

# Hot meal catering

See below for the following suggested meal choices

## ☐ **Chicken and Dressing**

Breaded boneless chicken breast topped with homemade dressing, gravy, macaroni and cheese and glazed carrots (done NY style)

## ☐ **Chicken Cordon Blue**

Breaded boneless chicken breast stuffed with black forest ham and provolone cheese baked and topped with a white wine alfredo sauce served with baked garlic potatoes and carrots

## ☐ **Chicken Parmigiana**

Breaded boneless chicken breast topped with true homemade marinara and fresh mozzarella cheese

## ☐ **Didi's pasta**

Fresh spinach and garden tomatoes sautéed in garlic and oil, Italian sausage (you can have it plain) tossed with freshly grated parmigiana and asiago cheese

## ☐ **Jomama's lasagna with or without meat**

Traditional lasagna dinner made with my family's authentic sauce add homemade meatballs \$3 upcharge

## ☐ **Pork Loin**

Perfectly season loin of pork served with homemade sweet potato casserole and choice of vegetable

## ☐ **Slow cooked beef tips with gravy**

Slow cooked in a creamy mushroom brown gravy served with egg noodles or homemade mac and cheese with a choice of vegetable

## ☐ **Prime Rib dinner \$19.95**

8oz top quality prime rib served with homemade mashed potatoes and choice of vegetable

## ☐ **Salmon Milano (\$3 upcharge per person)**

Baked salmon filets with a pesto basil butter sauce served with rice and choice of vegetable

*All the above comes with an assortment of bread. All plates and utensils included in cost of*

*\$14.95 per person **excluding Prime Rib and Salmon***

*Add a house salad with a homemade balsamic vinaigrette (or choice of dressing) for \$1.5 per person*

*Dessert tray of assorted cakes and pastry \$3.50 per person*

*Pastry assortment \$2 per person*

## Light H'orderves

{ \$2 per person }

### **Vegetable Display**

A display of vibrant colors and delicious seasonal vegetables will wow your guest. Served with our homemade ranch dressing

### **Pimento Cheese ball**

A blend of southern spices, assorted cheese and our secret ingredients rolled in pecans makes this a southern classic. Add a jar of our jalapeño raspberry jelly for \$9.95 the two paired together is like heaven in your mouth

### **Cheese and Crackers**

An assorted tray of three popular cheeses served with table crackers

### **Mini Chicken Salad croissants**

Our famous chicken salad placed in a fresh mini croissant. Make sure you order plenty

### **Fruit Skewers or Bowl**

Skewers of the seasons freshest fruit displayed beautifully. Served with our homemade fruit dip.

### **Dixie caviar**

A delicious mix of black eyed peas, corn, bell peppers and spices is everything you expect from the south. Served with sour cream and tortilla chips

### **Tea Sandwiches**

A classic southern tradition. Our homemade cranberry, pineapple or cucumber cream cheese spread served on white bread and sliced in triangular pieces.

### **Lil Smoke Sausages**

Little smokies served in our homemade bbq sauce

### **Broccoli Salad**

Fresh cut broccoli blended with Boars head bacon, golden raisins or cranberries mixed in our homemade dressing

### **Pasta Salad**

Tricolor pasta with black olives, grape tomatoes, cucumbers, feta cheese. Mixed with a homemade creamy Greek dressing

### **Mozzarella Caprese**

Herb encrusted mozzarella cheese with grape tomatoes in a homemade balsamic vinaigrette

## In House Party Packages

Pricing based on parties of 20, we cannot accommodate parties larger than 20 during business hours.

Room available after hours for rent. \$50 per hour 2-hour minimum

Tax and gratuity is not included in the cost

There is a 25% nonrefundable deposit on any event at the Rabbit

## Bridal or Baby Shower \$250

While Mama/Bride is showered with gifts, we allow the hostess to relax and enjoy the festivities by handling set up, clean up and all service in between.

The Shower Package includes:

Tea Sandwiches

Mini Chicken Salad croissants

Pimento Cheese Ring w/ Raspberry Jelly

Fruit Skewers or Bowl

Pastry Bites

Lemonade or Tea

## The {Trio} Luncheon \$250

From ladies' book club to Bridal luncheons, class reunions to classy birthday party, the Rabbit is the obvious choice for the unique and custom luncheon.

The Trio Lunch includes:

One scoop of three of our house made salads, Chicken, Tuna, Egg, Fruit, Dixie Caviar, Pasta or broccoli on a glass garden plate.

Club Crackers.

Glass of Soda, Tea or Lemonade

## Breakfast Brunch \$350

Enjoy the relaxed environment and scrumptious array of Southern breakfast foods

The brunch package includes

Mini Pecan Muffins

Hash Brown Casserole

Quiche

Mini Ham and Cheese croissants

Fruit Skewers or bowl

Orange Juice & Coffee

## **The Rabbit Trays**

### **Our Classic Tray**

{feeds approx. 12}

\$56.95 plus tax

An elegant display of 12 half sandwiches on a bed of loose leaf lettuce

12 bags of Classic Lay's potato chips 12 crisp deli pickle spears

Pick 3 of our famous sandwiches made with Boars Head meat and cheeses

Add a quart of our Dixie caviar or pasta salad for \$9.95

### **Antipasto Tray**

Served with crackers

\$6 per person

An elegant display of Italian meat, cheeses and marinated salads on a bed of loose leaf lettuce

Boars Head salami, pepperoni and Cappy ham rolled and elegantly displayed

Boars Head provolone

Fresh mozzarella

Marinated mushroom salad

Artichoke hearts

### **American Tray**

Served with crackers

\$6 per person

An elegant display of traditional meat, cheeses and marinated salads on a bed of loose leaf lettuce

Boars Head Slow roasted Smoked Turkey, ham and deliciously spiced roast beef rolled and elegantly displayed with

Boars Head provolone and Vermont aged cheddar cheese

Marinated mushroom salad

Pasta or potato salad

## **Salad Tray**

\$10 per person for full meal \$4.50 for a side salad portion

Choose from one of our fresh green salads with our homemade dressings

### **Rabbit Salad**

Mix of fresh greens, almonds, mandarin oranges, Chow Mein noodles, grilled chicken (add feta cheese extra .25 per serving) paired with our homemade sesame mandarin orange dressing

### **Harvest Salad**

Mix of fresh greens, apples, bacon, pecans, feta cheese, grilled chicken paired with our homemade cranberry vinaigrette.

### **South West Salad**

Need something a little on the lighter side. This salad is a unique blend of mixed greens, black beans, corn, diced tomatoes, feta cheese marinated chicken topped with our homemade cilantro lime yogurt dressing. When in season add avocado for .50 a serving.

### **Traditional Side Salad**

Mixed greens with tomatoes, cucumber and cheddar cheese. Add feta, bacon, pecans or almonds for .50 per item