



Catering Menu

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Hors D'oeuvres Menu – Based on service for 50 guests

(Pricing will be for a Hors D'oeuvres buffet with acrylic ware, set up and staff included – (quantity of food is based on an average of 2-3 per guest))

Sliders:

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

Croissants:

Pimento Cheese	\$
Chicken Salad	\$
Ham and Cheese	\$
Turkey/Ham/Bacon	\$
Turkey	\$

Mini Hoagies:

Philly Cheese Steak	\$
Italian Sub	\$

Appetizers

Chicken Tenders	\$
Cocktail Smokies	\$
Bacon Wrapped Smokies	\$
Cocktail Meatballs	\$
Ruben Bites	\$

Shrimp with Cocktail Sauce	\$
Cheese Ball/ Crackers	\$
Cheese Tray (3 Cheeses)/Crackers	\$
Pigs in a Blanket	\$
Stuffed Mushrooms	\$
Spinach Cups	\$
Cowboy Caviar/Chips	\$
Vegetable Tray/Dip	\$
Fruit Tray/Dip	\$
Deviled Eggs	\$

Salads:

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

Sweet Sides:

Cheese Cake Bites	\$
Banana Pudding	\$
Brownies	\$
Assort Mini Cupcakes	\$
Assort Cup Cakes	\$
Home Made Fudge	\$
Home Made Cookies (Assorted)	\$
Mini Pies	\$

****Due to COVID-19 and
Current Economic Availability and
Prices, Please call for pricing****

Entrees'

Chicken and Poultry:

Stuffed Chicken Breast
Parmesan Chicken Breast
*Bacon Wrapped Chicken Breast
Sweet and Sour Chicken/Fried Rice
Lemon Pepper Chicken Breast/Rice
*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:

Brown Sugar Ham
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
Fried Apples
*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
STIRFRY
Pastas:
Lasagna
Spaghetti
Baked Spaghetti
Chicken Alfredo Primavera
Sirloin and Vegetable Primavera
Chicken Parmesan/Angel Hair Pasta
Lazy Lasagna

Soups:

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

Salads:

Tossed
 Mixed Green
*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

**Option #1.... \$11.50 ... (Buffet Style) Choose 2
 entrees, 3 sides (Vegetables or Salads), 1-Bread, 1-
 Dessert, 3 Drinks**

**Option #2\$12.50 (Buffet Style) Choose 2
 Entrees, 4 Sides (Vegetables or Salads), 1-Bread, 1-
 Dessert, 3 Drinks**

**Option #3.... \$ 13.50 (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.**

**(*) 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.**