



*Absolutely, Positively
the Best in the Business!*

THEME PARTIES

Many bridal parties elect to keep their rehearsal light, fun and relaxed. This is the perfect opportunity to get to know one another. Listed below are a few ideas for unconventional rehearsal dinners. These themes are guaranteed to start your wedding weekend off in grand fashion.

“Gone Country”

Tossed salad with Assorted Dressings
Chopped Pork BBQ
Fried Breaded Catfish
Creamy Cole Slaw
Hoppin’ John
Mini Kaiser Rolls
Dessert
\$12.95 per person

“South Pacific”

Fresh Fruit with Coconut
Hoisin Marinated Grilled Chicken Breast
Stir Fry Vegetables
Fried Spring Rolls with Sweet and Sour Sauce
Rolls and Butter
Dessert
\$10.95 per person

“Pig Pickin”

Chopped BBQ Served with Our Own Homemade Sauce
Roast Chicken
Baked Beans
Corn-on-the-Cob
Homemade Red Bliss Potato Salad
Cole Slaw
Fresh Fruit Bowl
Mini Kaiser Rolls
Homemade Cobbler
Iced Tea
\$9.95 per person

(336) 370-0426
1-800-832-6327



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“Meatlovers”

Marinated Pork Riblets
Chopped Pork BBQ
Roast Chicken
Homemade Red Bliss Potato Salad
Cole Slaw
Corn-on-the-Cob
Fresh Fruit Bowl
Mini Kaiser Rolls
Pecan Pie
Iced Tea
\$14.95 per person

“Cruisin”

Marinated Pork Ribs
Oysters on Half Shell
Jumbo Shrimp Cocktail
BBQ Chicken Wings
Tuscan Orzo Salad
Strawberries with Whipped Cream
Black Beans and Corn Relish with Tortillas
Clam and Mushroom Fondue with French Bread Sticks
Homemade Cookies and Brownies
\$18.95 per person

“Rio Grande – South of the Border”

Three Bean Texas Salad
Grilled Honey BBQ Chicken Breast
Grilled Sante Fe Flank Steak
Frontier Beans (Pinto and Garbanzo Beans with Diced Tomatoes, Mild Chiles, Garlic, Mustard and Cumin Seed)
Red Rice
Cornbread
Homemade Cobbler
\$14.95 per person

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“Love Me Tender”

(Elvis Lives – 50’s Theme)

Baked Brie En Croute with Gourmet Crackers

Artichoke Dip with Melba Rounds

Fried Chicken Tenders with Assorted Dips

Sliced Beef Tenderloin Decorated on a Platter (Served with Homemade Rolls,
Honey Mustard and Horseradish Sauce)

Marinated Mushrooms

Herbed Potato Wedges with Cucumber Dill Dip

Strawberries with Whipped Cream

Assorted Pastries

\$16.95 per person

“Hawaiian Luau”

Hawaiian Fruit Salad with Yogurt Dip

Sliced Pork Shoulder with Maple BBQ Sauce and Grilled Pineapple

Grilled Soy Ginger Chicken Breast

Curried Rice with Almonds

Chicken and Shrimp Springers with Sweet and Sour Sauce

Polynesian Green Beans

Banana Nut Bread

Iced Tea

\$14.95 per person

All Prices listed are for food only. If you choose to have a waitstaff, chef(s) or bartender(s), please add a 15% service charge, labor charge of \$12.00 per hour per server and \$15.00 per hour per chef or bartender, linen and china rental and 6 _ % Tax.

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