



~ CATERING ~
MENU AND POLICY

803.799.0196

Contact: Darrell Barnes
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1. **Menu Selection** – Please make your menu selections at the time you book your event, however, we can handle changes 7 days prior to the event.
2. **Guarantees** – We must have a guaranteed number attending the event 48 hours prior to the event.
3. **Payment Procedures** – A 50% deposit will be necessary to book the event. Final payment is to be made prior to or at delivery. A deposit will only be refunded if an event is cancelled 10 days prior to the event.
4. Taxes are not included in prices listed.
5. Servers are available at \$15.00 per hour (minimum 2 hours).
6. 18 % Delivery/ Set up charge. Deliver, serve and clean up minimum \$150.00
7. Pricing and pick up available for groups less than 50 people.
8. Tables and linens available for rental.
9. Set up is buffet style, add \$50.00 for set up with Chafing dishes.
10. Price is for one entrée per person. Add \$2.00 for 2nd entrée choice.
11. All paper products are included (napkins, cups, plates, and utensils). Upgraded serving products available.

BOXED LUNCHESES

(Minimum 20 orders)

DELI SANDWICHES-For office lunch meetings - \$8.49

¼ lb. of **premium** natural turkey breast, fresh baked Angus roast beef or ham on whole wheat, Jalapeno Cornmeal, Hoagie rolls or Telera Bun. All served with lettuce, tomato, chips and a pickle with mustard and mayo on the side. Your choice of potato salad or Cole slaw.

Add a baked brownie---\$1.00 each, with beverage \$9.49 per person

DESSERTS

<i>Fresh Baked Brownie Tray (20 pieces)</i>	<i>\$19.95</i>
<i>Pecan Pie</i>	<i>\$11.99</i>
<i>Fresh Baked Cheese Cake</i>	<i>\$27.50</i>
<i>Fresh Baked High Apple Pie</i>	<i>\$11.99</i>
<i>Key Lime Pie (the real thing!)</i>	<i>\$17.99</i>

BEVERAGES

Sweet, Unsweetened Tea or Lemonade ---- \$5.50 per gallon

SNACKS AND APPETIZERS

DELI TRAY---\$7.95 per person

An assortment of premium sliced turkey breast, fresh cooked roast beef, and ham. Served with your choice of breads (Jalapeno Cornmeal Bread, white, wheat, Telera Bun or hoagie roll). Served with choice of cheeses, lettuce, tomato, Chipotle Mayo or regular mayo and Spicy Brown Mustard.

DELUXE DELI TRAY---\$8.95 per person

Same as above plus sliced cheeses and your choice of Cole slaw, Cucumber Salad, Potato Salad or any side vegetable to compliment your sandwiches.

Homemade Pimento Cheese, Jalapeno Pimento Cheese and Egg Salad trays \$7.49 per person

VEGGIE TRAY---\$39.95 (20-25 people)

Seasonal garden fresh vegetables such as broccoli, carrots, celery, and squash served with your choice of homemade ranch or blue cheese dipping sauce.

Pulled Pork or Boom Boom Taco---\$10.99 per

person \$11.99 for Shrimp - Our slow roasted Pulled Pork or Breaded and Fried or Cajun Louisiana Shrimp served with, Shredded cabbage, Cilantro, Black Bean Mango Salsa with Corn and Flour Tortillas. \$10.99 per person (3) Tacos per person

JUMBO BUFFALO WING---\$85.99 per 100 (minimum 200 wings)

Fresh jumbo size chicken wings served with blue cheese and celery sticks. Your choice of Buffalo Hot, Thai Chili, Lemon Pepper, sweet and sour, teriyaki, Hotyaki or Chipotle or Moonshine BBQ. (maximum of three sauces per 100)

APPETIZER ASSORTMENT---\$9.79 per person (minimum 50 people)

A combination of appetizers such as chicken fingers, fried cheese, Buffalo wings, quesadilla rolls and vegetable sticks served buffet style with all the sauces.

CHICKEN FINGER PLATTER---\$8.99 per lb. (min. 5 lbs)

Each pound serves approximately 2-3 people. Served with your choice of sauce.

BBQ Pulled Pork Slider Platter---BBQ \$8.99 per lb. minimum 10 lbs.

Slider Buns \$4.99 per dozen

Cole Slaw add by the pint (\$4.99) or quart (\$8.99)

Low Country

150 up \$9.79 per person without dessert \$8.99
50 – 150 people \$10.79 per person without dessert \$9.99

Entrées - Pick one *(\$2.00 per person extra for more than one entrée choice)

- | | |
|---|--|
| <input type="checkbox"/> 1/2 Rotisserie Baked Chicken | <input type="checkbox"/> Beef Stew |
| <input type="checkbox"/> 8 oz. Angus Salisbury Steak | <input type="checkbox"/> Meatloaf - Chipotle or Gravy |
| <input type="checkbox"/> 1/4 Rotisserie Baked Chicken | <input type="checkbox"/> Grilled Chicken Breast with
Swiss Cheese and mushrooms |
| <input type="checkbox"/> Pork BBQ over Rice | <input type="checkbox"/> Pork BBQ Sandwich or Sliders |
| <input type="checkbox"/> Cuban Pork Loin or Chicken | <input type="checkbox"/> Pork Chops Grilled or Fried |
| <input type="checkbox"/> Fried Chicken Tenders | <input type="checkbox"/> Grilled Chicken Breast/ Pilaf |
| <input type="checkbox"/> Cajun Grilled Chicken Breast | <input type="checkbox"/> Fried Chicken, Bone in |
| <input type="checkbox"/> Southern Fried Breast | <input type="checkbox"/> Jambalaya over white rice |
| | <input type="checkbox"/> Shrimp Gumbo over rice |

*Vegetarian options available

Veggies – Pick Three

- | | | |
|--|---|---|
| <input type="checkbox"/> Collard Greens | <input type="checkbox"/> Macaroni and Cheese | |
| <input type="checkbox"/> Potato Salad | <input type="checkbox"/> Bake Potato | <input type="checkbox"/> Macaroni Salad |
| <input type="checkbox"/> Green Beans | <input type="checkbox"/> Cole Slaw | <input type="checkbox"/> Baked Potato Salad |
| <input type="checkbox"/> Sweet Corn | <input type="checkbox"/> Apple Sauce | <input type="checkbox"/> Mashed Potatoes |
| <input type="checkbox"/> Glazed Carrots | <input type="checkbox"/> Lima Beans | <input type="checkbox"/> Butter Beans |
| <input type="checkbox"/> Black-eyed Peas | <input type="checkbox"/> Sweet Potatoes | <input type="checkbox"/> Rice and Gravy |
| <input type="checkbox"/> Collard green slaw | <input type="checkbox"/> Sliced Melon (in season) | |
| <input type="checkbox"/> Tossed salads (add \$1.75 or substitute for one vegetable \$1.00) | | |

Dessert - Pick one

- | | | |
|---|---|---|
| <input type="checkbox"/> Cherry Cobbler | <input type="checkbox"/> Peach Cobbler | <input type="checkbox"/> Banana Pudding |
| <input type="checkbox"/> Brownies | <input type="checkbox"/> Carrot Cake | <input type="checkbox"/> Pecan Pie |
| <input type="checkbox"/> Apple Pie | <input type="checkbox"/> Sweet Potato Pie | |

Biscuits or Cornbread, Butter and Tea or Lemonade included

****New add our Southern fresh made Devil Eggs
\$10.99 per dozen**

***Biscuits or Cornbread, Butter and Tea or Lemonade
included***

Pastas \$11.95 (150 people or more) **\$12.45** (50 – 150 people)

___ Homemade Beef Lasagna with tossed salad and garlic bread

___ Homemade Vegetable Lasagna with tossed salad and garlic bread

___ Chicken St. Thomas with broccoli and garlic bread

___ Chicken Parmigianino with linguini, tossed salad and garlic bread

Southern Living

___ Shrimp and grits with collards (or any one vegetable) and cornbread
\$ 14.99 (150 people or more) \$ 15.49 (50 – 150 people)

--- Shrimp with Tasso Ham and gravy over Grits add \$1.00 per serving

___ **Red Pepper Salmon** - fresh broiled Salmon over red pepper mashed potatoes with two veggies. **\$14.99** (150 people or more) **\$14.29** (50 – 150 people)

**Add dessert to any of the above entrees for \$1.50 per person – 50 person minimum*

Holiday Feast \$11.95 (150 people or more) **\$12.45** (50 – 150 people)

Sliced Fresh baked natural Boneless Turkey Breast or Slice Ham with pineapple sauce served with dressing and Giblet gravy, your choice of two vegetables, sweet potato pie, bread and tea.

*** Please see our new tailgate/couch-gating menu for any event large or small. Includes choices of Wings, Pulled Pork Sliders, chicken tenders and vegetable trays.*

If you have other menu choices in mind please email us @ yesterdayscater@gmail.com. We have hundreds of recipes we have collected over the years. We can offer anything from Caviar to Liver pudding. Beaufort Stew, Steamed Shrimp, Fried Fish, Oysters, Roasted Whole Pig for a Pig Picking and more. All at reasonable prices, you want have to sell the ranch to dine with us.