



Corporate & Social Event Caterings

Thank you for your interest in Tulla White Cuisine and Catering. With over 20 years of catering experience and a family background in the restaurant business Chef Tulla White and team enjoys preparing food to share with family and friends. His combination of culinary creativity and fresh ingredients used to prepare each meal is the reason so many choose us as their caterer. Our goal is to prepare really good food that every guest will enjoy and remember long after the event as well as service and staff that will please you with a professional and friendly demeanor. Regardless of the event being casual or formal, large or small, corporate or private we promise to leave a good taste in your mouth.

We offer a wide variety of American, Italian and ethnic cuisine perfect for all occasions including but not limited to private parties, office meetings, corporate events, showers, breakfasts, picnics, christenings, graduations, anniversaries, and bereavements.

We offer hot and cold buffet menus suitable for breakfast, lunch and dinner. Please keep in mind you are not restricted to any one menu as you may choose to create your own customized menu. Let us help you create a menu geared specifically to suit your needs, taste, style and budget.

Word of mouth may be how you heard about us....trying our food will make you a believer!



ADDITIONAL INFORMATION

FOR CORPORATE & SOCIAL EVENTS CATERING

- ONCE YOU HAVE DECIDED ON A MENU, WE WILL BE GLAD TO SET UP A FREE TASTING FOR YOU FOR UP TO SIX PEOPLE. TASTINGS CAN BE SCHEDULED ON TUESDAYS, WEDNESDAYS & THURSDAYS BETWEEN 11 AM & 3 PM. **(free tasting for events with 75 guests or more)**
- OUR MENUS ARE PRICED PER PERSON, PLUS A 7% TAX AND A 20% SERVICE CHARGE. WE CHARGE \$125.00 PER SERVER FOR BUFFET STYLE FUNCTIONS. **(We require two servers minimum and one per 50 guests)** PLATED OR FAMILY STYLE DINNERS WILL ASSESS ADDITIONAL STAFFING CHARGES. BARTENDARS ARE ALSO \$125.00 EACH (OUTSIDE OF OUR CATERED SPIRITS MENU) AND WE RECOMMEND 1 PER 75 GUESTS FOR EFFICIENCY.
- WE CAN PROVIDE ACRYLIC DISPOSABLES OR CHINA RENTAL. ACRYLICS ARE \$2.50 PER PERSON AND INCLUDES A DINNER PLATE, DESSERT PLATE, UTENSILS AND A 16OZ, ALL PURPOSE GLASS. CHINA RENTAL WILL INCLUDE THE SAME IN EITHER GOLD/IVORY OR PLATINUM/SILVER AND IS PRICED AT \$6.00 PER PERSON. LINEN NAPKINS ARE \$.75 EACH. ADDITIONAL LINEN FABRICS AND OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.
- A 20% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.
- FINAL PAYMENT & GUEST COUNT ARE DUE 7 DAYS PRIOR TO YOUR EVENT. WE ACCEPT CASH, CHECK OR CREDIT CARD. THERE IS A 3.5% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS. COUNT MAY BE INCREASED UNTIL 48 HOURS PRIOR TO THE EVENT.

ALL OF OUR MENUS ARE COMPLETELY CUSTOMIZABLE TO YOUR NEEDS SO FEEL FREE TO CONTACT US WITH ANY QUESTIONS.

BRITT WHITE~ 706-668-7051~ CORPORATE@TULLAWHITE.COM



***GREAT-TASTING FOOD & PROFESSIONAL STAFF
SERVED ON TIME!***

Event Types

TRAY-PASSED- A convenient “bite” passed to your guests by our professional staff. Perfect for room temperature or cold hors d’oeuvres. This style of service works well at events where guests will mingle. Tray-passing is a nice way to greet or to thank them with a sweet send off. The number of servers needed will depend upon the number of guests and the types of hors d’oeuvres served.

STATIONARY DISPLAY-HORS D’OEUVRES-Typically presented on a centrally located table, the stationary display is an attractive culinary presentation that allows guests to peruse at their leisure. A stationary display can be combined with a tray-passed event. You may need a server to replenish your display.

SEATED AND SERVED-A favorite for more formal events, the seated and served event has food prepared and plated in the kitchen, then delivered to each of your guests by a coordinated team and serving staff. This classic and elegant style is the most labor- intensive style of culinary service.

BUFFET-The simplest style of service, a single buffet works best for small, casual gatherings. A buffet may be self-serve or served. A **self-serve** buffet generally requires more food, as guests tend to want to taste a little of each dish. Depending upon the number of guests, a server may be required to replenish the items in the self-serve buffet. The number of servers needed for a **served buffet** will depend upon the number of guests and the number of dishes being served.

FAMILY STYLE-Servers bring hot platters and bowls of food to the table, along with serving utensils. Guests serve themselves from these on-the-table foods.

STATIONS-Chef (or chef assistant) attended food stations prepare plates to order and present them to your guests. This versatile style affords a personalized service while maximizing the social energy and movement of the group. Stations also allow staff to control food quantity and presentation.

BAR-TWCC is licensed to serve alcohol: Please see our Catered Spirits Menu

TULLAWHITE

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

A TASTE OF LAGRANGE

\$21.99 pp

TRAY-PASSED HORS D'OEUVRES:

Fire Roasted & Chilled Shrimp with horseradish cocktail sauce
Sausage Stuffed Mushrooms

HOUSE SALAD:

Mixed Greens, Roma Tomato, Black Olives, Red Onion with our
house made White Balsamic Vinaigrette

ENTREES:

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

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

BRUNCHTIME MENU

\$20.99 pp

Chicken Salad Croissants
Ham and Cheese Sliders
Mini Chicken and Waffles
Scrambled Eggs
Crispy Applewood Smoked Bacon
Skillet Potatoes
Bow Tie Mediterranean Pasta Salad
Carved Fruit Display

Georgia Peach Infused Sweet Tea



CHEF INSPIRED MENU

\$20.99 pp

Venucci Salad-mixed greens, Roma tomatoes, Black Olives, Red onions, Parmesan w/ White Balsamic Dressings

Homemade Buttermilk Rolls

Chicken Marsala

Garlic Mashed Potatoes

Grilled Seasonal Veggies

Ribeye Steak Carving Station

\$3.00 pp ADD:

Penne with Vodka Action Station

Shrimp and Grits

\$3.00 pp ADD:

Tray Passed Hors D'oeuvres

Roasted Corn Crab Cakes with Shallot Caper Tartar Sauce

Mushrooms stuffed with Sausage



COSMOPOLITAN MENU

\$23.99 pp

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

Lightly Breaded Chicken Breasts with an artichoke cream sauce
and diced tomatoes

Jalapeno and Basil Pork Tenderloin

Jasmine Rice

Asparagus Spears

Home Made Rolls

Shrimp and Grits

DESSERT: (Optional)

See Dessert list for selection & pricing



CREOLE MENU

\$22.99 pp

Mixed Green Salad, feta cheese, mandarin oranges, spiced pecans
and Strawberry Vinaigrette

Chicken Etouffee

Blackened Shrimp and Andouille with Cajun Butter

Cajun Rubbed Ribeye Carving Station

White Rice

Fried Okra

Cheddar Cheese and Green Onion Mashed Potatoes

Jalapeno Cornbread

****Suggested Dessert Pairing \$3.50 pp ADD:**

Chocolate Bourbon Pecan Pie

White Chocolate Bread Pudding with Crème Anglaise Sauce

TULLAWHITE

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

ENCHANTED GARDEN PARTY MENU

\$24.99 pp

(Chef's included for 100+ ppl for Action Stations)

(Under 100 ppl \$125.00 for Chef per Station)

PENNE ALA VODKA STATION

Prosciutto Ham, Whole Peeled Tomato, 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

Served with purple corn chips

GRILLED PORK TENDERLOIN & FILET MIGNON SANDWICH CARVING STATION

Served on Yeast Rolls with Roasted Red Peppers and Horseradish
Aioli

CARVED WATERMELON W/FRESH FRUIT SKEWERS

Watermelon, Honey Dew & Cantaloupe in a Raspberry Vinaigrette

TULLAWHITE

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

FROM THE ISLANDS MENU

**ONE \$16pp, TWO \$19pp, THREE \$22pp
(comes with three sides)**

Jamaican Jerk Chicken Quarters
Breasts of Chicken with Papaya Salsa
Jamaican Curry Chicken
Chicken Pineapple and Pepper Kabobs
Teriyaki Beef or Chicken
Jamaican Jerk Pulled Pork
Polynesian Glazed Pork Tenderloin
Ginger Soy Grilled Salmon
Apple and Craisin Stuffed Pork Tenderloin

\$3.00 pp ADD:

Coconut Shrimp, Jerk Pork Tenderloin w/Mango Salsa, Baby Back
Pork Ribs w/ Maui Onion BBQ Sauce, Grilled Mahi w/Mango Salsa,
Crab Cakes w/Lemon Tabasco Tartar Sauce

DELICIOUS SIDE CHOICES:

Tropical Salad
Hawaiian Cole Slaw
Black Bean and Corn Salad
Peas and Rice
Pineapple Fried Rice
Grilled Vegetables
Caribbean Orange Spiced Carrots
Roasted Potatoes

TULLAWHITE

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

LITTLY ITALY MENU

\$17.99 pp

VENUCCI SALAD: Mixed Greens, Roma Tomatoes, Black Olives, Red
Onion, Parmesan w/ White Balsamic Dressing
Chicken Piccata
Penne with Vodka Action Station
Homemade Buttermilk Rolls

\$2.00 PP ADD:

TRAY PASSED HORS D'OEUVRES
Crabmeat or Sausage Stuffed Mushrooms
Bruschetta

\$3.00 pp ADD:

Shrimp Pescatori with Tri-Colored Rotini

DESSERT: (Optional)

SUGGESTED: Cannoli OR Tiramisu
See Dessert list for selection & pricing

TULLAWHITE

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

LOW COUNTRY BOIL MENU

\$21.99 PP

MIXED GREEN SALAD: with Spiced Pecans, Feta Cheese, Mandarin Oranges w/ Strawberry Vinaigrette

Shrimp

Andouille Sausage

Whole Crawfish

Red Potatoes

Corn

Jalapeno Cornbread Muffins

\$3.00 PP ADD:

TRAY PASSED HORS D'OEUVRES:

Blackened Chicken and Andouille Skewers

Fried Green Tomato Bruschetta

(with green onion, applewood smoked bacon and a New Orleans Ranch)

\$8.00 PP ADD:

Snow Crab Legs

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

SOUL FOOD MENU

\$14.99 PP

Choice of one meat
Choice of two sides
Roll

\$17.99 PP

Choice of two meats
Choice of two sides
Roll

\$19.99 PP

Choice of two meats
Choice of three sides
Roll

MEAT CHOICES: Fried Chicken, Poppy Seed Chicken, BBQ Grilled Chicken, Meat Loaf, Hamburger Steak & Gravy, Blackened Chicken, Cube Steak, Pineapple & Brown Sugar Baked Ham, Pineapple Ginger Grilled Chicken, Grilled Chicken Leg Quarters

SIDES CHOICES: Homemade Mashed Potatoes, Corn on the Cob, Cream Style Corn, Mixed Green Salad, Rice, Fried Okra, English Peas, Green Beans, Kernel Corn, Cornbread Dressing

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

SOUTHERN MENU

\$17.99 PP

Mixed Green Salad with Assorted Dressings

Fried Chicken 8th's

Cube Steak with Gravy

Mashed Potatoes

Green Beans

Macaroni and Cheese

Cornbread Muffins

\$4.00 PP ADD:

TRAY PASSED HORS D'OEUVRES:

Fried Green Tomato Napoleon Action Station

~with horseradish chili sour cream

Catfish Tidbits

~with Tabasco Lemon Tartar Sauce

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

SOUTHERN BBQ MENU

\$22.99 PP

TRAY PASSED HORS D'OEUVRES:

Southern Roasted Corn Crab Cakes
Fried Green Tomato Station

ENTRÉE:

BBQ Baby Back Ribs
Chicken Leg Quarters
Shrimp-n-Grits
Corn on the cob
Loaded Potato Salad
Brown Sugar Baked Beans
Homemade Buttermilk Rolls

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

TASTE OF NEW ORLEANS MENU

\$19.99 PP

Mixed Green Salad: Diced Tomatoes, apple bacon, cheddar
Cheese, croutons w/Peppercorn Ranch Dressing
Blackened Chicken Tenders with Cajun Butter
Cajun Meatloaf with Wild Mushroom Gravy
Cheddar Cheese Mashed Potatoes
Fried Okra
Collard Greens
Cornbread Muffins

\$3.00 PP ADD:

TRAY PASSED HORS D'OEUVRE
Crawfish Cakes with Lemon Tabasco Mayo
Spicy Andouille Sausage Skewers

\$3.00 PP ADD:

Shrimp Etouffee with White Rice

DESSERT: (Optional)

See Dessert list for selection & pricing

TULLAWHITE

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

TOUR OF ITALY MENU

(choice of two Entrees)

\$21.99 PP

~comes with Venucci Salad, Garlic Bread & Chef's Choice Dessert

ENTRÉE SELECTIONS:

Lasagna

Cheese Manicotti ~marinara, alfredo or tomato cream sauce

Sausage Stuffed Shells ~marinara, alfredo or tomato cream sauce

Chicken Tortellini Carbonara

Chicken Fra Diavolo

Chicken Marsala

Chicken Alfredo

Chicken Marsala

Blackened Chicken Alfredo

Spaghetti

Chicken Parmesan

Eggplant Parmesan

DESSERT OPTIONS: (Choice of Two)

Chocolate Fudge Brownies

Strawberry Shortcake

Tiramisu



WESTERN MENU

\$24.99 PP

Action Station~ Blackened Shrimp & Andouille Sausage over Penne
Pasta

"Prairie Dogs" Chicken tenders stuffed with mozzarella cheese,
jalapeno peppers, apple wood bacon served with peppercorn ranch.

Bite-Sized Flat Iron Ribeye and Country Sausage w/creole mustard
dipping sauce

Barbeque Sundaes~ Layered, smoked BBQ, slaw and topped with
fried onions

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

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

TULLAWHITE

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

HEAVY HORS D'OEUVRES

\$20.99 PP (choose 6)

Southern Roasted Crab Cakes w/Shallot Caper Tartar
Blackened Chicken and Andouille Sausage Skewers

Sausage Stuffed Mushrooms

Spinach and Cheese Stuffed Shells w/Tomato Cream Sauce

Bite Size Chicken Salad Croissant Sandwiches

BBQ Meatballs

Shrimp Cocktail

Bite Size Smoked Chicken Tacos

Cajun Shrimp Salad in Phyllo Cups

Roasted Shallot & Filet Skewers

Spicy Thai Meatballs

Bite Size Fish Tacos w/Lemon Tabasco Tartar Sauce

Prosciutto Wrapped Shrimp Stuffed with Mozzarella

Blackened Chicken Caesar Salad Bites on Melba Toast

Southwestern Shrimp Salad in Phyllo Cups

Basil Leaf Rolls Stuffed with Roast beef, Lettuce, Tomato with a
Horseradish Mayo

Fried Green Tomato BLT Bruschetta

Open Faced Jalapeno Pimento Cheese Sandwich on Grilled Sourdough

Blackened Chicken Salad in Phyllo Cups

Skewered Chicken & Waffles with Berry BBQ Sauce



ACTION STATIONS

Macaroni and Cheese Bar-with a white and yellow macaroni: jalapenos, applewood smoked bacon, fried pepperoni, tomatoes and chives

Southern Buttermilk Biscuit Bar-Assorted jams, jellies and in-house made butters. (we can also add sawmill gravy, sausage, applewood smoked bacon and cheeses)

Baked Potato Bar-Baked potatoes with applewood smoked bacon, chives, sour cream, shredded cheeses

Southern Grits Bar-Cheddar cheese, mozzarella, stewed tomatoes, Diced bacon, green onions, jalapenos, brown sugar

Pasta Action Stations-

Penne with Vodka Sauce

Pescatori (shrimp or Chicken)

Shrimp Fra Diavolo

Blackened Shrimp and Andouille

Carving Stations/Open faced Sandwich Stations (50-person minimum) Ribeye, Pork Tenderloin, Filet Mignon & Lamb Chops

Appetizer Action Station-Fried Green Tomatoes, Crab Cakes with Shallot Caper Tartar sauce

TULLAWHITE

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

GRILLED ON SITE

BBQ RIBS & BBQ LEG QUARTERS

(Requires Chef Attendees & Servers)

\$13.99 PP

INCLUDES:

1 Leg Quarter

2 Rib Bones

Warm Potato Salad

Baked Beans

Roll

Tea

Dessert: White Chocolate Banana Pudding



GRILLED ON SITE

STEAK

(Requires Chef Attendees & Servers)

\$18.99 PP

INCLUDES:

10oz Hand cut Choice Ribeye

Mixed Green Salad: Diced Tomato, Red Onion, Apple Bacon,
Croutons & Peppercorn Ranch Dressing

Mashed Potatoes

Green Beans

Rolls

Dessert: ADD \$2.00 PP

Chocolate Fudge Brownie Drizzled in White Chocolate

TULLAWHITE

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

KIDS BUFFET MENU

\$9.99 PP

INCLUDES:

Chicken Fingers w/ Homemade Honey Mustard

Macaroni & Cheese

Pizzas (with various toppings)

ADD: \$2.00 PP

Fruit Cups



MEATLESS MEALS

\$15.99 PP

Grilled Vegetable Napoleons

Fried Green Tomato Napoleon

Fettuccini Alfredo

Penne w/Vodka Sauce (no ham)

Vegetable Fra Diavolo

Eggplant Parmesan with Homemade Marinara

Eggplant Rollatini ~artichoke hearts, mozzarella & tomato cream sauce

Cheese Manicotti

Three Cheese Stuffed Shells

Vegetable Stir Fry

Spinach & Garlic Ravioli

Pasta with Spinach & vegetables tossed in olive oil topped

w/parmesan cheese

Ratatouille

TULLAWHITE

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

SWEET ENDINGS

Dessert Choices
\$3.50 PP

White Chocolate Strawberry Shortcake

Blueberry Shortcake

Banana Carmelo

Oreo Pudding

Tiramisu

Gourmet Fudge Brownie drizzled w/White Chocolate

Chocolate Chip Cookies

Chocolate Mousse

Blueberry Trifle

Strawberry Cake

Red Velvet Cake

Chocolate Cake

Banana Pudding

Apple, Blueberry, Blackberry or Peach Cobbler

Bourbon Pecan Pie

Key Lime Pie or Cake

White Chocolate Bread Pudding

ADD \$1.00 PP:

Cannoli

CHEESECAKES~NY, Oreo, Twix, Kit-Kat, Reese's, Heath Bar,
Snickers, Butterfinger, Almond Joy, White Chocolate Caramel,
Salted Caramel, Turtle, Key Lime

~ALL DESSERTS ARE MADE IN HOUSE BY OUR PASTRY CHEF~