



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