



SOUTHERN STYLE CATERING MENU

Thank you for considering Coghill Events, LLC., for your event. A full-service caterer offering complete party and event planning, Coghill Events, LLC., provides trained servers, kitchen staff and bartenders from Coghill Events, LLC., under the direction of Chef Preston Coghill. Included, are selections of our most popular items. However, it is just an indicator of; we will be happy to assist in creating a custom menu based on your needs. Linen, china and equipment rentals are available. Flowers, wedding cakes, bar and other services are provided with your request. Prices will be quoted upon request. Coghill Events, LLC., can cater from your simplest to your most extravagant weddings and Events; we are able to accommodate your needs and desires.





General Information:

There is 20% gratuity added to all events. Half deposit is required to reserve a date. The deposit will be applied to the balance and is not subject to refund. If you cancel your event less than 30 days before the original event date, the refund of the deposit is at sole discretion of Coghill Events, LLC., and its owners. All deposits, fees or money spent on your event will be deducted from your original deposit. Any events lost due to your termination of the event inside 30 days will cost all monies paid per lost event. Once a menu is decided, 1/2 of the total balance is due. The remaining balance is due 10 days prior to the event and may be paid by cash, check, and credit card. Private Sample Tasting: \$100.00 per person. If you choose to use our services, we will deduct all the cost of the tasting from your final invoice.

SERVICES AVAILABLE:

- Serving Staff
- Carving Station
- Wedding Cakes
- Specialty Linens
- Floral Arrangements (Table Centerpieces and Large buffet Centerpieces)
- Event Decorations

SPECIAL EVENT & PROMOTION:

Wedding ceremony Reception Business meetings Luncheon and cocktail events Sympathy Events



SPECIALTY PACKAGES

Specialty packages are subjected to a service charge of (20%)

FOR THE CATERED FUNCTION

Welcome and thank you for considering Coghill Events, LLC., for your specialty dinner and luncheon. Bringing together southern and northern taste with a personalized service. Everything we do at Coghill Events, LLC., is designed to make your time with us a truly memorable experience.

Coghill Events, LLC., has created a comprehensive package to assist with planning your unique dinner or luncheon. This information will help you take full advantage of our service and facility. We are honored that you are considering us, please feel free to consult your event coordinator for any questions you may have.

Dinner Package

\$16.95pp to \$24.95pp Buffet Style (Only)

Plated Service add additional \$10.95pp

Our package includes: \$16.95

Two meat
Two Vegetable
Two starch
Dinner Roll
Two Desserts

Beverage: Sweetened and un-sweetened Iced Tea and Water

Our package includes: \$18.95

Tossed Green Salad
Two Meats
Two Vegetable
Two Starch
Dinner Roll
Two Desserts

Beverage: Sweetened and un-sweetened Iced Tea and Water

Our package includes: \$21.95

Tossed Green Salad
Seasonal Fruit Display
Two Meats
Two Vegetable
Two Starch
Dinner Roll
Two Desserts

Beverage: Sweetened and un-sweetened Iced Tea and Water

Our package includes: \$24.95

Tossed Green Salad
Seasonal Fruit Display
Two Cold Salads
Two Meats
Two Vegetable
Two Starch
Dinner Roll
Two Desserts

Beverage: Sweetened and un-sweetened Iced Tea and Water Special blend of Coffee Station

Southern Menu

Meat Selection:

Seasoned Baked Chicken	Southern Fried or Baked Fish (catfish, COD, Trout)	Beef Stew
Barbecued Chicken	Fried Shrimp	Salisbury Steaks
Grilled Chicken Breast	Pulled Pork (vinegar based)	Prime Rib
Chicken Gizzards	Fried Oysters	Beef Liver and Onions
Chicken N Dumplings	Chitterlings	Roasted Pork Loin
Fried Chicken	Seasoned Roasted Turkey	Honey Baked Ham
Barbecued Short Ribs	Southern Fried Pork Chops	Deep Fried Chicken Wings

Vegetable Selection:

Collard Greens	Steamed Cabbage	Lima Beans
Butter Beans	Corn on the Cob	Seasoned Corn
Fried Corn	Fried Okra	Fried Squash & Onions
Black Eye Peas	Turnip Greens	Green Beans
Corn Pudding	Brunswick Stew	Broccoli & Cheese
Vegetable Medley (Broccoli, Cauliflower and Carrots)	Peas and Pearl Onions	Peas and Corn

Starch Selection:

Baked Potatoes	Boiled Potatoes	Baked Sweet Potatoes
Candied Yams	Mashed Potatoes	Roasted Potatoes
Rice	Macaroni & Cheese	Garlic & Herb Mashed potatoes
Wild Rice	Mashed Sweet Potatoes w Marshmallows	Buttered Noodles

Cold Sides:

Cole Slaw	Potato Salad	Macaroni Salad
Pasta Salad	Tomato, Cucumber, Onion Salad	Tossed Green Salad
Fresh Fruit Salad	Watergate Salad	Carrot Raisin Salad
Caesar Salad	Green Salad w Fresh Strawberries and Feta	Chicken Salad
Tuna Salad	Broccoli Walnut Salad	Cucumber Peanut Salad

Bread Selection:

Corn Muffins	Biscuits	Hushpuppies
Yeast Rolls	Pan Corn Bread	Garlic Knot Rolls
Cut Sliced Bread	Wheat Rolls	Multi Grain Bread

Beverage Selection:

Sweet & Unsweet Tea	Lemonade	Punch
Peach Flavor Tea	Green Apple Flavor Tea	Raspberry Flavor Tea
Passion Fruit Flavored Tea	Strawberry Flavored Tea	Blue Raspberry Flavored Tea

DESSERTS

Gourmet Brownies	Carrot Cake	Bourbon Pecan Tarts
Assorted Cookies	Coconut Supreme Cake	PECAN TART
Bread Pudding	DEVIL CHOCOLATE CAKE	TRIPLE CHOCOLATE TART
BANANA PUDDING	RED VELVET CAKE	KEY LIME TART
PEACH COBBLER	LEMON POUND CAKE	GRAHAM CRACKER FRUIT TART

CHERRY COBBLER	STRAWBERRY SUPREME	COCONUT CRÈME PIE
COCONUT MACAROONS	CHOCOLATE CHUNK CHEESECAKE	APPLE PIE
KEY LIME CHEESECAKE	CHERRY PIE	STRAWBERRY CHEESECAKE
BLUEBERRY PIE	CHOCOLATE WEB CHEESECAKE	BOSTON CRÈME PIE
TRADITIONAL POUND	LEMON MERINGUE	ANGLE FOOD CAKE
SWEET POTATO PIE		

Signature: _____ Date: _____

Directors Signature: _____ Date: _____