



# WEDDING CATERING

## SERVICE OPTIONS

15% Gratuity May Be Added

### TIER 1

- Delivery plus Plastic Serving Spoons & Tongs

**\$25**

### TIER 2

- Delivery plus Setup
- Wire Warming Set, Plastic Serving Spoons & Tongs

**\$50**

PER 100 GUESTS

### TIER 3

- Delivery & Setup
- Premium Warming Sets & Metal Serving Ware

**\$150**

100 GUEST MINIMUM

### TIER 3 + FOOD TRUCK!

- Includes Food Truck with Service for 100 Guests
- Delivery & Setup
- Premium Warming Sets & Metal Serving Ware

**\$2,500**

100 GUEST MINIMUM

### Add-Ons:

#### EVENT STAFF

**\$25**

PER PERSON

- \* Recommended 2 Event Staff per 100 Guests
- \* Recommended 4 Hour Minimum for Setup, Service and Tear-Down

## MENU OPTIONS

### CHICKEN PLATTERS

- Big Wings -or- Jumbo Tender Platters
- Choice of 2 Spice Levels

**\$70**

36 PIECES

### CLASSIC SIDES

- Creamy Mac and Cheese
- Green Beans with Bacon
- Sweet Vinegar Slaw
- Broccoli Slaw
- Red-Skin Mashed Potatoes and Gravy (Kick'n Gravy on Request)
- Collard Greens with Bacon
- Kale Crunch Salad (Kale, Currants, Toasted Almonds, Lemon Zest Dressing, Parmesan Cheese)

**\$35**

PER PAN

### BANANA PUDDIN' DESSERT

- Miss Ella's Favorite, Homemade with Nilla Wafers & Vanilla Pudding

**\$35**

PER PAN

### GALLON BEVERAGES

- Sweet Tea, Unsweet Tea, Lemonade

**\$5**

PER GALLON



*Add some spice to your something nice! No menu too big or too small.*

Contact Brittney Stewart at (502) 804-6220  
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