

The selections listed will give you an idea of the type of foods, etc. we prepare. We can do almost anything you wish and these give you some ideas and don't necessarily tell you we do these selections many different ways. Please let us know if you would like for us to prepare something not listed and we will be happy to discuss that with you. We can say this to you: "Whatever we prepare and cater for you will ALWAYS be plentiful, delicious and tastefully presented" ! **WE DO WHAT WE SAY ! DEPENDABLE ! ON TIME !**

### PORK

Hickory smoked pulled BBQ pork with sauce  
 St. Louis style pork ribs  
 Maple baked cured ham  
 Pork Loin- roasted or smoked  
 Bourbon/brown sugar pork tenderloin  
 Whole fresh smoked hams, shoulders, Boston butts  
 Cuban sandwiches w/ roasted pork & cured ham  
 Whole Pigs- "Pig Pik'n"- whole pig with an apple in its mouth and all the trimmings



Pulled pork with the sauce on the side  
 Ham steak with raisin sauce  
 Pork chops-smoked, grilled, fried  
 Grilled sausages - w/onions/peppers  
 Breakfast sausage-links, patties  
 Bacon



### BEEF

Smoked Angus beef brisket  
 Steaks- all cuts & sizes  
 Fresh ground hamburgers  
 Spaghetti w/meat sauce

Marinated beef tenderloin  
 Prime rib  
 All beef hot dogs  
 Beef kabobs

Beef tips  
 Fresh ground hamburger steak  
 Country fried steak  
Veggie burgers



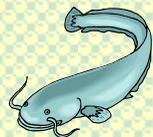
### CHICKEN & FOWL

Hickory BBQ chicken -1/2's & 1/4's  
 Chicken Kabobs  
 Smoked quail

Smoked turkey  
 Fried chicken tenders  
 Southern fried chicken

Smoked turkey salad  
 Chicken Fajitas  
 Baked bone-in chicken 1/4's

Chicken breasts & tenders- grilled, Hawaiian, mesquite, lemon pepper, marsala, or let us know how



### SEAFOOD

Shrimp- fried, grilled, boiled, blackened  
 Oysters -fried, raw on the half shell, steamed and "Oyster Roasts"  
 "Fish fries"

Fried catfish filets  
 Salmon-grilled, blackened, smoked

Low Country Boils  
 Crab legs  
 " Crayfish Boils "



### SIDES; VEGETABLES, STARCHES, SOUPS, STEWS, ETC.

Italian green beans	Squash- casserole, grilled	Butter beans	Black eyed peas
Broccoli casserole	Field peas w/snaps	French fries	Collard greens
Turnip greens	Brunswick stew	Cole slaw	Baked beans
Potato salad	Pasta salad	Assorted soups	Cornbread dressing
Corn-whole kernel, creamed, on the cob		Potatoes au gratin	Macaroni & cheese
Baked potato	New potatoes-boiled, roasted, scalloped		Cold broccoli salad
Tossed salad	Rice-white, yellow, dirty rice, pilaf, Mexican		Corn pudding
Fried green tomatoes	Chili	Refried beans	Carrots
Okra- fried, w/tomatoes	Fruits	Green bean casserole	

Mashed potatoes- homemade, w/ gravies, "**Mashed Potato Bar**"-w/ whatever toppings you wish  
 Grits- cheese, "**Grits Bar**"-tell us what you want- cheeses, bacon bits, ham bits, butter, etc.



### Breads

Buns, Wheat & Yeast rolls  
 Hushpuppies  
 Sourdough

Loaf  
 Biscuits  
 Specialty- let us know

### DESSERTS

Banana pudding  
 Cheesecakes  
 Cookies

Peach cobbler  
 Pecan pie  
 Brownies

Apple cobbler  
 Key lime pie  
 Lemon bars



### BREAKFAST

Eggs-scrambled, casseroles  
 Bacon Danish  
 Fruits  
 Biscuits

Sausage-link, patty  
 Hash browns  
 Ham-cured, country  
 Gravies  
 Jams & jellies

Sweet & unsweet tea  
 Soft drinks  
 Juices

Pink lemonade  
 Coffee  
 Milk

Bottled water  
 Hot tea  
 Cider



### POPULAR MENUS WE CATER

1. Hickory smoked BBQ plates with slaw, potato salad, stew or beans ....
2. Low Country Boil-shrimp, sausages, corn on the cob, new potatoes ...
3. Fish Fries-Fried catfish filets, cheese grits, slaw, hushpuppies....
- 4 "Southwestern Grill with fajitas, burritos, Mexican rice, tortillas...."
5. Pig Pik'n-slaw, potato salad, stew or beans .....
6. Steak grilling with baked potato salads .....
- 7."Backyard Cookout" hamburgers, hot dogs, baked beans, potato salad.....
8. Heavy hors d'oeuvres for class reunions, wedding receptions, business meetings, etc.
9. Scrambled eggs, smoked link sausage, bacon, grits, biscuits, fruits .....



**\*Hors d'oeuvres & Appetizers listed on back\***

## APPETIZERS & HORS D'OEUVRES

The following is a "Partial List". Let us know what you want if not listed.

Shrimp-marinated, boiled, blackened, fried    Smoked Quail    Raw veggies w/dips    Wings  
Chicken tenders-fried, grilled, marinated, Hawaiian, blackened, mesquite, etc.    Mini egg rolls  
Pecan/cheddar cheese ring w/strawberry preserves & crackers    Assorted cheese & crackers

**DIPS:** 7 layer Mexican, spinach, BLT (bacon, lettuce, tomato), crab, shrimp, crayfish, salsa, assorted chips & dips, refried bean, warm Chili con queso with tortilla chips or you tell us what you want and we will prepare

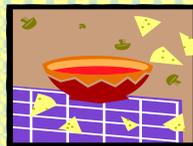
Catfish nuggets    Mini chicken kabobs    Franks in a blanket    Mini quiche    Stuffed mushrooms  
Smoked salmon    Boiled peanuts    Bacon wrapped scallops    Chicken drumettes    Brownies  
Assorted cookies    Lemon bars    Alligator- blackened, fried, grilled    Nachos- loaded  
Meatballs- Italian, Swedish    Grilled sausages    Blackened tuna tidbits    Fried oysters  
Sliders- chicken, beef, pork, veggie    **"Taco and/or Nacho Bar"** - chicken, beef & all the fixings

**Assorted Finger sandwiches:** BBQ pork, Angus beef brisket, smoked turkey, turkey salad, pimento cheese, baked ham

**Carving Stations:** turkey, all types beef, ham, pork loin

**Mashed Potato Bar:** mashed potatoes w/ your choice of fixings

**Grits Bar:** grits with your choice of fixings



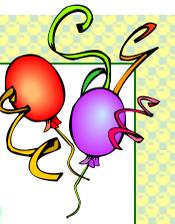
We offer many types of catering service options: you pick up, we deliver and set up and leave and you return any loaned equipment, we prepare boxed meals and deliver or you pick up, we send staff to serve buffet style or you can have your event at Satterfield's after 4 p.m. any day! We are only open for lunch Monday thru Friday the rest of the time is available for meetings, rehearsals, etc.

We offer paper plates, up scale clear plastic disposable or china and glassware service. Let us know and we will price for you.

We also prepare meats, vegetables, starches and desserts for holidays and special occasions. Menu available online [www.satterfieldscatering.com](http://www.satterfieldscatering.com)



# Satterfield's



## Catering Menu



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