



## CATERING MENU

### BREAKFAST

"BREAD & EGGS" CHOICE OF:

*CHEESE*

*SPINACH, TOMATO, GREEN ONION & CHEESE*

*BACON, SAUSAGE & CHEESE*

SEASONAL FRUIT PLATTER

GREEK YOGURT *WITH LOCAL HONEY*

BISCUITS *WITH WHIPPED BUTTER & PRESERVES*

PARMESAN & CREAM CHEESE GRITS

ASSORTED MUFFINS, PASTRIES, CINNAMON ROLLS & SCONES

### SALADS

MINI ICEBERG WEDGE SALADS *WITH BACON & BLUE CHEESE*

MIXED GREENS *WITH BALSAMIC VINAIGRETTE*

MIXED GREENS *WITH STRAWERRIES, ALMONDS & BLUE CHEESE*

FRESH MOZZARELLA & PEACHES *WITH MIXED GREENS, GRAPES & ROASTED PEACH BASIL VINAIGRETTE*

GREEK *WITH ARTICHOKEs, OLIVES & FETA*

ASIAN *WITH CARROTS, BROCCOLI, CHICK PEAS & WASABI AVOCADO DRESSING*

"SALTY & SWEET" ROMAINE *WITH PEARS, GRAPES, BACON & FETA IN POPPYSEED BALSAMIC VINAIGRETTE*

### SANDWICHES

*CHOICE OF WHITE, WHEAT OR CROISSANT*

SANDWICH TRAY: ANGUS ROAST BEEF, SMOKED HAM & TURKEY

**ALL BELOW ALSO AVAILABLE BY THE PAN:**

ROASTED CHICKEN

"AL'S" PORK TENDERLOIN

ROASTED BEEF TENDERLOIN

ORANGE GLAZED HAM

TUNA TARTARE "SALAD"

WALNUT CHICKEN SALAD

PIMENTO CHEESE

### ENTREES

SHRIMP & GRITS

THAI SESAME SHRIMP *WITH COCONUT CILANTRO RICE*

BEEF & SAUSAGE LASAGNE *WITH HANDMADE PASTA*

SPINACH LASAGNE *WITH HANDMADE PASTA*

HANDMADE PASTA *WITH RED SAUCE*

HANDMADE PASTA *WITH BEEF & ITALIAN SAUSAGE RED SAUCE*

HANDMADE PASTA *WITH PARSLEY CREAM & ROASTED CHICKEN*

RED BEANS & RICE *WITH ITALIAN SAUSAGE & ROASTED JALAPENOS*

ROASTED CHICKEN *WITH ROSEMARY & BLISTERED TOMATOES*

ROASTED SALMON *WITH DILL CAPER CRÈME FRAICHE*

### SIDES

GREEN ONION & PARMESAN MASHED POTATOES

HONEY CASHEW GREEN BEANS

SAUTEED MUSHROOMS

ROASTED SEASONAL VEGETABLES *WITH RAITA*

ASPARAGUS *WITH CRÈME FRAICHE, LEMON & CAPERS*

HANDMADE PASTA *WITH PARSLEY CREAM SAUCE*

HANDMADE PASTA *WITH OLIVE OIL, ASPARAGUS & RED PEPPER*

HERB & PARMESAN QUINOA

HANDMADE MACARONI *WITH FOUR CHEESES*

LOADED POTATO CHIPS *WITH BLUE CHEESE, GREEN ONIONS & BALSAMIC*

COLE SLAW

BAKED BEANS

SUMMER VEGETABLE GRATIN

### DESSERT

COOKIES *WITH DARK CHOCOLATE, TOFFEE & CHERRIES*

OATMEAL COOKIES *WITH TOFFEE & SALTED CARAMEL*

OATMEAL CRÈME PIES

FUDGE BROWNIE PIE *WITH HOMEMADE WHIPPED CREAM*

ASSORTED MINI CUPCAKES

BANANA PUDDING *WITH HOMEMADE CUSTARD*



## PARTY MENU

### BEEF, CHICKEN & PORK

ROASTED WHOLE BEEF TENDERLOIN *WITH* HORSERADISH CREME  
AL'S ROASTED PORK TENDERLOIN *WITH* HOMEMADE MUSTARD & PICKLES  
PULLED PORK *WITH* SWEET & SPICY BBQ SAUCE  
MINI BEEF WELLINGTONS  
ROASTED CHICKEN *WITH* ROSEMARY & BLISTERED TOMATOES

### SHRIMP, SCALLOPS & CRAB

SHRIMP & GRITS "BITE SIZE"  
MUSTARD SHRIMP ON CUCUMBER & PITA POINT  
JUMBO SHRIMP *WITH* BLOODY MARY SAUCE  
THAI SESAME SHRIMP  
MINI CRAB CAKES *WITH* TOMATILLO & AVOCADO PUREE  
CRAB & CHIVE PUFFS  
SCALLOP "BLT'S"  
ROASTED SALMON IN CUCUMBER *WITH* CRÈME FRAICHE & DILL  
SALMON PATE  
SALMON & CRÈME FRAICHE PUFFS  
SEARED TUNA *WITH* PICKLED ONIONS & SMOKED SEA SALT  
TUNA NICOISE CANAPES

### DIPS

BAKED FONTINA CHEESE  
SPINACH & FETA  
PECAN PESTO, CHERRY TOMATO & WHOLE MOZZARELLA  
CREAMY BLACKEYED PEA & COLLARD GREEN  
RICOTTA, LEMON & THYME  
ARTICHOKE & HAZELNUT

### HUMMUS

EDAMAME *WITH* GRAPE CONFIT ON CROSTINI  
BOILED PEANUT *WITH* PITA POINTS  
ROASTED GARLIC & KALE *WITH* PITA POINTS  
CHICKPEA *WITH* PITA POINTS  
CHICKPEA & AVOCADO TOAST *WITH* ROASTED TOMATOES

### PICK UP BITES

PECAN CRUSTED GOAT CHEESE *WITH* RIESLING GRAPES  
HONEY & NUT GOAT CHEESE BITES  
MARINATED FETA *WITH* ORANGE, MINT & PEPPERS  
SAUSAGE, HERB CHEESE & OLIVE BITES  
BOURBON BACON GOODNESS  
PECAN PESTO STUFFED MUSHROOMS  
ROASTED SEASONAL VEGETABLES *WITH* RAITA  
VEGETABLE CRUDITES  
MASHED POTATO PUFFS  
ARTICHOKE & BRIE MELTS  
MINI SWEET POTATO CAKES *WITH* CILANTRO & BLACK BEANS  
ASPARAGUS *WITH* CRÈME FRAICHE & DILL  
PARMESAN CUPS *WITH* SHAVED BRUSSEL SPROUTS & LAVENDAR DIJON  
PROSCIUTTO & GRILLED BRUSSEL SPROUT "SANDWICHES"  
TOASTED BAGUETTE *WITH* BLUE CHEESE, ROASTED GRAPES & HONEY  
WHIPPED BLUE CHEESE *WITH* ASPARAGUS & CARAMELIZED ONION  
CARAMELIZED ONION, MUSHROOM & GRUYERE TARTLETS  
SWEET CORN BRUSCHETTA  
PHYLLO *WITH* FIG & PANCETTA  
PARMESAN & THYME CRISPS  
BLUE CHEESE & WALNUT CRISPS  
ROSEMARY PECANS & WALNUTS

### SOMETHING SWEET

PRALINE ALMONDS  
WHITE CHOCOLATE *WITH* CARDOMOM & CASHEWS  
SPICY DARK CHOCOLATE  
CHOCOLATE TRUFFLES  
SEASONAL FRUIT TARTS *WITH* FRESH CRÈME  
ASSORTED MINI CUPCAKES

## TAILGATING TENT MENU



### "BREAD & EGGS" CHOICE OF:

CHEESE  
SPINACH, TOMATO, GREEN ONION & CHEESE  
BACON, SAUSAGE & CHEESE

### SEASONAL FRUIT PLATTER

ASSORTED MUFFINS, PASTRIES, CINNAMON ROLLS & SCONES

SMOKED SALMON PLATTER *W/BAGUETTE & ACCOUTREMENTS*

ROASTED PUMPKIN QUICHE *W/CARAMELIZED ONIONS & BLUE CHEESE*

### DEVILED EGGS –

ORIGINAL *W/HOMEMADE BREAD & BUTTER PICKLES*  
PICKLED SQUASH  
PANCETTA & WALNUT

### CHEESE BALLS –

OLIVE  
PECAN & DATE  
ZUCCHINI

### SALSAS –

TOMATO  
CRANBERRY  
PINEAPPLE  
TOMATO & MONTERREY JACK

### DIPS –

EGGPLANT CAPONATA  
COLLARD GREEN AND BLACK EYED PEA  
WALNUT & GARLIC  
BASIL & LEMON  
CHILLI BEAN  
BLACK BEAN & CORN  
ONION

### HUMMUS –

CHICK PEA  
EDAMAME  
BOILED PEANUT  
SWEET POTATO

### CHEESE PLATTERS -

JUST CHEESE  
*W/SMOKED SAUSAGE*  
*W/VEGGIES & PECAN PESTO, GREEK YOGURT DIP*  
*W/FRUIT & SWEETENED CRÈME*

CELERY STUFFED *W/WHIPPED BLUE CHEESE AND WALNUTS*

ROSEMARY PECANS, WALNUTS OR CASHEWS

"PIGS IN A BLANKET" *PUFF PASTRY WRAPPED SAUSAGE*

BBQ PULLED PORK OR CHICKEN

ROSEMARY ROASTED CHICKEN BREASTS *W/BLISTERED TOMATOES*

"AL'S" WHOLE ROASTED PORK TENDERLOIN

WHOLE ROASTED BEEF TENDERLOIN FILET

WHOLE ORANGE GLAZED HAM

ROASTED SALMON *W/DILL CAPER CRÈME FRAICHE*

BOILED SHRIMP *W/BLOODY MARY SAUCE*

SPINACH LASAGNA *W/HOMEMADE PASTA*

BEEF & SAUSAGE LASAGNA *W/HOMEMADE PASTA*

HOMEMADE PASTA – *W/RED SAUCE, OLIVE OIL & ASPARAGUS OR PARSLEY CREAM*

FOUR CHEESE MACARONI *W/HOMEMADE PASTA*

GREEN ONION & PARMESAN MASHED POTATOES

ROASTED FALL VEGETABLES

COLE SLAW

BAKED BEANS

ASPARAGUS *W/CRÈME FRAICHE, LEMON & CAPERS*

HONEY & CASHEW GREEN BEANS

PAPPA AL POMODORO! - ITALIAN BREAD SOUP

CRAWFISH, CORN & POTATO CHOWDER

CHEDDAR AND BEER SOUP

APRICOT CHICKEN SALAD

PIMENTO CHEESE

SEARED TUNA SALAD

CRUNCHY ROMAINE SALAD *W/GREEN ONIONS, CARROTS & WONTONS*

WEDGE SALAD *W/TOMATOES & BLUE CHEESE*

MIXED GREENS SALAD *W/PEAR & GOAT CHEESE*

COOKIES

FUDGE PIE

BANANA PUDDING

MINI CUPCAKES



## HOLIDAY MENU

### MAIN DISHES

BOURBON BRAISED TURKEY BREAST  
ORANGE GLAZED HAM  
APPLE BUTTER ROASTED PORK TENDERLOIN  
ROSEMARY CHICKEN WITH ROASTED GARLIC

### TRADITIONAL SIDES

CORNBREAD DRESSING  
YUKON GOLD MASHED POTATOES  
HANDMADE MACARONI *WITH FOUR CHEESES*  
SWEET POTATO CASSEROLE *W/PECANS OR MARSHMALLOWS*  
SQUASH CASSEROLE  
GREEN BEAN CASSEROLE  
CORN PUDDING  
CREAMED COLLARDS  
FRESH CRANBERRY AND CITRUS SAUCE

### SPECIALTY SIDES

SHRIMP AND GRITS DRESSING  
CARAMELIZED ONIONS & BLUE CHEESE MASHED POTATOES  
POTATO AND FENNEL AU GRATIN  
AUTUMN SQUASH CASSEROLE  
SWEET POTATO AND CARROT CASSEROLE  
BROCCOLI AND CAULIFLOWER GRATIN  
GREEN BEAN AND GOAT CHEESE GRATIN  
ROASTED ROOT VEGETABLES  
ORANGE GINGER GLAZED CARROTS  
BROWN SUGAR BACON & APPLE BRUSSEL SPROUTS

### DESSERTS

ORANGE SWEET POTATO PIE WITH ROSEMARY & CORN MEAL CRUST  
SALTED CARAMEL PECAN PIE  
APPLE PIE  
FUDGE PIE  
BANANA PUDDING W/HOMEMADE CUSTARD  
  
PUMPKIN BREAD PUDDING W/VANILLA BEAN GLAZE  
BANANA BREAD PUDDING W/BROWN SUGAR CINNAMON GLAZE