

Special Event Catering

Summer 2022 Menu



Grazing Table

Starting at \$28pp - built on site.

Includes deluxe service. Various tiers available.

Chef inspired & built in your home/at your venue! We wrap the table and built an exquisite table filled with meats, cheese, pickles, condiments, fruits, veggies, dips, and more! Includes crackers/chips. It is sure to impress your guests.

Something Fancy

Market Price.

Includes tea, bread, and deluxe service & tea.

Choose 1:

- Greek Pork Tenderloin with Feta & Blistered Tomatoes
- Tuscan Shrimp Pasta
- Steak Medallions with Compound Butter

Choose 2:

- Sautéed Haricot Vert with Tri-Color Peppers & Onions
- Creamy Mashed Potatoes
- Creamed Spinach
- Artichoke Bake
- Roasted Veggies

Dip Bar

\$7pp - includes chips/crackers & deluxe service

Choose 3 dips:

- Corn Dip
- Pimento Cheese
- Greek Feta Dip
- Texas Caviar
- Buffalo Chicken Dip
- Bacon Ranch Cheeseball
- Shrimp Scampi Dip (Additional \$2pp)

And this is just some samples of what we do! We love to build unique, custom menus for your special events. Please fill out the catering inquiry on our website for Chef Jordan & Paul to make your perfect menu!

Delivery & Service:

\$150 minimum for delivery within 7 mile radius (standard delivery included in price). Additional mileage incurs additional cost. \$50 delivery fee before 7am and after 7pm.

Standard Service: included in price. Styrofoam plates, plastic cutlery, napkins, styrofoam cups & serving utensils.

Deluxe Service: \$1.50 per person. *Top of the line* disposable paper goods and serving utensils.

Platinum Service: 20% of food subtotal. Chafers, Serving pieces, deluxe service paper goods, serving utensils, and buffet attendant.

45% non-refundable deposit required to book. Remaining balance due as services are rendered. Temporary gas surcharges may apply.