

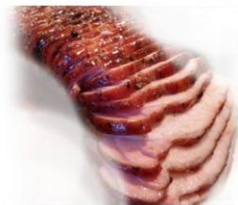
BUY MEATS



<p style="text-align: center;">HERB ROASTED CHICKEN BREAST</p> <p>Tender chicken breast, seasoned with garden-fresh rosemary, thyme and parsley, baked and sliced, drizzled with a garlic & herb au jus.</p> <p>Medium: \$56.50 Large: \$92.50 Extra Large: \$126.00</p>	<p style="text-align: center;">ROASTED TURKEY BREAST WITH ROSEMARY</p> <p>Oven-roasted turkey breast, seasoned with fresh rosemary, sage, onion, garlic, salt and black pepper and Chef Spices.</p> <p>Medium: \$62.75 Large: \$102.50 Extra Large: \$142.00</p>	<p style="text-align: center;">ROSEMARY FETA CHICKEN</p> <p>Chicken and breasts, roma tomatoes, crumbled feta cheese, red onion, salt, black pepper, oregano and Chef Spices.</p> <p>Medium: \$78.50 Large: \$124.00 Extra Large: \$152.50</p>
<p style="text-align: center;">OVEN ROASTED PAPRIKA CHICKEN DRUMS</p> <p>Fresh chicken drumsticks, salt and pepper, Spanish smoked paprika, extra virgin olive oil, lemon juice, brown sugar, minced garlic, onions and Chef Spices.</p> <p>Medium: \$32.50 Large: \$64.00 Extra Large: \$83.50</p>	<p style="text-align: center;">GROUND TURKEY & CHICKEN LOAVES</p> <p>Ground Turkey and Chicken, bread crumbs, chopped onion and bells, fresh thyme, Chef Spices with herb and mushroom gravy, with a hint of cream.</p> <p>Medium: \$62.50 Large: \$102.00 Extra Large: \$140.50</p>	<p style="text-align: center;">HERB CRUSTED LAMB RACK</p> <p>Rack of lamb, fresh garlic, rosemary, cracked black pepper, Chef Special Herb Blend, evoo.</p> <p>Small: \$104.50 Medium: \$166.50 Large: \$262.50 Extra Large: \$390.00</p>

<p>MESQUITE BRAISED LAMB CHOPS WITH PEARL ONIONS & GARLIC</p> <p>Grilled lamb chops marinated in balsamic vinegar, pearl onions, garlic, evoo, salt, pepper and a chef blend of mesquite seasoning.</p> <p>Medium: \$157.50 Large: \$320.00 Extra Large: \$580.00</p>	<p>TEXAS STYLE SLICED SMOKED BRISKET</p> <p>Smoked beef brisket, rubbed with chili, paprika, brown sugar, onion and garlic, topped with diced caramelized onions, and Chef BBQ sauce served on the side.</p> <p>Medium: \$82.50 Large: \$142.50 Extra Large: \$195.50</p>	<p>JUMBO MEATBALLS WITH BROWN GRAVY</p> <p>Beef meatballs, diced mushrooms and onions, sliced garlic and brown gravy.</p> <p>Medium: \$48.00 Large: \$96.50 Extra Large: \$168.50</p>
<p>TANGY WHOLE SOUTHWEST SALMON FILLET</p> <p>Tender Salmon fillet backs, chili pepper, garlic, fresh herbs and tomatoes.</p> <p>Medium: \$70.50 Large: \$140.50 Extra Large: \$204.50</p>	<p>MAPLE GLAZED SALMON</p> <p>Tender salmon fillets, fresh ginger, onions, soy sauce and maple syrup.</p> <p>Medium: \$72.50 Large: \$142.00 Extra Large: \$206.50</p>	<p>SALMON FILLETS WITH ROSEMARY BUTTER SAUCE & GARDEN VEGETABLES</p> <p>Tender salmon fillets, creamy rosemary butter sauce with minced shallots, lemon juice and fresh herbs atop a bed of garden-fresh vegetables.</p> <p>Medium: \$72.50 Large: \$142.00 Extra Large: \$208.50</p>
<p>CHEF SPICED BAKED TILAPIA</p> <p>Fresh 5-7oz tilapia fillets, butter, minced garlic, cracked black</p>	<p>WHITE WINE SHRIMP & VEGETABLES</p> <p>Large shrimp, fish stock, salt, pepper, lemon, broccoli,</p>	<p>BALSAMIC ROAST PORK TENDERLOIN</p> <p>Pork loin, extra virgin olive oil,</p>

<p>pepper, sea salt, dried dill weed, paprika, onion and a pinch of Old Bay seasoning.</p> <p>Medium: \$68.50 Large: \$112.50 Extra Large: \$166.50</p>	<p>carrots, celery, onions, extra virgin olive oil, chives, bell peppers, dry white wine, Dijon mustard and chili pepper flakes.</p> <p>Medium: \$82.50 Large: \$160.00 Extra Large: \$208.50</p>	<p>mushrooms, green onions, balsamic vinegar, maple syrup, garlic, fresh rosemary and thyme.</p> <p>Medium: \$68.00 Large: \$112.00 Extra Large: \$152.50</p>
<p>HERB ROASTED PORK LOIN</p> <p>Herb-marinated pork loin, dried basil and rosemary, garlic, onions, Chef Spices, thickened natural juices with mushroom garnish.</p> <p>Medium: \$58.50 Large: \$95.50</p>	<p>HONEY & PEACH DIJON PORK LOIN</p> <p>Pork tenderloins dried thyme, salt, pepper, peach preserves, ginger, maple syrup and caramelized peaches.</p> <p>Medium: \$58.50 Large: \$95.50</p>	<p>BROWN SUGAR GLAZED HAM</p> <p>Tender, juicy baked ham, topped with a sweet honey and brown sugar glaze.</p> <p>Medium: \$75.50 (serves 15-18)</p> <p>Large: \$115.00 (serves 25-30)</p> <p>Extra Large: \$150.50 (serves 35-40)</p>



BUY SIDES



- SAVORY STEAMED NAPA CABBAGE
M \$38.50 LRG\$72.50 XL \$90.50
- ROASTED AUTUM VEGETABLES WITH PESTO
VENAIGRETTE
M \$45.50 LRG\$88.50 XL \$112.50
- BALSAMIC BRAISED BRUSSEL SPROUTS
M \$62.50 LRG\$105.50 XL \$128.50
- FRESH CHOPPED COLLARDS
M \$48.00 LRG\$86.00 XL \$97.00
- FRESH COLLARD AND CABBAGE BLEND
M \$52.00 LRG\$88.50 XL \$101.00
- SUCCOTASH
M \$40.50 LRG\$74.50 XL \$92.50
- SOUTHERN STYLE THREE CHEESE MAC
M \$40.00 LRG\$76.50 XL \$98.50
- SOUTHERN GREEN BEANS WITH RUSSET POTATOES
M \$36.00 LRG\$68.00 XL \$86.50
- RED FLAKE SOUTHERN SQUASH
M \$40.00 LRG\$65.00 XL \$85.00
- HONEY GLAZED CARROTS
M \$35.50 LRG\$67.50 XL \$86.00
- SWEET POTATO SOUFFLE

M \$40.00 LRG\$74.00

- SEMI-SMASHED RED POTATOES
M \$42.50 LRG\$80.50 XL \$100.50
- BUTTERY MASHED POTATOES
M \$36.50 LRG\$62.50 XL \$85.50
- SOUTHERN STYLE SWEET POTATOES
M \$38.50 LRG\$74.50 XL \$97.50
- PESTO HERB ROASTED POTATOES
M \$48.50 LRG\$92.50 XL \$115.50
- OLD FASHIONED POTATO SALAD
M \$38.50 LRG\$58.50 XL \$73.50
- RED SKIN DIJON POTATO SALAD WITH DILL
M \$48.50 LRG\$92.50 XL \$118.00
- CREAMY BROCCOLI, RICE & CHEESE CASSEROLE
M \$40.00 LRG\$74.00 XL \$94.00
- SMOTHERED FRIED CORN
M \$36.50 LRG\$68.00 XL \$86.50
- SEAFOOD DRESSING
M \$58.50 LRG\$115.50 XL \$150.00
- SAGE & CORNBREAD DRESSING
M \$44.00 LRG\$72.00 XL \$94.00
- NEW ORLEANS STYLE DIRTY RICE
M \$38.50 LRG\$72.50 XL \$102.00
- FLUFFY WHITE RICE
M \$28.50 LRG\$42.50 XL \$60.50
- FLUFFY YELLOW RICE
M \$38.50 LRG\$52.50 XL \$74.00
- SEASONED RICE PILAF
M \$32.00 LRG\$56.50 XL \$82.00
- SOUTHERN BLACK EYED PEAS WITH SMOKED TURKEY
M \$45.50 LRG\$82.50 XL \$110.50



- JALAPENO HOP & JOHN STEW WITH FLUFFY WHITE RICE
M \$36.50 LRG\$58.50 XL \$118.00
- HERB WHITE BEAN MEDLEY
M \$62.50 LRG\$96.50 XL \$120.50
- SOUTHERN STYLE RED BEANS WITH FLUFFY WHITE RICE
M \$36.50 LRG\$58.50 XL \$118.00
- TRADITIONAL DEVILED EGGS
M \$17.00 LRG\$32.50

BUY BREADS



- ASSORTED DINNER ROLLS
M \$15.50 LRG \$26.50
- SWEET GEORGIA CORNBREAD CAKE
M \$20.00 LRG \$32.50
- TRADITIONAL CORNBREAD MUFFINS
M \$15.50 LRG \$26.50

BUY DESSERTS



- BTP 7 LAYER BARS
M \$44.50 LRG\$87.00 XL \$172.00
- APPLE CARAMEL PARFAITS
M \$45.00 LRG\$84.50
- ASSORTED COOKIES
M \$26.50 LRG \$52.00
- CHOCOLATE CHIP COOKIES
M \$22.50 LRG \$44.50
- CHOCOLATE FUDGE BROWNIES
M \$46.00 LRG \$92.50
- GEORGIA PEACH COBBLER
M \$42.50 LRG \$78.50
- INDIVIDUAL STRAWBERRY SHORTCAKE PARFAITS
M \$45.00 LRG \$84.50
- LAYERED STRAWBERRY SHORTCAKE PARFAIT
M \$52.00 LRG \$98.50
- SEASONAL FRUIT BOWL
M \$32.50 LRG \$56.50 XL \$72.50
- SEASONAL FRUIT KABOBS
M \$25.50 LRG \$42.50 XL \$60.50
- WHIPPED BANANA PUDDING

M \$48.00 LRG \$92.50

- BTP CUPCAKE FAVORITES
M \$28.00 LRG\$54.00 XL \$108.50
- BTP SPECIALTY CUPCAKES
M \$36.50 LRG \$72.00 XL \$142.00

BUY BEVERAGES



- SUGAR CANE TEA
LRG \$7.00
- SWEET GEORGIA PEACH LEMONADE
LRG \$10.50
- LEMONADE
LRG \$9.50
- FRUIT PUNCH
LRG \$10.00
- UNSWEETENED TEA
LRG\$5.00
- BOTTLED WATER
\$1.50 EACH

BUY HOLIDAY THEMES

Tis the Season Theme

M \$715.00 LRG\$1,130.00 XL \$2,150.00

THE ENTREES:

Roasted Turkey Breast with Rosemary | Oven Roasted Paprika Chicken Drums | Tangy Whole Southwest Salmon Fillet | Sliced Ham

GARDEN FRESH SIDES:

Old Fashioned Cornbread & Sage Dressing | Southern Style Three Cheese Mac | Southern Style Sweet Potatoes | Fresh Chopped Collards | Old Fashioned Potato Salad | Sage-Turkey Gravy

DESSERT:

Georgia Peach Cobbler | Chocolate Fudge Brownies

BEVERAGE:

BTP Lemonade

The Harvest Theme

M \$850.00 LRG\$1,390.00 XL \$2,650.00

THE ENTREES:

Herb Crusted Lamb Rack | Herb Roasted Chicken Breast | Maple Glazed Salmon

GARDEN FRESH SIDES:

Creamy Broccoli, Cheese & Rice Casserole | Honey Glazed Carrots | Arugula Pesto Stuffed Eggs | Herb Spinach Orzo with Fire Roasted Tomatoes

DESSERT:

Banana Pudding | Cookies

BEVERAGE:

Peach Tea

Be Merry Theme

M \$700.00 LRG\$1,100.00 XL \$2,100.00

THE ENTREES:

Honey & Peach Dijon Pork Loin | Texas Style Sliced Smoked Brisket | Roasted Turkey Breast with Rosemary

GARDEN FRESH SIDES:

Buttery Mashed Potatoes | Savory Steamed Napa Cabbage | Red Flake Southern Squash | Southern Black Eyed Peas with Smoked Turkey | Smothered Fried Corn | Sage & Turkey Gravy

DESSERT:

Whipped Banana Pudding | Assorted Cookies

BEVERAGE:

Peach Tea

Season's Greetings Theme

M \$685.00 LRG\$1,040.00 XL \$2,000.00

THE ENTREES:

Herb Roasted Pork Loin with Thickened Au Jus, Pearl Onions and Mushrooms | Rosemary Feta Chicken | Jumbo Meatballs in Brown Gravy

GARDEN FRESH SIDES:

Traditional Deviled Eggs | Honey Glazed Carrots | Seasoned Rice Pilaf

DESSERT:

Georgia Peach Cobbler | Sweet Georgia Cornbread Cake

BEVERAGE:

Sugar Cane Tea

Holiday Feast Theme

M \$700.00 LRG\$1,100.00 XL \$2,100.00

THE ENTREES:

Roasted Turkey Breast with Rosemary | Honey Glazed Ham | Lemon Pepper Tilapia

GARDEN FRESH SIDES:

Old Fashioned Potato Salad | Old Fashioned Cornbread & Sage Dressing | Southern Style Sweet Potatoes | Collard and Cabbage Blend | Southern Black Eyed Peas with Smoked Turkey | Sage & Turkey Gravy

DESSERT:

Georgia Peach Cobbler

BEVERAGE:

Lemonade