



Menu

Catering



The First Course

Displays

BAKED BRIE WITH FRUIT OR PECAN TOPPING GF

BRUSCHETTA WITH TOASTED BAGUETTES V

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS GF

CAJUN SHRIMP DIP GF

CHARCUTERIE DISPLAY *GF

CORN & BLACK BEAN SALSA WITH TORTILLA CHIPS V, GF

CRUDITE DISPLAY V, GF

FRESH SALSA & GUACAMOLE WITH TORTILLA CHIPS V, GF

FRUIT & CHEESE DISPLAY V, *GF

HOT CRAB DIP GF

HUMMUS V, GF

traditional, roasted beet, or spinach and feta

MANGO PAPAYA SALSA WITH TORTILLA CHIPS V, GF

SPINACH ARTICHOKE DIP V, *GF

WARM BLUE CHEESE & BACON DIP *GF

Passed Appetizers

BEEF & POTATO EMPANADAS

BISON MEATBALLS WITH BOURBON BBQ SAUCE

CAPRESE SKEWERS V, GF

CRANBERRY PECAN & BRIE CANAPE V

DILL CHICKEN SALAD CANAPE

**GF if no crackers / baguette*

The First Course

Passed Appetizers

ENGLISH CUCUMBER CANAPE WITH CREAM CHEESE & DILL v

ENGLISH CUCUMBER WITH HERB CHEESE v

HONEY GARLIC CHICKEN BITES

HOUSE MADE RICOTTA CROSTINI WITH ASSORTED TOPPINGS v

JALAPENO DUCK POPPERS GF

MEATBALLS WITH CHOICE OF SAUCE

MINI BLT's

MINI HAM BISCUITS

MINI TACOS GF

beef, chicken, or bbq

OPEN-FACED TOMATO CANAPE v

PEAR, BRIE & HONEY CANAPE v

PIMIENTO CHEESE CANAPE v

SALMON CROSTINI WITH CREAM CHEESE AND SPROUTS

SAUSAGE BALLS

SHRIMP COCKTAIL SHOTS GF

SLIDERS

bbq pork, burger, buffalo or regular chicken, beef or pork tenderloin

SPINACH & TOMATO QUICHE BITES v

STUFFED MUSHROOM CAPS

sausage stuffing or crab stuffing

SWEET CHILI LIME CHICKEN BITES

TOMATO & GOAT CHEESE CANAPE v



Entrees

Beef

ALL-AMERICAN MEATLOAF GF

CHIMICHURRI STEAK GF

FLAT IRON STEAK GF

GRILLED BEEF TENDERLOIN GF

PRIME RIB GF

ROAST BEEF GF

ROASTED SIRLOIN CAP GF

SHEPHERD'S PIE

SMOKED BRISKET GF

SWEDISH MEATBALLS

Pork

GRILLED PORK TENDERLOIN GF

HONEY GLAZED BAKED HAM GF

PORK LOIN ROAST GF

PULLED PORK BARBEQUE GF

SMOKED PORK BUTT GF

Seafood

BLACKENED RED SNAPPER GF

BOURBON GLAZED SALMON

HONEY GARLIC SALMON

SEA BASS WITH BEURRE BLANC

SEARED SALMON WITH DILL GF

SEARED SHRIMP GF

SHRIMP & GRITS GF

Entrees

Poultry

BRUSCHETTA CHICKEN GF

CHICKEN & SAUSAGE JAMBALAYA GF

CHICKEN CACCIATORE GF

CHICKEN LEG QUARTERS GF

CHICKEN PARMESAN

CHICKEN PICCATA

CHICKEN POT PIE

DOUBLE BATTERED CHICKEN TENDERS

HERB CHICKEN BREAST GF

HONEY GARLIC CHICKEN

HONEY MUSTARD CHICKEN GF

LEMON PEPPER CHICKEN GF

ROASTED TURKEY BREAST GF

SOUTHWESTERN CHICKEN GF

SWEET CHILI LIME CHICKEN

TUSCAN CHICKEN GF

Pasta

BAKED ZITI

CHICKEN & BROCCOLI ALFREDO

CHICKEN PASTA PRIMAVERA

MUSHROOM RAVIOLI WITH SWEET PEPPER CREAM SAUCE V

PESTO PASTA V



Fun Stations

BAKED POTATO BAR
BREAKFAST BAR
PASTA BAR
SMASHED POTATO BAR
TACO BAR
WEDGE SALAD BAR

Salads

BEAUTIFUL GREEN SALAD v, GF
BLACK-EYED PEA SALAD v, GF
BROCCOLI SALAD GF
CAESAR SALAD
CLASSIC ITALIAN SALAD v
CLASSIC PASTA SALAD v
DILL POTATO SALAD v, GF
ITALIAN PASTA SALAD v
ORZO PASTA SALAD v
PINK COLE SLAW v, GF
QUINOA SALAD v, GF
SEASONAL SALADS WITH FRUIT & NUTS v, GF
SHRIMP SALAD GF
TRADITIONAL COLE SLAW v, GF
WATERMELON, CUCUMBER, STRAWBERRY SALAD v, GF
WEDGE SALAD

Soups

BEEF FAJITA GF
BROCCOLI CHEESE GF
CHICKEN & WILD RICE GF
CHICKEN NOODLE
CHICKEN TORTILLA GF
CHILI GF
CREAMY TOMATO GF
LOADED POTATO GF
VEGETABLE BEEF GF

Side Dishes

BAKED BEANS V, GF

BAKED POTATOES V, GF

BROCCOLI CASSEROLE V, GF

CREAMED CORN V

CREAMY MACARONI & CHEESE V, GF

FRIED GREEN TOMATOES V

GREEN BEAN CASSEROLE V

HARICOT VERT WITH LEMON BUTTER V, GF

HONEY GLAZED CARROTS V, GF

MEXICAN STREET CORN V, GF

MEXICAN ZUCCHINI V, GF

ORZO WITH LEMON AND BASIL V

RATATOUILLE V, GF

ROASTED ASPARAGUS V, GF

ROASTED BRUSSEL SPROUTS WITH BACON GF

ROASTED CARROTS, BROCCOLI & CAULIFLOWER V, GF

ROASTED GARLIC PARMESAN MUSHROOMS V

ROASTED OR BAKED SWEET POTATOES V, GF

ROASTED RED POTATOES V, GF

SCALLOPED POTATOES V, GF

SMASHED POTATOES V, GF

SOUTHERN GREEN BEANS V, GF

SOUTHWESTERN RICE GF

SQUASH BAKE V

STUFFED TOMATOES

creamed spinach, sausage stuffed, or panko stuffed

SWEET POTATO CASSEROLE V

TWICE BAKED POTATOES V, GF

VEGETABLE FRIED RICE V, GF

WILD RICE BLEND GF

Desserts

BANANA PUDDING v

BOURBON CHOCOLATE PECAN PIE v

BREAD PUDDING WITH BOURBON WHISKEY SAUCE v

BROWNIES v

CHESS PIE v
chocolate, lemon

CHOCOLATE BROWNIE CAKE v

CHOCOLATE PECAN BROWNIES v

COCONUT PIE v

COOKIES v
chocolate chip, peanut butter, sugar, oatmeal raisin

CRÈME ANGLAISE WITH FRESH BERRIES v, GF

CRÈME BRULEE v

FRENCH SILK PIE v

FRUIT COBBLER v
mixed berry, peach, apple

KEY LIME PIE v

OREO PIE v

PEANUT BUTTER PIE v

PECAN PIE v

PINK CHAMPAGNE CUPCAKES v

POUND CAKE v
vanilla, lemon, strawberry, caramel

RUMCHATA CUPCAKES v

TRES LECHES CAKES v



CATERING ∞ PLANNING ∞ DESIGN