



General Catering Menu

Breakfast

- Eggs & omelet's cooked to order*
- Scrambled eggs
- Sausage (turkey, hot beef, spicy sage, or pork patty)
- Bacon (turkey or pork)
- Country ham
- Fried fish (whiting or catfish)
- Home fries
- Grits
- Fried apples
- Waffles*
- French toast casserole
- Breakfast breads: biscuits, muffins, croissants, pastries, etc.

Lunch & Dinner Entrees

- Smoked spare ribs- St. Louis Cut
- Smoked spare ribs- traditional Cut
- Smoked baby back spare ribs
- Smoked beef ribs
- Smoked beef brisket
- Roast beef
- Smoked turkey
- Roast turkey
- Fried turkey
- Smoked chicken
- Baked chicken
- Fried chicken
- Smothered chicken
- Baked, stuffed boneless chicken breast
- Chicken wingettes (smoked, hot wings, honey mustard, etc.)
- Roast pork loin
- Smoked pork loin
- Smothered pork chops
- Bourbon steak tips
- Turkey tips
- Smoked salmon
- Baked fish
- Fried fish (haddock, whiting, catfish, croaker)

Sandwiches/Wraps

Any combination of: Turkey, ham, roast beef, tuna salad, smoked chicken salad, veggie, cheese, w/lettuce, tomato, onions, pickles; on bread, rolls or wraps.

***Requires on-site cook**

Poppa B's Catering Menu – Page Two

Salads

- Chef salad
- Smoked chicken breast salad
- Garden salad
- Salmon croquette salad

Sides

- | | | |
|--------------------------|-------------------------------------|---------------------|
| • Candied yams | • Red beans (and rice) | • Gravy |
| • Macaroni & cheese | • Okra, corn and tomatoes succotash | • Garden salad |
| • Rice (white) | • Corn | • Potato salad |
| • Rice pilaf | • Corn-on-the-cob | • Cole slaw |
| • Mashed potatoes | • Poppa B's greens | • Corn bread |
| • Garlic mashed potatoes | • Cabbage | • Homemade biscuits |
| • Scalloped potatoes | • Green beans | |
| • Black-eyed peas | | |

Pricing

Breakfast from \$3.75 per person

Lunch and dinner from \$8.75 per person

Desserts \$3 per serving

Coffee & Tea \$1.25 per person

All other beverages \$1.50 unit

On-site cook \$24 per hour

Service \$15 per hour/per person

Unless specified, prices include delivery and set-up, napkins and disposable plates, cups, and flatware.

Chef's Notes:

1. Poppa B's smoked products are marinated in special seasonings then smoked using any of the following woods: hickory, apple, cherry, and alder.
2. Poppa B's chefs are capable of preparing a wide variety of American and Caribbean dishes which are not listed above.

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