





Masters 2024 Dinner Drop-off

12 person minimum

Available: Sunday, April 7-Sunday April 14 • Delivered warm 4pm-6pm, in disposable pans. \$50.00 p.p. + tax & 30% service • Desserts: See Pricing Below

Order Deadline is Saturday, March 23, 2024

Payment Due at time of order – We accept MC, Visa, Amex

Menu #1

Augusta's Green Jacket Salad Roast Beef Tenderloin Horseradish sauce Cheddar-bacon double-stuffed potato Roasted Asparagus French bread & butter

Menu #2

Simply Sensational Salad BBQ Chicken 1/4's Five Cheese Mac Bacon-Braised Collard Greens Black Pepper Drop Biscuit

Menu #3

Classic Caesar Salad 8oz Filet Double-stuffed Baked Potato Roasted Asparagus Crusty Rolls

Menu #4

Classic Wedge Salad Ginger-Sesame Grilled Pork Tenderloin Hash Brown Casserole Fresh Snap Beans Cheddar Jalapeño Muffins

Menu #5

Greek Salad
Beef Kabobs
Chicken Kabobs
Hash Brown Casserole
Assorted Grilled Veggies
Rolls & Butter

Menu #6

Warm Brussel Caesar Harissa Salmon Lemon Herb Rice Roasted Haricot Vert Sour Cream Muffins

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Menu #7

Greek Spatchcock Chicken Roasted Red Potatoes Roasted Broccoli Greek Salad Warm Pita

Menu #8

Summerville Salad

Pecan-crusted Chicken Breast comeback sauce
 Wild-Caught Shrimp & Grits
 Bacon-infused cream gravy, andouille,
 shredded cheese, bacon, & green onions
 Roasted Asparagus
 Sour Cream Muffins

Menu #9

Summerville Salad
Lemon-Herb Roasted Airline Chicken Breast
Roasted Baby Potatoes
Haricot Vert
Sour Cream Muffins

Desserts All made in-house

New York Cheesecake (14 slices)	\$75
Triple Chocolate Cheesecake (14 slices)	\$85
Jen's House-Made Cookies (2 dozen) Pecan-Toffee, Chocolate Chip-Pecan, Chocolate Chip Candied Ginger-Walnut	\$42
Double-Fudge Brownies (2 dozen)	\$60
Blackberry Cobbler (3 quart)	\$96
Peach Cobbler (3 quart)	\$96
Lemon Bars (2 dozen)	\$60
Bama's Sour Cream Pound Cake (whole)	\$48
Jen's Triple Chocolate Buttermilk Pound Cake (whole)	\$65