

CATERING MENU

Our catering menu is intended to provide you with a variety of options for your meal. You may select directly from this menu, or if you'd like to discuss your menu personally with Chef Jamie please let us know and we will set you an appointment.

Prices

Our standard full meal buffet includes two entrees, two sides, salad, bread, water, tea and coffee. Some items may be an additional cost and are marked accordingly.

Bar Services

- Beer
- Mixed Drinks / Wine
- Soft Drinks
(Upon request, the party may request a signature drink for a fee)
- Bar Set up Fee \$50

Tax and Service Charge

All catering and bar selections are subject to 9% sales tax and 18% service fee.

If you would like a plated meal or food stations an additional fee for extra service may be added.

No Hidden Fees

Our catering costs are simple and upfront. All set up and clean up is included within our pricing. Chaffers are included in pricing.

Drop off is available for a discounted price (food in aluminum pans)

Deposits and Final Guest Count

Once you've made your selections we'll provide you with a catering agreement using your predicted guest count. A deposit of 25% is due at that time. Your final head count is due seven business days before your event and a final balance will be calculated based on the final headcount. The balance is due 48 hours prior to your reservation.

Hors D' Oeuvres

Choose three items from any of the tiers below.

Each item will serve two pieces per guest and be served buffet style.

TIER 1

Chipotle BBQ Meatballs

Vegetable Kabobs

Jalapeno Grit Cakes

Mini Egg Rolls

Hot Spinach & Artichoke Dip with Tortilla Chips

Shaved Smoked Turkey Rolls with Gourmet Mayos

Fire Roasted Red Pepper Dip with Tortilla Chips

Cucumber Canapés with Boursin Cheese Mouse

Stuffed Cherry Tomatoes with Herb Cheese

Spinach & Artichoke Stuffed Mushrooms

Grilled Chicken & Cheese Quesadillas

TIER 2

Hot Crab and Artichoke Dip

Beef or Chicken Kabobs

Crab Stuffed Mushrooms

Peel & Eat Shrimp

Gourmet Finger Sandwiches with assorted salads

Grilled Vegetable Crudités with Parmesan Garlic Aioli

Risotto Cakes with Smoked Tomato Cream Sauce

Beef Tenderloin Brochettes with a Teriyaki Glaze

Teriyaki Sirloin Satays with Ginger Plum Sauce

Roma Tomato Medallions on Baguette

Crab & Cheese Stuffed Mushrooms

TIER 3

Assorted Chef Choice Canapés of Shrimp, Trout and Salmon
Mini Crab Cakes with a Spicy Remoulade
Gulf Shrimp on Ice with Lemon Crowns
Petite Beef & Caramelized Onion Sliders
Shrimp Kabobs with a Mango Salsa
Smoked Salmon Canapés
Bacon Wrapped Scallops
Bacon Wrapped Shrimp

Dinner Menu

A standard meal is served buffet style. Choose two entrees, two sides, and a salad, to be served with fresh rolls, whipped butter, water and tea.

Entrée Choices

Roasted Pork Loin with a Dijon Cream
Wild Rice Stuffed Chicken Breast with a Red Pepper Cream Sauce
Flat Iron Steak with Whiskey Peppercorn Sauce
Lemon & Herb Roasted Chicken
Hickory Smoked Bacon Wrapped Pork Loin
Grilled Chicken with a Rosemary Cream Sauce
Mediterranean Chicken Breast
Honey Glazed Ham
Roasted Turkey & Dressing
Sliced Roast Beef
Southern Fried Catfish
Home-style Fried Chicken
Pecan Crusted Chicken Breast
Chicken Cordon Bleu with Rosemary Cream
Jack Daniels Pork Loin
Chicken Marsala
Red Beans and Rice – vegetarian
Fettuccini Alfredo – vegetarian
Cheese Stuffed Shells with Marinara – vegetarian
Pesto Flavored Pasta - vegetarian
Three Cheese Quiche or Spinach Quiche - vegetarian
Pan Roasted Red Snapper
Grilled Tuna with a Ginger Soy Reduction
Bacon Wrapped Smoked Pork Tenderloin with a Merlot Reduction
Boursin & Crab Stuffed Chicken with a Roasted Red Pepper Béchamel
Chipotle Glazed Cranberry Stuffed Pork Tenderloin
Beef Tips Diane
Seafood Newburg
Shrimp Scampi
Sugar Cured Salmon with a Wasabi Remoulade
Blackened Sirloin with a Bleu Cheese Walnut Butter
Herb Crusted Black Angus Strip Loin with a Shitake Mushroom Sauce
Scallops with a Lemon Sauce
Herb Roasted Beef Tenderloin Oscar
Beef Wellington
Slow Hickory Smoked Prime Rib
Add a carving station with a Chef for \$200.

Side Choices

Your entrée selections include two side dishes.
Additional sides are \$3 per side.
Roasted Garlic Mashed Potatoes
Horseradish Mashed Potatoes

Garlic Roasted Red Potatoes
Baked Sweet Potatoes
Homemade Cornbread Stuffing
Long Grain Wild Rice
Jalapeno Jack Grits
Honey Dill Carrots
Green Beans with Bacon & Onions
Sautéed Cabbage with Bacon
Vegetable Medley
Steamed Broccoli
Roasted Corn
Up charge for Items Below
Twice Baked Potatoes
Duchess Potatoes
Grilled Asparagus with a Balsamic Reduction
Braised Brussels Sprouts
Risotto
Cous Cous
Garlic Roasted Vegetables
Salad Choices
Garden Salad
Caesar Salad
Premium Salad Choices
Mixed Green with Pears, Walnuts and Bleu Cheese
Mixed Green with Strawberries, Mandarin Oranges, Sugared Pecans and Goat Cheese
Mixed Greens with Feta, Grape Tomatoes, sugared Pecans and Craisins
Strawberry, Walnut and Spinach Salad

Additional Meal Options

Pasta Bar

Includes pasta and the choice of three sauces, a Garden or Caesar Salad, Sautéed Mushrooms, Grated Romano Cheese, Vegetables, and Fresh Garlic Bread

Sauce Options: Marinara, Alfredo, Bolognese, Smoked Tomato Cream, Vodka Sauce, Cajun Alfredo, Traditional Pesto, or Chili Lime Pesto

Add Chicken, Meatballs or Italian Sausage

Add Sautéed Garlic Shrimp

Desserts

Assorted Pies

Pumpkin, Cherry, Apple, Lemon Meringue, Chocolate, Oreo, Key Lime, Banana, or Coconut

Assorted Cobblers: Blackberry, Apple, Peach, Cherry

White Chocolate & Pecan Bread Pudding with Raspberry Drizzle

Assorted Cakes: Double Chocolate Fudge, Carrot, Coconut

Assorted Cheesecakes

plain, turtle, chocolate, chocolate raspberry

Platters

Fresh Vegetable Crudités

Served with Assorted Dips

Fruit Kabobs

Assorted Fresh Fruit skewered & displayed

Fresh Fruit Display

Sliced or Cubed Fresh Seasonal Fruits, Elegantly arranged on fresh greens.

Served with Fruit Dips

Domestic Cheese Display

Mild Cheddar, Swiss, & Pepper Jack, Served with Assorted Crackers

Imported Cheese Board

Bleu Cheese, Gouda, Smoked Cheddar, Brie, & Camembert, with Roquefort Grapes served with toast point
Fresh Fruit Tower
Large Fruit Display, includes fruit carvings, Big Focal Point in any room

The Best Barbecues

Our slow-cooked smokehouse barbecue festively presented in a buffet service. Choose two meats, two hot sides, and two salads. Served with bread, water, tea, and lemonade.

MEATS	HOT SIDES	SALADS
Pork Ribs	Bakes Beans	Pasta Salad
Beef Ribs	Corn on the Cob	Fruit Salad
Chicken Quarters	Potatoes Au Gratin	Cole Slaw
Pork Loin	Baked Potato	Vinegar Slaw
Beef Round	Green Beans	Potato Salad
Pulled Pork Sandwiches	Red Skin Potato Salad	
Pulled Beef Sandwiches		

Breakfast Buffets

Choose one egg, one potato, one cereal, one grill item, one meats, and bread to be served buffet style with water, tea and coffee.

EGGS	POTATOES
Egg Casserole with peppers and onions	Home Fries
Western Scrambled Egg	Red Bliss Cottage Fries
Florentine Eggs Benedict	Seasoned Hash Browns
GRILLED ITEMS	Western Potatoes
French Toast and Fruit Topping (cherry, apple, peach)	BREADS
Pancakes and Fruit Topping (cherry, apple, peach)	Variety Toast
MEATS	Blueberry Muffins
Sausage Links or Patties	Banana Nut Muffins
Smokes Polish Sausage	Chocolate Chip Muffins
Sweet Sausage	CEREALS
Bacon	Grits
Smokes Bacon	Oatmeal
Grilled Ham	Cream of Wheat
Honey Ham	Assorted Cold Cereals
Country Ham	FRUITS
	Mixed Fruit Salad
	Fresh Fruit Display

CONTINENTAL BREAKFAST

Fresh fruit display, assorted juices, assorted danish & muffins or bagels, coffee, hot tea.

PLATED LUNCH (On real China)

Fresh Fruit Plate with Cottage Cheese Season fruit elegantly displayed on a bed of greens with fruit dip and a muffin.	Check Caesar Salad Fresh romaine, parmesan cheese, garlic, grilled chicken breast, and homemade croutons.
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Chef Salad

Tossed greens, tomato, hard-boiled egg, cucumber slices, onions, smoked ham and turkey, swiss and American cheese

Hone Ham on Kaiser Roll*

Served with lettuce, tomato and choice of cheese

Roast Beef on Sourdough*

Served with lettuce, tomato, cheese, and horseradish spread

Cranberry Pecan Chicken Salad Wrap

A local favorite served with balsamic glaze

Turkey Club Croissant*

Triple decker with oven roasted turkey, lettuce, tomato, swiss, and American cheese topped with smoked bacon

*all sandwiches served with one salad (potato, marinated vegetable, pasta, or cole slaw), chips and garlic pickle spear

DELI SERVICE

A buffet service including three meats, two cheeses, two salads, iced tea, assorted breads, appropriate condiments and disposable tableware.

Meats: Ham, Turkey, Roast Beef, Pastrami, Smoked Turkey Corned Beef, Salami

Cheeses: Swiss, Mild Cheddar, American, Provolone

Salads: Potato, Macaroni, Pasta, Tomato-Onion, Marinated Vegetable, Fresh Fruit

Jamies Creative Catering

Signature Box Lunches

Served in a white to go container with choice of bread and sandwich . Served with a giant cookie, chips, pickle and canned soft drink.

Turkey

Ham

Club

Homemade Bread Choices: Sour Dough, Wheat or White