



(813) 960-7092 / [cateringbyrobert@aol.com](mailto:cateringbyrobert@aol.com) [www.cateringbyroberttampa.com](http://www.cateringbyroberttampa.com)

## **SOUTHERN COMFORT**

When it comes to comfort food, the South offers the most variety in preparation. Fried, grilled, steamed, baked, and flamed . . . it's all here. Grains are in abundance along with leafy vegetables and legumes . . . many year round because of milder temperatures. The emphasis on regional food sourcing goes hand-in-hand with a current emphasis on the vintage styling of most celebrations. From casual to fancy and formal, there's nothing like Southern cooking.

### **SERVING STYLES:**

COCKTAIL/SMALL PLATE . BUFFET . SIT DOWN . CUSTOM STATIONS . HAND-PASSED . FAMILY STYLE  
We can custom design a menu that's comfortable for your tastes, theme and location.

### **Starters**

**Tea Sandwiches: watercress, cucumber, curried chicken salad, and smoky ham salad**

**Mac 'n Cheese Pops**

**Deep Fried Pickles**

**Country Antipasto Presentation with Hoop cheese, country sausage, pickles, brushetta dipping sauce, celery, carrots, heirloom tomatoes, and mini corn**

**Biscuits with Country Cured Ham**

**Mini Meatloaf Sliders**

**Catfish Tacos**

**Southern Deviled Eggs**

**Black Eyed Pea Hummus with flatbreads and chips**

**Crispy Cheese Straws with tomato and bacon jam**

**Mississippi Sin, hollowed out sourdough bread filled w/ tangy cream cheese and scallions with "dippers."**

**Mini Waffles with Fried Chicken**

**Turtle Soup**

**Corn Chowder**

**New Brunswick Stew**

**Anson Mills Grit Cake with garlic aioli**

**Bartlett Pear with crumbled bleu cheese on French Baguette**

**Savannah Tomato Rounds**

**Figs Stuffed with Goat Cheese**

**Salads & Sides**

Fruit Chantilly  
Southern Style Potato Salad  
Pecan Cous Cous Salad  
Balsamic Cole Slaw  
Black Eye Peas  
Parsnip and Cauliflower Mash  
Sweet Corn Succatash  
Collard Greens with Bacon  
Smokey Mountain Baked Beans  
Red Jacket Potatoes with bacon, cheese, scallions & sr. cream  
Whipped Potatoes  
Sweet Potatoes with brown sugar  
Mac N' Cheese with peas, grilled chicken, petite franks, and roasted red pepper  
Corn Pone  
Fried Green Tomatoes  
Hash Brown Casserole  
Southern Style Pasta Primavera  
Maple Cornbread with butter  
Mixed Organic greens with Peach Vinaigrette, Honey Roasted Peanuts

**Main Entrees & Stations**

Barbecue Beef Brisket  
Buttermilk Fried Chicken (quarters or breast strips)  
Carved Honey Ham with biscuits,  
Chicken and Dumplings,  
Chicken Jack Daniels with Asparagus  
Braised Short Ribs  
Driving Miss Daisy Salmon Croquettes  
Memphis-style Ribs  
Baked Pork Chops  
Pepper Steak  
Beef Kabobs with Bourbon BBQ Sauce

**~FEATURES~**

**Southern Fish Fry!** Features on-site fried, crispy white fish, chicken peg legs with crunchy hush puppies

**Pig Roast!** Traditional slow roasted pig with additional pork butts and all the trimmings

**Oyster Roast!** with Pulled Pork, Sausage and Fried Chicken Drummettes, slaw and other sides

**Beverages & Desserts**

Sweet Tea with lemon wheels  
Raspberry Iced Tea or Lemonade  
Southern Comfort Cocktail  
Apple Jacks  
Chattanooga Moon Pie  
Peanut Butter Pie  
Pecan Diamonds

SEE MORE OPTIONS: Carolinas' A Cookin'