





Masters 2025 Dinner Drop-off

8 person minimum Available: Sunday, April 6-Sunday April 13 • Delivered warm 4pm-6pm, in disposable pans. \$60.00 p.p. + tax & 30% service • Desserts: See Pricing Below Order Deadline is Saturday, March 28, 2025 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

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

Menu #4

Menu #2

Simply Sensational Salad BBQ Chicken 1/4's Alabama white bbg sauce **Smoked Gouda Mac Bacon-Braised Collard Greens Black Pepper Drop Biscuit**

Menu #3

Classic Caesar Salad 8oz Filet Wild Mushroom Compote **Double-stuffed Baked Potato Roasted Asparagus Crusty Rolls**

Menu #5

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

Menu #6

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



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Menu #7

Greek Salad Greek Spatchcock Chicken Roasted Red Potatoes Roasted Broccoli Garlic Bread

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) \$42 Pecan-Toffee, Chocolate Chip-Pecan, Chocolate Chip Candied Ginger-Walnut **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

