

Ezzell's™

A Step Above

Pork:

Herb Roasted Pork Loin with glaze (*Apple Rum Raisin, Peach Pecan, Apple Walnut, other*)
Pork Tenderloin w/Au Jus (*Carving Station Available*)
Marinated Pork

Poultry:

Bacon Wrapped Chicken Tenderloins
w/Marmalade Dijon Glaze
Stuffed Chicken Breast (*Wild Rice and Cranraisins or Candied Jalapeno Pimento Cheese and Bacon*)
Chicken Breast w/Parmesean Cream Sauce
Marinated Turkey

Beef:

Herb Roasted Sirloin with au Jus (*Carving Station Available*)
Korean BBQ Beef Tips
Sliced Sirloin in Gravy
Beef Tips w/Mushrooms and Onion

Bread:

Yeast Roll
Assorted rolls
Whipped butter/honey butter

From the Sea:

Ezzell's Award winning Jumbo Shrimp & Grits
with Cajun Cream Sauce
Salmon (*Pistachio/pecan crusted, fresh lemon and dill, citrus glaze*)

Sides:

Loaded Twice Baked Potatoes
Baked Potato/Sweet Potato Bar with Toppings
Potatoes Au Gratin
Oven Roasted Fingerling Potatoes
Oven Roasted Green Beans w/slivered almonds and pimento
Sugar Snap Peas w/Cranraisins
Roasted Asparagus
Rice Pilaf
Cheese Tortellini
Sweet Potato Casserole
Pineapple Casserole
Squash Casserole
Hashbrown Casserole
Broccoli Casserole
Mixed Seasonal Vegetables
Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
Caesar Salad (*parm cheese, croutons*)
Spring Mix salad (*strawberries, mandarin oranges, walnuts*)
(Homemade dressings provided)

Prices *starting* at \$20.99 depending on menu selection

Prices are subject to change based on current market prices.

**7% NC sales tax and service fees not included, travel fees may apply

Additional \$3.00pp for dinnerware rentals

Service staff fees at \$20/hour/staff w/ 1 staff per 25 guests

Ezzell's™

An Elegant Affair

Pork:

Grilled Tomahawk Pork Chop
Herb Roasted Pork Tenderloin with glaze (*Apple
Rum Raisin, Peach Pecan, Apple Walnut*)
Stuffed Pork Loin (*Wild Rice and Cranraisins,
cornbread stuffing with pecans, figs/apples/peaches*)

Poultry:

Bacon Wrapped Chicken Tenderloins
Stuffed Chicken Breast (*Wild Rice and Cranraisins
and parmesan cream sauce, Candied Jalapeno
Pimento Cheese/wrapped with bacon, cornbread
stuffing with pecans*)
Pecan Crusted Chicken Breast with Honey drizzle
Chicken Breast Topped w/BBQ Glaze, Bacon, Cheese
and Chives

Beef:

Herb Roasted Sirloin with Au Jus
Prime Rib w/ horseradish and au Jus
Grilled Ribeye Steaks (*grilled on-site*)
Beef Filet w/ horseradish and au Jus
(*add: burgundy mushrooms, sautéed onions,
lump crab, blue cheese or compound butter*)

Breads

Yeast Rolls, Assorted Artisan Rolls w/Whipped butter,
Honey Butter or Strawberry Butter

From the Sea:

Ezzell's Award winning Jumbo Shrimp & Grits
with Cajun Cream Sauce
Blackened Shrimp/Tilapia, mahi-mahi, wahoo
(Market Price) with fresh pineapple salsa
Salmon (*Pistachio/pecan crusted, fresh lemon and dill,
citrus glaze*)
Crab Stuffed Flounder with Cream Sauce
Lobster w/Drawn Butter

Sides:

Loaded Twice Baked Potatoes
Baked Potato/Sweet Potato w/Fixins
Potatoes Au Gratin
Loaded Oven Roasted Fingerling Potatoes
Oven Roasted Green Beans w/Slivered Almonds and
Pimentos
Roasted Asparagus
Sugar Snap Peas w/Cranraisins
Rice Pilaf
Mixed Seasonal Vegetables
Pre-plated at the table:
Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
Caesar Salad (*parm cheese, croutons*)
Spring Mix salad (*strawberries, mandarin
oranges, walnuts*)
(Assorted Homemade dressings)

Prices begin at \$25.00 and are determined by menu selection

7% NC sales tax and service fees not included

Service staff fees at \$20/hour/staff w/ 1 staff per 20 guests plus kitchen staff (for plated meals)



Wedding Packages

Includes plates, cups, napkins, eating utensils, tea and ice

Simply Southern \$15.99

Slow Roasted BBQ Chicken
Pulled Pork w/Eastern BBQ Sauce
Mac and Cheese
Southern Green Beans
Slaw
Seven Layer Salad
Cornbread and Rolls

Add Hors d'oeuvres: \$3.99

Cheeseball w/crackers
Fresh fruit display

Buffet meal in chafers w/gold or silver rimmed
disposables, tea, ice

Stepping It Up \$20.99

Herb Roasted Pork Loin w/Au Jus
Roasted Sirloin w/Peppercorn Cream Sauce
Loaded Smashed Potatoes
Oven roasted Fresh Veggies
Mixed Green Salad w/Homemade Dressing
Yeast Rolls w/Butter

Add Hors d'oeuvres \$6.99

Crab Dip or Spinach Artichoke Dip w/Toasted
Baguettes
Cheese Display, Fresh Fruit Display

Buffet meal in chafers w/gold or silver rimmed
disposables, tea, ice

From the Grill \$26.99

Grilled Ribeye
OR Tomahawk Porkchop
Baked Potato and Sweet Potato Bar
OR Twice Baked Potato
Oven Roasted Vegetables
Mixed Green Salad w/Homemade
Dressings
Yeast Rolls w/Butter

Add Hors d'oeuvres: \$3.99

Cheeseball w/crackers
Fresh fruit display

Buffet meal in chafers w/gold or silver
rimmed plates, wrapped fork/knife, tea, ice

The Carving Station \$34.99

Slow Roasted Prime Rib w/Au Jus and Horseradish
Pork Tenderloin w/Apple or Peach Chutney
Twice Baked Potato

Oven Roasted Asparagus or Mixed Vegetables
Mixed Green Salad w/Assorted Dressings or Ezzell's Delight Salad w/Honey Pecan Salad
Assorted Rolls w/Butter

Add Hors d'oeuvres: \$8.99

Jumbo shrimp w/Cocktail Sauce OR Marinated Turkey Bites, Charcuterie Board w/Homemade Cheeseballs, Blue
Cheese Spread, Assorted Crackers, Grapes and Pineapple and other seasonal fruits
(Includes two carving stations, white or clear glass plates, tea goblet, wrapped fork/knife)

*Staffing fees \$20/hr x number of staff x number of hours. One staff/25 guests. (Plated meal requires extra staff) 7% NC sales tax not included. Travel fees may apply.



Hors d'oeuvres Wedding Packages (To Accompany Meals)

An Elegant Affair

\$10.00 per person *(Choose 3)*

Korean BBQ Beef (Marinated sirloin bites)
Marinated Turkey (Marinated turkey bites)
Jumbo Shrimp with Cocktail Sauce
Hot Crab Dip w/Toasted Baguettes
Charcuterie Board w/Homemade Cheeseball,
Blue Cheese spread, Assorted crackers
Grapes and Pineapple
Stuffed Mushrooms (Sausage stuffing)
**Fruit Display Included*

Chef's Creations

\$10.00 per person *(Choose 3)*

Bacon Wrapped Candied Jalapeno
Pimento Cheese Triangles
Lacy Cornbread w/Collards and Country
Ham Confetti
Amanda's Crab Cake w/Citrus Remoulade
Bacon Wrapped Country Sausage
w/Maple Orange Glaze
Vegetable Fritters w/Veggie Chutney & Crème
Fraiche
**Fruit Display Included*

Vintage

\$8.00 per person *(Choose 3)*

Mini Country Ham Biscuits
Ezzell's Meatballs in BBQ Glaze
Chicken Salad in Pastry Shells
Pigs in a Blanket
Cheeseball w/Assorted Crackers (Pineapple or
Three Cheese) and Grapes
Vegetable Display w/Dip
**Fruit Display Included*

Keeping it Trendy

\$8.00 per person *(Choose 3)*

Buffalo Chicken Corn Dip w/Tortilla Chips
Ham and Cheese Sliders w/Dijon Mustard
Glaze
Charcuterie Cups (Assorted cured meats,
cheese cubes, mini crackers, nuts, olives)
Beef Con Queso Dip w/Tortilla Chips
Pimento Cheese Dip w/Bacon and Chips
**Fruit Display Included*



Hors d'oeuvres Menu

Customizable List

Meats

Grilled Korean BBQ Beef
Grilled Marinated Turkey or Chicken
Ham or Sirloin *(w/ Assorted Rolls - carved at table optional)*
Roast Pork Sliders
Pork Tenderloin Rolls
Bacon Wrapped Chicken Kabobs w/ Marmalade Glaze
Jumbo Shrimp w/ Cocktail Sauce
Ham & Cheese Rolls w/ Poppy Seed Dressing
Roast Beef Sliders w/ Horseradish Glaze
Chicken Salad (Cups, Croissants, or Crackers)
Homemade Meatballs *(sausage & beef) w/ Ezzell's Sauce*
Ronnie's Hot Crab Dip *(w/ toasted baguettes)*
Pigs in a Blanket
Amanda's Buffalo Chicken Corn Dip w/ Chips
Beef Con Queso w/ Scoops
Bacon Wrapped Candied Jalapeno Pimento Cheese Triangles
Candied Jalapeno Pimento Cheese Dip w/Tortilla Chips

Sweets

Homemade Fudge
Date Balls
Peanut Butter Balls
Orange Blossoms
Butter Pecan Cookies
Pecan Tarts
Assorted mini cookies
*(chocolate chip, oatmeal raisin,
white chocolate chunk, etc.)*
Orange Balls
Assorted cupcakes
Cranberry Nut Drops
Mini Cheesecakes
Petit Fours *(cream cheese
pound cake w/ lemon, vanilla
or orange – glaze/decoration/colors to fit your theme)*
Southern Ladyfingers
Sugar Coated Pecans/Peanuts
Toasted Pecans
Lemon Squares
Mini Brownies *(smores,
salted caramel, cheesecake)*
Homemade mints
(various colors)
Tarts: *Chocolate/Lemon/
Raspberry, Key Lime,
Lemon Blueberry*

Miscellaneous

Spinach Artichoke Dip w/ baguettes

Vegetable Display & Dip

Fruit Display & Dip

Amanda's Stuffed Mushrooms

Chocolate Coated Strawberries

Charcuterie Board/Table/Cups

Assorted Cheeses & Grapes

Pineapple Cheese Ball

Ezzell's Three Cheese Ball w/cranraisins

Finger Sandwiches (*pimento, cucumber, tomato, etc.*)

Various Pastas (*sun-dried tomato, Italian, Alfredo, Macaroni salad*)

Blue Cheese Spread w/ Crackers

Fruit Kabobs

Beverages

Punch (assorted flavors)

Lemonade

Tea (Sweet and Unsweet)

Soft Drinks

Coffee

Infused Water

Ezzell's™

Getting Trendy With It!

Slider Bar Options:

Hamburger/Cheeseburger w/fixins
Buffalo Chicken
Pulled Pork
BBQ Beef

Taco Bar Options:

Beef Tacos
Marinated Chicken Tacos
Carnita Tacos
Korean Pork Tacos
Blackened Mahi w/Mango Salsa
Shrimp Tacos
Guacamole
Traditional Homemade Salsa
Homemade Mango Salsa
Street Corn, Black Beans, Mexican Rice

Dessert Bar Options:

Smores Bar
Mini Cookie/milk station
Mini desserts-your favorites
Church homecoming dessert table-your favorites

Somethin' Good Food Truck Onsite Options

All Slider Bar Options are available
All Taco Bar Options are available
Fried Chicken Strips
French Fry Station (Straight fries, Waffle Fries, House Cut Chips, Sweet Potato Fries, Tater Tots)
Corn Nuggets, Cheese Curds

Custom Food Truck Menus:

Candied jalapeno pimento cheese burgers
The "Forker" (burger topped w/pulled Pork & slaw)
Pulled pork sandwiches (w/or without Slaw)
Slow Roasted Prime Rib Sandwiches
Plated meals: Fried bone in pork chops, Fried Chicken or Chicken Strips

Food Truck Desserts:

Carnival delights (funnel cakes, doughnuts, apple fritters, deep fried items)

Prices **begin** at: Dessert bar (2.50pp) Slider Bar 2 options (6.00pp) Taco Bar 2 options (6.00pp)

Minimum \$400.00 fee for onsite Food Truck Menu

**NC sales tax and service fees not included



*Meal is served buffet style in chafing dishes and stands with sterno.
Menu includes sweet and unsweetened tea, disposable plates, cups, utensils, napkins, and ice.*

Entrees:

- Pulled Pork
- Honey-baked ham
- Fried Bone-in Pork Chops (Add \$1pp)
- Southern Style Roast Pork Loin with Brown Gravy
- BBQ chicken (slow roasted with bone in)
- BBQ chicken (boneless breast/thighs roasted w/ BBQ sauce)
- Fried Chicken (Add \$1pp)
- Fried Chicken Tenderloins (Add \$1pp)
- Chicken Casserole
- Herb Roasted Chicken w/Citrus glaze
- Meat Loaf with BBQ glaze
- Hamburger Steak with Gravy, onions and mushrooms
- Beef Stew with potatoes, carrots, onions
- Lasagna
- Chicken Alfredo
- Pasta Primavera (Pasta, cream sauce, squash, zucchini, carrots)

Sides:

- Smashed Potatoes
- Boiled New Potatoes/BBQ Potatoes Southern
- Green Beans
- Butter Beans
- Garden Peas
- Yams
- Rice
- Corn
- Baked Macaroni and Cheese
- Collards
- Steamed Cabbage
- Broccoli Salad
- Macaroni Salad
- Potato Salad
- Baked Beans
- Slaw
- Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
- Seven Layer Salad (*Lettuce, bacon, eggs, cheese, onion, bell pepper, tomato*)

Bread:

- Yeast Roll
- BBQ Bread
- Hawaiian Rolls
- Biscuit

1 Protein, 3 sides, bread, disposable products: \$14.99pp
2 Proteins, 3 sides, bread, disposable products: \$17.99pp
3 Proteins, 4 sides, bread, disposable products \$21.99pp
**7% NC sales tax and delivery fees not included
Service staff fees at \$20/hour/staff w/ 1 staff per 25 guests
Travel fees may apply



Corporate Catering Hot Lunch

Meal is served buffet style in disposable pans and includes choice of:
1 entrée, 3 sides, bread, sweet and unsweetened tea & dessert.

Entrees: (choose 1)

Pulled Pork
BBQ chicken (*slow roasted with bone in*)
BBQ chicken (*boneless breast roasted w/ BBQ sauce*)
Baked Chicken *w/lemon herb sauce*
Three Cheese Meaty Lasagna or All Veggie Lasagna
Chicken Alfredo
Chicken Pasta Primavera
Chicken Salad (*Southern, Fancy, Cheddar Bacon Ranch*)
Marinated Chicken
Spiral sliced ham
Southern Style Roast Pork Loin with Brown Gravy
Oven Roasted Herb Pork Loin (*sliced, served with pan sauce, apple or peach chutney*)
Korean Marinated Pork
Roast Beef with Gravy
Meat Loaf with BBQ glaze
Hamburger Steak with Gravy, onions and mushrooms
Beef Stew with potatoes, carrots, onions

Sides: (choose 3)

Smashed Potatoes
Southern Green Beans
Oven Roasted Green Beans
Butter Beans

Yams
Sweet Potato Casserole
Rice
Rice Pilaf
Mixed Seasonal Vegetables
Baked Macaroni and Cheese
Broccoli Casserole
Pineapple Casserole
Squash Casserole
Hash Brown Casserole
Broccoli Salad
Macaroni Salad
Potato Salad
Slaw
Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
Caesar Salad (*parm cheese, croutons*)
Spring Mix salad (*strawberries, mandarin oranges, walnuts*)

Dessert: (Choose 1)

Triple Chocolate Chunk Brownies
Assorted Cookies (*Chocolate Chip, Oatmeal Raisin, White Chocolate Cranberry, Peanut Butter, others?*)
Banana Pudding
Éclair Cake
Dirt Dessert

One entrée w/ 3 sides, bread, sweet and unsweetened tea and dessert - \$14.99/pp
Add additional entrées for \$4/pp

7% NC sales tax and delivery fee not included. Staffing fee \$20/hr x number of staff x number of hours of service
Price includes disposable plates, cups, napkins, eating and serving utensils



EZ Box Lunch:

Gourmet Sandwich
2 premium Sides
1 homemade sweet
Condiment packets, Utensils, Napkin, Bottled water included
\$12.00 + Tax & Delivery

Ordering guidelines:

1 variety of sandwich per 15 guests
2 side options for all boxes (Choose same sides for 15 boxes)
1 dessert option per 15 boxes

EZ Box Lunch

(Fresh Roasted Protein on Premium Bread (Arnold/Pepperidge Farm))

***Chicken Club: Oven roasted chicken, bacon, thick sliced ham, sliced cheese**

***Oven Roasted Chicken w/ sliced cheese**

***Thick Cut Ham w/ sliced cheese**

***Candied Jalapeno and Bacon Pimento Cheese**

Ezzell's homemade pimento cheese (no mayo) with sharp cheddar cheese, diced candied jalapenos and crispy bacon

***Vegetarian Wrap**

(Squash, zucchini, onion, bell pepper, mushrooms, cabbage, shredded lettuce with balsamic vinaigrette)

***Chicken Salad Croissant**

Traditional Southern

(White meat with sweet pickles, mayo and mustard)

The Fancy

(White meat with citrus poppyseed dressing, cranraisins, apples, grapes, toasted pecans)

Sides:

Southern Pasta salad

(Elbow pasta, mayo, sweet pickles, mustard)

Italian Pasta Salad

(Garden rotini, Italian dressing, peppers, onion, cheese, pepperoni, olives)

Seasonal Fresh fruit

(Seasonal assortment – watermelon, grapes, pineapple, strawberries, cantaloupe, honeydew)

Cheddar Bacon Ranch Potato Salad

(Ranch dressing, bacon, cheddar cheese, chives)

Gourmet Chips (2oz bags)

Sea Salt, BBQ, Salt and Vinegar

Buffet style Lunch Platters available with sandwiches, sides and dessert
Lettuce/Tomato platter added for \$0.75 per person



Salads:

\$12.00 + tax and delivery

Chef Salad

*Crisp lettuce with Chicken, Ham, boiled egg, Swiss, cheddar, cucumbers, tomato, croutons
Includes dessert & Bottled water*

Ezzell's Delight

*Mixed Greens, cranraisins, toasted pecans, boiled egg, chicken, shredded cheese, red onion, fresh
pineapple, strawberries and blueberries(seasonal) croutons
Includes dessert & Bottled water*

Packet Dressings:

Kens Ranch, Blue Cheese, Thousand Island, Italian, French, Balsamic

Homemade Desserts

(Choose 1 per 15 boxes)

Triple Chocolate Chunk Brownie

Chocolate Chip Cookie

Oatmeal Raisin

Rice Crispy Treat (Gluten Free Option)

Beverages: include 12 oz clear cups and bag of ice

1 gallon Sweet Tea \$4/gal

1 gallon Unsweetened tea \$3/gal

1 gallon Lemonade \$3/gal

1 gallon Ezzells strawberry Lemonade \$6/gal

(Recommend 1 gallon per 10 guests)

****Delivery based on Federal Mileage Rate (roundtrip)**

*****Additional 3.5% fee for card payments**

Ezzell's Catering 153 John Rich Rd Warsaw, NC 28398 910.289.0336