

Lisa Jaynes -Event Coordinator

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Menu selections for Deer Brook Restaurant and Catering

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Room Rental and other info

There is a 30 person guarantee to order a buffet

This packet is an all-inclusive packet. All prices include your meal, linen fees, room rental, 6.75% tax as well as 18% gratuity.

Bar available upon request-\$100.00 fee-open bar or cash bar. The bar accepts cash/debit/credit.

Each buffet comes with a salad bar, two hot vegetables, one starch and two dessert selections, tea and water, excluding barbeque dinner and chicken dinner. (See specific menus)

Pasta Entrée Selections

1. Two choices from below
2. Three choices from below-
3. Four choices from below

Chicken Parmesan

Lasagna

Chicken Alfredo

Vegetable Primavera

Baked Ziti

Spaghetti with meat sauce

Dressed Chicken Breast with Angel Hair Pasta

Desserts

Banana Pudding

Paradise Cake

Italian Cream Cake

Brownies

Barbeque Dinner

Chopped Pork or Beef

Baked Beans

Sweet Yellow Corn

Cole Slaw

Potato Salad

Buns

Tea and Water

Dessert

Banana Pudding

Brownies

Chicken Dinner (Dark meat)

Chicken Dinner (Dark & White meat)

Herbed Roasted Chicken Quarters

Herb Roasted Chicken Breast

Macaroni and Cheese

Mashed Potatoes

Sautéed Vegetables

Toss Salad

Rolls

Tea and Water

Dessert

Banana Pudding

Strawberry Shortcake

Brownies

Group A entrée buffet

Each buffet comes with a salad bar, two hot vegetables, one starch, two dessert selections. As well as, rolls, tea and water.

Buffet Price Guide

One choice of meat from group A

Two choices of meat from group A

Three choices of meat from group A

Additional items may be added to your buffet at an additional charge

Group A Entrée Meat Selections

Barbeque Chicken Breast

Southern Fried Chicken

Burgundy Beef Tips

Rosemary Chicken Breast

Teriyaki Chicken Tenders

Country Style Steak and Gravy

Beef Medallions

Barbeque Pork

Chicken or shrimp Fettuccine Alfredo

Turkey and Dressing

Broiled Salmon with Lemon Butter

Meatloaf

Baked Ham

Cranberry Glazed Pork Loin

Stuffed Bell Peppers

Chicken Pie

Chicken Parmesan

Fried Catfish

Chicken Cordon Blue

Bourbon Pecan Crusted Chicken

Sweet and Sour Chicken

Roast Beef Sliced or Carved

Vegetables

Green Beans Almandine

Asparagus with Hollandaise Sauce

Carrots with Butter Dill Sauce

Vegetable Medley

Sweet Corn/Shoe Peg Corn

Broccoli or Squash Casserole

Southern Style Pintos

Steamed Cabbage

Turnip Greens

Collard Greens

Fried Okra

Fried Squash

Sauteed Haricot Verts

Lima Beans

Blackeye Peas

French Cut Green Beans

Starches

Garlic Mashed Potatoes

Candied Yams

Macaroni and Cheese

Roasted Red Potatoes

Mashed Maple Sweet Potatoes

Au Gratin Potatoes

Sweet Potato Casserole

Hashbrown Casserole

Potato Salad

Pasta Salad

Desserts

Fruit Cobbler

Chocolate Cake

Coconut Trifle

Mandarin Orange Cake

Strawberry Short Cake Trifle

Banana Pudding

Brownie Delight

Sundrop Pound Cake

Paradise Cake Chocolate/Pumpkin Peanut Butter Brownies

Lemon Velvet Sheet Cake

Red Velvet Cake

Thank you for your interest in planning your event with us at Deer Brook Restaurant. We look forward to meeting with you and planning your event to your satisfaction. Please know our goal is to please you, as well as, your guests. If there is something you have in mind that is not listed please ask and we will be glad to discuss other options with you.

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