



## Family Meals

For those nights you just don't feel like cooking, let us prepare a delicious from-scratch meal for you!

### Traditional Lasagnas

Served with garlic bread

Whole pan (serves up to 20) - \$55.00

Half pan (serves up to 10) - \$35.00

Beef lasagna with homemade tomato sauce, fresh ricotta & mozzarella

OR

Vegetarian lasagna with homemade tomato sauce, zucchini, squash, peppers, mushrooms, fresh ricotta and mozzarella

### Greg's Famous Meatloaf & Tomato Gravy - \$35/loaf

(each loaf serves up to 6)

Served with decadent tomato gravy

### Roasted Chicken Dinner - \$65

Serves 8-10

Two herb-roasted chickens and two from-scratch sides.

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48 hours' notice required for all family meal orders

All meals are prepared from-scratch and will be hot when they are ready for pick-up at the deli counter. All meals will be considered for pick-up unless delivery has been previously arranged. Delivery fee is \$15.00 or 5% of your total, whichever is greater.

\*Baked Macaroni & Cheese is \$10.00 extra on meal orders that come with sides.

Please contact Catering Coordinator Katie Guthrie for a customized family meal.

[katieguthrie@hotmail.com](mailto:katieguthrie@hotmail.com) or 704.806.2881



## Family Meals

### Eastern NC Pork Barbecue - \$55

Serves 8-10

Three pounds of our slow roasted barbecue pork with NC vinegar-based sauce and your choice of two sides.

### Baby Back Ribs - \$70

Serves 8-10

Three racks of our tender slow-roasted ribs, served with two sides\*

### Chicken Picatta - \$75

Serves 8-10

Tender hand-breaded chicken breasts with a fresh lemon, artichoke and caper sauce, served with wild rice

### Lowcountry Shrimp & Grits - \$75

Serves 8-10

Greg's secret-recipe shrimp & grits... you'll wish you ordered more

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## Family Meals

### Cook out Night (without the cooking!) - \$115

Serves 10-12

4 grilled 1/3 lb. hamburgers, 4 grilled chicken breasts and 4 hot dogs

Served with buns, condiments, lettuce, tomato and American cheese, plus two sides\* and a dozen dill pickles

### Family-Sized Sides

Lemon-horseradish Potato Salad - \$25.00

Cole Slaw - \$20.00

Greek Orzo Pasta Salad - \$30.00

Green Beans - \$25.00

Baked from-scratch Mac-n-Cheese - \$40.00

Baked Beans - \$30.00

Wild Rice - \$25.00

Large garden salad - \$25.00

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## Catering Platter Menu

### Assorted Cheese Platters

A nice mix of classics, such as: Cheddar, Swiss, Brie, Bleu, Havarti, Monterey Jack, etc.

**Small (serves up to 20): \$45.00**

**Large (serves 30-40): \$65.00**

### Artisan Cheese Platters\*

An assortment of rare and fine cheeses, such as:

Aged Sharp Gouda, Roquefort, Cranberry or Blueberry Wensleydale, locally made cheeses, Boursin, herbed chevre, sharp cheddars, fresh Mozzarella, Manchego, Parmigiano Reggiano, etc.

**Small: \$65**

**Large: \$85**

\*Additional charges may be added for extremely rare or special-order cheeses.

### Charcuterie Platter

A fine selection of imported and regional cured meats such as:

Italian Prosciutto, Sopressata, Speck, Salami, etc.

**Small: \$60**

**Large: \$90**

### Fresh Seasonal Fruit

Assorted in-season fruits, served with our signature spiced yogurt dip

**Small Platter (serves up to 20): \$45**

**Large Platter (serves 30-40): \$65**

For quantities greater than 40, a platter may be "bulked up" at extra cost, or more than one platter may be recommended.

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To place your order AND for custom orders, buffet meals or serviced events, please contact:

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Specialty Fruit Trays are available at market price:

Just Berries (in-season May-August)

Tropical Fruits

Sweet Watermelon

**“Just Raw” Vegetable Platter**

A nice selection of classic crudite vegetables, such as: broccoli, carrots, bell peppers, celery, mushrooms, cauliflower, tomatoes, etc.

Served with homemade buttermilk dip

**Small: \$45**

**Large: \$65**

**Jumbo (serves 50+): \$100**

**Grilled, Pickled & Raw Vegetable Platter**

A dressed-up version of the classic crudite platter. We add a few grilled and house-pickled vegetables to your platter to add some pizzazz to your party.

Served with homemade buttermilk dip

**Small: \$65**

**Large: \$85**

**Jumbo (serves 50+): \$150**

**Meat/Cheese Platter Add-Ons:**

Fresh homemade Crostini or Pita Chips: **\$35/half pan**

Imported Olives: **\$25/\$45**

Goat Cheese-Stuffed Peppadew Peppers: **\$35/\$55**

Roasted Garlic: **\$15**

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**Other Party Favorites:**

**Greg's Famous Crab & Lobster Dip**

**\$150/half pan**

**\$275/full pan**

Just Crab Dip

**\$100/half pan**

**\$175/full pan**

Both served with homemade Crostini

**Shrimp Cocktail**

Perfectly cooked, perfectly seasoned, mouth-watering jumbo shrimp  
with fresh lemons & Greg's zingy cocktail sauce

**Small platter: \$ 75**

**Large platter: \$95**

**Jumbo platter: \$125**

**Hot Spinach-Artichoke Dip**

Our take on an all-time favorite: caramelized red onions, fresh spinach, tender artichoke hearts and perfect  
seasoning.

**\$125/half pan**

**\$225/full pan**

**Hot Roasted Vegetable Dip**

Charred peppers, tomatoes and asparagus blended with goat and cream cheeses  
and chef's secret seasonings

**\$125/half pan**

**\$225/full pan**

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