



Entrees

Fried Chicken (Bone in or out)
Baked Chicken
Pasta Primavera (Chicken, Shrimp or Sausage)
Pecan Chicken
Stuffed Chicken Breast with Pan Gravy
Home Style Pot Roast with Carrots
Roast Turkey
Red Beans and Rice with Smoked Sausage
Country Fried Steak with White Gravy
Pork Roast (Stuffed or Crusted)
Homemade Meatloaf
Homemade Lasagna
Chicken Tetrazzini
Crusted Pork Tenderloin (\$2.00)
Beef Brisket (\$2.00)
Shrimp Creole (\$2.00)
Shrimp Elegant (Market Price)
Tenderloin (Market Price)
Stuffed Lobster Tail 8 oz. (Market Price)
Ribeye Steak 10 oz. (\$2.00)
Creole Shrimp and Grits (\$2.00)
Pan Crusted Tilapia with Butter Sauce
Grilled Fish (Catfish, Tilapia or Drum)
Crabcakes with Crawfish Sauce (\$3.00)

One Entree \$20.00

Two Entrees \$22.00

Three Entrees \$24.00

Starches (1 Each)

Twice Baked Potato Casserole
Oven Browned Potatoes
Mashed Potatoes
Baked Dressing
Rice
Creole Grits
Potato Medley (Purple, White, Red Sweet)
Sweet Potato Casserole
Mac and Cheese (Traditional or Spicy Jack)

Salads

Garden Salad
Chef Salad
Seven Leaf Salad
Waldorf Salad
Coleslaw
Theme Salad (Asian, Greek or Italian)

Vegetables (2 Each)

Green Beans (Whole, Roasted, Fried or French)
Broccoli (Casserole, Buttered, Cheese Sauce or Steamed)
Squash Casserole
Corn Pudding
Seasoned Greens (Turnip, Mustard, Collard or Kale)
Oven Roasted Vegetables
Mixed Vegetables
Dry Beans (Pinto, Purple Hull, Lima or Northern)
Carrots Vichy

Desserts (1 Each)

Banana Pudding
Chocolate Cake
Strawberry Shortcake
Lemon Meringue Pie
Red Velvet Cake
Pound Cake
Bread Pudding (Choice of Toppings)
Upscale Dessert (\$1.00)

Buffet dinners include food, set-up, service, kitchen clean-up and china. Full service seated dinner starts \$29.00 per person.

Note: All meals are served with homemade yeast rolls and choice of coffee, or tea. Minimum order of 40 guests and a \$100.00 deposit is required to reserve your date. Additional Cost: 7% sales tax and linen fee of \$9.00 per tablecloth. If your event starts after 7:00 p.m., add an additional \$2.00 per person. Service staff works 3 hours. Additional time is \$350.00 per hour. There will be an additional charge for an event held over 15 miles from South Central Regional Medical Center.

Full
Service

Jason Terry, Food Services Director | 601.426.4080 | catering@scrmc.com