

# The Sweet Potato Pie Factory Event Planners & Caterers

## Sample Menus

We believe that “off the rack” menu preparation is not worthy of the clients we serve. Therefore every client is offered a complimentary 1 hour free consultation to determine the nature of the event, their target audience, and finally the desired goal and outcome of their event. It is after all of these items are fully understood by our staff that we collaborate with our clients to provide them a menu that will exceed their above referenced expectations.

However, over the many years of serving our clients, we have created a representation of some of our client’s favorites to give you some idea of our menu creations. Our true value is really achieved after we have met with you to fully understand your personal needs and objectives. It is then that we can consult with you to provide a menu and event preparation that will exceed your expectations... not just one time... but every time!

# Low Country

Sweet Potato Pie Factory Style

Texas Caviar

Chilled Black Eye Pea Salsa w/chips

Cajun Fried Turkey

(will have you licking your fingers, and sucking the bones)

Shrimp & Grits

Garnished with 3 types of cheese

Loaded Corn Bread

Mixed Collard, Mustard and Kale Greens

Assorted Sweet Potato Tarts

Banana Trifle

(w/pralines and a hint of rum)

Refreshments

# Southern Comfort

Mixed Greens

w/fruit, gorgonzola cheese, and walnuts  
Served with Vidalia or Raspberry dressing

Stuffed Pork Tenderloin

(w/ cornbread dressing, apples, and nuts)  
Served with homemade chutney

Pipin- Hot Fried Chicken

Sweet Potato Soufflé

Macaroni & Cheese

Blend of assorted cheeses in shells

String Beans

w/assorted sweet peppers

Sweet Potato Cheesecake

Red Velvet Cake

Or Peach Cobbler

## Brunch Anyone?

Stuffed 2" French toast

Stuffing's include:

Fresh Strawberries & Crème

Fresh apricots & Crème

Fresh Blueberries & Crème

Prosciutto & Melon

Grilled Shrimp and Scallop w/ Penne Pasta

Fresh Fruit Salad

Chicken Salad

House Specialty

Chilled Asparagus

Mimosas

Assorted Fruit Juices

Key Lime Tarts

Lemon Crème Tarts

Strawberry Shortcake

For More Information email us at: [info@sppiefactory.com](mailto:info@sppiefactory.com), or call us @

704.837.2121.

# A Taste of Italy

Mixed Greens w/sauté pears

Assorted Stromboli

Basil Bowtie Pasta  
Garnished with shitake mushrooms

Stuffed Spinach and Blended cheese Ravioli  
Served with Baby Portobello Mushrooms

Grilled Chicken and Andouille Sausage Alfredo Pasta  
(House Specialty)

Stuffed Chicken Breast Florentine  
Served on a Bed of Rice

Mixed Grilled Vegetables w/roast Peppers

Crème Brulee

Miniature French Vanilla Bundt Cake w/ fresh berries & crème

## Simply Elegant

Miniature Crab Cakes served on toast points  
Accompanied by remoulade dressing

Assorted Stuffed Mushrooms

Rock Game Hen garnished with Orange Glais  
With Wild Rice, Cranberries and Apricots  
(House Specialty)

Herb Crusted Salmon with crab and Shrimp  
With a lemon butter sauce on a bed of fresh spinach  
(House Specialty)

Roast Baby Lamb Chops  
w/Red wine & rosemary reduction

Garlic Creamed Potatoes

Grilled Roast Peppers and mixed vegetables

Finishing Touches

Banana Trifle with a Touch of Rum and Pralines  
Bread Pudding w/chocolate bourbon sauce

