

Meeting Planners Packages

Begin the Day with Freshly Baked Breakfast Pastries to include
Chef's Freshly Baked Assortment of Muffins,
Flaky Croissants and Variety of Danish.
Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas
Mid-Morning Refresh of Coffee & Hot Tea
An Afternoon Break of Assorted Soft Drinks, Assorted Homemade Cookies, Brownies, and Spring Water.
\$ 18.95 Per Person

Extend Your Day with These Lunch Options

Add Executive Deli Display

(Minimum of 25 Guests)

Assortment of Deli Meats to include

Smoked Turkey Breast, Virginia Ham
Genoa Salami, Spicy Cappelletti, Rare Roast Beef and Lean Pastrami
Sliced Cheddar, Swiss and Provolone Cheeses
Stone Ground Mustard, Mayonnaise and Pickles
Fresh Lettuce, Tomato and Onions
Individual Bags of Potato Chips
Assorted Gourmet Breads and Rolls
\$19.95 Per Person

Add Individual Sandwiches

Mixed Field Greens Salad with Balsamic Vinaigrette
And Ranch Dressing
Freshly Made Individual Sandwiches

Please Choose Any Two:

***Chicken Caesar Wrap**

Grilled Chicken with Romaine Lettuce and Classic Caesar Dressing

***Grilled Vegetable Wrap**

Grilled Onions, Peppers, and Mushrooms with Tomatoes and Lettuce

***Tuna Salad**

In A Wrap or On Whole Wheat with Lettuce and Tomato

***Grilled Chicken Salad**

In a Wrap or On Whole Wheat with Lettuce and Tomato

Potato Chips,

Freshly Brewed Regular & Decaffeinated Coffee,

Hot Herbal Teas & Iced Tea

\$22.95 Per Person

Continental Breakfast

Fresh Orange and Grapefruit Juices
Chef's Freshly Baked Assortment of Muffins,
Flaky Croissants and Danish
Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas
\$9 Per Person

Add

Seasonal Sliced Fresh Fruit & Berries
Low Fat Yogurt Sauce and Homemade Granola
For an additional \$4 Per Person

Add

Assorted Bagels
With Regular & Artisan Cream Cheeses
For an additional \$3 Per Person

Add

Assorted Chilled Individual Yogurts
And A Selection of Dry Cereals
With Chilled 2% and Skim Milk
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas
\$5 Per Person

Add a Coffee Break

Freshly Brewed Regular and
Decaffeinated Coffee
Hot Herbal Teas
\$4.50 Per Person

Add Soft Drinks

Coca Cola, Diet Coke, Sprite, Ginger Ale, and Bottled Spring Water
\$2 Per Person

Add Smoked Salmon

With Bagels and Cream Cheese
Red Onion, Capers, Crumbled Egg, Italian Parsley and Lemon Wedges
\$12 Per Person

Add Quiche Lorraine

Baked Eggs, Bacon & Spinach in a Buttery Shell
\$5 Per Person

Plated Breakfast

*All Selections come with A Choice of Juice,
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas*

The Eye Opener

Fluffy Scrambled Eggs
Bacon or Sausage
Biscuit & Sausage Gravy
Home Fried Potatoes
Toast and Muffins
Flavored Butters
\$14.95 Per Person

Frittata

Baked Eggs with Bell Peppers, Potatoes, Onion and Cheese
Toast and Muffins
Flavored Butters
\$12.95 Per Person

Toast & Cakes

Crème Brulee French Toast or Golden Malted Pancakes
Bacon or Sausage
With A Fresh Fruit Garnish
\$13.95 Per Person

Breakfast Burrito

Scrambled Eggs with Sausage, Bell Peppers, Green Onions and Monterey Jack Cheese
Wrapped in a Flour Tortilla and Served with Salsa
Home Fried Potatoes
Assorted Muffins, Danish and Croissants
\$14.95 Per Person

Chicken & Waffles

Hand Breaded Chicken over Golden Malted Waffles,
Topped with Powdered Sugar and Maple Syrup
And Served With Home Fried Potatoes
\$13.95 Per Person

Shrimp & Grits

Sautéed Shrimp in a Tasso Gravy
Served Over Creamy Grits
Topped with Cheddar cheese & Chives
\$16.95 Per Person

Breakfast Buffets

25 Person Minimum

Fresh Orange, Grapefruit and Tomato Juices
Freshly Baked Muffins, Danish, Bagels and Croissants
Preserves, Cream Cheese and Sweet Butter
Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs or Baked Egg Casserole
Home Fried Potatoes with Sautéed Bell Peppers & Onions
Bacon and Sausage
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$22 Per Person

Add Toast & Cakes

Crème Brulee French Toast or Golden Malted Pancakes
\$12 Per Person

Add Shrimp & Grits

Shrimp in A Tasso Gravy and Creamy Grits
With Cheddar Cheese and Green Onions
\$15 Per Person

Add Action Stations

Station Attendants \$75 each

Omelet's made to Order

Fillings of Virginia Ham & Country Sausage
Fresh Spinach, Tomatoes, Bell Peppers, Mushrooms, Red Onions, Pepper Jack and Cheddar Cheese
\$10 Per Person

Golden Malted Waffles

Fresh Berries, Chocolate Chips, Raisins, Candied Pecans, Whipped Cream and
Warm Maple Syrup
\$6 Per Person

Prime Rib Carving Station

Slow Roasted Prime Rib of Beef Served with a Burgundy Au Jus,
Horseradish Cream, and Silver Dollar Rolls
\$34 Per Person

Make It Brunch

Lunch Options Added To Breakfast Buffet

Pasta Station or Display

Station Attendants \$75 each

Choice of Penne, Cavatappi or Linguini, Tossed
With Choice of
Alfredo, Marinara, Pesto Sauces
Fresh Grated Parmesan Cheese and Garlic Bread
\$12 Per Person

Caesar Station Or Display

Station Attendants \$75 each

Hearts of Romaine, tossed to order
With Choice of Grilled Chicken or Shrimp
Classic Caesar Dressing and Garlic Croutons
\$10 Per Person

Marinated Airline Chicken Breast

With a Mango Ginger Sauce And
Rice Pilaf
\$16 Per Person

Molasses Salmon

Seared Salmon Topped With a Molasses Glaze
And Served With a Savory Sweet Potato Hash
\$22 Per Person

Seared Fresh MARKET Fish

With Lemon Beurre Blanc
Sautéed Haricot Verts
\$Market Price Per Person

Roasted Porkloin

Slow Cooked Porkloin with Carolina BBQ Sauce Served with
Herb Roasted Red Bliss Potatoes
\$14 Per Person

International Cheese Display

Imported and Domestic Cheeses
Smoked Gouda, Brie, Danish Blue Cheese, St. Andre,
English Sharp Cheddar, Manchego
Mustards, Assorted Crackers, and French Breads
\$16 Per Person

Refreshment & Specialty Breaks

*Includes Your Choice of Assorted Sodas & Bottled Water or
Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea*

Cheese Display

Our Classic Fruit and Cheese Presentation
Seasonal Fruit and Berries
Imported and Domestic Cheeses
Crackers and French Breads
\$9.95 Per Person

Southwest

Corn Tortilla Chips, Hot Queso Dip, Mild Salsa,
Hot Sauce, Spicy Guacamole, Sour Cream and Miniature Chicken Quesadillas
\$10.95 Per Person

Heart Healthy

Assorted Granola Bars, Vanilla Yogurt Parfaits with Fresh Berries
Fresh selection of local Fruits, Red Grapes and Bananas
\$7.95 Per Person

Candy

Chef's Selection of Individual Bite Size Candy Bars, Fruit Flavored Chews,
To Include Snickers, Skittles, Reese's, And M&M's
\$9.50 Per Person

All Chocolate

Chocolate Chip Cookies, Chocolate Covered Strawberries,
Rich Fudge Brownies & Blondies
Chocolate Covered Pretzels
\$9.25 Per Person

Tea Time

An Assortment of Tea Sandwiches to Choose From Pick Any Four
Cucumber & Dill, Pimento Cheese, Egg Salad, Tuna Salad,
Smoked Salmon & Chive, Chicken Salad
Chef's Selection of Tea Breads,
Macaroons, Miniature Fresh Fruit Tarts
And Strawberries dipped in Chocolate
Selection of Teas and Herbal Teas
With Honey and Lemon
Milk
\$24.95 Per Person

Plated Luncheons

*All Plated Lunches Include
Choice of Soup or Salad, Warm Rolls with Sweet Butter
Choice of Dessert, Freshly Brewed Regular, Decaffeinated Coffee,
Hot Herbal Teas and Sodas*

Soups

Creamy Tomato Bisque
Chicken & Rice
She Crab Bisque
Cheeseburger Soup
Creamy Turkey & Tobasco

Salads

Classic Caesar

House Made Crotons, Parmesan Cheese, and Creamy Caesar Dressing

Iceberg Wedge Salad

Topped w/ Blue Cheese Dressing, Tomatoes, Bacon & Crispy Onion Straws

Baby Spinach Salad

Tossed w/ Shaved Red Onions, Goat Cheese, Orange Segments, Candied Pecans
& a Mango Ginger Vinaigrette

Berry Salad

Field Greens Tossed w/ Fresh Local Berries, Candied Pecans,
& an Orange Blossom Vinaigrette

Plate Selections

Marinated Airline Chicken Breast

With a Mango Ginger Sauce, Rice Pilaf
And Chef's Selection of Seasonal Vegetables
\$27 Per Person

Molasses Salmon

Seared Salmon Topped With a Molasses Glaze,
Served With a Savory Sweet Potato Hash
And Chef's Selection of Seasonal Vegetables
\$29 Per Person

Southern Fried Chicken

Served w/ Mashed Potatoes, Creamy Peppercorn Gravy
And Chef's Selection of Seasonal Vegetables
\$27 Per Person

Roasted Porkloin

Slow Cooked Porkloin, Carolina BBQ, w/ Herb Roasted Red Bliss Potatoes
And Chef's Selection of Seasonal Vegetables
\$26 Per Person

Dessert Selections

Sorbet & Berries

New York Style Cheese Cake

Key Lime Pie

Peanut Butter Pie

Cold Lunch Buffets

Executive Deli Display

*Includes Mixed Field Greens Salad with Balsamic Vinaigrette
And Ranch Dressing, Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea
Selection of Two Whole Cakes & Pies*

Deli Meats

Smoked Turkey Breast, Virginia Ham
Genoa Salami, Spicy Cappicola, Rare Roast Beef and Lean Pastrami,
Sliced Cheddar, Swiss and Provolone Cheeses
Stone Ground Mustard, Mayonnaise and Pickles
Fresh Lettuce, Tomato and Onions
Individual Bags of Potato Chips
Assorted Gourmet Breads and Rolls
\$29.95 Per Person

Individual Sandwiches

*Includes Mixed Field Greens Salad with Balsamic Vinaigrette
And Ranch Dressing, Potato Chips & Selection of Two Cakes or Pies
Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea*

Please Choose Any Two:

***Chicken Caesar Wrap**

Grilled Chicken with Romaine Lettuce and Classic Caesar Dressing

***Grilled Vegetable Wrap**

Grilled Onions, Peppers, and Mushrooms with Tomatoes and Lettuce

***Tuna Salad**

In A Wrap or On Whole Wheat with Lettuce and Tomato

***Grilled Chicken Salad**

In a Wrap or On Whole Wheat with Lettuce and Tomato

***Ham & Swiss**

In a Wrap or On Rye Bread with Lettuce and Tomato

***Turkey Bacon & Cheddar**

In A Wrap or On Whole Wheat with Lettuce and Tomato

***The Italian**

Genoa Salami, Cappicola, Ham, and Provolone Lettuce, Tomato and Onion on a Hoagie Roll

\$25.95 Per Person

Hot Lunch Buffets

*Includes Mixed Field Greens Salad with Balsamic Vinaigrette
And Ranch Dressing, Warm Rolls and Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea
Selection of Two Whole Cakes & Pies*

Entrees

Chicken & Penne Pasta with a Pesto Cream Sauce.....	\$12 Per Person
Roasted Porkloin with Apricot Ginger Sauce.....	\$14 Per Person
Sliced Roast Beef with Wild Mushroom Sauce.....	\$16 Per Person
Shrimp & Grits with a Creamy Tasso Gravy.....	\$18 Per Person
Molasses Glazed Salmon.....	\$14 Per Person
Chicken Cordon Blue with a Dijon Cream.....	\$12 Per Person
Onion Encrusted Mahi Mahi with a Lemon Beurre Blanc.....	\$18 Per Person
Crab Stuffed Flounder with an Old Bay Butter Sauce.....	\$22 Per Person
Southern Style Fried Chicken.....	\$12 Per Person
Lowcountry BBQ with Beef Brisket or Pulled Pork.....	\$14 Per Person

Sides

Starches

Mashed Potatoes.....	\$2 Per Person
Herb Roasted Red Bliss Potatoes.....	\$3 Per Person
Rice Pilaf.....	\$5 Per Person
Savory Sweet Potato Hash.....	\$4 Per Person
Au Gratin Potatoes.....	\$5 Per Person
Lowcountry Red Rice.....	\$5 Per Person

Veggies

Green Beans Almandine.....	\$3 Per Person
Roasted Lemon Pepper Asparagus.....	\$6 Per Person
Collard Greens.....	\$4 Per Person
Chef Seasonal Vegetable Medley.....	\$5 Per Person
Corn on the Cob.....	\$2 Per Person
Southern Succotash.....	\$3 Per Person
Roasted Ratatouille.....	\$5 Per Person
Peas & Carrots.....	\$2 Per Person

Cakes & Pies

German Chocolate Cake	Carrot Cake
Coconut Cake	Red Velvet Cake
Double Chocolate Cake	N.Y. Style Cheese Cake
Key Lime Pie	Pecan Pie
Peanut Butter Pie	Apple Pie

Boxed Lunches

All Boxes are \$19.95 Per Person

The Artesian

Sliced Turkey & Brie on a Ciabatta Roll
With Cranberry Cream Cheese, Leaf Lettuce & Sliced Tomato
Potato Chips
Pasta Salad
Chocolate Chip Cookies
Soft Drink or Bottled Water

The Focaccia

Thinly Sliced Ham, Cappicola, Genoa Salami & Provolone served on Herb Scented Focaccia
With a Sweet Basil Aioli, Leaf Lettuce, Tomato & Red Onion
Potato Chips
Pasta Salad
Chocolate Chip Cookies
Soft Drink or Bottled Water

Roast Beef

Rare Roast Beef, Swiss Cheese, Lettuce, Tomato and Onion
W/ Horseradish Cream on a Hoagie Roll
Potato Chips
Pasta Salad
Chocolate Chip Cookies
Soft Drink or Bottled Water

The Veggie

Grilled Zucchini, Yellow Squash, Red Peppers, Red Onions,
Leaf Lettuce, Tomato & Olive Tapenade Wrapped in a Flour Tortilla
Potato Chips
Pasta Salad
Chocolate Chip Cookies
Soft Drink or Bottled Water

Hors d'oeuvres

Priced by the Piece

Prosciutto Wrapped Melons \$1.75
Prosciutto Wrapped Asparagus \$1.75
Deviled Eggs \$1.75
Tomato & Basil Bruschetta \$1.75
Crab Stuffed Mushroom Caps \$2
Mini Crab Cakes w/ Remoulade \$2.50
Mini Beef Wellingtons \$2.50
Pigs in a Blanket \$2.50
Chicken Empanadas \$2.75
Spanakopita \$1.75
Buffalo Chicken Wing \$2
Marinated Lamb Lollipops \$3.25
Shrimp & Grit Spoons \$2.50
Shrimp Cocktail Spoons \$2.50
Roasted Duck & Bourbon Bacon Jam Canapé \$2.50
Bacon Wrapped Scallops \$3.25
Mushroom Duexlle & Red Potato Canapé \$2
Smoked Salmon & Dill Cream Cheese Canapé \$2.50
Shaved Beef & Lavender Onion Jam Canapé \$2.50
Seared Ahi Tuna & Cucumber w/ Wasabi Canapé \$2.50
Coconut Chicken Satay \$2
Teriyaki Chicken & Pineapple Satay \$2
Vietnamese Marinated Beef Satay \$2.50
Sweet Chili Shrimp Satay \$3.25
Vegetable Spring Rolls \$1.75
Crab Sushi Rolls \$2.50
California Vegetable Sushi Rolls \$2.50

Sweeter Side

Berry Fruit Tarts \$2
Crème Brulee Tarts \$2
Chef's Assorted Petit Fours \$2.50
Mini Cheese Cakes \$2.50
Mini Cannoli \$2.50
Vanilla & Chocolate Mousse Shooters \$2
Chocolate Covered Strawberries \$2

Plated Dinner

All Plated Dinners Include

*Choice of Soup or Salad, Warm Dinner Rolls with Sweet Butter
Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee
And Hot Herbal Teas*

Soups

Creamy Tomato Bisque
Chicken & Rice
She Crab Bisque
Cheeseburger Soup
Creamy Turkey & Tobasco
Manhattan Clam Chowder

Salads

Classic Caesar

House Made Crotons, Parmesan Cheese, and Creamy Caesar Dressing

Iceberg Wedge Salad

Topped w/ Blue Cheese Dressing, Tomatoes, Bacon & Crispy Onion Straws

Baby Spinach Salad

Tossed w/ Shaved Red Onions, Goat Cheese, Orange Segments, Candied Pecans
& a Mango Ginger Vinaigrette

Berry Salad

Field Greens Tossed w/ Fresh Local Berries, Candied Pecans,
& an Orange Blossom Vinaigrette

Entrees

Marinated Airline Chicken Breast

Served w/ Boursin Whipped Potatoes, Sautéed Haricot Verts,
And an Herb Au Jus
\$29.95

Onion Encrusted Mahi Mahi

Served w/ Wild Mushroom Risotto, Sautéed Asparagus,
And a Sweet Chili Beurre Monty
\$34.95

(Other Fish May Be Available at Market Prices)

Crab Stuffed Flounder

Served w/ Rice Pilaf, Sautéed Swiss Chard,
And an Old Bay Butter Sauce
\$36.95

Rotisserie Porkloin

Served w/ Lowcountry Red Rice, Slow Cooked Collard Greens
And Topped w/ a Blue Berry BBQ Sauce
\$34.95

Shrimp & Grits

Creamy Grits Topped w/ a Tasso Gravy,
Bacon Cheddar, Chives
\$32.95

Salmon Wellington

Caramelized Onions, Mushrooms and Blue Cheese Wrapped In
A Puff Pastry and served on a Bed of Sautéed Spinach
\$32.95

Fire Grilled Beef Ribeye

Served w/ Horseradish Whipped Potatoes, Sautéed Haricot Verts,
And a Burgundy Au Jus
\$39.95

Fire Grilled Beef Tenderloin

Served w/ a Savory Three Potato Hash, Roasted Asparagus
And a Cabernet Demi
\$42.95

(Make It a Surf & Turf!

Add Salmon, Mahi, Shrimp Satay, or Crab Cake +\$10)

Desserts

German Chocolate Cake

Coconut Cake

Double Chocolate Cake

New York Style Cheese Cake

Key Lime Pie

Peanut Butter Pie

Red Velvet Cake

Carrot Cake

Dinner Buffets

*Includes Mixed Field Greens Salad with Balsamic Vinaigrette, Italian Vinaigrette
And Ranch Dressing, Warm Rolls and Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea and Sodas
Selection of Two Whole Cakes & Pies*

Entrees

Chicken & Penne Pasta with a Pesto Cream Sauce.....	\$12 Per Person
Roasted Porkloin with Apricot Ginger Sauce.....	\$14 Per Person
Sliced Roast Beef with Wild Mushroom Sauce.....	\$16 Per Person
Shrimp & Grits with a Creamy Tasso Gravy.....	\$18 Per Person
Molasses Glazed Salmon.....	\$14 Per Person
Chicken Cordon Blue with a Dijon Cream.....	\$12 Per Person
Onion Encrusted Mahi Mahi with a Lemon Beurre Blanc.....	\$18 Per Person
Crab Stuffed Flounder with an Old Bay Butter Sauce.....	\$22 Per Person
Carved Prime Rib with Au Jus & Horseradish Cream.....	\$32 Per Person
Southern Style Fried Chicken.....	\$12 Per Person
Lowcountry BBQ with Beef Brisket or Pulled Pork.....	\$14 Per Person

Sides

Starches

Mashed Potatoes.....	\$2 Per Person
Herb Roasted Red Bliss Potatoes.....	\$3 Per Person
Rice Pilaf.....	\$5 Per Person
Savory Sweet Potato Hash.....	\$3 Per Person
Au Gratin Potatoes.....	\$5 Per Person
Savory Three Potato Hash.....	\$5 Per Person
Lowcountry Red Rice.....	\$5 Per Person

Veggies

Green Beans Almandine.....	\$3 Per Person
Roasted Lemon Pepper Asparagus.....	\$6 Per Person
Collard Greens.....	\$4 Per Person
Chef Seasonal Vegetable Medley.....	\$5 Per Person
Corn on the Cob.....	\$2 Per Person
Southern Succotash.....	\$3 Per Person
Roasted Ratatouille.....	\$5 Per Person
Peas & Carrots.....	\$2 Per Person

Cakes & Pies

German Chocolate Cake
Coconut Cake
Double Chocolate Cake
Key Lime Pie
Peanut Butter Pie

Carrot Cake
Red Velvet Cake
N.Y. Style Cheese Cake
Pecan Pie
Apple Pie

Specialty Reception & Action Stations

Displays

Southern Charm \$12.95 Per Person

Lowcountry Red Rice, Collard Greens, Slow Cooked Beef Brisket & Pulled BBQ Pork, Or Southern Fried Chicken, Cole Slaw, Potato Salad, Corn Bread, Buttermilk Biscuits, Sweet Tea and Lemonade

Raw Bar \$16.95 Per Person

Oysters on the Half Shell, Seasoned Shrimp Cocktail, Cocktail Crab Claws, Bay Scallop Ceviche, Fresh Lemons, Zesty Cocktail Sauce

Poached Salmon \$11.95 Per Person

Whole Poached Salmon Served with Cucumber, Red Onions, Capers, Boiled Egg, Aioli & Dijon Mustards

Baked Brie \$9.95 Per Person

Large Wheel of Brie Wrapped with a Buttery Puff Pastry And Baked To a Golden Brown Served with Warm Raspberry Preserves

Artisan Fruit & Cheese \$9.95 Per Person

Imported and Domestic Cheese Presentation
W/ Seasonal Fruit and Berries
Crackers and French Breads

Italian Meats & Cheese \$9.95 Per Person

Imported and Domestic Cheese Presentation
w/ a Combination of Various Cured Meats
To Include Ham, Genoa Salami, Prosciutto & Cappicola
Crackers, Fresh Breads, & Chef's Selection of Mustards

Action Stations

Station Attendants \$75 each

Pasta Station- Choice of Penne, Cavatappi or Linguini, Tossed With Choice of Alfredo, Marinara, Pesto Grated Parmesan Cheese and Garlic Cheese Bread **\$12 Per Person**

Bananas Foster-Flambéed Bananas in Butter and Brown Sugar w/ Vanilla Ice Cream & Whipped Topping **\$12 Per Person**

Carving Stations- \$ Market Price (Do To Fluctuating Markets)

Prime Rib of Beef-Horseradish Cream, Au Jus, Silver Dollar Rolls

Pit Ham-With a Verity of Mustards, Whipped Honey Butter & Biscuits

Slow Roasted Turkey-House Made Cranberry Sauce, Turkey Gravy, Silver Dollar Rolls

Leg of Lamb-Mint Jelly, Au Jus, Silver Dollar Rolls

Smoked Beef Brisket-With a Verity of BBQ Sauces, Cole Slaw, Corn Bread

Suckling Pig-Verity of Mustards & BBQ Sauces, Cole Slaw, Corn Bread & Biscuits