



*The Bulloch House Restaurant is here to help with planning your event.  
Let us provide a true Southern cuisine.  
We have delivery, pick-up, and on & offsite catering available.*

## *Catering Menu*

Menu includes choice of two main dishes, three sides, rolls, salad,  
choice of one dessert, sodas, lemonade, or sweet and/or unsweetened tea

### *Main Dishes*

*Our Signature Fried Chicken*  
*Marinated Baked Chicken with supreme sauce*  
*Rosemary seared Roast Beef with gravy*  
*Baked Tilapia with tasso cream sauce*  
*Southern Style Meatloaf with smoked tomato sauce*  
*Grilled Hamburger Steak with tomato gravy sauce*  
*Honey-Glazed Baked Ham with pineapple-cherry glaze sauce*  
*Pulled BBQ Braised Pork Shoulder or Chicken*

### *Sides*

*Green Beans, Butter Peas, Creamed Corn, Shoepeg Corn, Blackeyed Peas, Macaroni & Cheese,  
Broccoli Casserole, Squash Casserole, Carrot Soufflé, Sweet Potato Soufflé, Rice,  
Bulloch House Potatoes, Collard Greens, Mixed Green Salad with choice of dressings  
Yeast Rolls (Biscuits and Cornbread available on request)*

*Also available upon request:*

*Southern Style Potato Salad, Tri-Color Rotini Pasta Salad,  
Traditional Cole Slaw, Grilled Vegetable Salad with Vidalia onion peppercorn dressing*

### *Desserts*

*Banana Pudding served chilled, Warm Southern Style Peach Cobbler,  
Bread Pudding with vanilla sauce,  
Chocolate Cake, Caramel Cake or Red Velvet Cake*

*Sodas, Sweet and/or Unsweetened Tea, Lemonade*

<b><i>Pick-Up</i></b>	<b><i>\$17.95 per person plus tax</i></b>
<b><i>Delivery</i></b>	<b><i>\$19.95 per person plus tax</i></b>
<b><i>Catering</i></b>	<b><i>\$23.95 per person plus tax and 18% service charge</i></b>

***Additional Main Dish add \$4.00 per person  
Additional Dessert add \$2.00 per person***

***Also available for additional price (per 20 serving):***

### ***Salads***

#### ***The Bulloch House Salad:***

***Iceberg & baby lettuce with toasted pecans, dried cherries & feta cheese, Vidalia peppercorn dressing on the side  
\$2.50 per person***

***Tomato Buffalo – Mozzarella with fresh basil and balsamic reduction. \$3.00 per person***

***Fresh Fruit Salad \$2.00 per person***

### ***Main Dishes***

<b><i>Carved Roasted Beef Tenderloin with Horseradish Cream &amp; Dijon Mustard</i></b>	<b><i>\$210 (20 servings)</i></b>
<b><i>Roasted Turkey Breast with Cranberry-Orange Relish &amp; Honey Mustard</i></b>	<b><i>\$115 (20 servings)</i></b>
<b><i>Braised Corn Beef Brisket in whole grain mustard sauce</i></b>	<b><i>\$95 (20 servings)</i></b>
<b><i>BBQ Glazed Atlantic Salmon</i></b>	<b><i>\$105(20 servings)</i></b>
<b><i>Roasted Pork Loin with Mango Chutney</i></b>	<b><i>\$65 (20 servings)</i></b>
<b><i>Assorted Cheese and Fruit Display</i></b>	<b><i>\$125 (20 servings)</i></b>
<b><i>Decorated Shrimp Display with Cocktail Sauce</i></b>	<b><i>\$150 (125 pieces)</i></b>

**For on-premises private functions, we can accommodate evening events Sunday through Thursday.**

**No opening fee is required if minimum spending is \$1,000.00**

**Beer and Wine: per consumption**  
*(available on-premises only)*

**Minimum Pickup is 20 persons.**  
**Minimum Delivery Order is 20 persons.**  
**Minimum Catering is 40 persons.**

**Off-property catering prices do not include plates, glassware, linens, silverware, or table decorations.**

**If you need linens, we can recommend a linen company.**

*Remember, this menu is our recommendation.*  
*If you wish to have different menu items,*  
*we are happy to accommodate your needs.*

**Please contact us for more information at**  
**(706) 655-9068**  
**e-mail [thebullochhouse@windstream.net](mailto:thebullochhouse@windstream.net)**

**[www.BullochHouse.com](http://www.BullochHouse.com)**  
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