

Catering Menu

revised 12/01/2018

Meats:

Price includes your choice of two meats to choose from that will accommodate your entire number of guests, two sides, salad, roll and drink. Call for pricing

Price includes your choice of one meat, two sides, salad, roll and drink. Call for pricing

All meals include disposable paper plates & utensils

Chicken- Baked, Fried

Pork Chops- Fried, or Smothered

Fish- Baked or Fried

Beef Tips

Brisket

Honey Pineapple Glazed Ham

Turkey

Meatloaf

Chicken Fettuccine

Smothered Meatballs

Oxtails- Add Additional \$2.00 per person

Vegetable & Side Items:

Red Beans w/sausage

Sweet Buttered Corn

Macaroni and Cheese

Dirty Rice or White Rice

Fries

Okra & Tomatoes

Sweet Potato Casserole

Mashed Potato and Gravy

Baked Beans

Green Beans

Creamy Potato Salad

Desserts: .50 per person

Chocolate Cake, Lemon Cake, Vanilla Cake

4 Layer Chocolate Dessert \$2.50 per person

Banana Pudding, Small Pan (Feed 15-20) ; Large Pan (Feed 45-50)

Specialty Items:

Chicken Fettuccine; up to 25 people

Chicken & Sausage Gumbo- per gallon; Add Shrimp additional per gallon

5 Gallon 50 people, 20 Gallon 200 people

Team Gilliam's Famous Cajun Pasta w/Chicken & Sausage; up to 20 people

Team Gilliam's Famous Cajun Pasta w/Chicken, Sausage, and Shrimp; up to 20 people

Team Gilliam's Famous Cajun Pasta w/Chicken, Sausage, Shrimp, & Jumbo Lump Crab; up to 20 people

Crawfish/Shrimp Rice- Call for pricing

Red Beans w/sausage & rice; per gallon

Cajun Coubion w/shrimp, fish & sausage; per gallon

Crawfish & Sausage Etouffee- Lg. Pan; up to 20 people

Crawfish w/ corn, potatoes & sausage; Market price

Steamed Lemon Garlic Butter Seafood Pan; 145 jumbo shrimp, 12 corn, 12 sausage & 20 red potatoes; per pan

Salad w/ Ranch and Italian dressing; per person

Chicken & Waffles; Call for pricing

Drinks: \$1.00 individual can drink

Team Gilliam Lemonade -\$10.00 per gallon

Team Gilliam Tea - \$10.00 per gallon

Team Gilliam Punch- \$10.00 per Gallon

Gallon drinks includes cups and ice.

Delivery Charge: \$20.00. All food will be delivered in aluminum pans.

Service Personnel Not Included

\$40.00 per hour per server for buffet table set up with stainless chafers and serving utensils. Minimum of 2 hours required. Staff will replenish as necessary. Table will be set up with white disposable table cloth. **All catering prices are based on per person.**

\$75.00 per table for decorated buffet table. Linen and decorations will be provided by Team Gilliam.

Hors d'oeuvre Menu

Finger sandwiches White/Wheat – Per 100

Tuna Salad, Chicken Salad, Ham, Turkey, Roast Beef

Chili Con Queso w/Nacho Chips- Quart 30ppl; per quart

Fried Boudin Balls- each or 30

Fried Chicken Wingettes- 60 pcs

Deviled Eggs- 24 pcs

Pinwheels w/Turkey or Ham and Cream Cheese- 20 or 30

Stuffed Meatballs in sauce- serve 8 to 10; serve 16 to 20

Fried Grilled Cheese Triangles w/ Tomato Dip- 50 pcs.

Hot Spinach Artichoke Dip- call for pricing

Shrimp Brochette w/Jalapeno

PICNICS

Prices are per guest.

COMPANY PICNICS

Includes baked beans, potato salad, assorted cookies, buns, condiments, canned drink, and disposable utensils. The minimum number of guests for an on-site picnic is 50.

Choice of Three Meats - Call for pricing

Choice of Two Meats - Call for pricing

Choice of One Meat - Call for pricing

- *Meats* - Hamburgers, Hot Dogs, Smoked Sausage

EXECUTIVE PICNICS - Call for pricing

Includes baked beans, potato salad, buns, condiments, canned drink, and disposable utensils. The minimum number of guests we can prepare for is 50.

- *Meats* - Chopped Beef Sandwich or Chicken Breast Sandwich

Table service will include a white paper table cloth. Food will be delivered in aluminum pans.

Meals prepared inside the food trailer and served on site please add an additional \$2.00 per person. Food trailer will be set up on site.

Please Note: All Rates Are Subject To Change