

A LA CARTE GRAZINGS

Basic Grazing Tables include a large variety of fresh, seasonal fruits, vegetables with homemade ranch, and assorted cheeses with crackers. Any number of our homemade appetizers can be added to expand your grazing options to suit your needs. Pricing starts as follows:

BOXES (Feeds 2-10) starting at \$25 *pick up only **MEDIUM** (Feeds up to 50) starting at \$650

SMALL (Feeds up to 25) starting at \$350 **LARGE** (Feeds up to 100) starting at \$1000

ELEVATED GRAZING

Upgrade your table with a variety of specialty cheeses, cured meats, olives, nuts, bakery fresh bread, and other charcuterie style items..

Additional 5.00/Person

Please inquire about custom guest counts and upgrades available to match any event theme.

LUNCH BOXES & PLATTERS

Lunch boxes and platters starting at 12.99/person. Lunch boxes and platters include: specialty sandwiches, wraps, or salads with side, dessert, utensils and beverages.

Corporate brunch and luncheon menu available upon request.

PLASTICS PACKAGE

All menu packages include:
high end plastic plates for
appetizer, dinner, and dessert;
upscale plastic forks and knives
neatly rolled in "linen like" paper napkins for dinner;
additional cocktail napkins, appetizer
and dessert forks as needed.



Labor: Package pricing does not include labor. Labor for your event is based on party size, menu specifications, and event schedule. 25.00/Hour Per Staff Member

Specialty Meals: We can accommodate any food preference or allergy including gluten free, dairy free, vegan, vegetarian, etc. Whether your entire menu needs to meet these specifications or you're in need of a few individual meals. Inquire for pricing.

Custom Menus: We pride ourselves in crafting unique experiences for each individual client and event. Looking for something not listed? Ask! We will work to tailor a menu just for you.

*Please note additional 7% sales tax and 20% gratuity added to all quoted prices.

Honeysuckle

Southern Style Home Cooking
RESTAURANT AND CATERING

Catering Menu

2203 N US HWY 1 • TITUSVILLE, FL 32796

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Honeysuckle Restaurant and Catering



APPETIZERS

TIER 1

“Hot Damn” Jalapeno Spread
Homemade Pimento Cheese Spread
Spinach Artichoke Dip
Queso, Yellow or White
Homemade Pepper Jelly over Cream Cheese
Chocolate Mousse Dip
Baked Brie with Homemade Chutney
Fresh Hummus
Cannoli Dip

TIER 2

(+\$.50 per person)

Pinwheels, Assorted Flavors
Deviled Eggs, Assorted Flavors
Meatballs, Assorted Flavors
Mini Quiche, Assorted flavors
Pimento Cheese Crostini with Bacon Crumbles
Caprese Skewers with Balsamic Drizzle
Stuffed Mushrooms
Goat Cheese Bites

TIER 3

(+\$1.00 per person)

Sliders, Assorted Meats
Chicken Tenders with Dipping Sauce
Crab Cake Bites
Antipasto Skewers
Shrimp Cocktail Shooters
Steak Kabobs with Creamy Horseradish
Pineapple Chicken Kabobs

PRICING

50 person minimum (pricing subject to change for smaller guest counts)

MENU A • 30.99/PERSON

Basic Grazing • 1 Appetizer • 2 Entrées • 2 Sides • Bread

MENU B • 28.99/PERSON

Basic Grazing • 2 Entrées • 2 Sides • Bread

MENU C • 24.99/PERSON

2 Entrées • 2 Sides • Bread

MENU D • 21.99/PERSON

1 Entrée • 2 Sides • Bread

Add a Side for 2.00/Person • Add an Appetizer starting at 3.00/Person

ENTREES

TIER 1

Pulled Pork
Smoked Chicken
Chicken Breast, Marinated
Hawaiian Chicken
Smothered Chicken
Pork Loin, Marinated
Meatloaf
Shepherd's Pie
Chicken Broccoli Rice Casserole
Honeysuckle Bowl
Shrimp & Grits
Baked Ziti (Beef or Veggie)
Alfredo (Chicken or Veggie)

TIER 2

(+\$1.00 per person)

Smoked Tri Tip
Smoked Turkey
Bourbon Honey Ham
Beef Tips with Mushrooms
Southern Fried Chicken
Bacon Wrapped Chicken Thighs
Bacon Wrapped Pork Loin
Beef Kabobs
Chicken Kabobs
Shrimp Kabobs
Beef Stroganoff
Lasagna (Beef or Veggie)

TIER 3

(+\$2.00 per person)

Marinated Steak Medallions
Sliced Beef Roast with horseradish
Mahi Mahi
Salmon
Prime Rib
Beef Tenderloin

TIER 4

(market price)

STATIONS

Inquire about pricing and options:

Taco Bar | Mac & Cheese Bar | Potato Bar | Grit Bar | Salad Bar
Slider Sandwich Station | Carving Station | Burger Bar | Dessert Bar
Fresh Brewed Tea Station | Coffee, Hot Tea & Cocoa Bar | Infused Water Stations

STARCH/SALAD

Mashed Potatoes | Fried Potatoes | Cheddar Grits
Mac & Cheese | Mashed Sweet Potatoes
Sweet Potato Casserole | Rice & Beans
Fresh Fruit Salad | Macaroni Salad | Pasta Salad
Cole Slaw | Mixed Greens Salad | Casear Salad

VEGGIES

Candied Carrots | Green Beans
Greens w/Cracklins | Black Eyed Peas
Green Limas | Northern Beans
Sautéed Veggies | Corn-on-the-Cob
Corn, fiesta style | Fried Apples
Steamed Cabbage | Sweet Peas
Broccoli | Bacon Brussels

