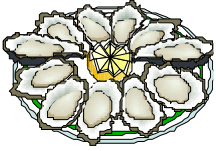


OYSTER ROAST...



SAVANNAH STYLE

Fresh, Gulf Coast Oysters

Avg oysters pp	Oyster Roast	Saltine Crackers, Cocktail sauce paper towels, oyster knives, gloves and wet-naps are included with the Oyster Roast
20-22	31.00	
25-30	36.00	
35-40	45.00	

Add Buffet +\$15.00

Pick 1 Meat: BBQ Pork, Chicken Fingers, Rotisserie or Fried Chicken

Pick 2 Sides: Green Beans, Cole Slaw, Savannah Red Rice, Mac N Cheese, Potato Salad, Baked Beans, Brunswick Stew, Toss Salad

Additional Meats +\$3.50 pp *Additional Sides* +\$2.50 pp

*Oysters are a delicate commodity and are subject to market conditions. Therefore, the current market price may differ from prices listed here. Please call our Catering department to confirm pricing.

BARNES uses only the finest quality select Oysters. We make sure they are washed and thoroughly cleaned before cooking. *Also included are all paper products, (plates, napkins, cups, utensils, wet-naps) oyster knives, gloves, etc...* Food tables and table covers included, as well as clean-up afterwards.

Desserts: Banana Pudding, Peach or Apple Cobbler, Fresh Baked Cookies, Chocolate Brownies.
Choice of 1 - \$3.29 Select 2 (half n half) - \$3.79 Choice of 2 - 4.59

Seating Tables \$10.00 - Table covers - \$8.00ea - Chairs - \$2.50

Full service event fee 20-30%. Depending on scope of service
Tax 7% Staff Gratuity - Client option

50 Person Minimum. (Less than 40 add 10% to base price.)

BARNES CATERING

Since 1975

Call today to book your next event!!!

Phone: 912-355-3850 Fax: 355-9307

09-01-2024