

## BREAKFAST IS SERVED

### QUICHE FLORENTINE VEG

Our signature quiche recipe with fresh spinach, swiss, mozzarella and feta cheese

Serves Two \$7 • Serves up to Eight \$18

### QUICHE LORRAINE

Our signature quiche recipe with bacon and cheddar

Serves Two \$7 • Serves up to Eight \$18

### BREAKFAST BURRITOS

Scrambled eggs, smoked bacon, cheddar in a flour tortilla **Two Pieces \$7**

## FRESH FROZEN DESSERTS

KEY LIME PIE \$17 | TRIPLE CHOCOLATE BROWNIES \$11

### SIGNATURE COWBOY COOKIES Dozen \$14

A classic chocolate chip cookie, oats, pecans, coconut & cinnamon

### CHEF FEATURE "SINGLE" DESSERTS AVAILABLE

Key Lime Pie • Pecan Pie • Cheesecake

### FRESH FROZEN DESSERT CASSEROLES

Apple Crisp • Fruit Cobbler • Chef Megan's Bread Pudding **\$12-\$14**

## FRESH SALADS

### WEDGE SALAD

Crumbled blue cheese, smoked bacon, cucumber, tomato, red onion, iceberg wedge **\$7**

### CHEF SALAD

Diced roasted chicken and smoked ham, cheddar cheese, swiss cheese, tomato, cucumber, boiled eggs, iceberg, romaine blend **\$10**

### GARDEN SALAD

Iceberg, romaine blend, carrots, tomato, cucumber **\$6**

### DRESSINGS

Blue Cheese, Ranch, 1000 Island, Balsamic, Honey Mustard

## FRIDAY HOT MEAL SPECIALS

AVAILABLE 12-6PM

### JAMAICAN JERK CHICKEN

Mildly spiced grilled jerk seasoned ½ chicken, island rice and beans, plantain, festival bread **\$15**

### CHICKEN PICCATA

Sautéed chicken cutlet, lemon caper sauce with orzo pasta and garlic butter, green beans amandine **\$14**

### "OLD BARN OUT BACK" FRIED CHICKEN

Our Signature family recipe, 4-pc, served with mac & cheese, and coleslaw **\$16**

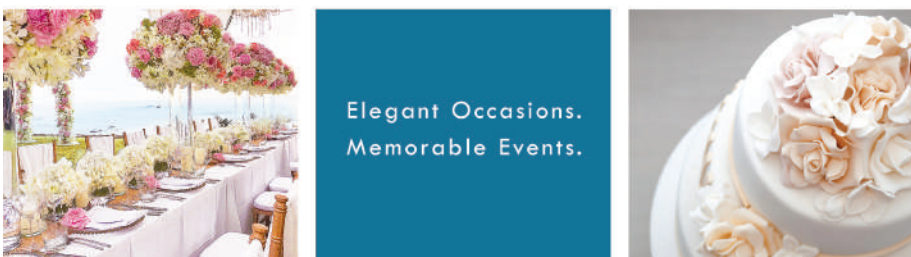
## FLAVORS

(subject to availability)

CHOCOLATE  
MINT CHOCOLATE CHIP  
PEANUT BUTTER CHIPPY  
BUTTER PECAN  
VANILLA

Come See Our Selection of  
Leopold's Ice Cream Sandwiches!

\$8.75 PINT



## WEDDINGS • EVENT PLANNING • CORPORATE CATERING

Whether it's your daughter's fairytale wedding, a company retreat or your family reunion, we strive to set the standard for innovative cuisine with unparalleled service, style and class.

Signature Catering & Events by SERG delivers over 30 years of culinary excellence creating events that are once in a lifetime experiences.

From concept to completion, our diverse culinary team and event design experts can transform your vision into a spectacular event.



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# FRESH FROZEN ENTRÉES

## CLASSIC CHICKEN POT PIE

Hand-pulled chicken, potatoes, carrots, corn and peas smothered in savory cream sauce topped with a flaky pastry crust **Serves Four \$27 | Serves Two \$19**  
**Low-Sodium Chicken Pot Pie | Serves Two \$19**

## CHICKEN MARSALA POT PIE

Roasted chicken, onions, celery, mushrooms, peas, marsala sauce, topped with a puff pastry crust **Serves Four \$27 | Serves Two \$19**

## CHICKEN ROCKEFELLER

Sautéed chicken cutlet (4) smothered with a traditional Rockefeller sauce with spinach, arugula, smoked bacon, parmesan and Pernod **Serves Two \$20**

## FILET MIGNON POT PIE

Medallions of beef tenderloin in a hearty ragout of wild mushrooms, pearl onions, carrots & peas topped with a flaky pastry crust  
**Serves Four \$27 | Serves Two \$20**

## COQ AU VIN POT PIE

Chicken, bacon, pearl onions, mushrooms in a mirepoix of vegetables. Simmered in a velvety cream sauce topped with a flaky pastry crust **Serves Two \$20**

## SHEPHERD'S PIE

Ground lamb, carrots, onions, celery in savory gravy, whipped potatoes  
**Serves Two \$21**

## JAMAICAN CURRY CHICKEN POT PIE

Hand-pulled chicken, vegetables, diced potatoes in a coconut milk and curry sauce topped with a flaky pastry crust **Serves Two \$20**

## SOUTHWEST CHICKEN POT PIE

Chili-rubbed roasted chicken, aromatic vegetables, corn, black beans, green beans, potatoes, mild green chile velouté, topped with a flaky pastry crust, ancho chili rub **Serves Two \$20**

## SEAFOOD CHOWDER POT PIE

Creamy blend of shrimp, scallops, clams and white fish. Aromatic vegetables and bacon topped with a flaky pastry crust **Serves Two \$21**

## CHICKEN TETRAZZINI

Chicken in a sherry parmesan cheese sauce with carrots, peas and corn atop broad egg noodles topped with a parmesan crumb topping  
**Serves Four \$27 | Serves Two \$19**

## ST. LOUIS STYLE CANNELLONI

Thin crêpes filled with seasoned chicken, beef and veal baked in bolognese and bechamel sauces **Serves Two \$20**

## SEAFOOD CANNELLONI

Thin crêpes filled with seasoned shrimp, crab and whitefish, baked in sweet marsala cream sauce **Serves Two \$20**

## EGGPLANT ROLLATINI VEG

Spinach and 4-cheese filling rolled in thin eggplant cutlets baked with marinara sauce and mozzarella cheese **Serves Two \$19**

## TUNA NOODLE CASSEROLE

Flaked albacore tuna, sautéed mushrooms, elbow noodles in a rich cheddar cheese sauce, ritz cracker and panko crust **Serves Two \$18**

## CHICKEN ENCHILADA CASSEROLE GF

Pulled chicken meat in enchilada sauce layered with corn tortillas, corn, black beans, and a cheddar Monterey cheese blend **Serves Two \$19**

## CHEESE MANICOTTI

4-cheese manicotti, house-made Bolognese sauce, parmesan  
**Serves Two \$19**

## LASAGNA

Layered fresh pasta with tomato sauce, italian sausage, ground beef, mozzarella, ricotta and parmesan cheese  
**Serves Six-Eight \$34 | Serves Two \$20**  
Gluten-Free Lasagna Available Serves Two \$22 GF

## WHITE LASAGNA WITH VEGETABLES VEG

Layers of fresh pasta with a parmesan cheese sauce, diced zucchini, squash, peppers, carrots and spinach, layered with ricotta, mozzarella, and parmesan cheese **Serves Two \$20 | Serves Six to Eight \$34**

## LOWCOUNTRY SHRIMP & GRITS

Local shrimp with caramelized peppers, onion and andouille sausage, traditional tomato & dark roux gravy, adluh yellow grits topped with grated cheddar cheese **Serves Two \$20**

## MEATBALLS, ITALIAN SAUSAGE & STUFFED SHELLS

Frankie Bones recipe meatballs paired with mild Italian sausage, ricotta and parmesan stuffed shells, house-made tomato sauce  
**Serves Two \$21**

## CHERRY WOOD SMOKED PULLED BBQ PORK GF

Slow-cooked with our secret dry rub, carolina red bbq sauce  
**Serves Four \$27 | Serves Two \$18**

## CHERRY WOOD SMOKED BABY BACK RIBS GF

Rubbed with our signature BBQ Rub, slow-cooked over cherry wood  
**Serves Two \$21**

## GRANDMA'S MEATLOAF

Onions, celery and carrots folded in with ground sirloin and seasonings with a molasses ketchup glaze **Serves Two \$18**

## YANKEE POT ROAST GF

Slow-braised chuck roast, carrots, onions & celery, whipped potatoes rich gravy **Serves Two \$23**

## EGGPLANT PARMESAN VEG

Tender eggplant cutlet, with the traditional breading, mozzarella and fresh parmesan, marinara sauce **Serves Two \$18**

# FRESH FROZEN PIZZAS

## CAULIFLOWER CRUST GF

**MEAT-LOVERS \$15 | MARGHERITA \$15 | CHEESE \$13**

## PINSA ROMANO CRUST

**MEAT-LOVERS \$15 | MARGHERITA \$15 | CHEESE \$14**

**Look for Our Rotating Feature Pizza!**

# FRESH FROZEN SOUPS

## SKULL CREEK DOCKSIDE'S SEAFOOD CHOWDER

Manhattan Style **Quart \$17 | Pint \$10**

## CHICKEN NOODLE SOUP **Quart \$12 | Pint \$8**

## SHE CRAB SOUP *Our Signature Recipe* **Quart \$18 | Pint \$11**

## NEW ENGLAND CLAM CHOWDER **Quart \$17 | Pint \$10**

## ITALIAN WEDDING SOUP **Quart \$12 | Pint \$8**

## CHILI GF *Award-Winning Recipe from Marley's* **Quart \$16**

Be Sure to Ask About Our Rotating Chef-Created Fresh Frozen Appetizers!

# FRESH FROZEN SIDES

## GREEN BEANS GF

Cooked with caramelized onions and applewood-smoked bacon **\$8**

## MILTON'S BRAISED COLLARDS GF

Applewood-smoked bacon **\$9**

## GARDEN VEGETABLE MEDLEY GF VEG

Waxed green beans, carrots, butternut squash, broccoli, cauliflower in a savory herb butter **\$7**

## CORNBREAD \$6 | YEAST ROLLS Dozen \$6

## GARLIC BAGUETTE \$8 | MAC & CHEESE \$9 VEG

## TWICE-BAKED POTATO \$9 GF

## TWICE-BAKED POTATO CASSEROLE \$11 GF

## AU GRATIN POTATO VEG

Diced potatoes folded in a creamy cheddar cheese sauce, topped with an herbed bread crumb topping **\$9**

## MOLASSES BAKED BEANS GF

Bacon and caramelized onions **\$8**

## LOADED CAULIFLOWER MASH GF \$8

# MICROWAVABLE READY MEALS

## ROASTED TURKEY

Oven-roasted light meat, traditional bread stuffing, mashed potatoes, gravy **Serves One \$13**

## GRANDMA'S MEATLOAF

Seasoned ground sirloin, caramelized onions, celery, carrots and seasonings, wild mushroom brown gravy, whipped potatoes, vegetables **Serves One \$13**

## SMOTHERED PORK CHOP

Braised pork chops with an onion pan gravy, white rice, vegetable medley **Serves One \$13**

## BEEF STROGANOFF

Classic recipe of beef tenderloin, mushrooms and caramelized onions, finished with sour cream, served over egg noodles **Serves One \$13**

## SALMON CAKES

Pesto drizzle, ancient grains, vegetable medley **Serves One \$14**

## CHICKEN PICCATA

Sautéed chicken cutlet, lemon caper sauce, orzo with fine herbs, vegetable medley **Serves One \$13**

## CHICKEN MARSALA

Sautéed chicken cutlet, wild mushroom marsala wine sauce, mashed potatoes, vegetable medley **Serves One \$13**

## STUFFED CABBAGE GF

Pork and beef with rice wrapped in a cabbage leaf, slow-cooked in a tangy tomato sauce **Serves Two \$16**

## MEAT LASAGNA ROLLATINI

Fresh pasta rolled with a mixture of ricotta cheese, mozzarella cheese, parmesan, and lasagna meat, marinara sauce **Serves One \$12**

## TERIYAKI CHICKEN MEATBALL BOWL

Jasmine rice, Asian vegetables **Serves One \$13**