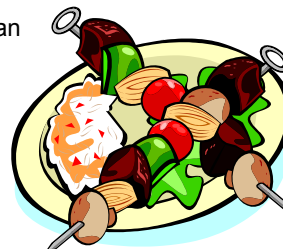


Woodburning Grill

If you are looking for something that is different from the conventional "roast beef & potatoes" buffets, then you can appreciate the popularity of our Woodburning Grill menu. We bring our specialized woodburning grills and cook on-site at your location. By the way - we've grilled more than 10,000 steaks over the years – practice does make perfect!

We serve these menus from a simple informal buffet. If you wish, we can upgrade the buffet presentation with tablecloths and our deluxe serving wares. Selections must be the same for all guests & we have a minimum charge for fifty. Pricing is based on a standard one-hour serving time, but arrangements for extended service or multiple serve times can be made. All steaks are charged one serving per person. A travel charge may apply depending on your location.



Ozark Mountain Grill

FIRE-GRILLED PORK CHOPS & FRESH CHICKEN BREAST TENDERS

Petit Jean Pork Chops – *Fresh-Cut Bone-In Pork Chop - Thoroughly Seasoned & then Fire-Grilled*
 Grilled Boneless Chicken Breast Tenders - *Brushed with Bull's-eye Barbecue Sauce as they cook over Pecan Wood Coals*
 Whole Kernel Corn with Butter • Black-Eyed Peas with Snaps • Seasoned Collard Greens

30-49 guests • 15.95	50-99 guests • 14.95	100-499 guests • 13.95	500-1000 guests • 12.95
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Rib Eye Steak & "All You Can Eat" Fried Shrimp

ALWAYS A CUSTOMER FAVORITE – LARGE RIB EYE STEAK & ALL-YOU-CAN-EAT GOLDEN FRIED SHRIMP

Hand-Cut Rib Eye Steak – *A 10 -12 ounce Seasoned Rib Eye Steak - Fire-Grilled to Order • charged one steak per guest*
 "All You Can Eat" Golden Fried Popcorn Shrimp • Fresh Cut Seasoned French Fries • Country Green Beans with Bacon

30-49 guests • 22.95	50-99 guests • 21.95	100-499 guests • 20.95	500-1000 guests • 19.95
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Thick-Cut Cowboy Rib Eye Steak

Our Largest Steak

OUR BIG ONE! EACH HUGE RIB EYE STEAK THICK-CUT 1-1/4 TO 1-1/2 INCHES THICK

Heavy & Thick Rib Eye - *A 16 -18 ounce Hand-Cut Rib Eye Steak – Seasoned then Fire-Grilled & Topped with Herb Butter*
 Grilled Corn-on-the-Cob • Seasoned Fresh Cut French Fries & Ranch Dressing • Ranch Beans with Peppers & Onions

30-49 guests • 24.95	50-99 guests • 23.95	100-499 guests • 22.95	500-1000 guests • 21.95
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Fire-Grilled Rib Eye Steak

Our Most Popular Steak

RIB EYE STEAKS HAND-CUT FROM AGED RIB LOINS, THEN FIRE-GRILLED AT YOUR LOCATION

10-12 ounce Hand-Cut Rib Eye Steak – *Well Seasoned & Fire-Grilled to Order over Pecan Wood*
 Baby Whole Potatoes with Butter & Parsley • Country Green Beans • *charged one steak per person*

30-49 guests • 20.95	50-99 guests • 19.95	100-499 guests • 18.95	500-1000 guests • 17.95
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► **Sautéed Mushrooms** • *Celebrated complement to our hand-cut beef – the ideal topper for your steak!*

Fresh Mushrooms, Sautéed in Sweet Cream Butter, Fresh Rosemary, & Minced Garlic • add only 0.85

► **Twice-Baked OVER-STUFFED Potato**

Potato loaded with Sour Cream, Butter, Bacon, Cheddar, & more, then baked again • substitute & add only 0.95

► **Buffet Upgrade**

Add buffet tablecloths, deluxe buffet serving wares, and upgraded buffet presentation • add 85.00

Included on the Buffet with any of the Selections Above

Tossed Garden Salad Bar with Ranch, Italian, & 1000 Island Dressings • Sliced Crusty Garlic Bread

Self Service Beverage Station: Iced Tea • Plantation Punch or Lemonade • Ice for these beverages • Sugar • Sweetener

All the Essentials: Medium Weight Disposable Plates & Utensils • Napkins • Cups • Ketchup • Salt & Pepper • A-1 Steak Sauce

☪ CELEBRATING TWENTY-TWO YEARS • 1984 - 2006 ☪

PLANTATION CATERING COMPANY

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