



Catering Menu

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Hors D'oeuvres Menu – Based on service for 50 guests
(Pricing is for a Hors D'oeuvres buffet with acrylic ware, set up and staff included – quantity of food is based on an average of 1-2 per guest)

Sliders:

Hammy's
Pulled Pork BBQ
Pork Loin
Parmesan Chicken
Pulled Chicken BBQ
Louisiana Spiced
Ham Biscuits (Country Ham \$125.00)

Croissants:

Pimento Cheese
Chicken Salad
Ham and Cheese
Club (Turkey and Ham)
Turkey

Mini Hoagies:

Philly Cheese Steak
Italian

Appetizers

Chicken Tenders
Cocktail Smokies
Bacon Wrapped Smokies
Cocktail Meatballs
Bacon Wrapped Dates
Shrimp with Cocktail Sauce

Cheese Ball/ Crackers
Cheese Tray (3 Cheeses)/Crackers
Pigs in a Blanket
Stuffed Mushrooms
Spinach Cups
Mini Taco's
Vegetable Tray/Dip
Fruit Tray/Dip
Deviled Eggs

Salads:

Marinated Veggies
Pasta Salad (also in Parmesan)
Tossed
7 Layered

Sweet Sides:

Cheese Cake Bites
Cream Puffs Bites
Brownies
Cookies
Assort Mini Cupcakes
Home Made Fudge (Choc and Peanut Butter)
Home Made Cookies (Assorted)

Entrees'

Chicken and Poultry:

Stuffed Chicken Breast
Parmesan Chicken Breast
Bacon Wrapped Chicken Breast
Sweet and Sour Chicken
Lemon Pepper Chicken Breast
Chicken Cordon Bleu
Home Made Chicken and Dumplings
Pulled Chicken BBQ
Turkey and Dressing

Beef:

*Sirloin Tips with Peppers, Onion and Gravy
Roast Beef w/ Gravy
Meatloaf
Old Fashion Roast Beef with Carrots, potatoes and Onions.

Pork:

Oven Roasted Tenderloin
Bourbon Glazed Tenderloin
Pork Chops
Pulled Pork BBQ
Smoked Sausages with Vegetables

From the Sea:

*Shrimp Scampi
Ritz Crusted Cod
*Glazed Salmon
Lemon Peppered Cod

Vegetables/Sides

Real Mashed Potatoes
Loaded Mashed Potatoes
Scalloped Potatoes
Cheese and Garlic Mashed Potatoes
Hash Brown Casserole
Oven Roasted Potatoes
Sweet Ps Sweet Potato Casserole
Sweet P's Southern Green Beans
Green Bean Almandine
Green Bean Casserole
Broccoli Casserole
Broccoli and Cheese Sauce
*Asparagus
*Asparagus with Hollandaise Sauce
Parmesan Brussel Sprouts
Sweet Peas
Brown Sugar Glazed Carrots
Honey Glazed Carrots
Mac and Cheese
7 Cheese Mac and Cheese

Pastas:

Lasagna
Spaghetti
Baked Spaghetti
Chicken Alfredo Primavera
Sirloin and Vegetable Primavera

Soups:

Old Fashion Vegetable
California Vegetable
Chicken Tortilla
Tomato Basil Bisque
White Bean and Ham
Home Made Beef Stew

Salads:

Tossed
Mixed Green
Princess
Spinach Salad with Apples, Strawberries,
Mandarin Oranges, Cranberries, Pecans and
Feta Cheese
Cole Slaw
Potato Salad
Pasta Salad
Parmesan Pasta Salad

Breads:

Dinner Rolls
Corn Bread
French Bread
Garlic Toast
Biscuits
Garlic Cheese Biscuits

Drinks:

Tea- Sweet or Unsweet
Lemonade
Punch (Assorted Flavors)
Coffee- Regular and Decaffeinated
Filtered Water
*Bottle Water (\$.50 each)
*Soft Drinks (\$.50 each)

Desserts:

Italian Cream Cake
Death by Chocolate
Chocolate Cake
German Chocolate Cake
Yellow Cake
Lemon Filled Lemon Cake

Fresh Apple Cake
Carrot Cake

Red Velvet Cake
Pineapple Upside Down Cake
Cup Cakes of All Varieties
Brownies
Home Made Cobblers (Apple, Peach,
Strawberry, Cherry)
Banana Pudding
Lucky if you Get a Bite (Lemon and Chocolate)

****We Take Request****

**Pricing includes Acrylic Ware, Dinner and
Dessert Plates, Napkins and Cups**

Dinner Pricing

**\$10.50 per person (Buffet Style) Choose 2
entrees, 3 sides (Vegetables or Salads), 1-
Bread, 1-Dessert, 3 Drinks**

**\$11.50 per person (Buffet Style) Choose 2
Entrees, 4 Sides (Vegetables or Salads), 1-
Bread, 1-Dessert, 3 Drinks**

**\$12.50 per person (Buffet Style) Choose 2
entrees, 5 sides (Vegetable or Salads) 1-Bread,
1-Dessert, 3 Drinks**

**(*)Pricing may vary due to market availability
and or pricing were noted.**

**(*) Sweet P's reserves the right to adjust
pricing as the market mandates**

Payment:

**We accept Cash, Checks and Credit/Debit
Cards.**

**Number of Guest and **Payment in full is due 7
days prior to event.****