



*The Lady & Sons*

Catering & Banquets





**BEST DISHES!**  
From my kitchen... to yours!

Our catering and banquet business at the Lady & Sons holds a special place in my heart. This is where my roots started and continue to bring people together through the love of food. To my loyal friends of Savannah, who have stuck with me through the good and the bad, I want to say “thank you.” Our business has taken off in ways I couldn’t have imagined. But know that we’ve never outgrown Savannah and we never will! To our new friends, our goal each and everyday is to serve delicious southern fare with a great big smile.

Each day, before most of us have had our first cup of coffee, my beloved restaurant family starts cooking up great food from the freshest ingredients, continuing a tradition that started in my Grandmother Paul’s kitchen those many years ago. We’re still serving the same great food, but now we can do so much more with our beautiful private banquet room. Through the years we’ve even learned how to take our cookin’ on the road to serve a crowd, too.

So invite generations of home-cookin’ tradition to your next special event, at our place or yours or somewhere in between. We’d be proud to have our food at your party!

Phone 912.233.2600 ex.206 email catering@ladyandsons.com

*Catering*

Available for pick-up & delivery

You can treat your guests to the same good food they’d find at The Lady and Sons buffet. Here are plenty of choices to build a menu suitable for any event, casual or formal.

**SOUTHERN BUFFET**

- meats* Our Famous Chicken, Fried or Baked  
Select a Second Entree Meat  
(Groups smaller than 30 will receive Chef’s Choice of the day.)  
Choices are: Pork Roast, Baked Chicken, Country Steak n Gravy, Lasagna, Meatloaf, BBQ Pork, Riblets, Fried Pork Chops or Swiss Steak (Lasagna and Meatloaf require at least 5 days advance notice).
- sides* Your choice of 4  
Tossed Salad  
Rice  
Creamed Potatoes  
Corn on the Cob  
Green Beans  
Black Eyed Peas  
Yams  
Creamed Corn  
Macaroni and Cheese  
Collard Greens  
Butter Beans
- bread* Fresh-From-the-Oven Cheesy Garlic Biscuits
- dessert* Your choice of Paula’s Goopy Butter Cake of the day, Banana Pudding, or Peach Cobbler
- beverage* Sweet or Unsweet Tea, 1 gallon per 10 people (additional gal. \$5.00)

**PRICING**

All orders must be placed by 2:00pm the day prior to your event and are subject to availability. Pickup prices start with a minimum order for 10; Delivery prices require a minimum of 20.

- Lunch* Pick-up **\$12.99 person plus tax** / Delivery **\$13.99 per person plus tax**
- Dinner* Pick-up **\$16.99 person plus tax** / Delivery **\$17.99 per person plus tax**

**Order Option “By The Pan” - A la Cart**

- meats* Small Pan serves 18 people: **\$38**  
Large Pan serves 40 people: **\$75**  
Fried or Baked Chicken is **\$1.79 per piece**
- sides & dessert* Small Pan serves 18 people: **\$25**  
Large Pan serves 40 people: **\$50**
- bread* Garlic Biscuits **75¢ each**

\* ORDERS INCLUDE disposable plates, cups, flatware and serving utensils. Servers, chafing dishes, & ice can be provided upon request for an additional fee.





## Displays

For both Catering & Banquet events

### International Cheeses

A Selection of Imported & Domestic Cheeses. Served with Assorted Wafer Crackers.

**\$125** for 25 people

**\$250** for 50 people

**\$375** for 75 people

### Seasonal Vegetables

Asparagus, Belgian Endive, Celery, Carrots, Broccoli, Grilled Peppers, Squash, Portobello Mushrooms, Roquefort Dip, & Shallot Caper Remoulade

**\$75** for 25 people

**\$150** for 50 people

**\$225** for 75 people

### Fresh Fruit

Strawberries, Cantaloupe, Honeydew, Pineapple, Kiwi, Grapes, and Fresh Berries with a Roasted Sesame Honey Yogurt Dipping Sauce

**\$125** for 25 people

**\$250** for 50 people

**\$375** for 75 people

### Baked Brie

A Wheel of Imported French Brie Topped with Granny Smith Apples, **\$175** per wheel

## Dips

(One quart will serve approximately 15 people)

### Fresh Guacamole

Served with Tortilla Chips **\$28** per quart

### Fresh Salsa

Served with Freshly Baked Assorted Tortilla Chips **\$25** per quart

### Shore is Good Seafood Dip

Packed full of Shrimp & Crab **\$45** per quart

### Hot Artichoke Dip

Served with Garlicky French Baguettes **\$38** per quart

### Spinach Dip

Served with Oven Herb Roasted Pita Bread **\$35** per quart

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email catering@ladyandsons.com

## Flors d'oeuvres

For both Catering & Banquet events

### HOT Three Dozen Minimum Per Item

Roasted Mushroom Caps With Boursin .....**\$30** per doz

Crab Cakes With Lemon Dill Sauce .....**\$42** per doz

Herbed Grilled Garlic Shrimp .....**\$45** per doz

Scallops Wrapped In Applewood Smoked Bacon .....**\$36** per doz

Buffalo Wings With Blue Cheese Dressing and Crispy Celery Sticks.....**\$30** per doz

Crab Stuffed Shrimp ..... **\$51** per doz

Fried Green Tomatoes ..... **\$21** per doz

Southern Fried Chicken Fingers with Dipping Sauce .....**\$27** per doz

### COLD Three Dozen Minimum Per Item

Endive Filled with Boursin Sprinkled with Cracked Pepper.....**\$27** per doz

Scottish Smoked Salmon Pinwheel .....**\$36** per doz

Strawberries with Alouette .....**\$30** per doz

Lump Crab Meat and Pineapple on Belgian Endives .....**\$36** per doz

Pimento Cheese, Egg Salad and Tomato Finger Sandwiches trio .....**\$24** per doz

The Lady's Southern Chicken Salad in Pastry Cups .....**\$27** per doz

## Carving / Action Stations

Available only for staffed events

Herb Roasted Beef Tenderloin

Horseradish Cream & Béarnaise Sauce & Freshly Baked Rolls

..... (Serves 30 People) **\$375** each

Balsamic Demi-Glace Roasted New York Strip Loin

Horseradish Cream & Served with Pumpernickel Rolls

..... (Serves 40 People) **\$395** each

Honey Glazed Virginia Ham

Red Onion Peach Chutney Served with Southern Cream Biscuits

..... (Serves 60 People) **\$275** each

Roasted Whole Turkey

Cranberry-Orange Marmalade and Sage Giblet Sauce

Served with Honey Wheat Rolls ..... (Serves 40 People) **\$275** each

Shrimp & Grits Action Station

The Lady's Shrimp & Grits cooked fresh onsite. Availability based upon site restrictions ..... (Minimum of 25 people required.) **\$9** per person

\*All action stations require an action chef at a fee of \$125 per chef.





Since the beginning

*Dora is still frying chicken in my kitchen, just like the day we started, and Jelly Roll holds the secret to our perfect biscuits and hoecakes. These ladies have the magic touch.*



It's worth the weight

*We're in the kitchen at sunrise to start simmering flavor into every bite.*



The Best Beginnings

*We still use the freshest ingredients to make our Best Dishes!*





## *The Lady & Sons Banquet Room*

*A new look, full of southern charm!*

Come on down to our place for your special event! At The Lady and Sons, we've just finished refurbishing our private banquet room, and we'd love to welcome you there for your next special event. We can set up for groups as small as 25 to as large as 100, and as host you pick whether your guests enjoy our famous buffet, a custom-plated dinner or an impressive spread of hors d'oeuvres.

Think of our banquet room as the ultimate "turn key" entertaining. We handle it all – famous food, a great setting in our wonderful repurposed building smack in the middle of Savannah's gorgeous Historic District, and a serving staff steeped in the art of Southern hospitality. For a nominal fee, we can even help you arrange for all those ruffles and flourishes, like chair covers or floral arrangements. This all-inclusive approach makes our banquet room particularly attractive if you are making long-distance arrangements for a Savannah event. Of course, locals who've known us for years enjoy this convenience, too.

We've handled it all – rehearsal dinners (even a few weddings!), corporate events, family reunions, holiday parties. We provide everything you need, with enough "wiggle room" for you to add your own personal touches if you like.

## PRICING

Our room rental fee is \$200. After that, the prices below are inclusive, covering the buffet, non-alcoholic refillable beverage, dessert, gratuity and tax. You can make your reservations up to 15 months in advance. Remember, popular dates – especially those around the holidays – fill up fast. We look forward to being part of your next party!

Southern Lunch Buffet **\$20.52**

Southern Lunch Buffet for Children 9 and under **\$11.54**

Southern Dinner Buffet **\$25.65**

Southern Dinner Buffet for Children 9 and under **\$14.10**

The Lady's Southern Sunday Buffet **\$23.09**

The Lady's Southern Sunday Buffet Children 9 and under **\$12.50**

Plated Meals **\$25.00 – \$75.00** a Plate

*Please give us a call for more information 912.233.2600 ex 215*

*For Banquets:*

*Phone 912.233.2600 ex 215 email [banquets@ladyandsons.com](mailto:banquets@ladyandsons.com)*



## Holiday MENU

November 1st thru December 31st, excluding Nov 26 & Dec 24

Happy holidays! We've taken a menu we were already proud of, and spruced it up even more for the holidays. Use the list below for pick-up & delivery beginning Nov 1st through Dec 31st. Due to high ordering volume on the day before Thanksgiving & Christmas Eve, we have created a separate menu and checklist listed on the right. If you are interested in orders on Nov 26th & Dec 24th, please use that form for ordering.

### SOUTHERN BUFFET Available for pick-up & delivery

- meats** Our Famous Chicken, Fried or Baked  
Freshly Baked Sliced Turkey or Ham  
(for lunch pick one, dinner includes both)
- sides** Corn Bread Dressing with Gravy  
Sweet Potato Soufflé  
Macaroni and Cheese  
Collard Greens
- bread** Fresh-From-the-Oven Cheesy Garlic Biscuits
- dessert** Your choice of Pumpkin Gooeys, Banana Pudding or Peach Cobbler
- beverage** Sweet or Unsweet, 1 gallon per 10 people (additional gal. \$5.00)

### PRICING

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Fried or Baked Chicken is \$1.79 per piece
- sides & dessert** Small Pan serves 18 people: \$25  
Large Pan serves 40 people: \$50
- bread** Garlic Biscuits 75¢ each

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## Holiday "Eve" Order Form for pick-up ONLY on Nov 26th or Dec 24th 2008

Here's the handy order form for ordering pick-up for Nov 26th or Dec 24th. Due to high order volume on these days our adjusted holiday selections are listed below. Just check off what you need to make your holiday meal complete. Pay particular attention to the pick-up time. Please call to confirm your orders and for pick-up instructions.

### Check One

- Thanksgiving Pick-ups Wed. November 26th, 2008 12pm-3pm  
 Christmas Pick-ups Wed. December 24th, 2008 12pm-3pm

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Alt. Phone: \_\_\_\_\_ Fax/Email: \_\_\_\_\_

Item	Price	Quantity	Amount
Pans serve approx 18			
Black-Eyed Peas	\$25	x	= \$
Butterbeans	\$25	x	= \$
Collards	\$25	x	= \$
Creamed Corn	\$25	x	= \$
Dressing	\$25	x	= \$
Green Beans	\$25	x	= \$
Mac-N-Cheese	\$25	x	= \$
Sweet Potato Soufflé	\$25	x	= \$
Squash Casserole	\$25	x	= \$
Yams	\$25	x	= \$
Oyster Dressing	\$35	x	= \$
Whole Turkey-16lbs. / 12-15ppl.	\$80	x	= \$
Sliced Turkey-11lb. / 3people	\$5 per lb.	x	Lbs. = \$
Sliced Ham-11lb. / 3people	\$5 per lb.	x	Lbs. = \$
Biscuits	\$9 per doz.	x	Doz. = \$
Gravy-1pint/8-10ppl.	\$5 per pint	x	Pints = \$
Pumpkin Gooeys	\$25	x	= \$
Banana Pudding	\$25	x	= \$
Pecan Pie	\$18	x	= \$
Key Lime Pie	\$18	x	= \$
Tea	\$5 per gallon	<input type="checkbox"/> Swt <input type="checkbox"/> Unsw	= \$

Subtotal: \_\_\_\_\_

7% Tax: \_\_\_\_\_ +

Total: \_\_\_\_\_ \$

Payment via: \_\_\_\_\_

CC#: \_\_\_\_\_ Exp.Date: \_\_\_\_\_

Cut along line



Phone 912.233.2600 ex 206 email catering@ladyandsons.com

# The Lady & Sons

102 West Congress Street Savannah, Georgia 31401

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