

Unique Catering

Premium Quality Ingredients

Premium Quality Service

Affordable Prices

From Chris and Cindy Wrigley, Owners
Championship Bar-B-Que & Catering and Zesto South

Formal Occasions

Wedding/ Rehearsal Dinner Menu for groups 30+

(We can customize any catering to meet your individual needs)

Appetizers:

Sausage and cheese tray
Fresh vegetable tray
Buffalo Style Wings
Assorted Dips & Spreads

Cold Spiced Shrimp**
Blackened Shrimp**
Citrus Grilled Shrimp**
Crab Stuffed Mushrooms

Bacon Wrapped Smokies
Jalapeno Poppers
BBQ Ribs**
Chicken or Pork
Quesadillas

Meatballs
Sausage Stuffed
Mushrooms
Assorted Pinwheels

Main Course:

Beef

German Pot Roast
Roast Beef
Prime Rib* **
Beef Tenderloin* **

Pork

Pork Tenderloin**
Roasted Pork Loin**
Pork with Apples**

Chicken

Santa Fe Chicken
Chicken Penne
Smothered Chicken

BBQ

Pulled Pork or Chicken
Beef Brisket**
BBQ Ribs**
Pork Steaks**,
Smoked Ham or Turkey

** Due to fluctuating meat prices there may be a surcharge depending on the market price we have to pay at the time of the catering.

Sides & Salads:

Mixed Green Salad
BLT Salad
Cole Slaw
Seasonal Fruit Salad

Cheesy Potatoes
Potato Salad
Bean Salad
Cucumber Tomato Salad

Corn
Green Beans
Butter/Herbed Potatoes
Chuck Wagon Potatoes

Macaroni and Cheese
Baked Beans

Traditional Buffet (Two meats, three sides) \$10.45

Deluxe Buffet (Two appetizers, two meats, three sides) \$14.95

Appetizer Buffet (Choose two items from each appetizer column) \$17.95

***Prime Rib or Beef Tenderloin Buffet (one additional meat, three sides) \$26.50**

All caterings include dinner rolls and plastic table service if desired

3% discount for check, or cash on day of catering

(add \$3 p/p for groups less than 30 but more than 20)