



# Breakfast

\$5.50 per person

Includes:

Scrambled eggs

Choice of One:

Bacon

Sausage

Ham

Choice of two:

Cheese Grits      Oatmeal

Hash-browns      Sausage Gravy

Biscuits      Pancakes

French Toast

Eggs cooked to order \$1 more

Omelettes to order \$1.50 more

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## Continental Breakfast

(15 person minimum - call for pricing)

Fruit Tray

Assorted Jumbo Muffins

Assorted Bagels (With cream cheese)

OJ

Coffee

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## Other Breakfast items

(call for pricing)

Frittatas

Quiches

# Lunch (call for pricing)

(Dinner Menu also available for Lunch)

Salads: (served on a bed of greens)

Chicken Salad \$5

Tuna Salad \$5

Shrimp Salad \$6

Deli Sandwiches: (\$6 w/one side)

Turkey

Ham

Roast Beef

Chicken Salad

Tuna Salad

(served w/lettuce, tomato, Pickle, Mayo, Mustard & choice of Potato Salad, Cole Slaw, Pasta Salad, or Pea Salad)

## Soups:

(Priced per gallon 10 servings (12oz) per gallon)

Cream of Broccoli \$15

Cream of Potato \$12

Clam Chowder \$18

Corn Chowder \$15

Chicken Vegetable \$12

Steak & Potato \$15

Borsht \$15

Minestrone \$15

Bouillabaisse \$15

French Onion \$12

Brunswick Stew \$15

Chili \$15

Etc.



## Award Winning Soups:

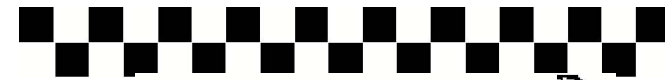
Shrimp & Corn Chowder \$20

Shrimp Bisque \$20

Seafood Gumbo \$25

Chicken & Sausage Gumbo \$15

Lobster Bisque \$30



# Catering By Bob

832-7074

Chef - Bob Winterman  
30 years experience

[www.cateringbybob.com](http://www.cateringbybob.com)  
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# Dinner menu

(Priced per person)

## \$7.00 menu items:

- Ham / Turkey / or Roast Beef
- ¼ Baked Chicken
- Beef Tips & Gravy
- Bob's Famous Meatloaf
- Salisbury Steak
- Chicken w/Yellow rice
- Chicken & Dumplings
- Spaghetti & Meatballs
- Chicken Alfredo
- Chicken Enchiladas
- Chicken Cacciatore - Hunter Style
- Chicken Tetrazzini
- Chicken & Sausage Jambalaya

## \$8.00 menu items:

- Pork Tenderloin - Bavarian or Cuban
- Beef Roulades (Stuffed w/ sage stuffing)
- Chicken Parmesan
- Eggplant Parmesan
- Lasagne

## \$9.00 menu items:

- Chicken Imperial (White Sauce)
- Chicken w/Wine & Mushrooms
- Stuffed Chicken w/ Mushroom Ducelle
- Lemon Chicken Sabiyon
- Chicken Teriyaki
- Jamaican Chicken Breast

## \$9.50 menu items:

- Grecian Style Fish
- Shrimp Alfredo
- Shrimp Creole

This menu is just a sample -  
call for more ideas or for pricing on  
your idea.

We offer on-site cooking:

Shrimp/Crawfish boils

Fried: Fish/Seafood

Grilled: Ribs (beef or pork) -  
¼ or ½ Chicken - Beef Brisket, etc.  
(Please see our Grill menu for additional items  
that can be grilled at your event location!)

Dinners include starch (unless the dish  
contains a starch), vegetable or salad  
(tossed or Caesar), bread, tea, disposable  
plates, plasticware, napkins & cups.

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## Starches:

- Mashed Potatoes - Rice Pilaf -
- Oven Roasted Potatoes - Yellow Rice -
- Ranch Potatoes -
- Au Gratin Potatoes - Confetti Rice -
- Potato Salad - Polenta -
- Macaroni & Cheese - Pasta Salad - etc.

## Veggies:

- Green Beans - Corn -
- Green Peas - Mixed Veggies -
- Broccoli - Pea Salad -
- Cole Slaw - Baked Beans - Caesar Salad -
- Tossed Salad (w/ 2 dressings) - etc

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All meals are priced per person (except  
soups) with one entree per party.  
For additional entrees per party please  
call for pricing.

Menu is only a sample -  
call for other choices.

Please order at least 4 days  
before your party - we book on a first  
come, first serve basis!

10 person minimum per Entree

Prices subject to change

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## Desserts

Priced per person

Cobbler	1.50
Sheet cake	1.50
Banana Pudding	1.50
Pumpkin Pie	1.50
Bread Pudding	1.50
Tiramisu	1.75
Crepes	2.00
Cheesecake	2.00
Chocolate, Pumpkin, w/fruit topping, etc.	
Pecan Pie	2.00