

TULLAWHITE

C U I S I N E & C A T E R I N G

Hello,

First, thank you for your interest in Tulla White Cuisine and Catering.

In this packet is an array of menus for you. These may be used as a building block or you may rearrange any menu as you'd like... Once you have decided on a menu, I would love to set up a tasting for you. We schedule these Tuesday, Wednesday and Thursdays between 11 am and 3 pm.

Just a little bit of other information about us - We can provide china rental which will include a Dinner plate, cake plate, cutlery and a 16-oz. all-purpose glass. In either gold/ivory or platinum/silver and is priced at \$6 per person. Ivory, Black or White Linen Napkins are \$.75 each. Bar Glassware Also Available.

Our menus are priced per person, plus a 7% tax and a 20% service/delivery. We Charge \$125 per server for Buffet Style Functions. Plated or Family Style Dinners will assess additional staffing charges. Bartenders are also \$125 each (outside of our catered spirits menu) and 1 per 75 guests is required for efficiency.

***Prices effective as of 1.15.18 (edited 4.1.19)**

Please let me know if you have any questions.

Kindest Regards,

~Kadi Wyble

706.881.2735

Weddings@tullawhite.com

TULLAWHITE

C U I S I N E & C A T E R I N G

Rehearsal Dinner Menu Option 1~

\$38.99 ++

Choice of Tray Passed Hors D'oeuvres: (Choose 2)

Bruschetta

Mini Crab Cakes with Shallot Caper Tartar Sauce

Sausage or Crab Stuffed Mushrooms

Choice of Salad:

Mixed Greens Salad with Assorted Dressings

Mixed Greens Salad with Mandarin Oranges, Feta, Toasted Pecans, with Citrus Dressing

Wedge Salad

Entrée:

Petite Filet (6 oz.) with 4 Grilled Shrimp- Roasted Shallot and Mushroom

Demi Glace

Roasted Garlic Mashed Potatoes

Grilled Asparagus

Sour Dough Bread with Herb Butter

Dessert:

Cheesecake with Strawberry and Chocolate Sauce

Some items can be exchanged for alternate selections on our menu at no additional charge. Please contact me today with any questions that you may have! Don't miss this opportunity to secure the number one caterer in this region at this very special price!

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TULLAWHITE

C U I S I N E & C A T E R I N G

Rehearsal Dinner Menu Option 2 ~

Choice of Tray Passed Hors D'oeuvres: (Choose 2) \$3.50++

Bruschetta

Mini Crab Cakes with Shallot Caper Tartar Sauce

Sausage or Crab Stuffed Mushrooms

Choice of Salad: (Salad included in Entrée Price)

Mixed Greens Salad with Assorted Dressings

Mixed Greens Salad with Mandarin Oranges, Feta, Toasted Pecans, with Citrus Dressing

Wedge Salad

Entrée: (All Entrees Include Basil Leaf Rolls)

\$26.99 ++ Petite Filet (6 oz.) with Mashed Potatoes and Sautéed Spinach

\$19.99++ Ashley Farm Chicken Stuffed with Roasted Red Peppers, Spinach, and Mozzarella with Artichoke Lemon Cream Sauce with Mashed Potatoes and Sautéed Asparagus

\$22.99++ Angel Hair Encrusted Salmon with Sautéed Spinach and Veggies

Dessert: \$4.50++

Cheesecake with Strawberry and Chocolate Sauce

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TULLAWHITE

C U I S I N E & C A T E R I N G

Rehearsal Dinner Menu Option 3~

\$23.99 ++

Mixed Greens Salad, Spiced Pecans, Feta Cheese, Mandarin Oranges with Strawberry Vinaigrette Dressing

Lightly breaded chicken breasts with artichoke cream sauce and diced tomatoes

Jalapeno and Basil pork tenderloin

Jasmine Rice

Asparagus Spears

Bread

Tier 1 - \$27.99++

ADD

Shrimp and Grits

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TULLAWHITE

C U I S I N E & C A T E R I N G

Heavy
Hors D'oeuvres

\$20.99 ++ (**CHOOSE 6**)

Southern Roasted Corn Crab Cakes with Shallot Caper Tartar Sauce

Blackened Chicken and Andouille Sausage Skewers

Sausage Stuffed Mushrooms

Penne with Vodka Sauce Action Station

Spinach and Cheese Stuffed Shells with Tomato Cream Sauce

Bite Size Chicken Salad Croissant

Sandwiches

BBQ Meatballs

Shrimp Cocktail

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TULLAWHITE

C U I S I N E & C A T E R I N G

Heavy Hors D'oeuvres choices

Bite Sized Smoked Chicken Tacos
Cajun Shrimp Salad in Phyllo Cups
Roasted Shallot & Filet Skewers
Bite Size Fish Tacos with Lemon Tabasco Tartar Sauce
Spicy Thai Meatballs
Prosciutto Wrapped Shrimp Stuffed with Mozzarella
Blackened Chicken Caesar Salad Bites on Melba Toast
Basil Leaf Rolls Stuffed with Roast Beef, Lettuce, Tomato, & Horseradish Mayo
Southwestern Shrimp Salad in Phyllo Cups
Southern Roasted Corn Crab Cakes
Blackened Chicken and Andouille Sausage Skewers
Sausage Stuffed Mushrooms
Penne with Vodka Sauce Action Station*
Spinach and Cheese Stuffed Shells with Tomato Cream Sauce*
Bite Size Chicken Salad Croissant Sandwiches
BBQ Meatballs
Shrimp Cocktail
Fried Green Tomato BLT Bruschetta
Open Face Jalapeno Pimento Cheese Sandwich on Grilled Sour Dough
Blackened Chicken Salad in Phyllo Cups
Skewered Chicken & Waffles with Berry Bbq Sauce

*Not able to tray pass~ will be in chafer

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TULLAWHITE

C U I S I N E & C A T E R I N G

Brunch Menu Options~

\$22.99 ++

Carved Fruit Display

Bow Tie Mediterranean Pasta Salad

Creole Shrimp and Creamy Cheese Grits

Chicken Salad Croissants

Bite Size Ruben Sandwiches with in house oven roasted kraut

Mexican Lasagna (tortilla, sausage, ground beef, cheese, sour cream, and salsa)
jalapenos on the side

Skillet Potatoes and Vidalia Onions

Chocolate Covered Strawberries

Georgia Peach Infused Sweet Tea

Sweet/ Unsweet Tea

Tier 1 - \$24.99++

ADD

Natalie's Orchid Island Fresh Squeezed Orange Juice

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TULLAWHITE

C U I S I N E & C A T E R I N G

Cajun Menu Options~

\$19.99 ++

Mixed Greens Salad, Spiced Pecans, Feta Cheese, Mandarin Oranges with Strawberry Vinaigrette Dressing
Blackened Chicken Tenders with Cajun Butter
Cheddar Cheese Mashed Potatoes
Fried Okra
Cajun Meat Loaf with Wild Mushroom Gravy
Collard Greens
Cornbread Muffins

Tier 1 - \$22.99++

ADD

Tray Passed Hors D' oeuvre~

Crawfish Cakes with Lemon Tabasco Mayo

“Spicy” Andouille Sausage Skewers with Honey Dijon Drizzle

Tier 2 - \$25.99++

ADD

Shrimp Etouffee with White Rice

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TULLAWHITE

C U I S I N E & C A T E R I N G

Country Menu

\$22.99 Per Person ++

Tray Passed Appetizers ~

Southern Roasted Corn Crab cakes
Fried Green Tomato Blt Bruschetta

Pulled Pork BBQ

Pulled Chicken BBQ

Shrimp and Grits

Corn on the Cob

Mac and Cheese

Green Beans

Homemade Buttermilk Rolls

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TULLAWHITE

C U I S I N E & C A T E R I N G

Creole Menu

\$24.99 Per Person ++

Mixed Green Salad (Feta cheese, mandarin oranges, spiced pecans and Strawberry Vinaigrette)

Chicken Etouffee

White Rice

Blackened Shrimp and Andouille with Cajun Butter

Cheddar Cheese and Green Onion Mashed Potatoes

Cajun Rubbed Ribeye Carving Station

Fried Okra

Seafood Gumbo

Jalapeno Cornbread

Dessert: \$3.50 Per person ++

Choice of one:

Chocolate Bourbon Pecan Pie

White Chocolate Bread Pudding with crème Auglaize sauce.

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TULLAWHITE

C U I S I N E & C A T E R I N G

Fiesta Themed Menu

\$24.99 Per person ++

Cocktail Hour - Tray Passed Apps:

- ~ Southwest Chicken Egg Rolls
- ~ Baked Applewood Bacon Wrapped Jalapeno Stuffed with Cream Cheese
- ~ Bite Sized Pork Quesadillas

Buffet Style Dinner -

Taco Bar with Beef & Shredded Pork with 6" Soft Tacos

- ~ Sour Cream, Shredded Cheeses, Tomato, Lettuce, Jalapeno, Beans with Gravy
- ~ Spanish Rice

Nachos & Salsa Bar with Beef

- ~ Fresh House made Pico de Gallo, House Made Guacamole, Spicy Corn Salsa
 - Assorted White, Black and Purple Corn Chips
 - White Queso Cheese Dip
- ~ Taquitos with Seasoned Chicken & Montaray Jack Cheese - Mild Sauce
- ~ Mexican Street Corn - Off The Cob - Queso Fresco Cheese

Dessert: Apple Churros with Fresh House Made Whipped Cream \$3.99

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TULLAWHITE

C U I S I N E & C A T E R I N G

Fire & Ice Menu

\$23.99 per person ++

Tray Passed Hors D'oeuvres:

Fire Roasted & Chilled Shrimp with Jalapeno Cocktail Sauce
Sausage Stuffed Mushrooms

House Salad with Mixed Greens, Roma Tomato, Black Olives, Red Onion & White Balsamic Vinaigrette

Entrees:

Penne with Vodka Sauce Action Station
Seven Spice Baked Chicken
Cheddar Cheese Mashed Potatoes
Sautéed Seasonal Vegetables
Brown Sugar & Spice Ribeye Carving Station
Homemade Buttermilk Rolls

Dessert \$3.50 pp ++

Brownie with House Made Red Hot Ice Cream

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TULLAWHITE

C U I S I N E & C A T E R I N G

Garden Party Menu
\$24.99 ++

Penne ala Vodka Action Station

Prosciutto Ham, Whole Peeled Tomato, and Mushrooms Flamed Off with Vodka and served over Penne Pasta

Crab Cake Action Station

Southern Style Crab cakes with a Shallot Caper Tartar Sauce

Shrimp & Scallop Ceviche

With Purple Corn Chips

Open Face Lamb & Filet Mignon Sandwich Carving Station

Bone In Leg of Lamb On Flat Bread with Feta Cheese and a Cucumber Rosemary Aioli

Brown Sugar Spice Filet Mignon on Yeast Rolls with Roasted Red Pepper and Horseradish Aioli

Carved Watermelon w/ Fresh Fruit Skewers

Watermelon, Honey Dew & Cantaloupe in Raspberry Vinaigrette

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TULLAWHITE

C U I S I N E & C A T E R I N G

International Menu Options~

\$17.99 ++

Venucci Salad — Mixed Greens, Roma Tomatoes, Black Olives, Red Onion, Parmesan w/ White Balsamic Vinaigrette

Homemade Buttermilk Rolls

Chicken Marsala

Penne with Vodka Sauce Action Station

Tier 1 - \$20.99++

ADD

Tray Passed Hors D'oeuvres

Sausage Stuffed Mushrooms

Crab Cakes with Shallot Caper Tartar Sauce

Tier 2 - \$25.99++

ADD

Mashed Potatoes

Ribeye Carving Station

Sautéed Vegetables

Shrimp & Grits

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TULLAWHITE

C U I S I N E & C A T E R I N G

International Menu Options 2~

Tier - \$23.99 ++

Mixed Greens Salad, Spiced Pecans, Feta Cheese, Mandarin Oranges with Strawberry Vinaigrette Dressing

Lightly breaded chicken breasts with artichoke cream sauce and diced tomatoes

Jalapeno and Basil pork tenderloin

Jasmine Rice

Asparagus Spears

Bread

Tier 2 - \$25.99++

ADD

Shrimp and Grits

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TULLAWHITE

C U I S I N E & C A T E R I N G

Italian Menu Options~

\$17.99 ++

Venucci Salad — Mixed Greens, Roma Tomatoes, Black Olives, Red Onion, Parmesan w/ White Balsamic Vinaigrette

Homemade Buttermilk Rolls

Penne with Vodka Action Station

Chicken Picatta

Tier 1 - \$20.99++

ADD

Tray Passed Hors D'oeuvres

Crabmeat or Sausage Stuffed Mushrooms

Bruschetta

Tier 2 - \$24.99++

ADD

Shrimp Pescatori with Tri- colored Rotini

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TULLAWHITE

C U I S I N E & C A T E R I N G

Kids Buffet Menu Options~

\$9.99 ++

Chicken Fingers with Homemade Honey Mustard

Macaroni & Cheese

Pizzas with Various Toppings

Tier 1 - \$11.99++

ADD

Fruit Cups

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TULLAWHITE

C U I S I N E & C A T E R I N G

Low Country Boil Menu Options~

\$21.99 ++

Mixed Greens Salad, Spiced Pecans, Feta Cheese, Mandarin Oranges with Strawberry Vinaigrette Dressing

Shrimp

Andouille Sausage

Whole Crawfish

Red Potatoes

Corn

Jalapeno Cornbread Muffins

Tier 1 - \$24.99++

Add Tray Passed Hors D'oeuvres

Blackened Chicken and Andouille Skewers

Fried Green Tomato Bruschetta with green onion, Applewood smoked bacon and New Orleans Ranch

Tier 2 - \$29.99++

ADD Crab Legs

*Add Dessert: \$3.50 per person ++ - Choice of one:

Chocolate Bourbon Pecan Pie

White Chocolate Bread Pudding with Bourbon Crème Anglaise

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TULLAWHITE

C U I S I N E & C A T E R I N G

Southern Menu Options~

\$17.99 ++

Mixed Greens Salad with Assorted Dressings

Fried Chicken

Cube Steak with Gravy

Mashed Potatoes

Green Beans

Macaroni & Cheese

Cornbread Muffins

Tier 1 - \$21.99++

ADD

Tray Passed Hors D' oeuvres ~

Fried Green Tomato Napoleon Action Station with Horseradish Chili Sour Cream

Catfish Tidbits

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TULLAWHITE

C U I S I N E & C A T E R I N G

Southern Menu Options 2:

\$14.99 ++

Choice of one meat
Choice of two sides
Roll

Tier 1 - \$17.99++

Choice of two meats
Choice of two sides
Roll

Tier 3 - \$19.99

Choice of two meats
Choice of three sides
Roll

Meat Choices-

Fried Chicken	BBQ Grilled Chicken	House made Meat Loaf
Poppy seed Chicken	Cube Steak	Chicken Casserole
Pineapple Brown Sugar Baked Ham		Hamburger Steak & Gravy
Pineapple Ginger Grilled Chicken		Blackened Chicken

Side Choices-

Homemade Mashed Potatoes	Rice	Green Beans
Corn on the Cob	Fried Okra	Kernel Corn
Cream Style Corn*	English Peas	Dressing
Mixed Greens Salad		

***Add \$1.00 per person**

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TULLAWHITE

C U I S I N E & C A T E R I N G

Special Menu *Our Most Popular*

\$20.99 ++

Venucci Salad — Mixed Greens, Roma Tomatoes, Black Olives, Red Onion, Parmesan w/ White Balsamic Vinaigrette

Homemade Buttermilk Rolls

Chicken Marsala

Garlic Mashed Potatoes

Grilled Seasonal Veggies

Rib Eye Steak Carving Station

Tier 1 - \$23.99++

ADD

Penne w/Vodka Action Station

Shrimp and Grits

Tier 2 - \$26.99++

ADD

Tray Passed Hors D'oeuvres

Roasted Corn Crab Cakes with Shallot Caper Tartar Sauce

Mushrooms stuffed with Sausage

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TULLAWHITE

C U I S I N E & C A T E R I N G

Western Themed Menu

\$24.99 Per person ++

"Cowboy Caviar" ~ Black eyed peas, red & green bell pepper, red onion, tossed with garlic and spices. Served with purple corn chips

7-Spice ""bite-size" Corn on the cob

Cornbread Muffins

Barbeque Sundaes ~ Layered, Smoked Bbq, slaw and topped with fried onions

Bite-sized Flat Iron Ribeye and Country Sausage w/ Creole mustard dipping sauce

Mashed Potato Bar ~ toppings to include cheddar cheese, apple wood smoked bacon, green onions & diced tomato

"Prairie Dogs" Chicken tenders stuffed with mozzarella cheese & jalapeno peppers, wrapped in prosciutto Apple wood bacon served with peppercorn ranch

Blackened Shrimp & Andouille Sausage over penne pasta ~ Action Station

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C U I S I N E & C A T E R I N G

Action Station Choices:

Macaroni and Cheese Bar- with a white and yellow macaroni: Jalapenos, Apple wood smoked Bacon, Fried Pepperoni, Tomatoes, Chives and More

Southern Buttermilk Biscuit Bar- Assorted Jams, Jellies and in-house made butters

We can also add Sawmill Gravy, Sausage, Apple wood Smoked Bacon and Cheeses

Baked Potato Bar- Sweet Potatoes and Baked Potatoes with Apple wood Smoked Bacon, Chives, Sour Cream, Shredded Cheeses, Cinnamon, Brown Sugar and more

Southern Grits Bar- Cheddar Cheese, Mozzarella, Stewed Tomatoes, Fried Pepperoni, Apple wood Bacon, Jalapenos, Brown Sugar and More

Pasta Action Stations-

Penne with Vodka Sauce

Pescatori (shrimp or chicken)

Shrimp Fra Diavolo

Blackened Shrimp and Andouille

Carving Stations: (50-person Minimum)

Ribeye Carving Station

Lamb Carving Station

Open faced Sandwich Stations with Aeolis and Cheeses

Ribeye or Lamb

Appetizer Action Station-

Fried Green Tomatoes

Crab cakes with Shallot Caper Tarter