

Catering Packages



(205) 345-6963 www.cypressinnrestaurant.com
Cypresspavilion501@gmail.com

RECEPTION PACKAGE #1

\$30 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CYPRESS INN EVENTS

205-345-6963

www.cypressinnrestaurant.com

CHOOSE 1 OF THE FOLLOWING:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Domestic Cheese Platter

with an assortment of crackers, cheese

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

CHOOSE 1 DIP:

Cypress Inn Hot Shrimp Dip

Cream cheese blended with spices and chopped shrimp served with pita triangles for dipping

Warm Spinach

served with tortilla chips

Buffalo Chicken Dip Cream Cheese, Ranch Dressing & Shredded Chicken blended with Hot Wing Sauce, served with Tortilla Chips

THE SANDWICH STATION

CHOOSE 2 OF THE FOLLOWING:

Smoked Chicken Split Rolls Chicken smoked in house in our petit homemade yeast rolls served with our famous white barbeque sauce

Chicken Salad Croissants Homemade chicken salad in mini croissants

Mini Pulled Pork Sliders mini buns filled with pulled pork, BBQ sauce, coleslaw and pickle

Buffalo Chicken Split Rolls fried chicken breast tossed in buffalo sauce with blue cheese crumbles

Smoked Chicken Strips served with white BBQ sauce

Fried Chicken Tenders served with honey mustard

CHOOSE 2 OF THE FOLLOWING:

Roasted Vegetables with zucchini, squash, heirloom carrots marinated and served warm

Pasta Salad with red peppers, olives, tomatoes, red onions

Mashed Potatoes

Mac & Cheese

Broccoli Salad with cheddar cheese, red onions and bacon in a cool ranch dressing

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Menus & wedding packages can be customized for your specific tastes & needs.

Due to market conditions prices are subject to change. Prices are guaranteed 60 days prior to your event.

10% sales tax and a 20% service fee will be added to the final bill

RECEPTION PACKAGE #2

CYPRESS INN EVENTS
205-345-6963
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\$40 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CHOOSE 1 OF THE FOLLOWING:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Domestic Cheese Platter

with an assortment of crackers

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

CHOOSE 1 DIP:

Cypress Inn Hot Shrimp Dip

Cream cheese blended with spices and chopped shrimp served with pita triangles for dipping

Warm Spinach Dip

served with tortilla chips

Buffalo Chicken Dip Cream Cheese, Ranch Dressing & Shredded Chicken blended with Hot Wing Sauce, served with Tortilla Chips

THE MAIN TABLE

CHOOSE 2 OF THE FOLLOWING:

Smoked Chicken Strips Chicken smoked in house served with our petit homemade yeast rolls with our famous white barbeque sauce

Blackened Chicken Pasta seasoned chicken strips served over linguini pasta with a Creole cream sauce

Roasted Pork Tenderloin

Alabama Catfish Strips Crunchy fried catfish strips served with tartar sauce

Beef Bordelaise Slow roasted chuck roast

CHOOSE 2 OF THE FOLLOWING:

Roasted Vegetables zucchini, squash, heirloom carrots marinated and served warm

Asparagus with Lemon Butter

Green Beans

Mashed Potatoes

Sweet Mashed Potatoes

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Pasta Salad rotini pasta with cucumber, olives, tomatoes, red pepper with a feta vinaigrette

Squash Casserole

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RECEPTION PACKAGE #3

CYPRESS INN EVENTS
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\$55 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CHOOSE 2 PASSED HORS D'OEUVRES

Bacon & Parmesan Deviled Eggs
Mini Jumbo Lump Crap Cakes
Bacon Wrapped Shrimp

Andouille Sausage Stuffed Mushrooms
Asparagus and Parmesan Bites
Mini Grilled Pimento Cheese

CHOOSE 2:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

Domestic Cheese Platter

with an assortment of crackers

THE MAIN TABLE

CHOOSE 2 OF THE FOLLOWING:

Honey Bourbon Roasted Pork Loin served with honey mustard

Oven Roasted Prime Rib served with horseradish sauce

Whole Roasted Beef Tenderloin served with horseradish sauce

Cypress Inn Smoked Chicken served with white bbq sauce

CHOOSE 2 OF THE FOLLOWING:

Roasted Vegetables zucchini, squash, heirloom carrots marinated and served warm

Broccoli Salad with cheddar cheese, red onions and bacon in a cool ranch dressing

Asparagus with Lemon Butter

Pasta Salad rotini pasta with cucumber, olives, tomatoes, red pepper with a feta vinaigrette

Green Beans

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Herb Roasted Potatoes

Fired Catfish with homemade Tartar Sauce

CHOOSE 1 "MARTINI BAR" - all served in martini glasses with a variety of toppings:

Southern Grits Bar Gouda & Cheddar Cheese grits served with a variety of toppings, Andouille sausage, apple wood smoked bacon

Mashed Potato Bar Classic & Sweet potatoes served with a variety of toppings: shredded cheese, apple wood smoked bacon, classic brown gravy, brown sugar

Mac & Cheese Bar Three Cheese Mac

Tray Passed Hors d 'oeuvres

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Served in Trays of 50 pieces -

Smoked Chicken Split Rolls \$150 per tray

Chicken smoked in our petit homemade yeast rolls served with our famous white barbeque sauce

Buffalo Chicken Split Rolls \$145per tray

Fried chicken tossed in buffalo sauce with blue cheese crumbles in our petite homemade yeast rolls

Bacon & Parmesan Deviled Eggs \$80per tray

With bacon & horseradish sprinkled with parmesan cheese

Mini jumbo lump crab cakes \$170 per tray

Garnished with Memphis Dressing

Bacon Wrapped Shrimp \$160 per tray

Jumbo Gulf Shrimp wrapped in Apple wood smoked bacon drizzled with Memphis dressing

Andouille Sausage Stuffed Mushrooms \$75 per tray

Large cap mushrooms stuffed with Andouille sausage mixed with herbs, red onions, and mayonnaise topped with pepper jack cheese and broiled

Mini Pulled Pork Sliders \$120per tray

Mini buns with pulled pork, BBQ sauce, coleslaw and pickle

Asparagus and Parmesan Bites \$80 per tray

Asparagus layered on puff pastry with parmesan cheese, baked until crisp

Cajun Shrimp Kabobs \$120per tray

Skewers of Grilled Andouille Sausage, Shrimp & Red Pepper

DINNER BUFFET BY DESIGN

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Included with all dinner buffets:

fresh baked yeast rolls

Freshly brewed Sweet or Un-sweet tea and water service

White linens for buffet tables

Minimum of 40 guests **\$30**

Salad Course (Choose One)

Summer Salad with spiced pecans, dried cranberries fresh strawberries and a balsamic vinaigrette with feta cheese crumbles

Classic Caesar with crisp croutons and shaved parmesan

Garden Salad with mixed greens, baby tomatoes, red onions, cucumber, croutons and our homemade buttermilk ranch dressing

Entrée Selection (Choose Two)

Smoked Chicken with Cypress Inn's White Barbeque Sauce

Fried Chicken boneless breast

Blackened Chicken Pasta seasoned chicken strips served over linguini pasta with a Creole cream sauce

Roasted Pork Tenderloin served with a bourbon glaze

Beef Bordelaise slow roasted chuck roast & root vegetables with a classic brown gravy

On the Side (Choose Two)

Gouda Cheese Grits

Roasted Herbed New Potatoes

Classic Mashed Potatoes

Skillet Corn with Red and Green Peppers

Steamed Green Beans

Country Club Squash Casserole

Roasted Seasonal Vegetables

Dessert

Warm Bread Pudding with whiskey sauce

Banana Pudding

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