

catering **packages**

Entrée Selections with an (*) denote an additional \$5,
(**) denote an additional \$9 charge per guest

SILVER

One Salad
One Entrée Selection
Two Accompaniments
Assorted Bread Basket
One Beverage Selection
\$38 per guest

DIAMOND

One Salad
Two Entrée Selections
Three Accompaniments
Assorted Bread Basket
Two Beverage Selections
One Sweet Treat
\$52 per guest

PACKAGES INCLUDES

Delivery and Setup

GOLD

One Salad
Two Entrée Selections
Two Accompaniments
Assorted Bread Basket
One Beverage Selection
\$45 per guest

PLATINUM

Two Salad
Three Entrée Selections
Three Accompaniments
Assorted Bread Basket
Two Beverage Selections
One Sweet Treat
\$57 per guest

Also Available

Catering Staff
Clean up of catering area
Up to 2 hours serving time



PASTA SELECTIONS

BAKED ZITI
SPAGHETTI WITH MEAT SAUCE
LASAGNA BOLOGNAISE
CHICKEN PESTO PASTA
PASTA PRIMAVERA
CAJUN CHICKEN PASTA
CHICKEN RASTA PASTA
CHICKEN ALFREDO
ROASTED EGGPLANT PARMESAN

LAMB SELECTIONS

**JERK LAMB CHOPS
**HERB ROAST LAMB
**SMOTHERED LAMB CHOPS

PORK SELECTIONS

BBQ PORK
ROAST PORK
JERK PORK
SMOTHERED PORK CHOPS
ROASTED BBQ RIBS

BEEF SELECTIONS

**BEEF TENDERLOIN MEDALLIONS
**FILET MIGNON
*HERB ENCRUSTED ROAST BEEF
BEEF TERIYAKI
POT ROAST
**BEEF SHORT RIBS
*STUFFED FLANK STEAK
**BRAISED OXTAILS STEW



POULTRY SELECTIONS

BBQ CHICKEN
MANGO CHICKEN
CHICKEN MARSALA
LEMON PEPPER CHICKEN
HONEY ROASTED CHICKEN
*TURKEY WINGS
HERB ROASTED CHICKEN
JERK CHICKEN
SMOTHERED CHICKEN
BAKED CHICKEN
CURRY CHICKEN
JERK TURKEY MEATLOAF

SEAFOOD SELECTIONS

BAKED TILAPIA
*HONEY LEMON PEPPER SALMON
*CURRY SALMON
*CURRY SHRIMP
*JERK SHRIMP
*JERK SALMON
**PAN SEARED SCALLOPS
*CREOLE BARBECUE SHRIMP
*BLACKENED SALMON
**BLACKENED SNAPPER
*FLORIDA CITRUS GROUPER
**STUFFED SALMON

SIGNATURE DISHES

*SEAFOOD JAMBALAYA
FISH & GRITS
*SHRIMP & GRITS
CHICKEN & SAUSAGE JAMBALAYA

SALAD SELECTIONS

CAESAR SALAD
GARDEN SALAD
PASTA SALAD
COLESLAW
POTATO SALAD
FRUIT SALAD



ACCOMPLIMENTS

SCALLOPED POTATOES

OVEN ROASTED POTATOES

CORNBREAD DRESSING

PAN-ROASTED VEGETABLES

ASIAN VEGETABLE MEDLEY

COLLARD GREENS

FRESH GREEN BEANS

SAUTÉED SPINACH AND ONIONS

SAUTÉED BROCCOLI

BRAISED KALE

BAKED MAC AND CHEESE

HONEY GLAZED BABY CARROTS

SQUASH CASSEROLE

OKRA & TOMATOES

GRILLED ASPARAGUS

FRIED CABBAGE

BAKED BEANS

CANDIED YAMS

ROASTED SWEET POTATOES

GARLIC MASHED POTATOES

ROASTED CORN

RED BEANS & RICE

CREOLE RICE

WHITE RICE

YELLOW RICE

BEVERAGES

\$9.99 per gallon
ice and cups included.

SWEET TEA

Flavors available: strawberry, mango, pomegranate, raspberry

CITRUS WATER

Refreshing spring water with lemon, lime, oranges and fresh mint

LEMONADE

Flavors available: strawberry, mango, pomegranate, raspberry



ADDITIONAL FEES:

22% Service Fee

8.9 Sales Tax

Drop Off Catering (Price Included): Includes Pans of Food Only

Full-Service Drop Off Catering (\$75): Includes Pans of Food, Wire Racks, Sternos, Serving Utensils, Plastic Flatware, Paper Products, Plates and Cups

Private Chef Fee: Billed at \$150 per hour

Additional Servers: Billed at \$100 Per Server for up to 4 hours

Cleaning Fees: Kitchen/Food Holding Area and Buffet Table included in price. Clearing Tables and/or taking trash with us for disposal offsite will be billed to the client (Pricing based on event)

Real China Packages: Starts at \$9 Per Person

50% Deposit Required to book your event with final balance due within 5 days (Deposit based on estimated guest count/Final balance based on actual count)

ADDITIONAL INFORMATION:

Tastings: We offer tastings on Wednesday Afternoons Only. We Charge \$50 Per Person for up to 4 menu items. If the event is booked, we will apply the amount paid to your balance.

We look forward to the opportunity to serve you and your guests!

