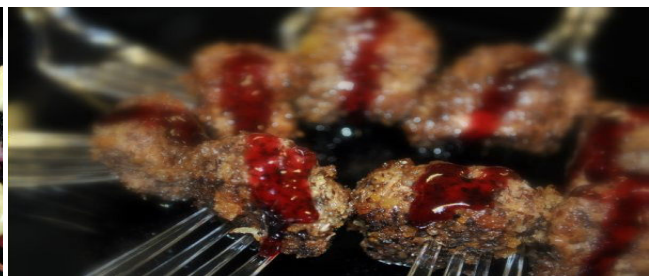
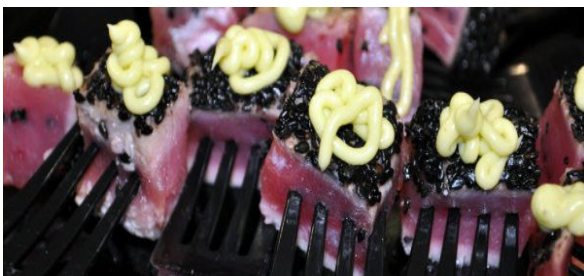


119

CHOPS

S T A T E S B O R O , G E O R G I A



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www.119chops.com

events@119chops.com



Who We Are

119 Chops is a unique, full-service restaurant and catering company in Statesboro, GA. We offer catering both at our location (in our private dining room) or yours. Our event planning staff can assist you in not only catering, but facility rentals, decorating, floral arrangements, linen rentals, equipment needs, lighting, sound, and any other aspects needed to plan your perfect event! We have relationships with the best vendors in Central Georgia, all of which will work to make sure your event is the best it can be.

Fabulous Food & Presentation

Rest assured, our food tastes as good as it looks! From preparation to presentation, we take pride in providing unique hors d'oeuvres, buffets, and complete formal sit-down meals that are not only delicious to the mouth, but also to the eye. Because we are an established veteran in the business, our resources and capabilities are endless. If we are simply providing food for an office event, or producing a wedding or fundraiser for 500 guests, you can count on amazing food!

Why Us?

From an informal cocktail party for 20 to a formal event for 500, our goal is to make sure your event is stress free. We worry and work hard so you won't have to. We will also work within your budget, whatever the size. Since our inception, we have devoted ourselves to bringing innovative, out-of-the-box catering concepts for every type of budget and every type of event. We specialize in off-site catering for private parties, corporate events, and weddings. We provide catering services and beverage services, as well as event staffing, entertainment, valet services and just about any other event related services one might need to make an event complete.

How to Use This Package

Enclosed are some examples of what we do, and some of the items that our clients have found as their favorites over the years. You can mix & match, or use one of the suggested buffet packages. Most importantly, we are open to special requests! If you want something that you don't see, don't hesitate to ask! Most likely we can find a way to do it for you!



Hot & Cold Appetizers

(Minimum order of 50 pieces per item)

Item	Price (Each)
Bacon Wrapped Scallops	\$1
Chicken Satay w/ Peanut Sauce	\$.80
Spanakopita – Crispy Phyllo Dough stuffed w/ Spinach & Cheese	\$.75
Quesadilla (Three Cheese)	\$.50 / piece
Quesadilla (Chicken, Beef or Shrimp)	\$.80 / piece
Marinated Beef Kabobs	\$1
Beer Battered Chicken Fingers	\$.80
Assorted Mini Pizzas	\$1 / piece
Meatballs in House Marinara	\$.80
Siracha Glazed Chicken Wings	\$1
Asiago Stuffed New Potatoes	\$1
Mini Crab Cakes (1 oz) w/ Garlic Aioli	\$2.00
Bloody Mary Shrimp Cocktail	\$1
Smoked Salmon & Cream Cheese on Cucumber	\$1
St. Louis Cut Ribs w/ Blackberry BBQ	\$1.25
Sesame Seared Ahi Tuna Bites w/ Wasabi Aioli	\$1.25
Pecan Crusted Chicken Bites w/ Raspberry Glaze	\$.85
Toasted Flatbreads w/ Cream Cheese & Brasswell's Red Pepper	\$.85
Roasted Red Pepper Bruschetta w/ Balsamic Reduction	\$.75
Mini Bacon –Cheddar Stuffed Sliders w/ Roumelade	\$1.35
Smoked Salmon, Lemon, Caper & Dill Tartar on Flatbread	\$1.40
Mini Crab Cake Sandwiches w/ Roumelade	\$1.65
Caprese Skewers – Cherry Tomatoes, Mozzarella, Basil,	\$.90
Pork Potstickers w/ Teriyaki Glaze	\$.90
Summer Tomato Gazpacho "Shots"	\$.75



Suggested Buffet Packages

Old South Buffet - \$16.00 / person

- Choice of Classic Caesar Salad or House Salad w/ Vinaigrette
- Slow Roasted Herb Crusted Chicken
- Garlic Mashed Potatoes
- Sugar Snap Peas
- Seasonal Fruit Cobbler
- Parkerhouse Rolls w/ Honey Butter

Chops Dinner Buffet - \$21.00 / person

- Classic Caesar Salad w/ Parmesan Crisp
- French Cut Pork Chops w/ Jim Beam Glaze
- Atlantic Salmon Filets w/ Honey Chili Glaze
- Garlic Mashed Potatoes
- Seasoned Wild Rice Pilaf
- Sautéed Sugar Snap Peas
- Oven Roasted Vegetables
- Chocolate Mousse, Strawberry Trifle or Seasonal Fruit Cobbler
- Parkerhouse Rolls w/ Honey Butter



Wedding Reception Package

\$36.00 / person

- Two Cold Passed Appetizers
- Two Hot Appetizers
- Choice of Dip
- Choice of any Two Salads
- Slow Roasted Prime Rib Station w/ Au Jus & Horseradish Cream
- Pecan Crusted Chicken w/ Raspberry Sauce
- Garlic Mashed Potatoes
- Roasted Tomato Grits
- Sautéed Sugar Snap Peas
- Summer Squash Casserole
- Assorted Cheesecake Lollipops
- Wedding Cake & Groom's Cake Service
- Parkerhouse rolls w/ Honey Butter



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Dinner Buffet Menu Selections

Choose Between 2 entrees, 2 sides, salad & dessert

Category A

\$19.00 per person

Baked Herb Chicken
Southern Fried Chicken
Sliced Ham
Roasted Pork Loin w/ Bourbon Cola Sauce
Old Fashioned Meat Loaf
Sliced Roast Beef w / Au Jus
Roasted Turkey Breast
Vegetarian Lasagna
Lasagna w/ meat sauce
Blackberry BBQ Chicken
Baked Ziti w/ Meat Sauce
Fish Tacos w/ Avocado Cream

Category B

\$22 per person

Pecan Crusted Chicken w/ Raspberry Sauce
French Cut Pork Chops w/ Jim Beam Glaze
Seared Ahi Tuna w/ Teriyaki Glaze & Japanese Cucumber Salad
Blackened Chicken Ravioli
Shrimp & Grits w/ Bacon Sherry Cream Sauce
Shrimp & Andouille Pasta in Basil Parmesan Cream
Atlantic Salmon Filets
Blackberry BBQ Ribs

Category C

\$25 per person

Slow Roasted Prime Rib w/ Au Jus & Horseradish Cream
Flat Iron Steaks – Served Medium, with Blackened Blue Cheese Cream
Marinated Bistro Steaks – Served Medium w/ Teriyaki Glaze



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Salads

	<u>Per Person</u>
Mixed Greens w/ Dried Cranberries, Toasted Pecans & Pear Vinaigrette	3
Baby Spinach Salad w/ Crispy Bacon, Toasted Almonds & Balsamic Vinaigrette	3
Spicy Japanese Cucumber Salad	1.5
Classic Caesar Salad w/ Parmesan Crisp	1
Traditional House Salad w/ Choice of Dressings	1
Classic Caprese – Roma Tomatoes topped w/ Mozzarella, Olive Oil, Balsamic Reduction	3

Sides

Garlic Mashed Potatoes	Sweet Potato Soufflé	Roasted Tomato Grits
Summer Squash Casserole	Vegetable Casserole	Sautéed Sugar Snap Peas
Sautéed Green Beans	Herb Rice Pilaf	Rosemary Roasted Red Potatoes
Macaroni & Cheese	Baked Potatoes	Twice Baked Potatoes (\$1.00)
Pasta Salad	Cole Slaw	Potato Salad
Seasonal Fresh Vegetables	Red Beans & Rice	Roasted Vegetables



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Desserts

	<u>Per Person</u>
Banana Nut Bread Cobbler	4
Blueberry Cobbler	4
Peach Cobbler	4
Pear Cobbler	4
Banana Fosters Cheesecake	6
Assorted Cookies & Brownies	2
Blueberry Cake w/ Cream Cheese Icing	5
Double Chocolate Praline Cake	5
Heavenly Candy Bar Cake	5
Strawberry Trifle	4
NY Style Cheesecake	6
Death by Chocolate Cheesecake	6
Strawberry Napoleon (Sliced Strawberries & Vanilla Cream on Puff Pastry)	6



Plated Entrees

(pricing for off-site locations,
events in our restaurant will be \$2.00 less per plate)

Atlantic Salmon w/ Honey Chili Glaze	21
Pecan Crusted Chicken w/ Raspberry Sauce	18
Slow Roasted Herb Chicken, White & Dark Cuts	18
Roasted Pork Loin w/ Brown Sugar & Bourbon Glaze	20
Mixed Grill (Chicken, Steak, Shrimp)	22
Bacon Wrapped Filet Mignon Served Medium	21
French Cut Pork Chop w/ Jim Beam Glaze	21
Flat Iron Steak w/ Blackened Blue Cheese Sauce	20
Marinated Bistro Steak w/ Pineapple / Teriyaki	20
Seared Ahi Tuna w/ Teriyaki	22
Slow Roasted Prime Rib w/ Au Jus	21
Baked Ziti w/ Meat sauce	17
Blackened Chicken Ravioli	18
10 oz NY Strip Served Medium	23
Bacon Wrapped Filet Oscar Served Medium	26
14 oz Ribeye Grilled Medium	26
32 oz King Cut Ribeye Grilled Medium	37
Blue Cheese Stuffed Burgers	16
Sliced Steak Sandwiches w/ Fired Onions, Swiss Cheese, Balsamic Tossed Lettuce	16
Shrimp & Grits (Roasted Tomato Grits, Bacon Sherry Cream)	21
Fresh Fish Tacos w/ Avocado Cream & Pineapple Salsa	19
Shrimp & Andouille Pasta in Basil Parmesan Cream Sauce	19



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Displays & Stations

(Priced Per person, 50 person minimum)

Fresh Vegetable Tray	\$1.00
Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Mushrooms, Bell Peppers & Ranch Dip	
Fresh Fruit Display	\$3.00
Grapes, Pineapples, Strawberries, Cantaloupe & Honeydew	
Fresh Fruit Salad	\$3.00
Honeydew, Cantaloupe, Orange, Pineapple & Grapes	
Smoked Salmon Tray	\$4.00
Capers, Diced Onions, Cream Cheese, Mini Bagels	
Chocolate Fondue Fountain	\$4.00
Strawberries, Marshmallows, Pretzels, Pound Cake, Angel Food Cake	
Various Ice Sculptures	\$100 ea.



Displays & Stations

(Priced Per person, 50 person minimum)

Chip & Dip Station	\$2.00
Chips – Potato, Tortilla, Sweet Potato, or Pita	
Dips – Spinach & Artichoke, Cilantro Lime Hummus, Fresh Guacamole, Mango & Pineapple Salsa Cheesy Lobster Dip (add \$1 per person)	
Tossed Caesar Salad Station	\$1.00
Chopped Romaine, Homemade Croutons, Grated Parmesan, Hand Tossed by Attendant (\$50.00 attendant fee)	
Mashed Potato Martini Bar	\$4.50
Yukon Gold Mashed Potatoes, Applewood Smoked Bacon, Shredded Cheddar Shredded Parmesan, Sour Cream, Chopped Andouille Sausage, Jim Beam Glaze, Chopped Chives, Sautéed Onions, Assorted Vegetables	

The Fine Print

- A 50% deposit will be required at the time of booking
- A 20% Service charge will be added to final bill
- A 7% sales tax will be added to final bill