candied Baby Carrots
Mashed Potatoes/Gravy	Green Beans w/Mushrooms
Red Skinned Potatoes	Fresh Seasonal Vegetables
Rice Pilaf	Buttered Corn
Buttered Noodles	Broccoli

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Hors d'oeuvres

25 person minimum

50 piece minimum

Cold

Cheese Tray \$2.50 per person

Vegetable Tray \$1.80 per person

Sliced Fruit Tray \$2.50 each

Shrimp Cocktail \$Market

Relish Tray \$1.50 per person

Meat and Cheese Wraps \$.75 each

Antipasto Platter \$4.25 per person

Hot

Swedish or BBQ Meatballs \$8.00 per dozen

Buffalo Wings with Blue Cheese Dip \$10.00 per dozen

Chicken Drumsticks with Ranch Dip \$10.00 per dozen

Petite Egg Rolls with Sweet and Sour and Hot Mustard Sauce \$12.00 per dozen

Miniature Quiche (choice) \$12.00 per dozen

Cajun Sausage Bits \$9.00 per dozen

Assorted Mini-Pizza Bites \$8.00 per dozen

Breaks

Cookie Break - \$4.95

Chocolate Chip, Peanut Butter and Sugar Cookies served with Milk and Soda

Brownie Break - \$4.95

Fudge Brownies served with Milk and Soda

Healthy Break - \$4.95

Assorted Fruit Yogurts and Granola Bars with Red Apples, Bottled Water,

Ala Carte Desserts

- Apple Pie \$2.50 per person
- Cherry Pie \$2.50 per person
- Chocolate Cake \$2.50 per person
- N.Y. Cheesecake \$2.75 per person

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