

SOUL FOOD

Roast Turkey

Herb Roasted Turkey with a Fusion of Flavors Slow Roasted and Juicy

Cajun Fried Turkey

Fried Golden Brown with Cajun flavor

Smoked Turkey

Slow Smoked to Ensure Juiciness

Spiral Ham

Baked to Perfection with Perry's Savory Glaze

Barbeque Chicken

Tender and juicy with Perry's Barbeque Sauce

Golden Southern Fried Chicken

Fried Crispy and Seasoned to Perfection

Perry's Smothered Chicken

Our Delicious Fried Chicken Kicked up a notch with House Made Gravy Onions and Bell Pepper

Fried Catfish or Red Snapper

Fried to Perfection Served with Perry's Cajun Tarter Sauce and Lemon Slices

Traditional Ox-Tails

So Meaty and Tender the Meat Falls off the Bone Served over Rice with Gravy

Tails on Fire

Tender Oxtails in Perry's Fiery Sauce on a Bed of Basmati Rice

Beef Short Ribs

Slow Roasted and Tender Served on a Bed of Rice with Gravy

Barbeque Pork Ribs (Voted Best in the Bay 2005)

Meaty/Tender Ribs Slow Cooked to Perfection served with Perry's Barbeque Sauce

Fried Pork Chops

Tender and Plump Fried to Golden Perfection

Smothered Pork Chops

Fried to Perfection then Smothered in our Delicious Gravy

PERRY'S
Catering

SOUL FOOD

SIDE DISHES

Candied Yams (Voted Best in the Bay 2005)

Fresh Yams Candied to Perfection with Delicious Spices

Down Home Greens

With Ham Hocks, Smoked Turkey or Vegetarian

Cheesy Baked Macaroni and Cheese

Black-eyed Peas

Cooked to Perfection with Ham Hocks, Smoked Turkey or Vegetarian Served on a Bed of Rice

Red Beans

Simmered to Perfection with Ham Hocks, Smoked Turkey or Vegetarian Served on a Bed of Rice

Southern Cornbread Dressing

Green Beans

With Red Potatoes and Turkey Bacon

Perry's Potato Salad

Perry's Macaroni Salad

Traditional Southern Succotash

Sautéed Vegetable Medley

PERRY'S
Catering

