

# State Farmers' Market Restaurant Banquets

## Southern Delights Buffet Menu

Call 919.755.1550

\$27.95 per adult/ \$14.95 per child (ages 5-11)

Choose any three entrées, four side dishes and two desserts. Includes hushpuppies, mini buttermilk biscuits, sweet-, un-sweet tea, and fountain soft drinks. Optional: Add two appetizers for additional \$4.00 per adult, \$2.00 per child.

### Appetizers (optional)

Shrimp Cocktail  
Deviled Eggs  
Carolina Crab Cakes  
Fried Green Tomatoes  
Pork BBQ Sliders  
Grilled Chicken Wings & Spicy BBQ Dippin' Sauce  
Fried Chicken Wings  
Mini Country Ham Biscuits

### Entrées

NC Chopped Pork BBQ  
BBQ Chicken  
Beef Brisket  
Pulled Pork Shoulder  
Turkey with Dressing  
Fried Chicken  
Country-Style Steak  
Chicken Pastry  
Fried Baby Shrimp  
Country Ham Steak  
Fried Pork Chops  
Meatloaf  
Chicken Fried Steak & White Gravy  
Fried Catfish or Flounder Fillets  
Pecan Bourbon Chicken

### Add-ons, Upgrades, and Extras

Roasted Beef Tenderloin: Add \$8.00 per person (carved)  
Slow cooked Prime Rib: Add \$7.00 per person (carved)  
Poached Salmon: Add \$6.00 per person  
Braised Beef Short Ribs: Add \$6.00  
Honey Baked Ham: \$4.00 per person (carved)  
Garlic and Herb Roasted Leg of Lamb: \$4.00 per person (carved)  
Carolina Shrimp and Grits: \$4 per person

### Side Dishes

Creamy Mashed Potatoes  
Sweet Potato Casserole  
Cheesy Potato Casserole  
Candied Yams  
French Fries  
Mac 'n Cheese  
Rice and Gravy  
Creamed Spinach  
Cream Corn  
Limas and Corn  
Brunswick Stew  
Southern Style Green Beans  
Collard Greens  
Fried Okra  
Baked Beans  
Pinto Beans  
Carolina Cole Slaw  
Deviled Eggs  
Potato Salad  
Cucumber Salad  
Pickled Beets  
Mixed Green Salad with Dressing

### Desserts

Banana Pudding  
Pecan Pie  
Mississippi Mud Cake  
Peach Cobbler with Vanilla Ice Cream  
Apple Crisp with Vanilla Ice Cream

**Selected Terms and Conditions** (see contract for complete details). Facility rental fee is \$400 and includes use of basic linens, flatware, plates, bowls, and cups. For groups of 60 or more, the facility rental fee will be waived. Upgrades to linens, cutlery and serve ware available for a fee. Minimum of 40 guests or maximum capacity of 200. Events must start no earlier than 6:00 pm. Event set-up may begin as early as 4:00 pm. Deposit: 1/3 of invoice total is due two weeks before the event date. All alcoholic beverages must be provided by event sponsor. The State Farmers' Market can provide a bartender for a fee. Tax and a gratuity of 20% not included in the base price.