

# RUTLEDGE MANOR MENU EXCLUSIVELY CATERED

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*Each package allows 2 meat choices. Final count of each meat must be submitted 60 days before event. Upgrades are not included in the packages but are available at an additional fee.*

## ***Meat Choices (Pick 2)***

### *Pork Tenderloin*

*Slow roasted and seasoned with garlic, salt and pepper, served with au jus of pork*

### *Country Fried Steak*

*All beef fritter fried golden and topped with homemade brown gravy*

### *Baby Back Ribs*

*¼ rack of baby back ribs seasoned with a special rub and slow cooked, served with homemade barbeque sauce*

### *Carolina Fried Chicken*

*Chicken breast, hand breaded in a secret batter & fried to perfection*

### *Salmon*

*Oven-roasted wild salmon topped with butter, herbs and a slice of lemon*

*\*Upgrade\**

### *Shrimp & Grits*

*Wild caught sautéed in garlic butter and served over a bed of creamy southern style cheese grits \* Upgrade\**

### *Grilled Chicken Breast*

*Tender and juicy breast of chicken topped with sautéed mushrooms and onions*

*Each package allows 2 side choices. Final count of each side must be submitted 60 days before event.*

## ***Sides (Pick 2)***

### *Mashed Potatoes*

### *Yellow Rice*

### *Sweet Potato Soufflé*

### *Broccoli*

### *Zucchini*

### *Peas*

### *Braised Collards*

### *Steamed Cabbage*

### *Southern Green Beans*

### *Whole Roasted Green Beans*

### *Creamy Potatoes*

### *Sour Cream & Chive Whipped Potatoes*

### *Braised Red Potatoes*

### *Creamed Corn*

### *Glazed Carrots with Basil & Thyme*

### *Broccoli Casserole*

### *Squash Casserole*

### *Macaroni & Cheese*

### *Summer Roasted Vegetables*

### *Sweet Potato Soufflé*

### *Carrot Soufflé*

## ***Breads***

### *Southern Cornbread*

### *Yeast Rolls*

### *Sliced Honey Wheat Loaves*

## **Upgrades**

*Speak with our catering manager about additions*

### *Salad Bar*

*Seasonal lettuce and greens with an assortment of toppings served with homemade dressings and croutons*

### *Dessert or Cupcake Bar*

*Choose from a variety of pies (buttermilk, chocolate buttermilk or chocolate walnut) or assorted cupcakes*

### *Fruit Bar*

*Beautiful ensemble of assorted fruits*

### *Coffee & Tea Stand*

*Station for self-serve coffee and tea with assorted tea flavors and creamers*

## **Post Dinner Snack Bar**

*Cookies, chips, chicken salad sandwich, pasta salad*

## **\*Upgrade\***

### **~ Cocktail Hour Menu ~**

*Cocktail Hour is served to guests at the beginning of the reception*

### *Spinach Dip*

*Fresh spinach and artichoke in a creamy Parmesan cheese. Served with tortilla chips*

### *Mini Quesadillas*

*Melted cheese in a flour tortilla, perfectly grilled and served with fresh pico de gallo*

### *Shrimp Cocktail*

*Juicy Wild Shrimp cooked to tenderness. Served chilled with our zesty house sauce & lemon wedges*

### *Cheese and Crackers*

*Assortment of seasonal fresh cheeses, served with crackers on the side*

### *Meatballs*

*Meatballs smothered in our house tomato sauce*

### *Sautéed Potatoes*

*100% Potatoes seasoned in garlic and rosemary served in a cube shape*

### *Mini Crab Cakes*

*Fresh crab meat with spices lightly coated with bread crumbs*

### *Caprese Skewers*

### *Watermelon Feta Cubes*

### *Southern Cucumber Sandwiches*

### *Pimento Cheese Crostini*

### *Toasted Peach Pastry Bites*

### *Cheese Ball & Cracker Bites*

### *Deviled Eggs with Avocado Mousse*

*Please note that we offer many other menu and appetizer selections based on taste and season. Please schedule a meeting with our caterer for more information.*