

GRANDY'S CATERING MENU

ENTRÉE OPTIONS

FRIED CHICKEN
ROASTED CHICKEN
BARBECUE PULLED PORK
20 ROLLS PER PAN
BROWN SUGAR PINEAPPLE HAM
HOMESTYLE POT ROAST
AVAILABLE BY THE PAN
BARBECUED CHICKEN
FRIED CHICKEN TENDERS
FRIED CHICKEN NUGGETS
BARBECUE ROASTED NUGGETS
FRIED WILD GEORGIA SHRIMP
FRIED CATFISH W/ CORN FRITTERS
CHICKEN TETRAZZINI
AVAILABLE BY THE GALLON
SLICED TURKEY (SEASONAL)
LASAGNA
AVAILABLE BY THE PAN

SWEETS & DESSERTS

FRESH BAKED COOKIES
CHOCOLATE CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER
MINIMUM 2 DOZEN
BROWNIES
MINIMUM OF 12
CHOCOLATE DELIGHT
AVAILABLE BY THE GALLON
BANANA PUDDING
AVAILABLE BY THE GALLON
BLUEBERRY CRUMBLE
AVAILABLE BY THE GALLON
FRUIT TRAY (WITH OR WITHOUT CHEESE)
AVAILABLE SMALL (20-25) & LARGE (40-50)
COBBLER
APPLE OR PEACH

VEGETABLE & SIDES

MASHED POTATOES & GRAVY
GREEN BEANS
MACARONI & CHEESE
BAKED BEANS
POTATO SALAD
COLE SLAW
COLLARD GREENS
WHOLE KERNEL CORN
BLACK EYE PEAS
TWICE BAKED POTATO CASSEROLE
SWEET POTATO CASSEROLE
VEGETABLE CASSEROLE
BROCCOLI CASSEROLE
GREEN BEAN CASSEROLE
SQUASH CASSEROLE
CORNBREAD DRESSING
SMASHED RED SKIN POTATOES

BEVERAGES

SWEETENED TEA & UNSWEETENED TEA & LEMONADE
AVAILABLE BY THE GALLON
LEMONADE
AVAILABLE BY THE GALLON
ALMOND PUNCH W/ GINGER ALE
FRUITED WATER
AVAILABLE AT SERVED EVENTS

MARKET PRICE ITEMS

SLOW ROASTED PRIME RIB
LOW COUNTRY BOIL
SLICED BEEF TENDERLOIN W/ ROLLS & HORSERADISH CREAM SAUCE
WILD GEORGIA SHRIMP & GRITS

