

JAICADA ENTERPRISES LLC 3100 DICK POND RD, SUITE E3099 MYRTLE BEACH, SC 29588

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MARGARET@JAICADAENTERPRISES.NET



DELI SANDWICHES/SLIDERS/WRAPS
(CHOICE OF TWO)

With two salads, chips, fruit tray or cookies & brownies

CHOICE OF DELI: Ham, Turkey, Roast Beef, Ham & Turkey Club, Italian (salami, pepperoni, ham)

SLIDERS: Bacon Cheeseburger, Pulled Pork BBQ, BBQ Pulled Chicken, Philly steak/chicken, C hicken Tenders w/cheese, Grilled Chicken, Grilled/Fried Shrimp, Reuben



APPETIZERS MENU

Choose two Salads OR two Dips, Fruit Tray, Dessert Choice

\$25.50 (25 PERSON MINIMUM)

APPETIZER MENU CHOICES: Meatballs (BBQ, GRAVY), Fried Wings, Shrimp (fried, buffalo, cocktail, boiled, Cajun boiled, bacon wrapped), Sauced Wings (buffalo, teriyaki, honey bbq, lemo n pepper), Chips n Dip (see choices below), Vegetable Trays (broccoli, cherry tomatoes, carrots, celery, cauliflower, mini spareribs

Loaded Fried Rice (shrimp, broccoli, ham pieces, mushrooms, vegetable medley,

Salads: Potato Salad, Cajun Chicken Salad, Pasta Salad, Macaroni Salad, Tuna Salad, Seafood Salad, Seven Layer Salad

Chips n Dips: Spinach Dip, hamburger cheese n salsa dip, Buffalo Chicken dip, salsa/queso dip, Hot crab dip, chicken bacon ranch dip, seven-layer dip. Choose tortilla chips, Hawaiian bread, plain chips, baguet te slices.



BUILD YOUR OWN SALAD BAR \$20.50 PP (25 PERSON MINIMUM)

Fresh spinach, Romaine, Leaf, Spring Mix, Cesar Salad (choose one)

Toppings: cherry tomatoes, cucumbers, shredded cheeses, black olives, sunflower seeds, croutons, red on ions, green bell peppers, fried onions, dried cranberries, chopped bacon, boiled eggs, mandarin oranges, pineapples

Proteins: Grilled shrimp, grilled chicken, fried chicken chunks, grilled steak, tuna salad, chicken salad

Dressings: Homemade Ranch, Italian, Raspberry vinaigrette, Thousand Island, Honey Mustard, Blueberr y Vinaigrette, Avocado Ranch, Plant Based Dressing available upon request



Pasta Dinner Menu \$35.50 PP (25 Person Minimum)

A choice of three different pastas, Grilled Seasonal Vegetables or Broccoli, a Two Salads and Garlic Brea d

Pasta Choices: Spaghetti w/meatballs

linguini or fettuccine Alfredo, Chicken Parmesan, Baked Spaghetti, Baked Lasagna, Stuffed Manicotti wit h Grilled Chicken, or shrimp and sautéed Spinach, Penne Pasta with Meatballs or Grilled Chicken. All Sa uces prepared homemade.

****Add extra meat to any pasta is \$4.25 extra per person****

Seafood Menu/Fish Fry Menu \$27.50 PP (25 Person Minimum)

Choice of two fish and one other seafood item, two salads, one vegetable, coleslaw, hushpuppies

Crab legs \$20.00 PP Extra (25 person minimum)

Choice of fish: whiting, spots, swai, catfish, flounder, tuna, salmon

Choice of seafood: shrimp (sautéed, fried, boiled), scallops, clam strips, teriyaki salmon bites, fried or gri lled fish





Seafood Boil \$45.00 PP (25 person minimum)

Includes crab legs or crabs, shrimp, mussels, smoked sausage, corn on the cob, Red Potatoes all boiled to gether with old bay and garlic seasonings



Plated Dinners
Choice of one starch, two vegetables, one meat, dessert and a choice of bread, drink choice \$28.50 PP

Choice of two starches, three vegetables, two meats, desserts and a choice bread, drink choice $\$35.50\ PP$

****Salads are available upon request for an additional cost****

Starches: White Rice, yellow rice, mashed potatoes, roasted potatoes, garlic mashed potatoes, macaroni & cheese, baked potatoes, potato salad, pasta salad

Vegetables: Green beans, sweet peas, corn, corn on the cob, whole green beans, steamed cabbage, brocc oli, mixed vegetables, collard greens, field peas w/snaps, Baked Beans

Meats: Stuffed Chicken Breast, baked chicken, fried chicken, Roast Beef w/ gravy, brown sugar glazed ha m, Roasted Pork Loin Medallions, baked turkey wings, grilled or fried pork chops, Hamburger steak, grill ed to order steak(ADD \$3 per person)

Bread: Yeast Rolls, Dinner Rolls, Corn Bread, Croissants, Hawaiian Rolls

Desserts: Cakes, New York style Cheesecake, Sweet Potato Pie, Dumpcake (blueberry, strawberry), Punc hbowl cake, Assorted cookies, Brownies



Breakfast Menu

(25 person minimum)

Choice of Breakfast menu items, with an included fruit tray and assorted muffins, croissants or bagels

Continental Breakfast: Assorted Pastries, Yogurt, fresh fruit, coffee, tea, juice \$18.00PP

Choice of Grits/Home-fries/hash browns, Eggs, two meats, shredded cheeses, toast (white & wheat bread s) \$20.75 PP

Choice of Home-fries/hash browns, Eggs, (and cooked to order omelets), pancakes, waffles (cooked to or der) or French toast, two meats \$22.50 PP

Southern Style Shrimp N Grits, Eggs (shredded cheeses), two meats, toast, Stewed Tomatoes \$25.50

All Out Breakfast Feast: Grits, Stewed Tomatoes, Eggs, (cooked to order omelets), Homefries or hash br owns, three meats, (choice of two) pancakes, waffles (cooked to order) or French toast, Sausage gravy & biscuits, toast. \$28.50

Breakfast meat choices: bacon (turkey bacon available upon request), ham, sausage links, sausage pattie s, smoked sausage, Canadian bacon, corned beef hash, Fried Fish, grilled steak, salmon patties

Omelet Bar: Cooked to order omelets choices: Eggs, egg whites, shredded cheese, bacon, sausage, ham, onions, fresh spinach, mushrooms, tomatoes, salsa for topping, zesty cheese sauce **ADD \$7.50 PP**

ABOVE PRICES ARE FOR PLATED MEALS; BUFFET FOR ANY MENU IS AN ADDITIONAL 15 % OF PP PRICE ABOVE

WAFFLE, PANCAKE FRENCH TOAST BAR: Belgian Waffles, Pancakes (fruit topping available), Fr ench Toast, Sweet Potato Butter French Toast

*****Lemonade/Tea included or Orange Juice and one other juice*****



Vegetable/Fruit/Fruit Trays

Variety of fruits, cheeses available for trays. Choose two cheeses and two fruits

Strawberries, melons(cantoloupe, watermelon, honedew), grapes, pineapple, Kiwi, mango, orange, slices, ****Fruit Dip included for Fruit Trays****

Cubed Cheeses: Mild cheddar, Sharp cheddar, Monterey Jack,

Vegetable Tray choices: broccoli, cherry tomatoes, celery, carrots, cucumber slices, cauliflower, ranch di p

Also available Charcuterie Boards upon request



Drinks

Lemonade and Tea are included with each menu and if two other drinks are requested, please notify me.



MS. MARGARET'S SOUL FOOD CATERING ORDER FORM

	CHIERTING CHEERING	
MENU ITEMS	AMOUNT (PER 25)	TOTAL



MS. MARGARET'S

catering menu

SOUL FOOD

1/2 PAN \$45.00 **FULL PAN \$85.00** FULL PAN FEEDS 25 TO 30

1/2 PAN \$25.00 1/2 PAN FEEDS 15 TO 20 FULL PAN \$50.00

VEGETABLES

MAIN COURSE

STARCHES

COLLARD GREENS

FRIED /ROASTED TURKEY \$125

GARLIC MASHED POTATOES

BUTTER BEANS

SLOW COOKED TURKEY

YELLOW RICE

ITALIAN GREEN BEANS

WINGS

GARLIC HERB TURMERIC RICE

\$175

HOLIDAY MENU

GREEN BEAN CASSEROLE

MACARONI N CHEESE

SWEET POTATO SOUFFLE

BUTTERED CORN OR COB CORN

SQUASH CASSEROLE

DRESSING WITH GIBLET GRAVY

VEGETABLE MEDLEY

FRENCHED LAMB CHOPS \$225

ROASTED BUTTERNUT **SQUASH**

> GARLIC BUTTER WHOLE PRIME RIB \$255

BROWN SUGAR BAKED HAM

\$145

SEAFOOD MAC N CHEESE

CHEF LATONYA HARRIOTT 843-465-8228 MARGARET@JAICADAENTERPRISES.NET