



bayou
cajun

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specialty selections

Fried Eggplant Pontchartrain | Shrimp Alfredo with Penne Pasta
New Orleans Blackened Chicken & Tasso Pasta
Crawfish Etouffee with Steamed Rice | Chicken & Sausage Jambalaya
Spinach Stuffed Chicken Roulade with Tasso Cream
Boudin Chicken Breast Roulade with Tasso Cream
Louisiana Shrimp Tasso & Jalapeno Cheese Grits
Spinach Stuffed Pork Tenderloin with Pepper Jelly
Fried Catfish with Cocktail Herbed Butter Sauce
Louisiana Mini Lump Crab Cakes | Cajun Pepper Jelly Glazed Shrimp
Coconut Crusted Shrimp with Creole Marmalade | Louisiana Jumbo Bacon Wrapped Shrimp
Jumbo Shrimp & Bacon Brochettes | Bacon Wrapped Duck with Peppery Jelly
Bacon Wrapped Pork Tenderloin with Pepper Jelly | Grand Isle Seafood Cake

hot and cold deliciousness

Bayou Bistro Meatballs | Crab & Artichoke Dip with Assorted Crackers
Spinach & Artichoke Dip with Assorted Crackers | Mini Crawfish Pies | Mini Meat Pies
Boudin Balls | Chicken Drumettes | Cajun Pepper Jelly Chicken Bites
Seafood Stuffed Mushrooms | Crawfish Etouffee with Phyllo Cups
Pork or Vegetable Spring Rolls with Sweet & Sour Sauce | Spinach and Cheese Mushrooms
Chilled Louisiana Shrimp Dip with Assorted Finger Sandwiches
Smoked Walnut, Mandarin, Goat Cheese Salad | Mango & Pineapple Salsa with Plantain & Chips
Fried Ravioli with Marinara | Fried Chicken Tenders with Bayou Sauce
Spinach & Cheese Stuffed Mushrooms | Shrimp and Andouille Pies | Spinach and Artichoke Pies
Cajun Crawfish Dip with Pita Chips | Raspberry & Pecan Mascarpone with Fresh Fruit & Crackers
Smoked Salmon Dip Crostinis | Smoked Salmon Display | Cajun Fried Green Beans
Hummus with Fresh Vegetables | Tomato Basil Bruschetta with Garlic Crouton
Louisiana Chilled Shrimp Pasta | Mediterranean Pasta Salad
Marinated Cucumber & Tomato Salad | New Orleans Crab Dip with Assorted Crackers
Ceasar Salad with Parm & Croutons | Meddertterian Garden Salad | Mini Muffalettas

carvers block (all served with assorted rolls & spreads)

Honey Smoked Ham | Apricot Glazed Roasted Pork Loin | Cajun Fried Turkey Breast
Steamboat Round Herbed Butter | Beef Roast | Prime Rib

down by the bayou cajun passed hors d'oeuvres

Coconut Crusted Shrimp | Louisiana Mini Lump Crab Cakes
Jumbo Shrimp and Bacon in Brochettes | Spinach & Cheese Stuffed Mushrooms
Seafood Stuffed Mushrooms | Shrimp Andouille Pies | Mini Meat Pies | Boudin Balls
Cajun Pepper Jelly Chicken Bites | Smoked Salmon Dip on Crostinis

Add butler passed item for thirty minutes - \$2. (pp)

Dinnerware and cake plates provided. China service available and priced upon request.

Priced based on 50 or more people. 18% gratuity and 6% tax added to all bills.

Other menu and dessert options available and priced upon request.

****All packages based on 3 hour service.*

Creating a memorable experience for you and your guests!

We provide beautifully presented, great tasting food, along with the highest standards of service.

If you have questions at any time during your planning process, do not hesitate to contact us.

We look forward to working with you to make your event perfect.

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beverage
& bar

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ey catering has a wide variety of non-alcoholic beverages to refresh your guests. Beverages are priced by the gallon and/or by the serving. A pricing estimate will be given to you when you receive your proposal, as quantities will depend upon if you have bar service and/or other beverages provided.

our selections include

- Iced tea and sweet tea
- Fruit infused water
- Sodas - Coke, Pepsi, and other name brand products
- Punch
- Coffee bar
- Apple Cider
- Assorted fruit juices (*individuals*)
- Fruit Infused Lemonades
- Lemonade
- Hot tea bar
- Regular and flavored cold teas
- Bottled water or ice water

providing your own beverages? We also hire ramp certified bartenders and mixologists for clients who want to provide their own alcohol.

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chicken shrimp

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bruschetta chicken

Grilled Chicken Breast, Topped with Roasted Grape Tomatoes, Garlic, Olive Oil, Fresh Basil, and Parmesan Cheese. Drizzled with Balsamic Glaze

chicken piccata

Lightly Breaded Chicken Breast with Capers and Zucchini
in a Light Lemon Cream Sauce

chicken parmesan

Seasoned Breaded Chicken, Marinara, Smoked Mozzarella, Shaved Parmesan Cheese

shrimp tortellini

Sautéed Shrimp, Grape Tomatoes, White Wine, Garlic Butter,
and Lemon Tossed in Tortole, Topped with Shaved Parmesan Cheese

alforno shrimp pasta

Sautéed Shrimp, Mushrooms, and Bowtie Pasta in a Pepper Cream Sauce
and topped with Shaved Parmesan Cheese

mediterranean shrimp kabobs

Marinated Grilled Shrimp, Onion, Zucchini, Cherry Tomatoes,
over Mixed Pepper Quinoa

blackened shrimp alfredo

Buttered Shrimp in Spices, tossed in Creamy Alfredo and Linguine

scampi shrimp

Sauteed Sweet Bell Peppers, Garlic Butter Sauce, Sides Of Herbed French Bread

sides

(Additional side \$2.95 pp)

Sauteed Green Beans

Roasted Potatoes

Tuscan Asparagus

Summer Salad

Entrees Include Rolls and Butter

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corporate
dinner

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all entrees come with selection of 1 vegetable, 1 starch

chicken&turkey entree selections

chicken oscar

marinated chicken breast, breaded and pan fried, topped with crabmeat, roasted asparagus and classic hollandaise sauce

chicken cordon bleu

tender chicken breast, roasted and topped with honey roasted ham and smothered in melted swiss cheese

chicken wellington

chicken breast topped with mushroom duxelle wrapped in puff pastry and baked, served with port wine demi-glaze

chicken piccata

grilled chicken breast finished in a light chicken broth with fresh lemon juice capers and topped with fresh parsley

rosemary chicken

chicken, marinated and grilled, seasoned with fresh rosemary and roasted to perfection

champagne chicken

marinated chicken breast cooked to perfection simmered in a champagne cream sauce

chicken marsala

chicken breast sauteed with mushrooms, marsala wine and our blend of herbs finished with heavy cream

pecan crusted chicken breast

marinated chicken breast coated in pecans and pan-fried served with a bourbon maple drizzle

chicken vol au vent

puff pastry shells filled with chicken and mushrooms in a creamy white wine sauce

thai chicken coconut curry

served with rice

chicken at the ritz

chicken breast coated in herbed sour cream and breaded in ritz crackers

rotisserie chicken

marinated chicken, seasoned with our special blend of seasonings and roasted

roasted turkey & gravy

oven roasted turkey breast, southern Style dressing and gravy

lemon dill chicken

marinated chicken, seasoned with lemon pepper and dill roasted and garnished with fresh lemons

jerk chicken

chicken breast glazed in our spicy island jerk sauce and garnished with fresh pineapple

chicken florentine

spinach stuffed chicken breast topped with a parmesan cream sauce

teriyaki chicken breast

grilled chicken breast glazed in our house made teriyaki sauce and garnished with fresh pineapple

beef entree selections

beef tenderloin

beef coated in cracked black pepper, seared, and cooked to a medium-rare, sliced and served with smoked bearnaise

marinated roast tenderloin of beef

beef tenderloin coated in cracked black pepper, seared, and cooked to a medium-rare, sliced and served with a port wine demi-glaze

steak au poivre

filet mignon coated in green peppercorn, seared and finished in a brandy cream sauce

ribeye

cut USDA choice ribeye, seasoned with our own steak seasoning

ny steak

cut USDA choice new york strip, grilled and seasoned with our own steak seasoning

teriyaki flat iron steak

grilled flat iron steak glazed with our homemade teriyaki served over peppers and onions garnished with fresh pineapple

marinated flank steak

choice flank marinated in soy, red wine, beer & spices, grilled and sliced, and topped with a rich sauce made from the marinade

roast beef with gravy

cut USDA roast beef, slow cooked and topped with our own gravy

fish & seafood entree selections

crab stuffed flounder

flounder wrapped around our homemade crab cake, baked and topped with a rich creamy butter hollandaise sauce

crab stuffed grouper

grouper wrapped around our homemade crab cake, baked and topped with a rich creamy butter hollandaise sauce

salmon picatta

grilled salmon finished in a light lemon broth with capers, parsley, and lemon

shrimp & grits

sauteed shrimp with our own herbs and spices served over our spicy cheese grits, a southern classic

shrimp scampi

fresh shrimp, sauteed with garlic, lemon, white wine, and parsley

teriyaki glazed salmon

fresh grilled atlantic salmon glazed in our own teriyaki sauce and garnished with fresh pineapple

phyllo salmon

phyllo wrapped salmon with our own caper dill cream

atlantic salmon

fresh atlantic salmon, wrapped in phyllo, baked to a golden brown and topped with are own light caper dill cream

salmon florentine

fresh atlantic salmon, stuffed with spinach and topped with a parmesan cream sauce

lemon butter salmon

fresh atlantic salmon, in lemon butter sauce with fresh parsley and tarragon

pork entree selections

pork tenderloin

roasted pork tenderloin topped with a brandied brown sugar garlic sauce

roasted pork loin

roasted pork loin topped with a brandied blue cheese cream

bourbon bbq glazed pork loin

roasted pork loin with a black eyed pea and roasted red onion relish

apple cornbread stuffed pork loin

tender pork loin stuffed with apple cornbread dressing seasoned and slow roasted with a apple cider demi-glaze

jerk pork loin

roasted pork loin glazed in our jamaican jerk sauce and served with a black bean roasted corn salsa

gourmet vegetable selections

raspberry sauteed green beans | roasted vegetable tart | bean almondine citrus glazed asparagus | fresh green sauteed brussel sprouts with bacon honey glazed field carrots | roasted cauliflower | roasted field vegetables minted baby carrots | english peas | sauteed haricot vert | buttered corn green beans | casserole corn on the cob | broccoli casserole | buttered broccoli

classic starch selections

baked potato with butter | wild rice pilaf | herbed white rice | herbed brown rice garlic mashed potatoes | herbed roasted potatoes | baked macaroni & cheese quinoa sweet potato casserole | parsley new potatoes scalloped potatoes | porchini risotto | toasted garlic and spinach orzo

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cosmo
wedding

\$55**
per person

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salad (select 1)

Garden Salad with Cucumbers, Cherry Tomatoes, Carrots, and a Variety of Garden Vegetables Served with Herb Dijon Red Wine Vinaigrette

Spinach Salad with Grilled Portobello Mushrooms, Roasted Asparagus, Red Peppers, Cheese and Aged Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and either Reggiano or Gorgonzola Cheese

Baby Arugula Salad with Grilled Pears, Saga Blue Cheese, Candied Walnuts and Cranberry Thyme Vinaigrette

Roasted Beets, Arugula, Herbed Goat Cheese, Mandarin Segments, Candied Walnuts and Raspberry Vinaigrette

Select Two Main Courses From The Following Categories

seafood** (add \$2. pp)

Salmon with Horseradish Crust, White Wine Herb Butter Sauce with Asparagus Tips, Artichokes, Sun Dried Tomatoes, And Shiitake Mushrooms

Shrimp Scampi Style with Artichoke Hearts, Broccoli, Sun-Dried Tomatoes with White Wine Sauce served over Angel Hair Pasta

Baked Halibut Roasted Tomatoes, Asparagus, Artichokes, Shiitake Mushrooms, and White Wine Lemon Herb Butter

Miso Marinated Cod over Braised Baby Bok Choy

Macadamia Encrusted Chilean Sea Bass with Mango Lime Sauce and Julienne of Asian Vegetables

Southwestern Spiced Salmon with Avocado, Tomato and Roasted Corn Relish

Asian Sesame Glazed Grilled Salmon with Julienne of Snow Pea, Red Pepper, Carrots

Island Spiced Red Snapper Filet with Grilled Pineapple and Mango Salsa

chicken

Stuffed Breast of Capon with Roasted Shallots, Apricots, and Chicken Basil Mousse with Green Peppercorn Sauce

Hudson Valley Chicken with Caramelized Apples, Shiitake Mushrooms, and Cider Demi Glace

Lemon Chicken Piccata with Garlic, Rosemary, Peas, Artichoke Hearts with White Wine Herb Sauce

Balsamic Chicken Breast with Rosemary Garlic Balsamic Demi Glaze, and Frizzled Onions

Chicken Marbella with Roasted Plums, Olives, and Capers

Roast Breast of Hudson Valley Chicken, Stuffed with Dry Figs, Roasted Shallots, and Pecans

Herbed Chicken Stuffed with Local Goat Cheese, Spinach, Garlic, and Shiitake Mushrooms

beef, pork or lamb

Filet Mignon with Wild Mushroom Sauce, Green Peppercorn, Bearnaise, or Horseradish Sauce

Fajita Marinated Flank Steak with a Tomato, Onion and Cilantro Demi Glace

New York Strip Steak with Roasted Portobello Mushrooms, with Red Wine Demi Glacé or Garlic Parmesan Sauce

Roast Stuffed Loin of Pork with Dry Fruit, Sausage, and Sage Port Wine Demi Glaze

Roast Stuffed Leg of Lamb with Mint Pesto, Pine Nuts, and Natural Jus

sides (select 1 from each offering)

starches

Wild and Basmati Rice Pilaf with Toasted Pecans, Dry Cranberries, and Thyme

Golden Rice Pilaf with Mirepoix of Vegetable | Wild Mushroom Risotto with Truffle Oil

Mini Twice Baked Roasted Red Potatoes with Sour Cream & Chives

Potato Galette Stuffed with Spinach & Garlic

Potato Gratin With Parmesan Cheese and Caramelized Onion

**Split Pea & Shaved Parmesan Risotto | **Butternut, Roasted Asparagus & Tomato Risotto

Toasted Israeli Cous Cous with Roasted Tomato, Zucchini, Garlic & Herbs

vegetables

Sautéed Haricot Vert, Baby Carrots, Cherry Tomatoes, Herbs & Olive Oil

Roasted Asparagus, Baby Carrots with Garlic & Thyme

Assorted Grilled Vegetables with Pesto & Reduced Balsamic Vinegar

Roasted Butternut, Acorn Squash with Maple Glazed Sweet Potatoes, Whole Shallots & Sage

Paella Vegetables: Asparagus, Carrots, Potato, Sweet Potato, Turnips, & Fennel

All Matchstick Cut, Roasted & Tossed in Olive Oil

**Sautéed Assorted Oyster, Shiitake, Portabella Mushrooms, Pearl Onion, Garlic Spinach, Fire Roasted Red Peppers with Herbed Feta.

All Dinner Buffets are served with a generous assortment of
Artisan Breads & Rolls, with Butter or Infused Olive Oil

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desserts

\$5 *
per person

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citrus shots

a combination of lemon, orange, and lime create this delicate mousse resting on a brown sugar crumble and garnished with a fresh citrus sugar zest

parfait shots

vanilla yogurt with honey pumpkin granola crumble, and mixed berries

chocolate mousse shots

rich and decadent, this classic chocolate mousse is a chocolate lovers dream come true

banana foster shots

vanilla cream pudding is paired with a cinnamon crumble and a banana rum caramel

strawberries shortcake shots

light vanilla cakes is layered with whipped cream and chopped fresh strawberries

berry shots

a display of strawberries and blueberries are topped with mint for that guest who would like a healthier but tasty option

fruit cocktail shots

fresh seasonal fruit is mixed together and beautifully for a fresh light dessert

reese's trifle shots

graham cracker crumbs are topped with a rich smooth cream custard, garnished with peanut butter and chocolate chip dusting

tiramisu shots

ladyfinger, espresso, and our secret whipped Mascarpone cheese blend creates this amazing Italian dessert, garnished with a Pirouline cookie straws

pumpkin pie shots

spiced pumpkin filling with cinna whip cream and crust crumble

cake pops

cake pops are everything you love about cake in an easy to eat petite pop, assorted chocolate and vanilla available

mini fruit kabobs

seasonal fresh fruit is layered on a mini skewers and garnished with a mint leaf

chocolate covered strawberries

fresh strawberries are coated with rich chocolate and can be displayed beautifully for this classic sweet treat

bite size cheesecake

these delectable cheesecakes are gently made with a crumb crust, sized just right, they can be garnished with caramel, chocolate drizzle, fresh fruit of choice of flavored jams

truffles

a variety of flavors of house-made truffles are available including but not limited to; coconut, chopped walnuts and chocolate sprinkles

chocolate chip biscotti

our biscotti's have become of our most famous desert and for good reason. These cookies can be dipped in chocolate or left plain, ether way they combine the perfect amount of soft and crispy for your guests to enjoy

mini cupcakes

enjoy a bite-sized bliss, all of our flavors which include chocolate, vanilla, red velvet to name a few are all homemade and frosted by hand

brownie bars

made from sratch brownies combine a perfect marriage of chewy and crunchy to create this rich and perfect dessert

chocolate chip cookies

this cookie is a treat no matter what the age or occasion, with chocolate chips you can see when you pick it up, and this cookie is a classic for a reason. Also available to be dipped in chocolate

chocolate covered pretzels rods

this sweet and salty dessert is created by dipping our pretzel rod into rich chocolate... it can be garnished with sprinkles, nuts, or kept classic

assorted muffins

our flavors include, Banana Crumb, Blueberry, Coffee Cake, and Chocolate Chip
Available in Muffin size, or Minis

S'MORES BAR

an interactive dessert table that features "campfires" ready to roast your marshmallows

classic s'more bar - (\$6.pp)

graham crackers | 2 types of marshmallows | Chocolate wafers | Bamboo skewers

gourmet s'more Bar - (\$7 pp)

choose 2 (graham crackers, waffle cookies, ginger snaps) | Choose 3 (toasted coconut marshmallows, strawberry marshmallows, white marshmallows, chocolate) choose 2 (milk chocolate wafer, Andes chocolate, white chocolate wafers)

CUPCAKE BAR DIY

decorate your own cupcakes - (\$6.pp)

vanilla or chocolate cupcake 2 frostings 3 toppings (*sprinkles, nuts, sugar sprinkles, chocolate chips*)

american classic - (\$6.pp)

3 to 4 cupcakes of your choice mini and full sized | 3 toppings (*sprinkles, nuts, sugar sprinkles, chocolate chips, whipped cream cheese*)

DONUT BAR

starting at - (\$7.pp)

variety of 3 donuts | 2 to 3 drizzles | 2 toppings (*sprinkles, nuts, sugar sprinkles, chocolate chips*)

CAKES \$48*

apples cake

fresh apples are combined with a rich batter for this moist and delicious cake

"chocomello" cake

this cake is a decadent chocolate cake that is topped with our homemade marshmallow topping, drizzled with chocolate to make a wonderful option for chocolate lovers

samoa cake (dairy)

just like the girl scout favorite, this cake has flavors of toasted coconut, chocolate, and rich caramel

lemon blueberry

this light blueberry cake is nice and light, full of flavor and glazed with a lemon zest icing

"reese" cake

anything better than chocolate and peanut butter together? We've filled this impressive bundt cake with chunks of chocolate, peanut butter and finish it with a peanut butter frosting

carrot cake

a moist, tasty carrot cake topped with a house made cream cheese frosting.

upside pineapple cake

this cake consists of lovely caramelized slices of pineapple and a buttery white cake, topped with a sweet maraschino cherry

triple chocolate cake

this is a chocolate lover's one stop shop. Decadent rich chocolate cake with ganache filling is a chocolate lovers dream



hor d'œuvres

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hot prices vary - (\$5. ~ \$7. pp)

Chorizo Stuffed Mushrooms, Sausage and Queso Stuffed Mushrooms,
Cajun Fried Mushrooms with Chipotle Aioli, Jambalaya Fritters, Fried Green Tomatoes
Chicken Tostada, Mini Pork Tacos, Cajun Chicken Skewers, Honey Butter Squash Mushrooms
Chicken Pepper Bites, Zucchini Fritters w/ Yogurt, Fondue Fritters, Parmesan Chicken On Focaccia
Chicken and Waffles, Tempura Chicken, Pizzetta Bites, Mac and Cheese Phyllo Cups
Chicken Tender Bites w/ Dijon Honey, Thai Chicken Drummets, Mini Shrimp Po-Boys
Chicken Bacon Skewers, Smoked Gouda Grilled Cheese, Pepper Jelly Meatballs
Sundried Tomato Chicken Bites, Chicken Kabobs w/ Apricot Glaze, Southwest Eggrolls
Florentine Chicken Crostinis, Fried Ravioli w/ Basil Marinara

cold prices vary - (\$5. ~ \$7. pp)

Goat Cheese Crostini with Fig Olive Tapenade, Smoked Salmon Blinis w/ Dill Creme Fraiche
Berry Brie Crostini W/ Watercress, Deconstructed Deviled Egg on Brioche Toast
Greek Salad Skewers, Guacamole Shooters, Mini Muffalettas, Cucumber Avocado and Crab
Hummus and Pita, Caprese Skewers, Fruit Kabobs w/ Whipped Cream Dip
Apple Bacon Gruyere and Onion Toast, Tomato Basil Cream Cheese on Pumpernickel
Chilled Shrimp Cocktail Shooter, Mediterranean Skewers

stationed prices vary - (\$6. ~ \$7. pp)

Chicken Alfredo Dip, Mini Crab Cakes w/ Lemon Butter Aioli, BLT Dip
Smoked Chicken and Chive Dip, Crab Parm Spinach Dip, French Onion and Smoked Swiss Dip

premier prices vary - (\$7. ~ \$8. pp / 25 ppl or more)

Crab Beignets, Pork Belly Skewers, Crab Toast with Capers, Bacon Wrapped Scallops
Bacon Wrapped Gulf Shrimp, Braised Short Rib Flatbread, Garlic Shrimp Lettuce Cups
Steak and Bleu Bites, Duck Confit Bruschetta, Asian Spring Rolls, Crab Mornay Pops
Grilled Oysters w/ Bacon Parm Butter, Beef Tenderloin Wellingtons, Duck Quesadillas
Wild Mushroom and Truffle Goulash Bites, Charred Rare Beef and Horseradish Cream on Ciabatta
Lobster Risotto Shot, Prosciutto Wrapped Asparagus, Coconut Crusted Shrimp

displays & platters prices vary - (\$3. ~ \$4. pp)

Cascading Domestic Cheese Display, Cascading Imported Cheese Display
Imported Rustic Charcuterie Display, Antipasto Display, Assorted Seasonal Fruit Display

packages

package 1 prices vary - (\$27. pp)

4 Hot or Cold Hors, 1 Stationed Hor, One Display

package 2 prices vary - (\$32. pp)

4 Hot or Cold Hors, 2 Premier Hors, 1 Stationed Hor, One Display

package 3 prices vary - (\$36. pp)

5 Hot or Cold Hors, 2 Premier Hors, 1 Stationed Hors, One Display

****customize your own package**

***add or exchange any cold or hot hors for premier hors (prices may vary)**

(Plates, Utensils, Napkins Included)



hot lunch

\$18/1 \$25/2

per person

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hot sandwiches
select 1 or 2

the philly cheese

Thinly Sliced Beef, Melted Provolone and American Cheese, Grilled Bell Peppers, Onions, Mushrooms, and Mayo

spicy one

Grilled Beef Hot Link, Melted Swiss Cheese, Grilled Bell Pepper, Onions, and Spicy Mustard

classic grilled chicken

Grilled Chicken Breast, Melted Provolone Cheese, Lettuce, Tomatoes, Onions, and Mayo

baja chicken

Grilled Chicken Breast, Melted Provolone Cheese, Tomatoes, Grilled Bell Peppers, Grilled Onions, and Mayo

spicy fried chicken

Chicken Breast, Lettuce, Tomato, and Spicy Mayo, Sriracha Sauce and Fried Jalapeños

shrimp po' boy

Jumbo Shrimp, Lettuce, Pickle Tomatoes, Remoulade Mayo

hot mess

Hot Pastrami, Grilled Beef Hot Link, Swiss Cheese, Grilled Onions, Bell Peppers, Pepperoncinis, and Spicy Mayo

new yorker

Pastrami, Brisket, Swiss Cheese, Pickles, Grilled Onions, and Yellow Mustard

the parm

Breaded or Grilled Chicken, Marinara, Shredded Mozzarella

bbq brisket

Tender Brisket, Sweet bbq Sauce, Coleslaw, Tangy Mayo

french dip

Classic Braised Beef, House Aus jus, Smoked Mozzarella Broccoli Rabe, Mayo

pulled pork

Flavorful Slow Roasted Pork, Southern Coleslaw, Smokey bbq, Crispy Onions

select one soup

New England Clam Chowder, Maryland Crab (add \$1.pp*), French Onion Chicken Noodle, Chicken Tortilla, Corn Chowder, Loaded Potato Soup, Ham and Bean Tomato Basil, Roasted Red Pepper, Mushroom Bisque, Minestrone, Chicken Corn Chowder

select two sides

Green Beans with Almonds, Garlic Mashed Potatoes, Roasted Broccolini, Rosemary Roasted Potatoes, Roasted Cauliflower, Baked Macaroni and Cheese, Roasted Portobello Mushrooms, Wild Rice Pilaf, Fiesta Veggies, Loaded Green Bean Casserole, Baby Potatoes, Pasta Salad, Macaroni Salad, Cheesy Scalloped Potatoes

select one salad

Mesclun Greens with Sugared Walnuts and Blue Cheese, Potato Salad with Bacon, Baby Spinach with Strawberries and Pecans, Caprese Salad - Plum Tomatoes, Basil, Feta and Balsamic Chopped BLT Salad, Roasted Beet and Goat Cheese Salad, Garden Fresh Salad

(Plates, Utensils, Napkins, and Cups Included)

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taco bar

\$18
per person

exclusively[®]
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select 2 items

Fajita Chicken
Marinated Beef
Braised Pork
Shrimp* ADD \$2.00 per person
White Fish
Sautéed Mixed Veggies

included with taco bar

Seasoned Rice, Seasoned Beans, Lettuce, Limes, Sour Cream, Pico de Gallo,
Pickled Onions, Cheese, Cilantro

Soft and Hard Corn and Flour Tortilla Shells

Assorted Cookie Tray

(Plates, Utensils, Napkins Included)

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ultimate
dinner

exclusively yours catering & events

All entrees served with selection of 1 vegetable, 1 starch

chicken & turkey entree selections*

chicken oscar (\$21. pp)

Marinated Chicken Breast, Breaded and Pan Fried, topped with Crabmeat, Roasted Asparagus and Classic Hollandaise Sauce

chicken cordon bleu (\$18. pp)

Tender Chicken Breast, Roasted and topped with Honey Roasted Ham and smothered in Melted Swiss Cheese

chicken wellington (\$18. pp)

Chicken Breast topped with Mushroom Duxelle wrapped in Puff Pastry and baked. Served with Port Wine Demi-Glaze

chicken piccata (\$17. pp)

Grilled Chicken Breast finished in a Light Chicken Broth with Fresh Lemon Juice Capers and topped with Fresh Parsley

rosemary chicken (\$17. pp)

Chicken Quarters, marinated and seasoned with Fresh Rosemary and roasted to perfection

champagne chicken (\$16. pp)

Marinated Chicken Breast cooked to perfection simmered in a Champagne Cream Sauce

chicken marsala (\$16. pp)

Chicken Breast sauteed with Mushrooms, Marsala Wine and our blend of Herbs finished with Heavy Cream

pecan crusted chicken breast (\$16. pp)

Marinated Chicken Breast coated in Pecans and pan-fried served with a Bourbon Maple Drizzle

chicken vol au vent (\$16. pp)

Puff Pastry Shells filled with Chicken and Mushrooms in a Creamy White Wine Sauce

thai chicken coconut curry (\$16. pp)

Served with Rice

chicken at the ritz (\$16. pp)

Chicken Breast coated in Herbed Sour Cream and Breaded in Ritz Crackers

roisserie chicken (\$16. pp)

Chicken quarters marinated and seasoned with our special blend of seasonings and roasted

roasted turkey & gravy (\$16. pp)

Oven Roasted Turkey Breast, Southern Style Dressing and Gravy

lemon dill chicken (\$16. pp)

Marinated Chicken Quarters seasoned with Lemon Pepper and Dill Roasted and Garnished with Fresh Lemons

jerk chicken (\$15. pp)

Marinated Chicken Breast Glazed in our Spicy Island Jerk Sauce and garnished with Fresh Pineapple

chicken florentine (\$15. pp)

Spinach stuffed Chicken Breast topped with a Parmesan Cream Sauce

teriyaki chicken breast (\$15. pp)

Grilled Chicken Breast glazed in our house made Teriyaki Sauce and garnished with Fresh Pineapple

beef entree selections*

beef tenderloin (\$29. pp)

Beef Coated in Cracked Black Pepper, seared, and cooked to a medium-rare, sliced and served with Smoked Bearnaise

marinated roast tenderloin of beef (\$29. pp)

Beef Tenderloin coated in Cracked Black Pepper, seared, and cooked to a medium-rare, sliced and served with a Port Wine Demi-Glaze

steak au poivre (\$29. pp)

Filet Mignon coated in Green Peppercorn, seared and finished in a Brandy Cream Sauce

ribeye (\$22. pp)

Cut USDA Choice Ribeye, seasoned with our own Steak Seasoning

ny steak (\$22. pp)

Cut USDA Choice New York Strip, grilled and seasoned with our own Steak Seasoning

teriyaki flat iron steak (\$19. pp)

Grilled Flat Iron Steak Glazed with our homemade Teriyaki served over Peppers and Onions garnished with Fresh Pineapple

marinated flank steak (\$19. pp)

Choice Flank marinated in Soy, Red Wine, Beer & Spices, grilled and sliced, and topped with a Rich Sauce made from the Marinade

roast beef with gravy (\$28. pp)

Cut USDA Roast Beef, slow cooked and topped with our own Gravy

fish & seafood entree selections*

crab stuffed tilapia (\$20. pp)

Tilapia wrapped around our Homemade Crab Cake, baked and topped with a Rich Creamy Butter Hollandaise Sauce

crab stuffed grouper (\$20. pp)

Grouper wrapped around our Homemade Crab Cake, baked and topped with a Rich Creamy Butter Hollandaise Sauce

salmon picatta (\$19. pp)

Grilled Salmon finished in a Light Lemon Broth with Capers, Parsley, and Lemon

shrimp & grits (\$19. pp)

Sauteed Shrimp tossed in Heavy Cream with our own Herbs and Spices served over our Spicy Cheese Grits, a southern classic

shrimp scampi (\$17. pp)

Fresh Shrimp, Sautéed with Garlic, Lemon, White Wine, and Parsley

teriyaki glazed salmon (\$17. pp)

Fresh Grilled Atlantic Salmon Glazed in our own Teriyaki Sauce and garnished with Fresh Pineapple

phyllo salmon (\$16. pp)

Phyllo Wrapped Salmon with our own Caper Dill Cream

atlantic salmon (\$16. pp)

Fresh Atlantic Salmon, wrapped in Phyllo, baked to a golden brown and topped with are own Light Caper Dill Cream

salmon florentine (\$16. pp)

Fresh Atlantic Salmon, stuffed with Spinach and topped with a Parmesan Cream Sauce

lemon salmon (\$16. pp)

lemon pepper tilapia (\$16. pp)

pork entree selections*

pork tenderloin (\$19. pp)

Roasted Pork Tenderloin topped with a Brandied Brown Sugar Garlic Sauce

roasted pork loin (\$18. pp)

Roasted Pork Loin topped with a Brandied Blue Cheese Cream

bourbon bbq glazed pork loin (\$18. pp)

Roasted Pork Loin with a Black Eyed Pea and Roasted Red Onion Relish

apple cornbread stuffed pork loin (\$18. pp)

Tender Pork Loin stuffed with Apple Cornbread Dressing seasoned and slow roasted with a Apple Cider Demi-Glaze

jerk pork loin (\$16. pp)

Roasted Pork Loin glazed in our Jamaican Jerk Sauce and served with a Black Bean Roasted Corn Salsa

carving stations*

filet of beef tenderloin (\$32. pp)

surf & turf - slow roasted prime rib of beef with jumbo shrimp (\$31. pp)

slow-roasted prime rib of beef (\$25. pp)

Served with Au Jus and Horseradish Sauce

roasted pork loin (\$17. pp)

top round of beef, honey glazed ham or rotisserie turkey & dressing (\$15. pp)

(All Carving Stations are served with appropriate condiments)

All pasta entrees come with selection of 1 vegetable, fresh baked rolls, tea & water

pasta entree selections

tortellini primavera (\$15. pp)

Cheese Stuffed Tortellini and Fresh Vegetables tossed in a Garlic Cream Sauce and topped with Parmesan Cheese

classic lasagna (\$15. pp)

Layered with Classic Pasta, Marinara Sauce, Beef, with Ricotta, Mozzarella, Parmesan, and Romano Cheeses

vegetable lasagna (\$15. pp)

Layered with Chipped Red and Yellow Peppers, Carrots, Broccoli in a Creamy Sauce with Garlic smothered in Ricotta, Mozzarella, Parmesan, and Romano Cheeses topped with Bread Crumbs

vortellini pesto pasta (\$14. pp)

Cheese Stuffed Tortellini tossed in our classic Fresh Basil Pesto

tortellini alfredo (\$14. pp)

Cheese Stuffed Tortellini tossed in a Garlic Cream Sauce topped with Parmesan Cheese

penne a la vodka (\$14. pp)

Penne Pasta tossed in a Creamy Vodka Sauce

classic manicotti (\$12. pp)

Pasta Tubes stuffed with a combination of Mozzarella & Ricotta, Herb and topped with Homemade Marinara Sauce and Parmesan Cheese

spaghetti & meatballs (\$11. pp)

Spaghetti Pasta tossed with Marinara Sauce, Meatballs, and Italian Seasonings

baked ziti marinara (\$11. pp)

~ Add Chicken to Any of the Tortellini Pasta Dishes for (\$2. pp) ~

~ Add Shrimp to Any of the Tortellini Pasta Dishes for (\$4. pp) ~

classic vegetable selections

Roasted Corn and Peppers Honey Glazed Carrots | Roasted Cauliflower Roasted Vegetables Minted Baby Carrots and English | Peas | Buttered Sweet Green Peas | Buttered Corn

Green Bean | Casserole Corn on the Cob | Broccoli Casserole | Black Eyed Peas

Buttered Broccoli | Stewed Okra & Tomatoes | Creamy Cole Slaw

Stewed Squash & Onions | Baked Beans | Lima Beans

gourmet vegetable selections (add \$1. pp) ~

Raspberry Sautéed Green Beans | Roasted Vegetables | Tart Almondine

Citrus Glazed Asparagus | Fresh Green Sautéed Brussel Sprouts with Bacon

classic starch selections

Baked Potato with Butter Wild Rice Pilaf | White Rice | Brown Rice | Garlic Mashed Potatoes

Herb Roasted Potatoes | Baked Macaroni & Cheese | Quinoa Sweet Potato Casserole

Parsley New Potatoes | Homestyle Potato Salad | Scalloped Potatoes | Southwestern Black Beans



vegetarian
vegan

\$26
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eggplant rollatini

Baked and Breaded Eggplant Rolled with Ricotta and Mozzarella Cheese, Fresh Basil, Topped with Marinara

vegetable lasagna

A Blend of Fresh Vegetables Cooked with a Cream Sauce, Layered with Pasta, Parmesan and Mozzarella Cheeses, Baked until Golden Brown

wild mushroom ragout over polenta

Assorted Mushrooms Cooked with a Blend of Fresh Herbs into a Hearty Ragout, Served over Creamy Polenta

catalan chickpea and spinach meatballs

An Intriguing Blend of Roasted Peppers, Tomatoes, Hazelnuts, Toasted Garlic, Smoked Paprika with Romesco Sauce

thai vegetable curry

Sauteed Vegetables Smothered in a Creamy Thai Curry Sauce, Garnished with Toasted Coconut

vegetable tofu stir-fry

Fresh Seasonal Vegetables Stir-Fried with Tofu in a Sesame Oil & Soy Sauce

grilled eggplant with romesco sauce

Herbed Feta, Pesto Oil, Grated Parm, Chiffonade Thai Basil

cauliflower picatta

Cauliflower Steak, White Wine Herb Butter Caper Sauce, Brown Rice

southwestern black beans & rice

Spiced Black Beans served over Brown Rice

stuffed bell pepper

Red Bell Pepper Stuffed with Quinoa Cashew Rice Pilaf and Fresh Vegetables, Topped with Fresh Roasted Marinara Sauce.

~ All entrees come with a garden salad, choice of 1 vegetable, 1 potato or rice, freshly baked rolls and butter ~

vegetable selections

Roasted Corn and Peppers Green Bean Almondine, Raspberry Sauteed Green Beans Honey, Glazed Carrots, Minted Baby Carrots and English Peas, Roasted Vegetables Citrus Glazed Asparagus (*add \$1. pp*), Fresh Garden Salad, Caesar Salad

potatoe & rice selections

Saffron Rice Herb Roasted Potatoes, Wild Rice Pilaf, Twice Baked Potatoes (*add \$1. pp*) Mushroom Asparagus Brown Rice, Sweetpea Stir Fried Rice, Scallop Potatoes Garlic Mashed Potatoes, Baked Macaroni & Cheese, Purple Fingerling Potato (*add \$1. pp*), Sweet Potato Casserole

plated salad selections

Seasonal Yum Salad (*add \$2. pp*)

Topped with Toasted Walnuts and Orange Segments, Beets, Goat Cheese Served with Honey Poppyseed Vinaigrette Dressing

Strawberry Spinach Salad (*add \$2. pp*)

Topped with Feta, Basil, and Raspberry Balsamic Vinaigrette

(Plates, Utensils, Napkins Included)

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seasonal evening soiree

welcome cocktail

Lavender Infused Lemonade

passed hors d'oeuvres

Chicken Caprese Skewers with Basil Pesto
Beef Tenderloin Crostini with Gorgonzola Cream
Brown Butter Skewered Scallop Dusted with Apple Bacon Crumble

seated first course (select 1)

Tomato Mozzarella Napoleon
Vine Ripened Tomato and Fresh Mozzarella
Napoleon, Baby Arugula, Basil Pesto Vinaigrette and Toasted Pine Nuts

main course

Lemon Herb Crusted Garden Chicken accompanied
by Basmati Rice Pilaf, Zucchini and Red Pepper Julienne
OR

Poached Atlantic Salmon with a Béarnaise Sauce accompanied
by Wild Rice Pilaf and Tender Asparagus
Served With Assorted Dinner Rolls And Butter Rosettes

passed hors d'oeuvres

Southwest Egg Roll with Chicken | Lamb Skewers with Mint Chutney
Duck Confit Bruschetta | Pear and Blue Cheese Puff Pastry | Shrimp and Feta Cheese Profiteroles
Miniature Crab Cakes with Basil Cream | Thai Chicken Satay with Peanut Sauce
Mini Pepper Jelly Grilled Cheese with Gouda and Bacon

stationary hors d'oeuvres (select 2)

Vegetable Crudités Display | International Cheese Display | Hot Spinach and Artichoke Dip
Mini Crab Cakes with Lemon Butter Aioli | Chicken Alfredo Dip
Smoked Chicken and Chive Dip | Crab and Parmesan Spinach Dip
French Onion and Smoked Swiss Dip | BLT Dip
Lobster Bisque (premium item) | Assorted Sushi Rolls Boat (premium item)

plated salads

Strawberry Feta Spinach Salad
Seasonal Field Garden Salad

buffet entree & side dishes

ROASTED CHAMPAGNE BREAST OF CHICKEN
with A Champagne Cream Sauce
CARVED TENDERLOIN OF BEEF
with A Chianti Peppercorn Sauce and Horseradish Thyme Butter Sauce

mashed potatoe bar

Garlic Mashed Potatoes | Sweet Mashed Potatoes | Red Mashed Potatoes
Toppings
Sour Cream, Shredded Cheddar Cheese, Sautéed Mushrooms, Crispy Bacon, Diced Ham,
Fresh Chives, Butter, Salsa and Fresh Parmesan Cheese

vegetables

Basmati Rice With Toasted Hazelnuts | Sautéed Sugar Snap Peas | Red Yellow Peppers
Assorted Freshly Baked Dinner Rolls And Butter Rosettes

~

dinner buffet

Brined and Herb Roasted Organic Chicken with Natural Jus
Chive Whipped Potatoes
Quinoa Salad with Roasted Corn, Lime and Fresh Herbs
Hairot Covert Sautéed with Garlic Butter and Fresh Herbs
Mixed Baby Greens with D'Anjou Pears, Goat Cheese and Candied Pecans,
tossed with Balsamic Vinaigrette
Baskets of artisan rolls and breads with sweet cream butter

~

cocktail reception

select a station (additional stations are optional) ~ optional dessert stations

asian

Asian Satay Display with Grilled Shrimp | California Rolls With Fresh Ginger And Wasabi
Steamed Dumplings with a Teriyaki
Ginger Dipping Sauce | Spicy Sesame Noodle Salad in miniature Chinese take out containers
Seared Ahi Tuna On A Wonton Crisp Served with Sweet Soy Glaze
Chicken and Beef Nesting on Pan Fried Cellophane Noodles

caribbean

Curried Chicken Salad on Plantain | Coconut Shrimp with Mango Chutney
Jerk Chicken on Skewer with Grilled Chorizo Sausage
Fresh made Guacamole with Tri Colored Tortilla Chips

american

Miniature Cheeseburgers With Cheddar | Crab and Parmesan Dip
Smoked BBQ or Pork on Cornbread Toast | Smoked Salmon Canapé
Individual Vegetable Crudités With A Peppercorn Ranch Dipping Sauce

european

Miniature Spanakopita | Shrimp and Feta Cheese Tarts | Caramelized Onion and Brie Tartlets
Swiss Fondue with Baguette Cubes and Fresh Grapes | Miniature Chicken Cordon Bleu
Beef Tenderloin Crostini with Red Onion Jam and Gorgonzola Cream

middle eastern

Mediterranean Falafel Balls with Fresh Pita Bread
Assorted toppings offered: Hummus, Tzatziki Sauce, Tahini, Coriander Sauce, Red Chili Sauce,
Served With Pickled Onions, Lettuce, Tomatoes, Cucumbers and Tabbouleh, Lamb Skewers with
Mint Chutney, Chicken Kebabs with Green Pepper and Onions, Stuffed Grape Leaves

dessert station (optional, add \$8. pp)

Decadent Chocolate Fondue with Pretzel Rods, Marshmallows,
Rice Krispy Bites, Biscotti And Fresh Strawberries

~

garden tea party shindig (select 4 tea sandwiches)

Chive Chicken Salad on Petit Croissants | Cucumber And Boursin Cheese on Wheat Bread
Smoked Salmon with Cream Cheese and Fresh Dill on Pumpnickel Bread
Cinnamon Cream Cheese Toast Points Garnished with Pecans
Honey Baked Ham With Pineapple Chutney and Cheddar | Egg Salad on Brioche
Chicken Dijonaise On Rye Bread | Cucumber, Carrot and Watercress with Ginger Cream Cheese
Shrimp Salad And Herb Cream Cheese On Petit Croissants
Roast Turkey With Cranberry Chutney | Rare Roast Beef With Horseradish Cream

accompanied by

Raisin and Cranberry Scones served with Whipped Devon Cream and Lemon Curd

~

delicious desserts

Fresh Fruit Kebabs With Raspberry Infused Whipped Cream | Chocolate Dipped Strawberries
Assorted Miniature French Pastries | Petit Square Linzer | Cookies And Madeleine Cookies

TEA STATION

Silver Samovars of Steaming Hot Water with an assortment of Gourmet Organic Teas

~

vintage refresher station

Vintage Mason Jar Beverage Bar With Colorful Paper Straws Featuring Choice Of 3 Beverages
Sweet Tea, Fresh Lemonade, Citrus and Herb Infused Waters

~

soft beverages

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Lemons, Limes, Cherries.
Cocktail Napkins, Bar Equipment and Ice Service