

LIN+LEIGH

CATERING+EVENTS

Unforgettable Food.
Unmatched Hospitality.



Welcome to a new era of event catering.



However you found us, welcome! We hope this guide will make planning your big day or next event a breeze! Every event is unique and deserves thoughtful consideration and as you'll see through these pages, we cover every detail to answer every question you may have. However, we take advantage of any opportunity we have to serve you at the highest level. If we can be of any further assistance to you in your planning, don't hesitate to reach out!

Our motto "Unforgettable Food, Unmatched Hospitality" is the driving force behind everything we do.

A little about us!

Lin + Leigh launched in January of 2025 and quickly began serving hundreds (then thousands) of guests. As a full service caterer serving Opelika/Auburn and the surrounding areas, we get the honor of creating an unforgettable experience in so many different ways.

Lin + Leigh is veteran-owned and operated. Our commercial kitchen is located inside of the Nonprofit Center of East Alabama in Auburn, AL.

Lin + Leigh is licensed, insured, and an approved Auburn University Vendor.



You may have seen us around!

Lin + Leigh is a proud member of the Opelika Chamber, Auburn Chamber, found in East Alabama Living magazine, The Knot, Wedding Wire, Perfect Venue, and more!



Lunch Menu

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Boxed Lunches

Starting at
\$18.00/pp

Sub Sandwich

Choose Turkey and Cheddar, Ham and Swiss, or Italian, served with lettuce and tomato.

Spinach Wrap

Any of our sandwiches served in a Garden Spinach Wrap.

Garden Salad

Any one of your sandwich orders, made as a salad with proteins served on the side.

All boxed meals come packaged with an individual serving of fresh fruit, condiments, chips, silverware, and a dessert.



Hot Lunch

Starting at \$25.00/pp

- Pasta entree with salad and rolls
- Pulled Pork (min. 40) with 2 sides
- Taco Bar (Beef and Chicken)
- Assorted Casseroles with salad and rolls
- Sliders with 2 sides and salad

All hot lunch packages served tailgate style with wire chafers, gallon drinks, one dessert, serving utensils, and dinnerware included.

Executive Lunch

Starting at
\$35.00/pp

- Any Hot Lunch menu served with our premium setup, delivery, and staff included.
- Any dinner menu selection, additional fees may apply.



Gather and Graze Menu

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Charcuterie Shots \$8.00

Meats, cheese, and fruit with nuts, sweets, and a cracker!

Charcuterie Cups \$12.00

A full serving of meats, cheeses, and fruit with nuts, sweets, and a cracker!

Charcuterie Boxes \$18.00

A great snack to share for 2 or a whole meal for one!

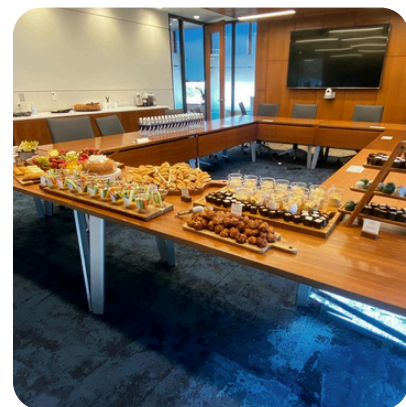


Grazing Boards Starting at \$375

Our standard XL grazing board serves 25-40 (based on event type). A great selection of cured meats, cheeses, fruit, veggies PLUS our signature bread bowl with dips and crackers!

Light Reception Starting at \$24.00/pp

Choose 3-4 apps and light bites and build a custom menu. This is perfect for a reception, networking event, ribbon cutting, and more! We'll bring the full setup, drink stations, and handle everything.



Wedding Receptions/Social events

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All social packages are considered premium service to include chafing dishes, staff, and an elevated set of disposable dinnerware. A minimum of 1 staff attendant per 50 guests will be on site. No tables or linens are provided unless stated in proposal.



The Social

Starting at \$35.00/pp + tax

- 2 Pasta Entrees
- Salad
- Rolls
- Drinks

The Big Day

Starting at \$45.00/pp

- 1 light App
- 1 Heavy App
- 1 Entree
- 2 Sides
- Salad
- Rolls
- Drinks



Wedding Receptions/Social events

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The “I Do”

Starting at \$58.00/pp + tax

- 2 Heavy Apps
- 2 Entrees
- 2 Sides
- Rolls
- Salad
- Drinks
- 1 Dessert



The Everything

Starting at \$80.00/pp

- 2 grazing boards
- 3 apps (heavy or light)
- 2 Entrees
- 3 Sides
- Salad
- Rolls
- Drinks
- 1 Dessert



Full Catering Menu

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See page 10 for full item descriptions

Apps and Light Bites

- Caprese Skewers
- Pimento Cheese on Mini Croissants
- BBQ Meatballs
- Finger Sandwiches
- Conecuh Bombs
- Sausage Balls
- Bacon Wrapped Conecuh
- Bruschetta
- Conecuh and Pepper Jelly Shells
- Tailgate Sliders
- Mac and Cheese Bites



Salads

- Garden Salad
- Strawberry Salad
- Caesar Salad

Mains

- Smoked Pork Tenderloin
- Parmesan Crusted Chicken
- Tuscan Chicken over Rice
- Beef Tenderloin (+\$18)
- Chicken Fettucine Alfredo
- Pulled Pork
- Spaghetti w/ Meatballs



Full Catering Menu

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See page 7 for full item descriptions

Sides

- Garlic Mashed Potatoes
- Smoked Gouda and Pimento Mac and Cheese
- Loaded Mashed Potatoes
- Southern Green Beans
- Roasted Potatoes
- White Rice
- Parmesan Green Beans
- Roasted Vegetables



Drinks

- Sweet/Unsweet Tea
- Lemonade
- Water

Desserts

- Bread Pudding
- Brownies
- Banana Pudding
- Oreo Pudding
- Apple Butter Brie Bites
- Mini Cheesecakes



Next Steps!

We'll be with you every step of the way!

1. Let's set a planning meeting or call!

We want all the juicy details! What's your dream or vision for your event? Ultimately we want to figure out how we can serve you best, whether that means dropping off some hot pans at the church or setting up a full display at your reception venue. We can discuss headcount, budget, menus, and make sure it's perfectly executed.

2. Choose your menu!

It all starts with the food. By looking at the type of event and your headcount, we can guide you through picking out the perfect menu!

3. Choose your service level!

Not every event needs to be premium service but when you need it, you know! We can walk through those different levels to assess the needs of your event.

4. Pay your deposit to lock in your date.

Some events, like weddings, book anywhere from 6-15 months in advance! For events outside of 6 months, we require a \$1,000 "Save the Date" deposit. For events within 6 months, we require a 50% deposit to secure your date. This 6 month mark is also when Save the Date events must meet that 50% deposit threshold. All final payments, headcounts, and menu changes must be completed 14 days prior to your event. Exceptions to this policy are typically educational institutions or corporate events where **previous** arrangements have been made.

5. Relax!

We'll take it from here!

Menu Descriptions

Apps and Light Bites

Caprese Skewers - fresh tomatoes, mozzarella, and basil with a balsamic glaze.
Pimento Cheese on Mini Croissants - mini croissants filled with pimento cheese!
BBQ Meatballs - Beef meatballs in a sweet and tangy sauce
Finger Sandwiches - assorted pimento, chicken salad, ham and Swiss.
Conecuh Bombs - mini pastry filled with conecuh, ham, and cheddar.
Sausage Balls - classic breakfast sausage and cheese balls
Bacon Wrapped Conecuh - blocks of conecuh wrapped in bacon with brown sugar
Bruschetta - lightly toasted baguettes with fresh tomato, feta, and balsamic glaze
Conecuh Pepper Jelly Shells - red pepper jelly, pimento, conecuh on phyllo shells
Tailgate Sliders - classic ham and Swiss on brioche buns with a butter glaze
Beef Tenderloin Crostini +\$2 - baguettes with beef tenderloin, horseradish

Salads

Garden Salad - traditional mixed greens, cucumber, tomato, cheese, croutons
Strawberry salad - a mix of spinach and mixed greens, strawberries, feta, balsamic
Caesar Salad - romaine lettuce, fresh Parmesan, Caesar

Mains

Smoked Pork Tenderloin - Best Seller - House rub, smoked to perfection.
Parmesan Crusted Chicken - hand breaded and baked
Tuscan Chicken over Rice - thin sliced breasts in a creamy sauce, sun dried tomatoes and spinach over white rice
Beef Tenderloin (+\$8) - house rub, served with creamy horseradish
Chicken Fettucine Alfredo - slow roasted chicken, shredded w/ creamy fettucinne sauce
Pulled Pork - smoked for a perfect flavor and trimmed in house
Spaghetti w/ Meatballs - Traditional spaghetti, beef meetballs, red sauce

Sides

Garlic Mashed Potatoes - chopped yellow potatoes seasoned with garlic and butter
Smoked Gouda and Pimento Mac and Cheese - hand grated Gouda and pimento mixed in with our creamy jumbo elbows and cheddar.
Loaded Mashed Potatoes - chopped in house, loaded with bacon, cheddar, and sour cream
Southern Green Beans - cut green beans, brown sugar, butter, and bacon
Roasted Potatoes - hand chopped and seasoned to perfection
White Rice - seasoned white rice
Parmesan Green Beans - cut green beans, Parmesan, butter.
Roasted Vegetables - fresh vegetables, olive oil and our signature seasoning blend

Desserts

Bread Pudding +\$5 - just how Paula makes it
Brownies +\$3 - jumbo chocolate chunk brownies
Banana Pudding +\$4 - served in individual cups
Apple Butter Brie Bites +\$4 - mini pastries, Brie, and Mercier Orchards Apple Butter
Mini Cheesecakes +\$4 - assortment of mini cheesecake bites