

CATERING PRICING LIST

All prices include paper goods, rolls, serving utensils, tea, ice, dessert, and condiments

MEATS & VEGETABLES

Meat & Two Vegetables	\$9.75	Per Person
Meat & Three Vegetables	\$10.50	Per Person
Two Meat & Two Vegetables	\$12.00	Per Person
Two Meat & Three Vegetables	\$13.00	Per Person
Add a Meat	\$3.00	Per Person
Add a Side	\$1.25	Per Person
No Paper	\$-.50	Per Person
No Tea	\$-.50	Per Person
No Dessert	\$-1.00	Per Person
Pies and Cake Instead of Cobbler	+\$1.50	Per Person
Lasagna & Salad	\$10.00	Per Person

SANDWICHES & SALADS

Homemade spreads or Boar's Head meats on white or wheat served with side, dessert & tea <i>for each additional side.</i>	\$9.25	Per Person
	+\$1.25	Per Person
Homemade spreads or Boar's Head meats on croissants with side, dessert & tea	\$9.75	Per Person
Cup of soup	+\$2.00	Per Person
Salad Bar (Includes Grilled and Fried tenders), Dessert and Tea	\$9.50	Per Person

DELIVERY CHARGES

Call for Delivery Charges
 Prices exclude tax and vary according to group, sizes, occasion, and menu.
 Cookouts require one week notification, if onsite, an additional \$150.00 fee
 Last minute orders are welcomed, but we appreciate a 48 hour notification



ABOUT US

Thank you for considering Oakwood Café for your event or wedding. Our goal each and everyday is to serve delicious southern fare with a smile. As you browse through this menu please know that excellent service is our number one goal: that's the Oakwood difference. Whether planning for a group of 5 or 1,000, Oakwood's priority is your satisfaction. We offer a variety of menu choices for every type of event.

As you plan your occasion or wedding, our staff is prepared to help you along the way. We're eager to make every detail of your day special. We hope you'll decide that Oakwood Café is the right choice and we look forward to serving you soon.



DALTON: 706-529-9663
 oakwoodcafe.net



CATERING SERVICES

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CATERING MENU

SANDWICHES

Ham • Chicken Salad • Roast Beef • Turkey
Pimento Cheese • Tarragon Chicken Salad • Tuna

BREADS

Croissants • Subs • Kaiser Roll • White • Wheat • Rye
Sourdough • Pita • Onion Roll

SPECIALTY SANDWICHES

Melts • Reuben • French Dips • Wraps

SIDES

Chips • Potato Salad • Pasta Salad • Slaw • Fresh Fruit

SOUPS

Tomato Basil • Vegetable Beef • Chili • Loaded Potato • Cream of Mushroom
Cheeseburger • Chicken and Rice • Cream of Chicken
Cream of Mushroom • Cabbage Patch • Broccoli and Cheese Chicken Gumbo
• Tomato Florentine • Chicken Florentine • Corn Chowder

SALADS

Chef Salad • Strawberry Spinach Salad • Spring Mix Salad
Chicken Salad Fruit Plates

MEAT & VEGETABLE COMBINATIONS

MEATS

BBQ Pork • Baby Back Ribs • BBQ Beef • Grilled Chicken Tenders
Smoked Ham • Smoked Chicken • Smoked Turkey • Hamburgers and Hot
Dogs • BBQ Sandwiches • Chicken and Dressing Casserole • Baked Chicken
Hamburger Steaks • Meatloaf • Pork Chops • Chicken Casserole
Cubed Steak and Gravy • Beefy Noodle Casserole • Pot Roast
Smoked Pork Loin • Chicken Parmesan • Fried Chicken Tenders
Chicken and Dumplings • Turkey and Dressing • Grilled Tilapia

VEGETABLES

Mashed Potatoes • Baked Potato • Blackeyed Peas • Green Beans
Field Peas and Snaps • Oven Roasted Potatoes • Crowder Peas • Slaw
Macaroni and Cheese • Side Salad • Sliced Tomatoes • Corn • Potato Salad
Pinto Beans • Broccoli Casserole • Carrot Soufflé • Corn Casserole
Rice • Stewed Okra and Tomatoes • Baked Beans • Fried Cabbage
Steamed Vegetables • Hashbrown Casserole • Steamed Broccoli
Stewed Tomatoes • Creamed Corn • Cornbread Dressing • Cucumber
Tomato Onion Salad • Squash Casserole • Baked Sweet Potato • Sweet
Potato Soufflé • Turnip Greens • Fried Okra

DESSERTS

Frozen Yogurt • Cakes • Brownies • Sundaes • Pies • Cookies
Banana Pudding • Assorted Cobblers

HORS D'OEUVRE LIST

Sweet and Sour Meatballs • Shrimp • Spinach Artichoke Dip
Drunken Weenies • Various Cheese And Crackers • Ham Biscuits
Fresh Fruit Salad • Cheese Balls • Mini Quiche
Cream Cheese Rollups • Chicken Fingers • Pecan Tartlets • Spicy Pecans
Pigs in a Blanket • Vegetable Trays and Dip • Finger Sandwiches
Mini Cheesecakes • Deli Trays • Fruit Trays • Stuffed Tomatoes
Bruschetta • BBQ Sliders

FEATURED ITEMS

Boxed Lunches • On-Site Hamburger & Hot Dog Cookouts
Steak Dinners • Lasagna • Taco Bar

BREAKFAST & BRUNCH MENU

BREAKFAST MENU

All prices include paper goods, serving utensils & condiments

TRADITIONAL BREAKFAST

\$8.25 Per Person

Eggs • Bacon/Sausage • Biscuits • Choose 2: Gravy, Grits or Fruit • Coffee or Juice

ASSORTED BISCUITS

\$6.75 Per Person

Choose From • Chicken, Sausage, Egg, Bacon or Ham • Fruit • Coffee or Juice

CASSEROLE COMBO

\$8.25 Per Person

Breakfast Casserole (Sausage & Egg) • Grits • Fruit • Coffee or Juice

CONTINENTAL

\$6.75 Per Person

Assorted Pastries/Muffins/Donuts/Scones • Fruit/Yogurt • Coffee or Juice

BRUNCH CHOICES

Assorted Cheese and Crackers • Fresh Fruit
Mini Biscuits • Sausage Balls
Pigs in the Blanket • Vegetable Trays and Dip • Mini Muffins
Bagel with Assorted Cream Cheeses • French Toast Casserole
Hashbrown Casserole • Sausage Egg Casserole • Biscuits and Gravy
Hashbrowns • Scones • Assorted Biscuits • Assorted Breads
Assorted Doughnuts • Gourmet Coffee and Hot Tea • Assorted Juices
Milk • Monkey Bread