

Waddell's Menu and Service Options

At Waddell's Catering, we aim to give you outstanding service at an excellent price. We offer a plethora of catering options. If you do not find what you are looking for, please email or call us so we can create a catering menu and strategy that will meet your needs.

We cater just about anything.

Events:

- Wedding receptions
- Christenings
- Baptisms
- Class reunions
- Company luncheons
- Company picnics
- Repasts
- Family reunions
- Bridal and baby showers
- Birthday Parties
- Prom dinners and parties
- Fundraisers
- Team dinners & pre-game meals
- Tailgate parties
- Bunco
- You name it!

Options:

We offer buffets, plated meals, serving stations, boxed/bagged meals, delivery, and more.

We have several buffet options. We can set up the buffet for self-service or we can serve for you.

Here are some buffet meal options. Price is based on service option and entrée choice. An extra charge will be added for additional sides, salads, and desserts.

- The Basic: 1 meat, 2 sides, 1 salad, rolls, tea, and water
- The Basic Plus: 2 meats, 3 sides, 2 salads, rolls, tea, and water
- The Supreme: 3 meats, 4 sides, 2 salads, rolls, tea, water, and coffee

Plated Meals: Our plated meals come with a salad, one entrée, two sides, a roll, and tea. You may add an appetizer, extra side, and dessert; each will be an extra charge.

Hors d'ouvres can be served on a buffet, at stations, or passed.

- The Hors d'oeuvre Basic: 3 hot, 3 cold:
- The Hors d'oeuvre Basic Plus: 4 hot, 3 cold, 1 cheese/cracker:
- The Hors d'oeuvre Supreme: 5 hot, 3 cold, 1 cheese/cracker, 1 salad:

Want to do something a little different? Try having a dessert bar/coffee bar for your catered event. Dessert bars allow you to have

your event at a later hour, so you can avoid serving a full-course meal yet still be a tasteful hostess.

- The Basic Dessert Bar: 4 desserts, coffee/condiments
- The Basic Plus Dessert Bar: 5 desserts, coffee/condiments, water
- The Supreme Dessert Bar: 6 desserts, coffee/condiments, hot tea/condiments, white milk fountain, water

Other Options:

Vegetable Buffet: your choice of at least 5 vegetables, rolls, and tea

Add a salad bar to your catered event. This will please your guests that have restricted diets. A salad bar is an extra charge.

Salad Bar: Mixed greens with your choice the following toppings:

- Tomatoes
- Cucumbers
- Carrots
- Black olives
- Green olives
- Sliced onion
- Croutons
- Grated cheese
- Sliced grilled chicken
- Boiled shrimp

- Other toppings per request

Breakfast Buffets

- Hash brown casserole, eggs, grits, 1 meat, cut fruit, biscuits/condiments, coffee/condiments, juice, water
Other options are available.

Boxed Lunches

- Basic Box: sandwich, salad, fruit, chips, bottled water, bottled

Get creative with these options:

Grits Bar

Mashed Potato Bar

Baked potato/sweet potato

Pasta Bar/Stations

Below is a list of some clients' favorite foods and a description of each. Of course, we have many more choices (see website).

Hors d'oeuvres

Shrimp Cocktail- simple yet refreshing boiled shrimp served chilled with fresh lemons and tangy cocktail sauce to compliment

Bacon Wrapped Scallops- savory scallops wrapped with fresh bacon, broiled to perfection then served warm from the oven

Swedish Meatballs- a beef meatball blend with a delicious sweet and tangy sauce

Chicken Salad-- white meat chicken with a mayonnaise base, served on bread, pastries, crackers or a bed of lettuce

Fresh Cut Fruit- fresh pineapple, plump strawberries, sweet melons and ripened grapes served chilled and beautifully arranged

Cheese and Crackers- a selection of gourmet cheeses, including pepper jack, Colby blend, Swiss, and mild cheddar paired with a variety of crisp crackers

Hot Spinach Dip- This dip is full of spinach and is creamy with just enough texture to add pizzazz to any cracker or vegetable.

Entrees:

Roasted Prime Rib- slow roasted, seasoned to perfection, then carved and served with a variety of breads

Char Grilled Black Angus Rib Eye- the embodiment of steakhouse flavor and tenderness, cooked using charcoal, a real crowd pleaser

Mushroom Teriyaki Chicken- teriyaki glazed chicken pan seared with sautéed mushrooms

Poppy Seed Chicken- freshly cooked, pulled chicken with a rich cream sauce infused with poppy seed and topped with crushed crackers

Eye of Round Beef Roast- tender beef roast served in its own flavorful juices; it is sure to please the palate: thin seared then slow roasted for five hours special sauce

Sides:

Twice Baked Potato Casserole: This blend of cheeses, potatoes and more goes well with anything!

Creamed Potatoes: freshly peeled, delicious, creamy, buttery mashed potatoes— a crowd pleaser

Macaroni and Cheese: tasty, cheesy, old-fashioned baked macaroni

Green Beans: Southern seasoned green beans-- the perfect side when you can't decide!

Broccoli Casserole: Creamy blend of broccoli and cheese topped with a cracker crust

Squash Casserole: Tender squash, melted cheese and a buttery cracker top make this scrumptious!

Sweet Potato Soufflé: mashed sweet potatoes combined with sugar and spice and everything nice, topped with pecans

Corn Casserole: Jiffy cornbread mix, corn, and more make this a perfect combination of sweet and savory!

Salads:

Mixed Green Salad: crisp lettuce, topped with cucumbers, tomatoes, and carrots

Potato Salad: Southern potato salad (no onions)

Coleslaw: cabbage and chopped onions mixed in a mayonnaise dressing

Greek Feta Pasta Salad: pasta, feta, black olives, vinaigrette

Breads:

Yeast rolls

Biscuits

Cornbread muffins

Sliced bread