



Catering Package

102 Live Oak St.
Tabor City, NC 28463

(910)-653-3778

Fax (910)-653-3125

Website: www.todd-house.com

Emails: toddhouse_tc@yahoo.com

madison@todd-house.com

Check us out on Facebook!!!

Serving Schedule

Sunday Buffet: 11:00am till 3:00pm

Weekday: Mon.-Fri. 11am till 8pm

Closed on Saturdays, with the exception of catering.

We provide catering services Anytime, Anyplace, and Anywhere from Breakfast to Lunch to Supper.

We also do All Shift Caterings for Companies.

We provide Catering services for events such as:

Wedding Rehearsal Dinners

Wedding Receptions

Company Picnics

Family Reunions

Cook Outs (Whole Pigs on the Grill are available)

Pharmaceutical Reps.

Doctors Offices

Birthday Party's

Etc...

For Prices on Catering meals please call, fax, or email your order in with your list of food items and your number of people for the event. We will be glad to get you a quote based off of that information.

****Everything we cook can be done as a full service catering or just as a delivery to a location of your choice! We are here to serve you!**

Heres a couple of special sample menus!

Menu 1

**Low Country Boil
(Shrimp, Boneless Chicken, Smoked Sausage,
Corn on the Cob, Boiled Potatoes)
Cornbread
Slaw
Tea
*Cooked on site, min of 50 people
for \$17.95 per person plus tax and tip
Add Crab Legs to this menu for \$22 per person**

Menu 2

**Chicken Bog with Sausage
Long Cut Slaw
Baked Beans
Rolls
All Utensils
Tea
Dessert
\$6.99 per person plus tax
(Pick up only)
Delivery is available for additional
cost! Min of 20 people.**

Menu 3

**Grilled Ribeye Steak
Cheesy Potatoes
Garden Tossed Salad with Dressing
Yeast Roll
Tea
Dessert
Cooked on Sit
\$17.95 per person plus tax and tip
Min of 50 people**

Menu 4

**Fried Chicken
Chopped BBQ Pork
Slaw
Potato Salad
Hushpuppies
Tea
All Utensils
\$7.99 per person plus tax
Dessert and delivery is available
for additional cost! Min of 20
People.**

Menu 5 (Seafood Menu)

**Tail on Jumbo Shrimp
Fried Flounder Filet
Crab Cake
French Fries
Long Cut Slaw
Hushpuppies
\$16.95 per person plus tax and tip
Min of 50 people**

Menu 6

**½ Cornish Hen
Baked Apple and Sweet Potato Casserole
Steamed Broccoli with Cheese
Garden Tossed Salad with Dressing
Croissant Roll
Dessert
\$15.95 per person plus tax and tip
Min of 50 people**

Menu 7

**1” Thick Cut Grilled Pork Chop
Senator Russell Sweet Potatoes
Steamed Vegetables
Garden Tossed Salad with Dressing
Cheese Biscuit
Dessert
\$15.95 per person plus tax and tip
Min of 50 people**

Menu 8

**Marinated Beef Brisket
Tomato and Cabbage Slaw
Four Way Baked Beans
Broccoli Cornbread
Dessert
\$14.95 per person plus tax and tip
Min of 50 people**

**Book a Christmas Party in our
“Mrs. Rachel’s Private Dining Room”
Seats up to 50 People**

Plated or Buffet Meals

**2 Meats, 4 Vegetables, 1 Salad, Bread, Dessert
Glass Plates, Tea Goblets, Wait Staff
\$15.00 per person plus tax and tip
(Meat choices could include: Chicken, Turkey, Ham,
Seafood Casserole, Crab Cakes, Roast Beef, Beef Tips)**

**Prime Rib, Tri Colored Potatoes, Italian Green Beans,
Garden Salad, Yeast Roll, Dessert.
\$22.95 per person plus tax and tip**

**Grilled Ribeye Steak, Cheesy Potatoes, Garden Salad,
Yeast Roll. \$18.95 per person plus tax and tip
Add Grilled Shrimp for 3.95**

**These are just some sample menus and
pricing we have on special right now!**

Fund Raising Opportunity

We can cook for foods and help raise your money!

We are insured to cover any type of function or possible hazard. Let the professionals handle the cooking of your food for your fund raiser, in a safe environment!

Possible options for fund raising items...

Chopped BBQ Pork

BBQ Chicken

Fried Chicken

Chicken Bog with Sausage

Spaghetti

Pork Chops

Fish Fry

These would include 2 sides and utensils.

We will cook and help fix plates

Just give us a call!

The Lighter Side

- Chicken Salad
- Tossed Salad (Garden)
- Fresh Fruit Salad
- Pasta Salad
- Macaroni Salad
- Shrimp Salad
- Sliced Tomatoes or Cucumbers
- Deviled Eggs
- Sliced Cantaloupe
 - Carrot and Raisin Salad
 - Tomato Salad (Cucumbers, Purple onion, Peppers, Tomato)
- Sliced Cucumbers
- Grilled Chicken Salad
- Veggie Tray with Dip
- Congealed Salad
- German Potato Salad
- Southern Potato Salad
- Seven Layered Salad
- Sliced Watermelon

Specialty Meats for Catering

- Beef Brisket Marinated with Molasses and Black Pepper, Grilled
- Chicken Breast, Grilled
- Chicken Breast, Marinated in Honey Mustard and Grilled with sliced Smoked Ham and Monterey Jack Cheese
- Carving Table with Turkey, Ham, Pork Loin, and Beef of Choice (Sirloin, Brisket, Prime Rib) Choice Meats
- Cornish Hens
- Fried Turkey
- Jumbo Shrimp, Fried, Broiled, Steamed
- Lemon Pepper Pork Loin
- Low Country Boil (Shrimp tail on (21-30ct. size), Hillshire Smoked Sausage, Corn on Cob, Red Potatoes, Onions)
 - Prime Rib
 - Grilled Ribeye Steaks
 - T Bone Steaks
 - Scallops, wrapped in Bacon
 - Seafood Casserole (with Scallops, Shrimp, Fish, Crabmeat)
 - Crab Cakes
 - Beef Tips
 - Sliced Roast Beef
 - 1" Thick Grilled Pork Chops

Catered Food Selections

Meats/Entrees

- Beef Brisket, Marinated
- Beef Stew
- Beef Tips (w/Peppers & Onions)
- Chicken Bog w/Sausage
- Chicken, BBQ pieces 1/2, 1/4
- Chicken Livers and/or Gizzards
- Chicken Pot Pie
- Fat Back, fried
- Ham (sliced, baked)
- Hamburger Steak
- Lasagna (meat or vegetarian)
- Pork (Boston Butt), grilled
- Pork Backbone and Rice
- Pork BBQ (whole hog)
- Pork Ribs (BBQ)
- Sausage (smoked)
- Backbone and Rice
- Steak (country style w/gravy)
- Whole Fried, Baked or Grilled Turkey
- Sliced Roast Beef and Gravy
- Chicken (Fried, baked or BBQ)
- Chicken Breast, boneless, grilled
- Chicken Pastry
- Corned Beef, sliced
- Flounder, fried
- Fried Spots (Seasonal)
- Hamburgers/Hot Dogs, grilled
- Meat Loaf
- Pork (sweet & sour)
- Pork BBQ (chopped)
- Pork Chops (fried, grilled, BBQ)
- Prime Rib
- Shrimp (fried)
- Baked Spaghetti
- Spaghetti w/meat sauce
- Steaks, Ribeye, grilled
- Turkey, Dressing, Gravy

Salads

- 3-Bean Salad
- Broccoli/Onion/Raisin Salad
- Carrot/Raisin Salad
- Congealed Salads
- Deviled Eggs
- Fresh Fruit Salad
- Macaroni Salad
- Ice Box Pickles
- Potato Salad (German)
- Beets (pickled)
- Broccoli/Cauliflower/Carrot Salad
- Cantaloupe, sliced
- Chicken Salad
- Cucumbers, sliced
- Pasta Salad
- Grape/Apple Salad
- Tomato Salad in Season
- Pasta Salad with Veggies
- Pink Cloud
- Potato Salad (Southern)

- Seven Layer Salad
- Slaw
- Tomatoes, sliced
- Watermelon, sliced Seasonal
- Shrimp Salad
- Tossed Salad
- Watergate Salad

Vegetables

- Apples, baked
- Baked Beans
- Black-eyed Peas
- Butter Beans, green
- Cabbage
- Corn (creamed)
- Cranberry Sauce
- Garden Peas
- Green Beans and New Potatoes
- Zucchini Tomato Casserole
- Mustard Greens (in season)
- Pineapple Casserole
- Potatoes, baked
- Potatoes, scalloped
- Potatoes, mashed
- Potatoes, seasoned
- Rice Casserole
- Rutabagas
- Squash, fried
- Sweet Potatoes (Sen. Russell)
- Turnip Greens with root (Seasonal)
- Vegetable Casserole
- Yams (candied)
- Tomato Casserole (In Season)
- Asparagus and Pea Casserole
- Baked Beans (Four Way)
- Broccoli Casserole
- Speckled Butter Beans
- Collards (in season)
- Corn on Cob
- Field Peas (in season)
- Garden Peas and New Potatoes
- Green Snap Beans
- Macaroni and Cheese
- Okra, fried (Seasonal)
- Pinto Beans (dried)
- Potatoes, fried
- Potatoes, fried w/onions
- Potatoes, Red
- Rice (white or brown)
- Dirty Rice w/sausage
- Squash Casserole
- Sweet Potato Pudding
- Tomatoes, stewed
- Turkey Dressing
- Vegetables, steamed
- Dried Lima Beans w/ Ham
- Cheesy Potato Casserole

Soup

- Brunswick Stew
- Clam Chowder
- Potato
- Gravy – Turkey, Chicken, Beef
- Chicken and Rice
- Chili Bean
- Broccoli and Cheese
- Vegetable Beef
- Chicken Noodle

- Buttermilk Biscuits
- Corn Bread
- Rolls (crescent)
- Rolls (yeast)

- Banana Pudding
- Cake, Carrot
- Cake, Chocolate Pound
- Cake, Coconut
- Cake, Honeybun
- Cake, Pineapple

Down

- Cake, Punch Bowl
- Cake, Strawberry Shortcake
- Cake, Yellow, choc. Iced
- Cobbler, Apple
- Cobbler, Blueberry
- Cobbler, Peach
- Pie, Coconut
- Pie, Lemon
- Pie, Pumpkin

- Bacon
- Fat Back
- French Toast
- Grits, buttered
- Ham and Cheese Quiche
- Ham, Country Biscuits
- Pancakes
- Sausage Links & Patties
- Sweet Crescents
- Pork Tenderloin

Breads

- Cheese Biscuits
- Garlic Bread (loaf)
- Rolls (crystal)
- Wheat Yeast Rolls

Desserts

- Cake, Banana Split
- Cake, Cherry Cheesecake
- Cake, Chocolate, choc. Iced
- Cake, German Chocolate
- Cake, Italian Crème
- Cake, Pineapple Upside

- Cake, Red Velvet
- Cake, Thin Layer Chocolate
- Chocolate Thunder
- Cobbler, Blackberry
- Cobbler, Cherry
- Pie, Chocolate
- Pie, French Silk
- Pie, Pecan
- Pie, Sweet Potato

Breakfast

- Baked Apples
- Eggs, scrambled
- Fresh Fruits
- Grits, cheese
- Ham, Country
- Hash Brown Casserole
- Sausage Gravy
- Sausage Egg Casserole
- Hash Browns
- Sweet Rolls

Hors D'oeuvres List

Special points of Interest:

- ❖ We decorate with Flowers and Greenery around food items.
- ❖ Fruit and Vegetable Arrangements are Available.
- ❖ We Price these Items according to what you want.
- ❖ Served and prepared by our experienced staff.

- Assorted Mini Quiches
- Cocktail Franks
- Hot Crab Dip
- Cake Petit Fours
- Cheese Trays (3 Types)
- Cheese Straws
- Chicken Drumettes
- Homemade Chicken Tenders with Dip
- Chicken Salad with Crackers
- Fruit Trays or Arrangement
- Little Smokies in Sauce
- Meat Trays (Roast Beef, Turkey, Ham) (Sliced Rolls Available)
- Meatballs in Sauce
- Stuffed Mushrooms (with Crab) or (With Vegetables and Cheese)
- Spinach and Cheese Filo
- Scallops Wrapped in Bacon
- Shrimp (Boiled, Peeled and Deveined)
- Quesadilla with Chicken and Cheese
- Quiche Lorraine
- Shrimp Shooters
- Vegetable Shooters
- Vegetable Egg Roll
- Vegetable Tray
- Carved Watermelon Baskets

****Request are considered and appreciated, if there is something you would like that is not on this list...ASK US...WE CAN DO IT!!!**

CAKES AND PRICES

Coconut Cake- \$30.00	Honey Bun Cake- \$30.00
Carrot Cake- \$30.00	Punch Bowl Cake Lg.-\$65.00
German Chocolate Cake- \$30.00	Punch Bowl Cake ½-\$30.00
Italian Cream Cake- \$30.00	Punch Bowl Cake 1/3-\$20.00
Pineapple Cake- \$30.00	Strawberry Shortcake Lg.-\$60
Red Velvet Cake- \$30.00	Strawberry Shortcake ½-\$25
Yellow Layer Choc. Icing- \$25.00	Strawberry Shortcake 1/3-\$15
Thin Layer Chocolate Cake- \$30.00	½ Sheet Cake-\$25.00
Banana Split Cake Lg. 40 pcs.-\$60.00	Lg. Sheet Cake-\$35.00
Banana Split Cake ½ 20 pcs.-\$30.00	French Silk Pie Lg.-\$65.00
Chocolate Thunder Lg. 40 pcs.-\$60.00	French Silk Pie ½-\$30.00
Chocolate Thunder ½ 20 pcs.-\$30.00	

The History of The Todd House

The first home cooked meal to send its aroma through The Todd House doors occurred in 1918. The owner and originator, Mrs. Mary Todd, prepared the meals. She had left the turpentine producing community of Pireway to cook and rent rooms in her house to visiting tobacco buyers. She prepared home cooked meals, leaving her cooking pots on the eating tables. As her business increased, she has to close in her back porch to provide rooms for her visitors. She provided rooms for quail hunters in the three-story building and provided pens under her house for their dogs. Salesmen could eat supper, spend the night, and have breakfast the next morning for a total cost of \$2.00.

Mrs. Todd died in 1963 and many remember her as a great cook and generous woman who never hesitated to help those in need. Mrs. Todd's daughter Virginia Smith took over the business and continued the same traditions that her mother had started. A fire destroyed the old building in 1971. The Todd House was rebuilt with the existing large dining rooms, and fourteen boarding rooms.

Hector and Rachel Lee bought The Todd House on July 1, 1976. Virginia Smith passed away in 1977. The Lee's continued the established traditions, and added many of their own. Mrs. Lee brought 26 years of great cooking experience as a cafeteria manager of Tabor City High School to The Todd House. She was known for her sweet seasoning of foods, her specialty of homemade Red Velvet Cake, and Sour Cream Pound Cake. She also prepared homemade jellies and relishes, which we continue to make today.

Nelson Lee, the youngest son of Rachel and Hector Lee, returned home to help manage the family business after graduation and working in his field of study from North Carolina State University. He has since Taken over the full operation of the business since the death of Hector Lee in 1988, and the death of Rachel Lee in 2007. Nelson has continued to provide a home cooked buffet daily and added several steam tables to better serve the growing number of customers. He also added the catering service, and has since continued to grow vastly in that area, over the last 30 plus years that he has owned and ran The Todd House.

Through the years The Todd House has served all types of people, from local farmers, townspeople, vacationers and celebrities. Coach Frank McGuire, the former UNC Basketball coach who preceded Dean Smith visited, as well as Drew Barrymore, boxing celebrity Sugar Ray Leonard, Alabama, and other famous politicians, athletes, and several other college coaches. We also remodeled and expanded things in 2007 when we closed the boarding house and opened up The Kindred Spirits Gift Shop. We later closed the gift shop to provide a private party area for our customers to enjoy, filled with local antique tables and chairs for a nice feeling of home. The Lee's are proud to provide a service that is second to none. We will continue to focus on the quality of the meals that we prepare as it has always been since 1918. We would like to thank you for letting us serve, and we hope to keep pleasing our customers in the future.