



Southern Buffet: All orders and changes need to be placed by 2pm the day prior to the event and are subject to availability. Minimum order for pick-up is 10. Minimum order for delivery is 20. The Southern Buffet includes 2 Meats, 4 Sides, Biscuits, Dessert, Tea and paper products (disposable plates, cups, napkins, flatware, and serving utensils). Ice is also available upon request.

Southern Buffet Option: Lunch and Dinner (per person)

\$12.99 +tax for pick-up/\$14.99 +tax for delivery

Or

“By the Pan” option:

Meats: Small pan serves up to 18ppl. **\$38**

Large pan serves up to 40ppl. **\$75**

Fried/Baked Chicken is **\$1.75 each** piece

Sides and Desserts: Small pan serves up to 18ppl. **\$25**

Large pan serves up to 40 ppl. **\$50**

Biscuits: \$0.75 cents each

Tea: Sweet or Unsweet. **\$5 a gallon**

Delivery Fee (if other than the buffet option)- \$20. Minimum order of \$200 required.

Meats: Our Famous Fried Chicken or Baked Chicken

Select 2nd Entrée Meat (Groups smaller than 30 will have Chef’s choice)

Choices are: Pork Roast, Baked Chicken, Country Steak n Gravy, Lasagna, Meatloaf (Cheesy or Gravy), BBQ Pork, Ribs, Smothered Pork Chops or Fried Pork Chops

Sides: Your Choice of 4:

Tossed Salad, Rice, Cream Potatoes, Corn on the Cob, Green Beans, Black Eyed Peas, Yams, Cream Corn, Mac and Cheese, Collard Greens, Butter beans, and Corn Casserole

Bread: Fresh from the oven Cheesy Garlic Biscuits

Dessert: Your choice of Paula’s Goopy Butter Cake of the day, Banana Pudding or Peach Cobbler

Beverage: Sweet Tea or Unsweet Tea (1 gallon per 10 people)

Service for Staffed Events:

-Our food and drinks are self serve buffet style. We will set up our station, break down our station, and pack up any leftover food for the customer. During service we maintain the buffet line which includes refilling food and maintaining temperature. We also help clear tables of empty/used plates and cups. All leftover food will be packed up and left for the customers (unless otherwise instructed). The Lady and Sons cannot be responsible for food quality after the end of service. If the number of guests exceeds the final head count, you will be charged accordingly. Lady and Sons employees are only responsible for clean up for the area used by our staff- i.e. kitchen, buffet area.

-Chafing dishes are a flat \$40. If you choose to have chafing dishes you will also have to have a server. ****We do not rent out our chafing dishes****

-Servers are \$125 (each) for a maximum of 6 hours. We require 2 servers for the first 50 people and then 1 server for every additional 50 people. Industry standard requires no less than 2 servers at anytime. If 6 hours is surpassed you will be charged accordingly.

-Adequate parking must be provided for our catering team

-Additional Services-

Washing or Bussing of rental dishes- We will require more servers according to the number of people. Location must provide adequate space and sinks.

Cake Cutting- Additional \$25. Guests must provide cutting utensils.

Make sure to let us know about any other special requests. We cannot guarantee them spur of the day- we must know in advance.

Bartending- The Lady and Sons is not licensed to sell alcohol outside the restaurant. The purchase of alcohol must be arranged through an outside source. We recommend Johnnie Ganem's (912-233-3032). Bartending service can be provided upon request. This is a \$125.00 fee plus tips. No Lady and Sons employee is permitted to serve alcohol without prior authorization.

We do not provide tables, glassware, flatware, china, or linens. But we do recommend Amazing Low Country Events (912.927.2666) and Savannah Special Events By Ranco (912.944.6200).

The Lady & Sons is a preferred caterer at the following:

- Mackey House- (912) 234-7404
- Red Gate Farms- (912) 777.9835
- Telfair Museums- (912) 790-8800
- Savannah Station- (912) 233-5400
- Brockington Hall- (912) 856-5117
- Bryson Hall- (912) 272-4435
- The Charles Morris Center/ Trustees Garden- (912) 443-3277
- Mighty Eighth Air Force Museum- (912) 748-8888
- Davenport House Museum- (912) 236-8097



Hors D'oeuvres & Displays

Hot Hors d'oeuvres: Three Dozen Minimum per Item

Roasted Mushroom Caps with Boursin Cheese- \$30 a doz

Crab Cakes with Lemon Dill Sauce- \$42 a doz

Scallops Wrapped in Applewood bacon- \$36 a doz

Fried Green Tomatoes with Tangy Ranch- \$21 a doz

Southern Fried Chicken Fingers with Dipping Sauce- \$27 a doz

Two Bite Biscuits with Ham- \$16 a doz

Lemon Rosemary Chicken Skewers- \$32 a doz

Fried Collard Green Wontons- \$27 a doz

Pretzel Bacon Sticks- \$24 a doz

Buffalo Wings With Blue Cheese Dressing and Crispy Celery Sticks- \$30 a doz

Fried Okra- \$15 a quart

Cold Hors d'oeuvres: Three Dozen Minimum per Item

Pimento Cheese, Egg Salad, Cucumber, and Tomato Finger Sandwiches- \$24 a doz

(any variety of sandwiches may be chosen)

The Lady's Southern Chicken Salad in Puff Pastry- \$30 a doz

Hot and Cold Dips: One quart will serve approx 15 people

Homemade Pimento Cheese with Assorted Crackers- \$28 per quart

Fresh Guacamole with Tortilla Chips- \$28 per quart

Fresh Salsa with Tortilla Chips- \$25 per quart

"Shore is Good" Seafood Dip (shrimp and crab) - \$45 per quart

Spinach Dip with Oven Roasted Pita Bread- \$35 per quart

Displays:

International Cheeses

A Selection of Imported and Domestic Cheeses
Served with Assorted Crackers

\$125.00 for 25 people
\$250.00 for 50 people
\$ 375.00 for 75 people

Seasonal Vegetables

Celery, Carrots, Broccoli, Red Peppers,
Cucumbers, and Cherry Tomatoes
With a Shallot Caper Remoulade

\$ 75.00 for 25 people
\$ 150.00 for 50 people
\$ 225.00 for 75 people

Fresh Fruit

Strawberries, Cantaloupe, Honeydew,
Pineapple, Kiwi, Grapes, and Fresh Berries
with French Cream

\$ 125.00 for 25 people
\$ 250.00 for 50 people
\$ 375.00 for 75 people

Baked Brie

A wheel of French brie topped with brown
Sugar and butter. Wrapped in puff pastry
& served with toast points

\$55.00 per wheel
Serves approx. 30 people