The University Club
CATERING MENU
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Can’t find what you’re looking for? Ask about specialty items and special requests!
The University Club

**BASIC RECEPTION PACKAGE**

All basic reception packages are $19.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. Should there be any food left over at the end of the event, you cannot take it off premise with you.

You may add another cold item from the basic reception package for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

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**Cold Items (choose 3)**

- Fresh Fruit Platter
- Domestic Cheese Platter with Fruit Garnish
- Vegetable Crudité Tray with Ranch Dip
- Seasonal Pasta Salad
- Traditional Southern Deviled Eggs
- Marinated Tomato Bruschetta
- Pimento Cheese Bruschetta
- Grilled Vegetable Flatbread with Onion Spread
- Caramelized French Onion & Mushroom Puff Bites
- Baked Brie with Crackers & Strawberry Preserves
- Baked Brie with Crackers & Pepper Jelly
- University Club Charred Onion Dip with Fresh House Kettle Chips
- Ham & Swiss Petite Yeast Roll Sandwiches
- Cucumber Tea Sandwiches*
- Egg Salad Tea Sandwiches*
- Pimento Cheese Tea Sandwiches*

*can be made gluten smart for an additional $1/person

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**Hot Items (choose 2)**

- Southern Fried Chicken Bites with Assorted Sauces
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Tex Mex Chicken Eggrolls
- BBQ Meatballs
- Meatballs in Marinara
- Asian Sesame Ginger Meatballs
- Warm Spinach and Artichoke Dip with Fresh House Kettle Chips
- Vegetable Stuffed Mushrooms
- Sweet Potato Casserole Mini Tarts (no nuts)
- Battered Green Beans with Ranch Dip
- Classic Southern Cocktail Smokies
- Chicken Potstickers with Dipping Sauce
All deluxe reception packages are $24.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. Should there be any food left over at the end of the event, you cannot take it off premise with you.

You may add another cold item from the basic reception package for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**Cold Items (choose 3)**

- Fresh Fruit Platter
- Domestic Cheese Platter with Fruit Garnish
- Vegetable Crudité Tray with Ranch Dip
- Traditional Southern Deviled Eggs
- Marinated Tomato Bruschetta
- Baked Brie with Crackers & Strawberry Preserves
- Baked Brie with Crackers & Pepper Jelly
- Chicken Asian Salad Wonton Cups
- Smoked Salmon Canapes with Crème Fraiche on Cucumber
- Parmesan Polenta with Ham
- Mini University Club Sandwiches
- Antipasto Skewers with Balsamic Glaze
- Chicken Caesar Salad Cups
- Greek Layered Dip with House Flatbread Crackers
- Shrimp Dip with House Flatbread Crackers
- Shrimp & Grit Shooters
- Chicken Salad Tea Sandwiches

**Hot Items (choose 2)**

- Southern Fried Chicken Bites with Assorted Sauces
- Sausage Stuffed Mushrooms
- BBQ Meatballs
- Asian Sesame Ginger Meatballs
- UClub Smoked Wings
- Mini Street Tacos
- Conecuh Sausage Puff Pastries
- Buffalo Chicken Dip with House Kettle Chips
- Buffalo Cauliflower Dip with House Kettle Chips
- Coconut Shrimp
- Vegetable Stuffed Mushrooms
- Vegetable Mini Quesadillas
- Chicken Mini Quesadillas
- Roast Beef in Cocktail Rolls
- Mini Crab Cakes with Remoulade Dipping Sauce
- Chicken Potstickers with Dipping Sauce
- Grilled Burger Sliders
- BBQ Chicken Dip with House Kettle Chips
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Carving Stations
50 person minimum, $50 attendant fee for all stations
Served with rolls and assorted sauces

- Roasted Turkey Breast $6.00/person
- Country Style Smoked Ham $6.00/person
- Prime Rib of Beef with Au Jus $9.00/person
- Hickory Marinated Grilled Beef Tenderloin $10.00/person
- Herbed Roasted Pork Tenderloin $7.00/person

Food Bar Stations
50 person minimum, $50 attendant fee for all stations

- Baked or Mashed Potato Bar $8.95/person
  Choice of baked or mashed red skinned and sweet potatoes with brown sugar, cinnamon, marshmallows, chopped bacon, caramelized onions, scallions, whipped butter, sour cream, and mixed cheeses

- Macaroni & Cheese Station $10.95/person
  Macaroni and cheese served with house smoked pulled pork, shredded chicken, bacon bits, green onions, sautéed bell peppers and onions, sautéed mushrooms, and sour cream

- Southern Grits Bar $12.95/person
  Creamy stone ground grits, mixed cheeses, whipped butter, chopped bacon, shrimp, smoked sausage, Cajun cream sauce, and sautéed bell peppers and onions

- Nacho Bar $10.95/person
  Chips, cheese sauce, pepper and onion medley, ground beef, sliced chicken, salsa, sour cream, diced tomatoes, jalapeño peppers, and shredded cheese

- Burger Slider Bar $11.95/person
  Marinated grilled beef slider burgers with buns, sliced cheese, sliced tomatoes, lettuce, grilled onions, ketchup, mustard, mayo, house chips, and coleslaw

- Buffalo Chicken Slider Bar $11.95/person
  Shredded chicken in house mild or hot buffalo sauce with buns, bleu cheese crumbles, ranch or bleu cheese sauce, house chips, and coleslaw
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

A la Carte Trays

Trays serve 16—20 people unless indicated otherwise. Serve tray-passed for additional $35 attendant fee.

Grilled Vegetable Sliders $43
UClub Chicken Salad Tea Sandwiches $58
Ham & Swiss Mini Yeast Roll Sandwiches $49
Pimento Cheese on Flatbread $45
Meatball Sliders $50
Cucumber Sandwiches $30
Charcuterie Tray $65
Classic Southern Deviled Eggs $33
Bacon and Cheddar Deviled Eggs $40
Potato Wedges $29
Domestic Cheese Tray $42
Assorted Fruit Tray $48
Vegetable Crudité Tray $33
Mixed Fruit & Cheese Tray $48

Assorted Mini Quiche $59
BBQ Meatballs $27
Marinated Tomato Bruschetta $29
Boom Boom Chicken Bites $55
Boom Boom Cauliflower Bites $43
Shrimp Hushpuppies $75 (serves 25-30)
Assorted Mini Muffins $12/dozen
Sausage Balls $20/dozen
Berry Scones $36/dozen
House Kettle Chips $10/bowl
Assorted Fresh Baked Cookies $15/dozen
Fresh Baked Brownies $24/dozen
Roasted Pecans MARKET PRICE (serves 8-10 people)
Cheese Straws MARKET PRICE (serves 8-10 people)

Dessert Displays

Chocolate Dipped Strawberries $25.00/dozen
University Club Assorted Truffles $28.00/dozen
Mini Cheesecake Bites $25.00/dozen

Assorted Mini Cupcakes $16.00/dozen
University Club Dessert Shooters $18.00/dozen
(choose one flavor per dozen)
Chocolate Mousse, Banana Pudding,
Strawberry Shortcake, Tiramisu
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

A la Carte Displays

Gourmet Cheese Display $7.00/person
Assortment of domestic and imported cheeses accompanied by nuts and crackers

Fruit and International Cheese Display $9.00/person
Assortment of domestic and imported cheeses and seasonal fruit accompanied by nuts and crackers

Steamed Domestic Jumbo Shrimp Display $9.00/person
Steamed and displayed on ice, served with cocktail sauce and lemon wedges

Dips

Chargrilled Onion Dip $3.00/person
Served with house kettle potato chips

Buffalo Chicken Dip $6.00/person
Served with house kettle potato chips

Hot Spinach & Artichoke Dip $4.00/person
Served with house kettle potato chips

Hummus $5.00/person
Served with herbed flatbread

Beverages

Red Diamond Coffee $12.00/pot
(decaf or regular)

Fruit Punch $18.00/gallon

Fresh Orange Juice $10.00/gallon

Citrus Fruit Punch $19.00/gallon

Hot Tea Assortment $1.50/person

Watermelon Punch (seasonal) $19.00/gallon

Soft Drinks $18.00/pitcher

Cranberry Juice $10.00/pitcher

Iced Tea $15.00/pitcher

Sparkling Grape Juice $10.00/bottle
The University Club

BREAKFAST

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Basic Continental Breakfast
$7.75/person
- Fresh Fruit
- Assorted Mini Muffins
- Berry Scones
- UClub Sausage Balls
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

Deluxe Continental Breakfast
$10.25/person
- Fresh Fruit
- Berry Scones
- Assorted Mini Quiche
- Oatmeal
- Assorted Yogurts
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

Breakfast buffet
$13.95/person
20 person minimum
- Fresh Fruit
- Assorted Mini Muffins
- French Toast or Waffles
- Scrambled Eggs
- Breakfast Casserole
- Bacon & Sausage
- Stone Ground Grits
- Country Style Hashbrowns
- Biscuits & Gravy
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

Plated Breakfast
$13.95/person
- Bacon & Sausage
- Scrambled Eggs
- Waffles or French Toast
- Fruit Cups
- Red Diamond Coffee (regular & decaf)
- Orange Juice
- Iced Tea
The University Club

PLATED LUNCHEONS

Served with fresh bread, Almond Ball*, coffee, iced tea, and water. Parties of 30 and below may select one option. Choosing more than one option will incur an additional upcharge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional upcharge of $3.00 per person. Choosing multiple entrées requires the provision of name cards indicating which guest gets which entrée.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.
*choosing a different dessert will incur a $1 per person upcharge

Cold Entrees:

*University Club Chicken Salad Plate $13.95
Served on a bed of mixed field greens with fresh fruit and fresh mini croissants

*University Club House Salad $10.95
Fresh mixed greens with sweetened and dried cranberries, grape tomato, cucumber, candied pecans, house pickled red onion, and parmesan cheese.

*Classic Nicoise Salad $15.95
Seared Ahi tuna, French green beans, roasted potatoes, asparagus

*University Club Sandwich $13.95
Layers of thin sliced smoked ham and turkey, baby Swiss and cheddar cheese, Applewood smoked bacon, lettuce, tomato and mayonnaise between grilled bread

*Caesar Salad $10.95
Classic salad of romaine lettuce, parmesan cheese, and croutons

*Cold Trio Salad $13.95
Our house salad alongside our house chicken salad and broccoli salad

*Grilled Chicken Cobb Salad $13.95
Grilled chicken, bacon, shredded cheese, hardboiled egg, tomatoes, black olives, and red onions atop spring lettuce mix

Add chicken to any salad for an additional $3
Add shrimp or salmon to any salad for an additional $5
Served with house salad, fresh bread, Almond Ball*, coffee, iced tea, and water. Parties of 30 and below may select one option. Choosing more than one option will incur an additional upcharge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional upcharge of $3.00 per person. Choosing multiple entrées requires the provision of name cards indicating which guest gets which entrée.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change. *choosing a different dessert will incur a $1 per person upcharge

### Hot Entrées:

<table>
<thead>
<tr>
<th>Dinner Entrée</th>
<th>Price</th>
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<tbody>
<tr>
<td>Southern Fried Boneless Chicken Breast</td>
<td>$16.50</td>
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<tr>
<td>Mashed red skinned potatoes, southern cream gravy, green beans</td>
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<tr>
<td>Marinated Grilled Chicken Breast with White BBQ Sauce</td>
<td>$16.50</td>
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<tr>
<td>Herb roasted potatoes, French green beans</td>
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<tr>
<td>Chicken Alfredo</td>
<td>$14.95</td>
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<tr>
<td>Buttered pasta, steamed broccoli florets, house alfredo sauce, parmesan cheese</td>
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<tr>
<td>Substitute shrimp: $17.95</td>
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<tr>
<td>Shrimp and Cheese Grits</td>
<td>$17.95</td>
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<tr>
<td>Shrimp in a redeye cream gravy with bell peppers and onions over cheesy, creamy grits</td>
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<tr>
<td>Fried Catfish</td>
<td>$16.50</td>
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<tr>
<td>House cut French fries, green beans, tartar sauce</td>
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<tr>
<td>Pork Tenderloin Medallions</td>
<td>$16.50</td>
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<tr>
<td>Sweet potato mash, seasonal vegetable medley, accompanied with a traditional applesauce</td>
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<tr>
<td>Grilled Salmon</td>
<td>$17.95</td>
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<td>Served atop rice pilaf, surrounded by chef’s vegetable of the day</td>
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<tr>
<td>Marinated Grilled Flank Steak</td>
<td>$17.95</td>
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<tr>
<td>Mashed red skinned potatoes, steamed broccoli florets, Bordelaise reduction</td>
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<tr>
<td>Chopped Steak</td>
<td>$16.50</td>
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<tr>
<td>Mashed red skinned potatoes, French green beans, onions and gravy</td>
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<tr>
<td>Vegetable Stir Fry with Basmati Rice</td>
<td>$14.95</td>
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<tr>
<td>Yellow squash, zucchini, red onion, bell pepper, broccoli, tossed in a sesame ginger sauce</td>
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<tr>
<td>Add chicken: $16.95 Add shrimp: $17.95</td>
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<tr>
<td>Pasta Primavera w/ House Smoked Tomato Sauce</td>
<td>$14.95</td>
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<td>Fresh vegetables sautéed with garlic in olive oil, tossed with house smoked tomatoes and pasta</td>
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<tr>
<td>Topped with Parmesan cheese.</td>
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<tr>
<td>Add chicken: $16.95 Add shrimp: $17.95</td>
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Custom lunch buffets are $15.95 per person and include a choice of two entrées and two sides. Custom lunch buffets are served with a fresh garden salad bowl, assorted breads, Almond Ball*, coffee, iced tea, and water. Custom lunch buffets incur a $55 mini buffet setup fee.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.
*choosing a different dessert or offering a choice of multiple desserts will incur a $1 per person upcharge
**choosing a beef entrée will incur an additional $1 per person upcharge

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**Entrees (choose 2)**

**Chicken**
- Grilled Greek Chicken with Feta
- Grilled Chicken with White BBQ Sauce
- Chicken Alfredo
- Fried Chicken Tenders with Assorted Sauces
- Grilled Chicken Tenders with Assorted Sauces
- Chicken Fried Chicken with White Gravy
- Chicken & Broccoli Casserole
- Sliced Turkey in Gravy (+$1/person)

**Pork**
- Herb Roasted Pork Loin
- Grilled Pork Chops
- Southern Style Fried Pork Chops
- BBQ Pulled Pork
- Conecuh Sausage with Kraut
- Sliced Ham with Pineapple

**Beef**
- Hamburger Steak with Onions and Brown Gravy
- BBQ Meatballs
- Beef Tips over Rice
- Chicken Fried Steak with White Gravy
- Baked Spaghetti

**Fish**
- Blackened Fish
- Fried Catfish
- Lemon Pepper Fish
- Fish Italiano

**Vegetarian**
- Creamy Pesto, Vegetable, & Linguini Pasta
- Asian Vegetable Stir Fry
- Vegetable Fried Rice

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**Sides (choose 2)**

- Mashed Potatoes
- Corn
- Steamed Broccoli
- Mixed Greens
- Fried Okra
- Roasted Vegetable Medley
- Brussels Sprouts
- Pineapple Casserole
- Steamed Carrots
- Herb Roasted Potatoes
- Buttered Rice
- Sautéed Green Beans
- Green Bean Casserole
- Black Eyed Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Mashed Sweet Potatoes
- Cornbread Dressing
Served with house salad, fresh bread, Chef’s vegetable, Almond Ball*, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional upcharge of $3.00 per person. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.
*choosing a different dessert will incur a $1 per person upcharge

**Chicken**

**Grilled Chicken Breast** $24.95  
Served with a mushroom white wine sauce and Boursin mashed red skinned potatoes

**Grilled Chicken Alfredo** $25.95  
A classic Italian cream sauce with parmesan cheese and fresh herbs

**Southern Fried Chicken Breast** $24.95  
Boneless chicken breast served with Boursin mashed red-skinned potatoes and herb compound butter

**Chicken Marsala** $25.95  
Linguini with house mushroom marsala sauce

**New Orleans Style Chicken Creole** $23.95  
Cajun-seasoned chicken served in a creole sauce with rice pilaf

**Kid’s Plate** $11.95  
Fried boneless chicken bites, fries, fruit cup

**Fish & Seafood**

**Grilled Salmon** $26.95  
Served with a citrus Beurre blanc and pancetta risotto

**Pan Seared Mahi Mahi** $27.95  
Topped with a fresh pineapple salsa and served over Caribbean coconut rice

**Fresh Gulf Shrimp Scampi with Linguini Pasta** $26.95  
Sautéed with garlic, butter, green onion, white wine

**Fresh Gulf Shrimp and Grits** $27.95  
With bell pepper, onion, and redeye gravy, served over creamy creole cheese grits

**Seafood Gumbo** $26.95  
Chef Cherri’s gumbo with okra and creole trinity, served with rice pilaf

**Seafood Platter** MARKET PRICE  
Char-grilled fish, fried oysters, and grilled shrimp with lemon. Served with roasted potatoes

**Fried Catfish Filet** $24.95  
Alabama catfish fried in house seasonings, served with roasted potatoes
The University Club

PLATED DINNERS

Served with house salad, fresh bread, Chef's vegetable, Almond Ball*, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional upcharge of $3.00 per person. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

*choosing a different dessert will incur a $1 per person upcharge

**can be made vegan, gluten-free, and/or lactose-free

Beef

Hickory Marinated Grilled Beef Ribeye $28.95
Au Jus demi-glace and Boursin mashed red skinned potatoes

Hickory Marinated Beef Filet $32.95
Wild mushroom demi-glace and Boursin mashed red skinned potatoes

Beef Tenderloin Medallions $28.95
Wild mushroom demi-glace and Boursin mashed red skinned potatoes

House Smoked Prime Rib MARKET
Au Jus demi-glace and Boursin mashed red skinned potatoes

Pork

Herb Grilled Duroc Pork Chop $26.95
Accompanied with a brown sugar mustard pork jus and fresh roasted potatoes

Herb Roasted Marinated Pork Loin $26.95
With a red wine cherry gastrique and sweet potato mash

Fried Pork Chops $24.95
With roasted sweet potatoes and a classic Southern cream sauce

Vegetarian Options

Vegetable Stir Fry $21.95**
Garbanzo beans, diced yellow squash, zucchini, red onion, bell pepper and broccoli, sautéed with sesame oil and soy sauce served over coconut scented rice

Creamy Sweet Potato Curry $21.95
Vegetable medley of sweet potatoes, carrots, onion, bell peppers, and garbanzo beans slow cooked into curry and served over coconut scented rice

Roasted Tomato Linguini $22.95
House made roasted tomato marinara sauce with diced bell pepper and onion, artichoke hearts, squash, zucchini

Eggplant Parmesan $21.95
Breaded and fried eggplant atop penne pasta, served with bell peppers and sweet peas, and topped with house marinara and mozzarella
Buffet dinners are $26.95 per person and include a choice of two entrées and two sides. Buffet dinners are served with a fresh garden salad bowl, assorted breads, Almond Ball*, coffee, iced tea, and water.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change. *choosing a different dessert or offering a choice of multiple desserts will incur a $1 per person upcharge

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<td>Fried Boneless Chicken Breasts with Assorted Sauces</td>
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<td>Chicken Fried Chicken with White Gravy</td>
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<td>Chicken Marsala</td>
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<td>Roasted Pork Loin with Applesauce</td>
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<td>London Broil with Bordelaise Sauce</td>
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<td>Shrimp Alfredo</td>
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<td>Creamy Pesto, Vegetable, and Linguini Pasta</td>
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<td>Corn</td>
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<td>Steamed Broccoli</td>
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<td>Seasonal Greens</td>
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<td>Fried Okra</td>
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<tr>
<td>Roasted Vegetable Medley</td>
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<td>Brussels Sprouts</td>
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