

## ***Buy Your Side Catering Co.***

### ***Catering Menu***

**[www.buyyoursidecaterinco.com](http://www.buyyoursidecaterinco.com)**

**404-201-4532**

*We believe in full service- we will staff your event, serve your guests, pre-bus your tables, and provide you with everything you deserve on your special day!*

All deposits are nonrefundable and are 10% due to confirm your date. The remainder is due 10 days prior to the event. Final guest count and any updates or changes must be confirmed 10 days prior to the event.

All events will be assessed a service fee beginning at \$200 (full service, buffet serving staff) up to 50 people. Service fee up to \$300 for 75-100 guests. A fee of up to \$400 for guests count over 100.

While we know that some locations do not offer full kitchen space if that is the case an additional \$200 will be added to the total due to add'l work for our team upon leaving event.

Full service plated meal are an option and pricing \$20pp for tableware and additional cost of \$125 per staff member.

An 18% gratuity will be added to the final cost.

**Please note: Dinner buffets food can ONLY be held for two hours per state regulations. We will need to serve dinner within two hours of your event start time.**

### **Bar Services**

We offer full-service bartending \$300 per bartender for up to four hours. Fee includes cups (disposable), napkins, garnishes, mixers. There will be a \$125 per bartender charge per hour for time after four hours.

## ***Tastings***

We love tastings! Our tasting room accommodates up to five people. We provide a space which affords you the opportunity to meet Chef Pamela, owner/operator of Buy Your Side Catering Company.

Due to sourcing ingredients fresh not all items can be tasted. Should you choose to use our services we will deduct the amount paid for the tasting.

Tastings- \$40.00 per person

Steaks or lobster (\$50pp) for tasting

Includes 2 proteins and 2 sides and salad

All menus and dates must be confirmed with Chef Pamela and fees paid before scheduled date and time.

### **Lunch Specials for groups:**

\$18pp

Includes one protein, one side, salad rolls, tea, lemonade. All disposable plates, flatware, napkins, cups are included.

Delivery only: \$75

Delivery and set up only: \$150 includes disposable chaffing and sternos

A full-service staff buffet begins at \$300 for up to 100 people.

### **Chef's Signature Menu**

Select one entrée \$25.00 per person (starts at) choose two sides, salad, rolls or cornbread, tea, lemonade.

Select two entrees \$40.00 per person (starts at) choose three sides

Select three entrees \$55.00 per person (starts at) choose four sides

Each entrée includes upscale disposable dinnerware, cloth napkins (either black, white or ivory) and other colors are \$1.00 each as well as cups and flatware.

**Salad Options Pick One:**

Caesar Salad

Mixed Green Salad with craisins, red onions, shredded cheese, chopped tomatoes and cucumbers with our homemade dressings.

Greek Salad

Watermelon, Feta Salad w/ fresh basil and balsamic reduction

Pasta Salad with olives, tomatoes, cucumber, squash, zucchini, grated

Parmesan and our tossed in

homemade Italian dressing

Caprese Salad with Tomatoes, Mozzarella, basil, and balsamic glaze

Arugula, fresh strawberries, blueberries, goat cheese, red onion, and our homemade balsamic and honey dressing.

Greek Salad

**Choice of two dressings**

Ranch, Raspberry Vinaigrette, Bleu Cheese, Balsamic, Caesar. Greek, Honey Mustard

**Choose your Entrée**

**Poultry**

**Tuscan Chicken**

(Sundried Tomato and Spinach Chicken in Cream Sauce)

**Baked Chicken-** Oven roasted baked chicken fork tender served with our homemade gravy.

**Chicken Parmesan-** breaded chicken breast covered in tomato sauce and mozzarella cheese.

**Herb Roasted Chicken**

Thyme, rosemary, lemon, and Italian blend seasons (for flavor we usually use the darker meat of the chicken). White meat is available upon request.

**Chicken Marsala**

In a Savory Mushroom and Marsala Wine Reduction Sauce

**Southern Fried Chicken**

Breaded and fried to perfection our recipe is second to none.

**Rosemary Chicken**

Seared chicken coated in garlic and herb sauce and baked to perfection.

**Chicken Francese**

Breaded chicken fried and topped with savory lemon sauce.

**Lemon Caper Chicken**

Marinated chicken, lemon caper wine sauce and fresh thyme

**Smoked BBQ Chicken**

Our own spice rub and marinated chicken for over 48 hours and slow smoked for hours served with our homemade BBQ sauce

Turkey Carving Station add \$8.00 per person

**Beef**

**Flank Steak (add \$8pp)**

Thinly sliced with fresh herbs and roasted tomato jus mushrooms and burgundy reduction or chimichurri sauce.

**Red Wine Roast Beef**

w/baby carrots and new potatoes in a red wine demi glaze that is fork tender

**Prime Rib (Market Rate)**

Carving Station Add \$10.00 per person

**Steak choices of NY Strip, Ribeye (\$30pp)**

**Beef Short Ribs(\$40pp)**

in Red Wine Reduction

**Lamb Chops ( \$40pp) Flavors:** Garlic and Herb, Crown Peach, Rosemary & Garlic, Miso brown sugar, Grand Marnier.

**Not My Mama's Meatloaf**

It needs no explanation it's just that good.

## **Lasagna w/pork and beef**

### **Pork**

#### **Apple Harvest Pork**

Caramelized onions and apple cider reduction

#### **Pulled Pork**

Smoked for over 13 hours with our very own spice rub and BBQ sauce

#### **Center Cut Pork Chops**

Fried, Baked, Grilled or our signature BBQ

#### **Roasted Pork Loin**

Bourbon Braised Apples, Port Wine Reduction, Balsamic & Fig Reduction

#### **Pork Ribs**

Slow smoked ribs with our homemade BBQ sauce.

Pork Loin Carving Station add \$10.00 per person

### **Seafood**

Salmon with a lemon butter sauce or Bourbon Maple or Honey Garlic

Shrimp Scampi Pasta

Tuscan Salmon or Shrimp

Shrimp N Smoked Gouda Grits

Pan Seared Creole Shrimp

Pan Seared Grouper or Flounder (add'l \$12pp)

Lemon Caper Butter Scallops (add \$20pp)

Lobster Tails (\$60pp)

**Pasta vegetarian and vegan options available**

Cheese Ravioli with Marinara, Vodka Crème, or Alfredo Sauce

Vegetable Lasagna

Four Cheese Baked Ziti-with Ricotta, Provolone, Parmesan, and Mozzarella Cheeses

Lentil and Chickpea Curry (vegan)

Vegetable Biryani (vegan)

Macaroni Salad (includes mayo) (can be vegan)

Artichoke Pasta (v) w/kalamata olives, capers, sundried tomatoes, red onions, fresh parsley, garlic and olive oil

**Gluten free options can be substituted.**

**Choose A Vegetable**

Brown Sugar Glazed Carrots

Sweet Potato Mashed

Garlic & Herb Mashed Potatoes

Oven Roasted Vegetable Medley

Broccoli, Cauliflower and Squash

Southern Style Collard Greens or Turnip Greens

Bourbon Sweet Potato Souffle

Cornbread Dressing

Roasted Brussels Sprouts with balsamic and maple reduction

Garlic Asparagus w/parmesan (add \$2.00 per person)

Garlic Spinach and Kale

Garlic Green Beans

Homestyle Green Beans

**Starch**

Rice Pilaf

Wild Rice, Saffron, or Jasmine Rice, Yellow

Spinach and Lemon Rice Pilaf

Orzo with Wilted Spinach and Pine Nuts

Roasted Herb Potatoes

Goat Cheese and Garlic Mashed Potatoes with Scallions

Creamy Scalloped Potatoes

Smashed Potatoes with chives, roasted garlic, and herbs

Caramelized Onion & Pecan Wild Rice Pilaf

Smoked Gouda Grits

Three Cheese Mac and Cheese

Lobster Mac & Cheese (add \$15.00 pp)

Taco Bar: Our taco bar is unmatched with ground beef, shredded chicken, with all the fixins. \$22pp..  
Steak can be add add'l \$8pp), Smoked Chicken add'l \$4pp. Comes with rice, beans, queso as well.

**Desserts:**

Bourbon Bread Pudding w/warm caramel sauce

Toasted Strawberry Shortcake with Moscato Whipped Cream

Lemon Cheesecake w/blueberry compote

Salted Caramel Banana Pudding

Vanilla Cheesecake w/strawberry sauce

Chocolate Cake w/raspberry puree

Zesty Lemon Pound Cake w/fresh blueberries

Peach Cobbler

Key Lime Cheesecake

Biscoff cheesecake w/Biscoff cream and cookies

Puff Pastry filled with lemon custard and strawberries topped with powdered sugar.

Assorted Cookies

**Additional Services Provided**

Coffee Station \$4.00 per person

Drink Station Iced Tea/ Sweet Tea or Lemonade included in package

Pre-set water glasses \$3.50 per glass

We offer table linens @ \$15 each

Fine China \$20pp includes plates, glassware, flatware, salad plate, dessert plates.

Glassware ONLY for bar services \$4per glass

**Photography and Wedding cake and dessert tables are available upon request.**

**We DO NOT offer cake cutting services for wedding cakes. We are not willing to take responsibility.  
We will serve cake once sliced.**