



**Event & Party**  
**Appetizer/Station Menus**



# Appetizer Affair

We recommend you start your evening off with 2-3 passed appetizers

## \$2.50 Appetizers

Old Fashioned Pigs  
in a Blanket

Cucumber & Dill  
Canapes

Tuscan Bruschetta  
Crostini's

Hummus & Veggie  
Shooters

Strawberry & Mint  
Bruschetta

Pimento & Jalapeno  
Crostini's

## \$2.75 Appetizers

Wild Mushroom &  
Tarragon Crostini's

Spanakopita

## \$3.00 Appetizers

Sharp Cheddar &  
Raspberry Crostini's

Chicken Enchilada  
Pinwheels

Chicken Pesto  
Crostini's

Petite Loaded Potato  
Skins

Goat Cheese with  
Pesto & Sundried  
Tomato Crostini's

## \$3.25 Appetizers

Brown Sugar Bacon  
Wrapped Smokies

Luau Kabobs

Bacon Wrapped  
Stuffed Sweet  
Peppers

Toasted Ravioli

Vermont White  
Cheddar & Apple  
Crostini's

## \$3.50 Appetizers

Mushroom  
Rockefeller

Shrimp, Cucumber &  
Curry Canape

Crab Stuffed  
Mushrooms

Caprese Skewers

## \$4.00 Appetizers

Mini Crab Cakes

Shrimp Gazpacho

Smoked Salmon  
Canapes

Cichetti canape

## \$5.00 Appetizers

Shrimp Cocktails





## **Table Displays**

**We recommend 1 selection**

### **Garden & Cheese Displays—(see pricing by each item)**

Seasonal Fruit with Vanilla Creme Dip & Cheese Display - \$3.95 per guest  
Fresh Vegetable Display with Buttermilk Ranch Dip - \$3.95 per guest  
Serve both displays & save \$1.00 per guest! \$6.50 per guest

### **The Big Artisan Cheese & Meats Station - \$7.50 per guest**

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

## **Pasta/Potato Selections**

**We recommend 1 selection**

Bruschetta Pasta Salad with Tuscan Bruschetta, parmesan & olives  
Italian Trio Pasta Salad with pepperoni, olives & cheese  
Big Girl's Famous Mac & Cheese  
Penne Pasta with Garden Vegetable Marinara Sauce  
Bow Tie Pasta with Creamy Garlic Alfredo  
Loaded Mashed Potatoes  
Caramelized Onion Mashed Potatoes

**All pasta & potato selections are \$3.25 per guest per item**

## **Homemade Dips & Spreads**

*All dips are served with crackers, tortilla chips or bread*

**We recommend 1 selection**

Baked Brie in Pastry with Walnut & Honey Topping  
Jalapeno Popper Cheese Dip  
Traditional Spinach Dip  
Spinach & Artichoke Dip (served cold or warm)  
Creamy Crab Dip (served warm or cold)  
Hidden Valley Ranch Chicken Dip  
Buffalo Chicken Dip  
Spicy Queso Dip

Variety of kettle chips, pretzels & tortilla chips/homemade dips & salsas

**All dips & spreads are \$3.75 per guest per dip**



## **Hot and Cold Sandwiches**

**We recommend 2 selections**

- Mini Croissants stuffed Tarragon Chicken Salad
- Mini Open Faced BLT Sandwiches
- Petite Ham Biscuits with Peach Honey Mustard
- Mini Chicken & Waffles with Buttered Syrup
- Southwestern Vegetarian Tortilla Roll Ups
- Big Nate's Pulled Pork BBQ Sliders with Apple Cider Cole Slaw
- Mini Shrimp Po Boys "fully dressed" with lettuce, pickles & remoulade
- Mini Reuben Sandwiches
- French Dip Sliders with Grilled Onions and Mushrooms
- Chicken Parmesan Sliders with Parmesan

**All sandwiches are \$3.95 per guest per sandwich choice**

## **Hearty Hors D'oeuvres**

**We recommend 2 selections**

### **\$7.00 per guest**

- Sweet Georgia Brown Chicken Tenders (Our Specialty! Served fried or grilled)
- Southern Fried Chicken Tenderloins (with variety of sauces)
- Colossal Meatballs (sauces include marinara, swedish or sweet & spicy)
- Chicken Wellingtons (chicken breast & cheeses baked in pastry)

### **\$8.95 per guest**

- Mexican Shrimp Cocktails (with avocado & pico de gallo)
- Shrimp Cocktail display (with our homemade cocktail sauce)



## **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 specialty salads of your choice**

## **Carving Stations**

**\$ 9.75 per guest per menu selection**

**(choose two meats to carve for \$13.50 per guest)**

Orange Marmalade Glazed Pork Loin  
Apple Butter/Vadalia Onion Pork Loin  
Black Peppered Sirloin Tip  
Roasted Turkey Breast  
Smoked Honey Ham  
Chilled Salmon w/ Caper Drizzle  
Salmon Wellington ~ market price  
Beef Tenderloin or Prime Rib ~ market price

*All carving stations items are served with yeast rolls and condiments*

## **The Big Mac n Mashed Station- \$5.50 per guest**

Big Girls famous mac & cheese and mashed potatoes toppings to include cheese, gravy, sour cream, crumbled bacon, caramelized onions

## **The eat your veggies Station - \$5.00 per guest**

Variety of fresh vegetables, marinated & roasted to perfection over a hot stone display

## **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

## **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 \$175.00
- 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 \$225.00
- 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 \$155.00, includes 6 hours of service.

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



## **Production Fee**

Each event is charged an 22% 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.

Dinnerware is available for rental. Prices may vary depending on your final needs.

## **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.