



A Servant's Heart Catering, LLC

Menu for the Wytheville Meeting Center Wytheville, Virginia

Breakfast Buffet – **The Continental - \$6.95 per person**

Features our fresh ground whole wheat cinnamon rolls, biscuits and honey, puff pastry, fresh fruit, juices, and gourmet coffee service.

The Hearty Hot Breakfast - \$10.25 per person

Features scrambled eggs, western omelet, smoked bacon and sausage, grits or hash browns, fresh baked sweet breads, biscuits and honey, our fresh ground whole wheat cinnamon rolls, fresh fruit tray, orange and apple juice, and gourmet coffee service.

Boxed Lunch – **\$8.25**

Features a sandwich, seasonal fruit salad, whole grain chips, fresh baked cookie, and bottled Pepsi product.

Sandwich Options – Smoked Turkey and Cheddar

Roasted Ham and Swiss

Ms. Carol's Chicken Salad

Atlantic Tuna Salad

Fresh Vegetable (Leaf Lettuce, Tomato, Cucumber, Carrots, and Black Olives)

All sandwiches come on our Fresh Ground Whole Wheat Loaf or Sub Roll with Condiments, Leaf Lettuce, and Tomato slices on the side.

Lunch and Dinner Buffet – Our lunch and dinner menu depends on the number of entrées and sides that are chosen. They are:

1 entrée, 2 sides, salad, bread, dessert, drinks - \$9.50 per person

2 entrées, 3 sides, salad, bread, 2 desserts, drinks - \$11.50 per person

3 entrées, 4 sides, 2 salads, bread, 3 desserts, drinks - \$12.95 per person

To add another meat, simply add \$1.50 per person, to add another side item, add \$1.00 per person.

Our buffet menu includes:

Entrées

Sliced Roast Beef with Au jus • Oven Fried Chicken • Ranch Boneless Chicken Breast • Southwest Char-Grilled Chicken Breast • Salisbury Steak with Mushrooms • Ham with Raisin Sauce • Meat Lasagna • Vegetable Lasagna • Chicken Parmesan • Sliced Turkey with Gravy

Items available at market prices - London Broil with Mushrooms in Au jus • Prime Rib with Au Jus • Jumbo Shrimp Cocktail

On The Side

Macaroni and Cheese • Squash Casserole • Green Beans • Mashed Potatoes • Red Skin Potatoes with Butter Sauce • Buttered Corn • Steamed Broccoli with Cheese • Chef's Cut Vegetable Medley • Baked Beans • Candied Yams • Baked Apples • Baby Carrots in Ginger Sauce • Congealed Salad

Breads

Whole Wheat Loaf with Honey Butter • Whole Wheat Yeast Rolls with Butter • Garlic Loaf • Garlic Bread Sticks • Biscuits

Salads

Baby Spinach with Tomatoes and Cucumbers • Green Leaf Lettuce with Garden Blend (Choice of 3 Dressings – Ranch, 1000 Island, Raspberry Vinaigrette, Italian, French) • Cole Slaw • Potato Salad • Macaroni Salad • Antipasto Salad

Desserts

Made from Scratch Double Chocolate Cake • Fruit Cobbler with Whipped Cream • Cheesecake with Fruit Topping • Made from Scratch Carrot Cake • Made from Scratch German Chocolate Cake • Made from Scratch Elvis Presley Pound Cake • Made from Scratch Pineapple/Orange Sunshine Cake

Drinks

Iced Tea, Lemonade, Coffee, Sodas

For specific requests, simply contact our staff and we'll be glad to accommodate your needs.

Plated Meal – All menu items above can be plated for up to 150 guests for \$17.95 per person

Appetizers – We offer a full line of appetizers for any size function.

Terms

Full payment for food services are payable at time of service unless other arrangements are made in advance.

Blessings,

Tim and Connie Lewis, Servant Owners
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