

~B & C Blue Plate Specials ~

Our favorite meat & three items...

Brisket Pot Roast ~ Chicken Fried Steak
Hickory-smoked Meatloaf ~ Smothered Pork Chops
Country Fried Chicken ~ Chicken & Dumplings
Turkey & Dressing ~ Chicken Pot Pie
Veggie Pot Pie

Hot sides:

B&C brisket baked beans ~ Macaroni & cheese
Sweet corn pudding ~ Smashed new potatoes ~ Scalloped sweet potatoes
Farmer's Market collard greens ~ Italian green beans
Squash & zucchini casserole ~ White beans ~ Lima beans & country ham
Hot succotash ~ Black-eyed peas ~ Bacon-fried corn

Grits-of-the-day:

Garlic cheese ~ Jalapeno ~ Bacon & cheddar
Hot chicken ~ Pimento cheese ~ Tomato & green chili ~ Roasted corn & sweet heat

Cold sides:

Baked potato salad ~ Creole cole slaw
Chipotle corn & black bean salad
Marinated tomato & cucumber ~ Creole wild rice salad
BLT macaroni salad ~ Marinated black eye peas
Summer succotash salad
Garden salad w/ variety of dressing

Includes our homemade Sweet Corn Bread

Desserts:

Cobblers - Peach, Blackberry, Apple, Cherry, Mixed Berry
Pies & Tarts - Chess, Pecan, Apple, Peach, Blueberry, Strawberry, Pumpkin
Southern Banana Pudding
Chocolate Gravy Cake

Drinks:

Farmer's Market Fruit Tea
Sweet & Unsweet Tea

Prices (one meat, three sides, dessert & tea):

Lunch is considered to be a buffet time of 1:30 and before - \$13.00 per person
Dinner is considered to be a buffet time of 1:30 and after - \$18.00 per person

We generally request a minimum of twenty guests for the menus above,
With a minimum order per item of ten

Please place order 48 hours or more prior to your event