

When Only the Best Will Do....

Bradford House Catering

From a beautiful, elegant wedding, to an important Corporate lunch, or a Hallmark event of a loved one, Bradford House Catering will prepare, deliver and serve the perfect menu for the occasion.

Whatever your needs, taste, or preferences, our team will provide top quality cuisine and service that are sure to delight you and your guests.

Bradford House Catering specializes in the best of Southern and New American Cuisine.

The combined experience of three seasoned caterers will guarantee that your food is deliciously prepared, beautifully presented, and graciously served.

All of the following menus are samples or suggestions and may be changed to suit your needs. Give us a call to begin planning your fabulous Event.

(Minimum order for delivery is 8 guests)

770.967.7821

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Breakfast Menus

All menus include: Table covers, napkins, and condiments.

The Continental	The Country	The Charleston
Fruit Skewers Variety of Mini Quiche Sausage balls Homemade Banana-Nut Muffins and Blueberry Muffins Juice and Coffee	Cheesy Grits and Eggs Strata Crisp Bacon Hashbrown Casserole Country Ham and Biscuits Apple Farm Cake Juice and Coffee	Shrimp and Grits Scrambled Eggs Country-Fried Potatoes Buttermilk Biscuits and House-Made Pear Preserves Assortment of Seasonal Fruits Juice and Coffee
8.00	11.00	16.00

Corporate Box lunch Menus

All menus include: Table covers, Heavy plastic boxes, utensils, and napkins.

Economy Lunch Box*	Associate Lunch Box*	Executive Lunch Box*
Ham or Turkey Sandwich on Roll Lettuce, Tomato Condiments Chips Pickle Cookie Soda	Ham or Turkey Sandwich Lettuce, Tomato, Condiments Pasta or Potato Salad Pickle Fruit Brownie Soda	Tucson Grilled Chicken Sandwich with lettuce, tomato, pickle <u>OR</u> Grilled Chicken over Bed of Greens Marinated Veggie Salad Pasta Primavera or New Potato Salad Assorted Desserts Sweet Tea
7.50	9.00	10.50

The Box Lunches may be dropped off and set up and do not require servers.

7% Tax and 18% gratuity will be added to each order.



Picnic Menus

All menus include table covers, serving utensils, napkins, and condiments. Orders require a minimum of 8 people.

<p style="text-align: center;">All American*</p> <p style="text-align: center;">Gourmet Hot Dogs/ Chili Juicy, Thick Hamburgers with All the Fixings Brats Cole Slaw Chips Cookies and Brownies Lemonade 10.00</p>	<p style="text-align: center;">Georgia Favorite*</p> <p style="text-align: center;">BBQ Chicken and Ribs BBQ Pulled Pork Baked Beans with Peppers and Sausage Corn on the Cob Potato Salad Cole Slaw Assorted Desserts Lemonade or Sweet Tea 16.00</p>	<p style="text-align: center;">Down Home*</p> <p style="text-align: center;">Fried Chicken Baked Country Ham Charleston Red Rice Baby Butter Beans Broccoli Salad Biscuits and Cornbread Assorted Desserts Lemonade or Sweet Tea 18.00</p>
<p style="text-align: center;">Low Country Feast*</p> <p style="text-align: center;">Low Country Boil <i>(Shrimp, Corn on the cob, Sausage, and New Potatoes)</i> BBQ Chicken Quarters Salad of Mixed Greens, Roma Tomatoes and Cucumber in Vinaigrette Macaroni Salad Home-style Green Beans Rolls/Butter Assorted Desserts Lemonade and Sweet Tea 22.00</p>	<p style="text-align: center;">Penthouse*</p> <p style="text-align: center;">Marinated Sirloin Skewers Roast Pork Carving Station Salad of Mixed Greens, Roma Tomatoes and Cucumbers Grilled Marinated Vegetables Corn on the Cob Potatoes Au Gratin Chilled Asparagus Rolls/Butter Assorted Desserts Lemonade and Sweet Tea 24.00</p>	<p style="text-align: center;">Executive Picnic*</p> <p style="text-align: center;">Domestic and Imported Cheese Board Pear and Gorgonzola Crostini Salad of Mixed Greens, Roma Tomatoes and Cucumber Grilled Beef Tenderloin Shrimp on the Barbie Baked Potato Vegetable medley with Béarnaise Sauce Assorted Artisan Breads Assorted Desserts Lemonade, Tea and Assorted Sodas 32.00</p>

**Of course, we always invite your input in designing a custom menu
that suits your guests.**

The menus above require staff on site during your event at 1 staff per every 25 people.
*Additional Sodas, Ice Tea and Lemonade may be added to the above menus for 1.50 per person.

7% Tax and 18% gratuity added to all orders



Party Menus

All Wedding and Party Menus include tablecloths for the food and beverages we provide. Presentation will be tastefully assembled and colors used will, to the best of our ability and resources, be in keeping with the theme or color scheme of the occasion. Appropriate buffet pieces will be used to enhance the presentation of your menu.

<p style="text-align: center;">Simple Elegance</p> <p>Chicken Salad Croissants Hawaiian Meatballs Fruit Skewers Crudités with Ranch and Blue Cheese Dip Domestic Cheese Selection with Crackers Mini Desserts and Cookies Punch or Ice Tea</p> <p style="text-align: center;">18.00</p>	<p style="text-align: center;">Pawley's</p> <p>Assorted Rolls Stuffed with Ham or Turkey and Lettuce served with Condiments Mini Crab Cakes served with Dill Sauce Spinach-Artichoke Dip served with Bagel Chips Grilled Marinated Veggies Seasonal Fruit Tray Punch or Ice Tea</p> <p style="text-align: center;">22.00</p>	<p style="text-align: center;">Daniel's Island</p> <p>Miniature Carolina BBQ Sandwiches Fried Chicken Tenderloins Sausage-Stuffed Mushrooms Charleston Shrimp Dip Relish Plate with Fresh Vegetables Marinated Mozzarella Skewers Seasonal Fruits with Chocolate Sauce Punch or Ice Tea</p> <p style="text-align: center;">26.00</p>
<p style="text-align: center;">Thanksgiving Mood</p> <p>Beautifully Roasted Turkey surrounded by Roasted Turkey with Rolls and Condiments Ham and Cheese in Puff Pastry Peach-Glazed Whole Baby Carrots Chilled Asparagus Wrapped in Prosciutto Miniature Stuffed New Potatoes Fruit Skewers with Honey Yogurt Miniature Desserts and Cookies Punch or Ice Tea</p> <p style="text-align: center;">30.00</p>	<p style="text-align: center;">UpTown</p> <p>Roast Beef and Herb-Roasted Pork Loin Carving station Grapes Wrapped in Blue cheese and Rolled in Pecans Pear and Gorgonzola Crostini Zucchini Rolls with Herbed Goat Cheese and Red Peppers Crab-Stuffed Mushrooms Creamy Tomato Bruschetta Crudités with Blue Cheese Dip Lavish Fruit Table with Chocolate Fountain Punch or Ice Tea</p> <p style="text-align: center;">32.00</p>	<p style="text-align: center;">The Bounty</p> <p>Choice of three Passed Hors d'oeuvres Mini Shrimp Cocktails Herb-Crusted Salmon Beef Tenderloin with Carving Station Chicken Tenders Sausage-Stuffed Mushrooms Stuffed New Potatoes Spinach-Artichoke Dip Lavish Vegetable Tray with Blue Cheese, Ranch, and Pimento Cheese Dips Assorted Miniature Desserts served on separate Table Punch or Ice Tea</p> <p style="text-align: center;">35.00</p>

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7% Tax and 18% gratuity added to each order**



Ala Carte Menu

Ala Carte Menu items may be added to other menus or ordered separately.

Hors D'oeuvres/Appetizers	Entrees
Assorted Cold Dips Charleston Shrimp Dip with Crackers.....\$ 2.50 Crudités with Creamy Blue Cheese Dip..... 3.50 Pimento Cheese dip with Celery Sticks....2.00 Assorted Crostini and Bruschetta Pear and Gorgonzola..... 2.00 Creamy Tomato..... 2.50 Goat Cheese and Tapenade.....2.50 Cream Cheese and Salmon..... 2.50 Corned Beef and Swiss..... 2.50 Bacon-Wrapped Scallops..... 5.50 Brie with Artichokes..... 2.00 Carolina BBQ Mini Sandwiches..... 2.50 Grapes Wrapped in Blue Cheese and Pecans.....2.50 Fruit table, includes selection of domestic cheeses.4.50 Hawaiian Meatballs.....2.50 Hot Crab Dip.....3.50 Marinated Wings..... 2.50 Mini Chicken Salad Croissants.....2.50 Mini Crab Cakes..... 3.50 Mini Shrimp Cocktails.....3.50 Mushrooms Stuffed with Spinach and Sausage... 3.00 Mushrooms Stuffed with Crab..... 4.00 Red Pepper Cheddar Dip..... 2.50 Shrimp Salad in Pastry Shells..... 3.50 Shrimp, Chilled and served in Ice Bowl..... 5.00 Smoked Salmon Rolls.....3.50 Stuffed Shrimp (stuffed with crab meat).....5.00	Beef and Vegetable Kabobs.....3.00 Carolina BBQ Pork.....3.50 Chicken, Rotisserie.....3.50 Chicken Tenderloins, fried.....3.50 Chicken Tenderloins, Marinated and Grilled.....3.50 Chicken Valdosta.....3.50 Cornish Game Hens, Stuffed with Wild Rice.....4.00 Country-Glazed Ham.....4.00 Eggplant Parmesan.....4.00 Herb-Crusted Salmon.....4.50 Pork Loin with Herbed Gravy.....3.50 Lasagna.....4.00 Shrimp and Creamy Grits.....4.50 Shrimp and Pasta in warm Pesto.....3.50 Stuffed Pork Loin with Savory Gravy.....4.00 Turkey Breast, Roasted with Gravy.....3.50

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A la Carte Menu (continued)

Sides	Desserts
Cornbread Dressing and Gravy Glorified Cabbage Breen Beans with Almonds Steamed Rice Macaroni and Cheese Sweet Potato Soufflé Carrots with Peach Glaze Vegetable Medley Savory New Potatoes Garlic and Herb Potatoes Green Bean Stir-Fry Pineapple Casserole Broccoli with Hollandaise Cauliflower with Cheese Sauce Collard Greens Baked Beans	Old-Fashioned Apple Pie, with ice cream.....2.50 Apple Farm Spice Cake.....2.50 Oreo Cheese Cake.....3.50 Strawberry Cheesecake.....3.50 Derby Pie, with whipped topping.....2.50 Red Velvet Cake with Cream Cheese Icing.....3.00 German Chocolate Cake.....3.00 Chocolate Chiffon Pie.....2.50 Sugar Cream Pie.....2.50 Coconut Cream Pie.....2.50 Strawberry Cake.....2.50 Confection Tray.....2.50
<p style="text-align: center;">All Sides are 2.00</p>	<h3 style="text-align: center; margin: 0;">Services/ Rentals</h3> Servers.....140.00 Bartenders.....125.00 Punch Fountain.....85.00 Chocolate Fountain.....As Quoted Table Clothes.....10.00 Skirting for Tables.....10.00

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