



MENU OPTIONS

Land + Sea

Chicken Marsala
Chicken Florentine
Marinated Herb & Balsamic Chicken
Chicken Piccatta
Creamy Tuscan Chicken
Parmesan Panaced Chicken
Rosemary Roasted Chicken
Lemon Herb Buerre Blanc Chicken
Italian Chicken
BBQ Chicken

Sirloin, Filet, Ribeye or Strip

Carving Station Options:
Beef or Pork Tenderloin

Salmon (prepared anyway)
Shrimp & Grits
Garlic Butter Shrimp Skewers
Shrimp Alfredo

*The Reismeyer Catering
Large Event Menu*

Cocktail Hour

Bruschetta
Columbus" Tea Sandwiches (tomato, bacon)
Cucumber and Dill Tea Sandwiches
Club Pinwheels
Spinach Pinwheels
Shrimp & Grits (in a cup)
Honey Prosciutto Burrata Bites
Shrimp Cocktail
Bacon Wrapped Cocktail Shrimp
Caprese Skewers
Italian Meatballs in Tomato Garlic
Bourbon BBQ Meatballs
Pesto Meatballs
Bacon Deviled Eggs
Italian Sausage Stuffed Mushrooms
Seafood Stuffed Mushrooms
Teriyaki Chicken Skewers
Chicken Fingers (Fried or Grilled)
Burger, French Dip Sliders

Dips:

Spinach Artichoke Dip (Hot or Cold) with Toasted
Baugette
Traditional or Mango Salsa
Buffalo Chicken Dip with Toasted Baugette
Hot Corn Dip with House Tortilla Chips

The Ressmeyer Catering Serving Styles

Table Displays
Servers with Trays
High Table Display
Buffet Display

*If you don't see what you're looking for kindly
let us know*

Sides Options

Salad Options

Greek Salad with Greek Herb Dressing

Ceaser Salad

Mixed Green Cranberry Feta Salad with Balsamic

Classic Side Salad with Ranch or Balsamic

Italian Pasta Salad

Cucumber Feta Salad

** served with house dressings unless requested

Garlic Mashed Potatoes

Roasted Red Potatoes

Potatoes Au Gratin

French Onion Potatoes

French-Style Green Beans Almondine

Baked 5 Cheese Macaroni

Bacon Wrapped Asparagus

Crispy Maple Glazed Brussels Sprouts

Glazed Carrots

Steamed Squash and Zucchini

Broccoli or Broccolini

Long Grain White or Wild Rice

Honey Butter Corn

Roasted Root Vegetables

Creamed Spinach or Sautéed Spinach

Parmesan Orzo

Sauteed Onion + Mushrooms

Pasta Marinara

Pasta Alfredo

Pasta Bolognese

Pasta Pesto

Pasta Ziti

Pasta Garlic Butter Penne

Pasta Tuscany

Dinner Rolls, Baguettes, Garlic Bread

Our Story

Mr. Pierce Ressmeyer - Founder of The Ressmeyer Catering

Some of my most fond memories as a child include being in the kitchen with my family. Through the years I spent summers and the holidays with my grandmother, Mrs. Joni Ressmeyer. I watched her run a successful catering business since I was a child until she retired from catering in my adulthood. Now looking back, I owe her a great deal of my current success. Not only was I the one she shared her recipes with, but she also instilled in me order and deep attention to detail within the kitchen. I inherited the love for cooking that spans for over 4 generations in my family. I never imagined that I would leave my medical device sales career to pursue catering. It was a total leap of faith and I'm so proud that I did. This is what I love, this is what fulfills me. People ask me all the time if I get tired of cooking so much, but I never have. Preparing dinner for myself still brings me joy but the greatest joy of all comes when I prepare food for others. Now that we at Ressmeyer Catering have grown with other team members and receiving cater calls nearly every day of the week it makes me look back and realize my entire life was a pathway leading me to this joy of doing what I love. The best is yet to come.

-Pierce Ressmeyer

The Ressmeyer Catering - References

Elle Hodge - (706) 573-9748

Kiri Waldrep - (334) 524-3618

Catherine Bland - (901) 237-5195

Kayla Liscar - (706) 761-4972

Slade Pair - (706) 366-5869

Tracy N. Dean (706) 332-2777

Thank you for considering The Ressmeyer Catering for your large event or wedding. We strive to exceed all expectations of clients and their guests in any event that we have the pleasure to be a part of. We understand that you want your special event to be everything you dreamed of and that is our mission from *start to finish*. With a long history of family members in the restaurant and catering industry there is nothing we know how to do better than food! Our entire team is comprised of experienced professionals including: chefs, banquet and buffet servers, cocktail servers, as well as our ownership and event managers. Our team looks forward to serving you and your guest at your event.

