



The
Southerner
BY TRACTORS

**EXECUTIVE EVENTS
AND SPECIAL MOMENTS MENU**
For Drury Plaza Cape Girardeau

CHOOSE YOUR HOSPITALITY STYLE

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WORKING LUNCH OR PICNIC STYLE

Available 11-4 only. Includes high quality disposable service ware with set up and delivery only-no attendant. — **15% SET UP AND DELIVERY**

BUFFET Includes china service, basic linens for guest and buffet tables, 1 buffet attendant per 100 people and 1 service staff per 50 people. — **20% SETUP, DELIVERY, AND GRATUITY**

FAMILY STYLE Includes china service, basic linens for guest tables, 5 staff members per 100 people, menu options are served family style at guest table. — **ADD \$3.00 PER PERSON + 25% SET UP, DELIVERY, AND GRATUITY**

PLATED Includes china service, basic linens for guest tables, 6-8 staff members per 100 people, menu options are served individually plated to each guest in courses. All guest receive same option or multiple options are available for an additional charge.— **ADD \$4.00 PER PERSON +25% SET UP, DELIVERY, AND GRATUITY**

BREAKFAST

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CLASSIC SOUTHERNER BREAKFAST — \$12.99 PER PERSON

scrambled eggs, choice of bacon, sausage, or ham, home fried potatoes or cheesy grits, biscuits & gravy served with coffee and water

ALA CARTE ADD ONS

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PANCAKES OR CINNAMON FRENCH TOAST STICKS with syrup and butter — **\$3.49 PER PERSON**

TOASTER STATION with bagels, English muffins, and breads with peanut butter, jelly, butter, and honey — **\$3.49 PER PERSON**

FRESH BAKED MUFFINS — \$2.25 EACH

ASSORTED DOUGHNUTS — \$1.85 EACH

CINNAMON ROLLS — \$2.25 EACH

ASSORTED BREAKFAST AND GRANOLA BARS — \$1.29 EACH

FRUIT PLATTER — \$69 SMALL — \$128 LARGE

WHOLE FRUIT bananas, apples, mandarin oranges — **\$1.75 EACH**

ADDITIONAL MEAT CHOICE — \$2.99 PER SERVING

BREAKFAST CASSEROLE Serves 15-20. Savory combination of cheddar cheese, sausage, potatoes, and eggs served with fresh salsa. — **\$120**

YOGURT AND GRANOLA STATION with fresh berries — **\$4.49 PER PERSON**

COFFEE AND HOT TEA STATION — \$2.69 PER PERSON OR AVAILABLE ON CONSUMPTION

ASSORTED FRUIT JUICES — \$2.25 AVAILABLE ON CONSUMPTION

BOTTLED WATER AND ASSORTED SODAS — \$1.99 AVAILABLE ON CONSUMPTION

If there is not a catering option here that fits your needs please talk to your sales representative. We will be happy to work with you to design an option that fits your particular event and budget.

All pricing is subject to change and does not include taxes and gratuity.

LIGHT LUNCH OPTIONS

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SOUP, SALAD, AND SANDWICH BUFFET

Available 11-4 Monday thru Saturday.
Including, 1 soup choice, 2 sandwich
choices, 1 salad choice, and iced tea.

— **\$14.99 PER PERSON**

BOX LUNCHES

Choice A: Sandwich, Chips & Salsa or
Potato Salad and Gourmet Cookie

Choice B: Entrée Salad, Roll, and Gourmet
Cookie

— **\$15.99 PER PERSON**

SANDWICHES

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CITRUS HERB GRILLED CHICKEN CLUB

served on sourdough bread with
provolone cheese, bacon, field greens,
tomato, and lemon basil aioli

DELI TURKEY AND CHEESE smoked
turkey, cheddar, buttermilk basil dressing,
lettuce, and tomato on ciabatta

B.Y.O. BURGER choice of cheese, lettuce,
tomato, onion, sweet pickle, pimento
cheese, mustard and mayo

CHICKEN SALAD CROISSANT Southerner
signature chicken salad on buttery
croissant with lettuce and tomato

SOUTHERNER FRIED CHICKEN WRAP
boneless fried chicken bites with white
BBQ sauce, cheddar, lettuce, red onion,
and tomatoes in a tomato tortilla

GRILLED CHICKEN CAESAR WRAPS
grilled chicken in herb tortilla with romaine
lettuce, tomatoes, parmesan cheese, and
creamy Caesar dressing

ROASTED VEGGIE WRAP roasted
seasonal veggies, mixed greens, fresh
mozzarella in a spinach tortilla

DELI SANDWICH PLATTER WITH

ASSORTED BREAD (counts as 2
sandwiches for buffet) includes turkey,
ham, roast beef, american, swiss, and
pepper jack cheese as well as a condiment
platter with lettuce, tomato, onion, sweet
pickles, mustard, mayo, and creamy
horseradish sauce

SOUPS

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SOUTHERNER CHICKEN GUMBO New
Orleans's style gumbo made from scratch

OLD FASHIONED VEGETABLE hearty
Southern staple filled with tomatoes, fresh
vegetables and tender beef

SIDE SALADS

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**CAESAR SALAD, HOT BACON
SPINACH SALAD, HOUSE GARDEN
SALAD, BROCCOLI SALAD, PASTA
SALAD, POTATO SALAD, SEASONAL
FRESH FRUIT SALAD, WARM BACON
SLAW**

ENTRÉE SALADS

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SOUTHERNER COBB fried chicken, diced
ham, boiled eggs, grape tomatoes, red
onion, shredded cheddar, house made
buttermilk ranch, cornbread croutons

HOT BACON SPINACH SALAD grilled
chicken, spinach, bacon, eggs, red onion
and hot bacon vinaigrette

CLASSIC SOUTHERNER SALAD PLATTER
homemade chicken salad & pimento
cheese with assorted crackers and fruit

CAESAR SALAD with chicken served
grilled or fried

**MIXED SPRING GREENS SALAD WITH
BERRIES** mixed spring greens, seasonal
berries, spiced pecans, goat cheese
crumbles, strawberry poppy seed
vinaigrette



CLASSIC SOUTHERN ENTRÉES

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BUTTERMILK FRIED CHICKEN — \$10.49

BBQ CHICKEN classic bone in with house white BBQ — **\$10.99**

SLICED TURKEY AND GRAVY — \$10.49

BONELESS GRILLED CHICKEN BREAST with choice of spinach artichoke cream sauce, white wine mushroom sauce, or citrus herb marinade — **\$11.49**

NOT YOUR MAMA'S MEATLOAF — \$11.49

BRAISED BEEF BRISKET — \$16.99

BOURBON BRAISED BEEF TIPS — \$11.99

RED BEANS AND RICE vegetarian — **\$9.99**

CHICKEN AND SAUSAGE JAMBALAYA — \$10.49

FRIED CATFISH WITH CAJUN REMOULADE — \$12.99

SLICED HONEY BAKED HAM — \$10.49

GRILLED PORK CHOP with tomato bacon jam — **\$14.99**

PORK TENDERLOIN with roasted peach chutney — **\$11.99**

SLICED PORK LOIN with warm apple relish — **\$11.49**

GOAT CHEESE CRUSTED FILET MIGNON with port wine reduction — **MARKET PRICE**

SHRIMP AND GRITS — \$16.99

GRILLED SALMON with maple pecan glaze — **\$19.99**

CARVING STATIONS

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An additional charge of \$75 for carving station attendant will be added to these selections

ROASTED PORK LOIN with warm apple relish — **\$11.49**

PEPPER CRUSTED BEEF TENDERLOIN with horseradish cream — **MARKET PRICE**

PRIME RIB with aus jus — **MARKET PRICE**

HONEY BRINED HERB ROASTED TURKEY BREAST — \$10.49

TUPELO HONEY BAKED HAM — \$10.49

SIDE SALADS

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PICK 1 — \$3.59 PICK 2 — \$5.99

PICK 3 \$7.99

CAESAR SALAD

HOT BACON SPINACH SALAD

HOUSE GARDEN SALAD choice of dressing

BROCCOLI SALAD

PASTA SALAD

POTATO SALAD

SEASONAL FRESH FRUIT SALAD

WARM BACON SLAW

VEGETABLES & ALL THE FIXIN'S

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PICK 1 — \$3.59 PICK 2 —\$5.99

PICK 3 \$7.99

SMASHED POTATOES

ROASTED FINGERLING POTATOES

ROASTED SEASONAL VEGGIES

BROCCOLI AND RICE CASSEROLE

BRICK RED BACON GREEN BEANS

BUTTERED CORN

STEAMED BROCCOLI

CLASSIC SWEET POTATO CASSEROLE

STEWED OKRA AND TOMATOES

SEASONAL FRESH VEGETABLE
SELECTION

CLASSIC CORNBREAD DRESSING

YOUR CHOICE PASTA

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ADD \$1.49 FOR THE FOLLOWING
SELECTIONS

SWEET POTATO GRATIN WITH GOAT
CHEESE

GOUDA MAC AND CHEESE

DESSERTS

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PICK 1 — \$3.99 PICK 2 —\$5.99

PICK 3 \$7.99

COOKIE & BROWNIE PLATTER

APPLE OR CHERRY CRISP

CHEESECAKE BARS WITH CHERRY
OR STRAWBERRY

MISSISSIPPI MUD CAKE

GOOEY BUTTER CAKES

HOUSE MADE BANANA PUDDING

HOUSE MADE COBBLERS

ASSORTED LAYER CAKES

SEASONAL PIES

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ADD \$1.49 FOR THE FOLLOWING
SELECTIONS

GOURMET DESSERT BAR PLATTERS

SEASONAL BREAD PUDDING with
bourbon caramel sauce

NEW YORK STYLE CHEESECAKE

ICE CREAM SUNDAE BAR

A true Southerner is raised on Sweet Tea and Sunshine

Party Starters

HOT APPETIZERS

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SKEWERS — 50 PIECES EACH Pepper Crusted Beef — **\$249.00** Bourbon BBQ Chicken — **\$99.00** Citrus Herb Chicken with buttermilk dill sauce — **\$99.00** Blackened Shrimp with comeback sauce — **\$149.00**

BOURBON GLAZED MEATBALLS meatballs in a homemade bourbon BBQ sauce — **100 PIECES FOR \$99**

NASHVILLE HOT CHICKEN WINGS — **50 PIECES FOR \$120**

CLASSIC BONELESS WING BITES served with celery, blue cheese and ranch — **150 PIECES FOR \$99**

SLIDERS AND MINI SANDWICH PLATTERS ham on cheddar crusted biscuit, classic cheeseburger, southern fried chicken — **25 PIECES FOR \$99**

HOT SPINACH ARTICHOKE DIP served with fresh fried tortilla chips — **\$35 PER QUART**

MARYLAND HOT CRAB DIP warm crab dip served with slices of crusty French baguettes. — **\$35 PER QUART**

HOT PIMENTO AND CHEESE DIP with soft pretzel nuggets and scratch pickles — **\$35 PER QUART**

TOASTED RAVIOLI Meat stuffed ravioli lightly breaded and fried golden brown. Served with sweet basil marinara sauce. — **150 PIECES FOR \$99**

COLD APPETIZERS

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AVOCADO SHRIMP TOAST with chili flakes and olive oil — **25 PIECES FOR \$35.99**

JUMBO SHRIMP COCKTAIL Served peeled and deveined with tail on with homemade cocktail sauce — **CURRENT MARKET PRICING**

SOUTHERNER CHARCUTERIE BOARD Beef summer sausage, andouille, cured salami, scratch pickled vegetables, fire crackers — **\$150**

TEX-MEX PLATTER WITH TORTILLA CHIPS roasted corn and black bean salsa, classic black bean salsa, and fresh pico with avocado and fried tortilla chips — **\$50**

CRANBERRY CHEDDAR SPREAD WITH ASSORTED CRACKERS creamy blend of dried cranberries, crumbled bacon, shredded cheddar cheese, and chives — **\$78 LARGE — \$42 SMALL**

CRUDITÉ WITH BUTTERMILK DILL DRESSING assortment of fresh vegetables served with house made buttermilk dill dressing — **\$90 LARGE — \$54 SMALL**

MARINATED CHEESE PLATTER cubed Monterrey jack cheese marinated in light citrus herb marinade and tossed with fresh rosemary and dried cranberries. Served with assorted crackers — **\$66**

FRUIT AND CHEESE PLATTER assortment of seasonal fresh fruit and cubed cheeses — **\$149 LARGE**

— **\$99 SMALL**

CAPRESE KABOB PLATTER skewer of grape tomato, fresh mozzarella, and basil drizzled with balsamic vinegar, sea salt, and cracked black pepper — **25 PIECES FOR \$34.50**

MINI PHYLLO TARTS Southerner buttermilk dill chicken salad, spicy shrimp salad — **25 PIECES FOR \$45**

DEVILED EGG PLATTERS Classic Southern, Tex Mex with jalapeno, cilantro, and green onion and Smokey Devil with crispy bacon, parmesan cheese, and chive — **25 PIECES FOR \$37.50**

COCKTAIL RECEPTIONS

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HOST PROVIDED BAR

House liquor.....	\$110.00	Liter
Call liquor.....	\$130.00	Liter
Premium liquo.....	\$150.00	Liter
Bottle Beer.....	\$4.50	
Premium bee.....	\$5.00	
Soft Drinks.....	\$1.50	
House wines.....	\$38.00	1.5 Liter

Other wines available upon request at market pricing

CASH BAR

House Brand.....	\$4.50
Call Brands.....	\$5.00
Premium.....	\$5.50
Wine by the Glass.....	\$4.50
Bottle Beer.....	\$4.50
Premium Beer.....	\$5.00
Soft Drinks.....	\$1.50

All bars will be charged a fee of \$16.00 per bartender per hour. Including 2 hour set up and 1 hour tear down time, with a 2 hour minimum.



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BY TRACTORS

At The Southerner we love to entertain and help our guests with all their entertaining needs. Our catering menu is designed to maximize the choices for our guests to meet their tastes, service needs, and individual budgets. While we have listed many great choices here there are literally hundreds of different entrees, salads, desserts, and appetizers in our repertoire. And though we love our Southern inspired features we love to prepare and serve different types of foods from all over the globe. So please let your taste buds be your guide as you explore our catering menu and call us whenever you are ready to set up your event. We are ready to help with all of your catering needs.

Teresa Blankenship,
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