

BREAKFAST AT YOUR PLACE

DELIVERY STYLE (25 PERSON MINIMUM)

SOUTHERN BREAKFAST - \$11.95 per person

Scrambled eggs, bacon or sausage, grits, and biscuit w/sausage gravy

MAPLE GRANOLA - \$9.95 per person

House made granola w/pecans, pumpkin seeds, cherries, yogurt, and fresh fruit

GRITS AND GRILLADES - \$10.95 per person

24 hour smoked pork shoulder, cheddar grits, tomato gravy

BREAKFAST AT OUR PLACE

BUFFET STYLE (25 PERSON MINIMUM)

SOUTHERN BREAKFAST - \$13.99 per person

Scrambled eggs, bacon or sausage, grits, and biscuit w/sausage gravy

PROPER BREAKFAST - \$15.99 per person

Scrambled eggs, bacon or sausage, grits, and biscuit w/sausage gravy, breakfast potatoes, waffles, whipped cream, and syrup

LIGHT BREAKFAST - \$9.99 per person

House made granola, yogurt, fresh fruit, and biscuits and house jam

Add Coffee or Iced Tea - \$1.65 per person

Add LM Salad Tray - \$3 per person

Add Daily Dessert - \$3 per person

Add Gallon of Tea - \$10 serves 12

Add Gallon of Orange Juice - \$12 serves 12

Add Pimento Cheese - \$12 per quart

Add Chicken Salad - \$21 per quart

Add Tuna Salad - \$20 per quart

Delivery / Gratuity - 20% of total order

OUR LUNCH AT YOUR PLACE

DELIVERY STYLE (25 PERSON MINIMUM)

BLUE PLATE LUNCH - \$9.99 per person

Blue plates are delivered buffet style with cornbread and please choose two fixin's

DAILY BLUE PLATE SCHEDULE

Tuesday – Hamburger steak w/onion gravy

Wednesday – Creole style roasted chicken

Thursday – Bacon and chili spiced meatloaf

Friday – Fried Mississippi catfish

Saturday – Country fried steak w/white gravy

Sunday – Sunday pot roast w/debris gravy (\$2)

Everyday – Our fried chicken

FIXIN'S FOR YOUR BLUE PLATES

Catherine's potato salad

Mashed potatoes

Tomato and cucumber salad

Smashed sweet potatoes

Braised greens

Coleslaw

Mac and cheese

Braised green beans

Southern style peas

SANDWICH LUNCH BOX

All lunch boxes include kettle cooked chips or tomato cucumber salad *sub LM salad for \$1.50*

Pimento Cheese BLT - \$10.99 per person

Chicken Salad Sandwich - \$11.99 per person

BBQ Pork Bun - \$10.99 per person

LM Burger - \$12.99 per person

Pressed Hot Ham and Cheese - \$9.99 per person



restaurant and bar

CATERING/BANQUET

MENU

SHERI SULLIVAN

CATERING MANAGER

601.667.4282

SHERI@LIVINGSTONMERCANTILE.COM

106 LIVINGSTON CHURCH ROAD

FLORA, MISSISSIPPI 39071

WWW.LIVINGSTONMERCANTILE.COM

SUPPER AT OUR PLACE

SEATED STYLE (20 PERSON MINIMUM)

All suppers include house salad, non- alcoholic beverage, corn bread and sorghum molasses butter. Choice at the table. Add plated dessert for \$6 person.

LIVINGSTON- \$32 per person (SEASONAL SIDES)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/beurre Blanc

YAZOO - \$46 per person (SEASONAL SIDES)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/ beurre Blanc

8oz Beef Tenderloin (served medium)

MADISON - \$62 per person (SEASONAL SIDES)

Cocktail hour passed appetizers (TBD)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/beurre Blanc

8oz Beef Tenderloin (served medium)

Plated dessert of your choice

BUFFET STYLE (20 PERSON MINIMUM)

All suppers include salad bar, non- alcoholic beverage, corn bread and sorghum molasses butter. Add plated dessert for \$6 person.

LIVINGSTON - \$28 per person (SEASONAL SIDES)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/ beurre Blanc

YAZOO - \$42 per person (SEASONAL SIDES)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/beurre Blanc

8oz Beef Tenderloin (served medium)

MADISON - \$58 per person (SEASONAL SIDES)

Cocktail hour passed appetizers (TBD)

Herb – Roasted Ashley Farms Airline Chicken

American Red Snapper w/ beurre Blanc

8oz Beef Tenderloin (served medium)

Mini desserts of your choice

OUR LUNCH AT OUR PLACE

BUFFET STYLE (20 PERSON MINIMUM)

BLUE PLATE LUNCH - \$16 per person

Blue plates are served buffet style with two fixin's of your choice, non – alcoholic beverage, and cornbread

DAILY BLUE PLATE SCHEDULE

Tuesday – Hamburger steak w/onion gravy

Wednesday – Creole style roasted chicken

Thursday – Bacon and chili spiced meatloaf

Friday – Fried Mississippi catfish

Saturday – Country fried steak w/white gravy

Sunday – Sunday pot roast w/debris gravy (\$2)

FIXIN'S FOR YOUR BLUE PLATES

Catherine's potato salad

Mashed potatoes

Tomato and cucumber salad

Smashed sweet potatoes

Braised greens

Coleslaw

Mac and cheese

Braised green beans

Southern style peas

Add Our Fried Chicken - \$3.00 per person

Add Salad Bar - \$2.50 per person

Add Addition Fixin' - \$2 per person

Add Daily Dessert - \$3 per person

Add Coffee - \$2.00 per person

Add Gallon of Orange Juice - \$12 serves 12

Add Pimento Cheese - \$12 per quart

Add Chicken Salad - \$21 per quart

OUR PLACE; YOUR WAY

CUSTOM STYLE (60 PERSON MINIMUM)

This is where it gets fun for the executive chef and you! Sit down and plan an evening for your special event. We will make special orders and customize a menu together. These are a few options that we love:

FAMILY STYLE SERVICE - MARKET \$

Dinner is brought on antique and heirloom platters and your guests help themselves at the table. Everyone gets to try everything! Family style is a lot of fun with the special people in your life.

SEATED STYLE SERVICE - MARKET \$

This style service is more formal and classic for your special day. Customizing a menu for your seated style dinner will be a blast.

FREE STYLE - MARKET \$

For this style we can do passed canapes, your guests can order from a menu, we can send out family style sides, and pass mini desserts. Together we can make an event for you and your guests that yall will never forget.

BAR / COCKTAILS - MARKET \$

Together we can figure what works best for your event; whether it is open bar, cash bar, or a combination. We will put together an amazing alcoholic beverage plan that will make everyone happy.

OUR SNACKS / HOR' DOURVES - \$120/ea

Go for it! Pick out some snacks for your event. We can pass the snacks for your cocktail hour or we can do a stationary buffet. Prices are for 50 pieces. We suggest a minimum of 3 – 4 snacks / person / hour.

Tasso deviled eggs

Pickled shrimp

Butterbean hummus

Pimento cheese

House tasso w/crostini

Smoked crab dip

Pulled pork sliders

Fried chicken sliders

Beef tenderloin / bleu

Smoked tuna

Fried catfish bites

BBQ chicken tenders

Mac and cheese croquettes

Duck breast w/cherries

Fried Shrimp

Vegetable kabobs

Assorted cheese / fruit

Collard green dip

**Room reservation fee may be discussed/applied if party does not meet banquet minimums*