



BUFFET STYLE/ FOOD STATION- WE WILL COOK LARGE QUANTITIES OF FOOD IN THE FOOD TRUCK OR ON SITE AND SET UP FOOD TABLES WITH CHAFFING DISHES AND YOUR GUEST WILL SERVE THEMSELVES AS THEY GO THRU THE BUFFET OR FOOD STATIONS SEPARATED THROUGHOUT THE RECEPTION AREA. THIS OPTION GIVES YOUR GUEST THE FLEXIBILITY TO GET AS MUCH OR AS LITTLE FOOD AS THEY WANT. WE SUGGEST A MENU CONSISTING OF AN APPETIZER OR TWO, A SALAD OR SOUP, 2 SIDES, 1-2 ENTREES. THIS WOULD COST \$ 18-35 PER PERSON DEPENDING ON YOUR SELECTIONS.

(FOR EXAMPLE, CHICKEN WOULD COST LESS PER PERSON THAN BACON WRAPPED FILET MIGNON)

-THIS WOULD INCLUDE, CUPS/ DRINKS, PLATES, UTENSILS AND NAPKINS, FOOD TABLE SET- UP, CLEAN- UP, TABLE LINENS FOR FOOD TABLES, AND UP TO 4 SERVERS/ BUS PEOPLE.

SOUPS

SEAFOOD GUMBO-TRADITIONAL STYLE GUMBO MADE WITH FRESH GULF SHRIMP AND CRAB

CRAB BISQUE-AN AWARD WINNING CREAMY BISQUE FULL OF FRESH GULF CRAB, CORN AND CAJUN SPICE

CORN CHOWDER- AN OLD FASHION CHOWDER WITH RUSSET POTATOES AND ROASTED SWEET CORN WITH A HINT OF BACON AND CHIVES

CHICKEN & GNOCCHI- A BROTH BASED FAVORITE WITH VEGETABLES, CHICKEN, AND GNOCCHI.

SPUD AU BROCC- A CREAMY AND HARDY SOUP MADE WITH RUSSET POTATOES AND FRESH BROCCOLI, TOPPED WITH APPLE WOOD SMOKED BACON, AGED CHEDDAR CHEESE AND SCALLIONS.

GRILLED CHICKEN TORTILLA-GRILLED CHICKEN BREAST, HAND CUT AND SIMMERED WITH TOMATOES, CHILIES, CORN AND BLACK BEANS. TOPPED WITH CRISPY TORTILLA STRIPS

ITALIAN WEDDING SOUP- HANDMADE MEATBALLS IN A VEGETABLE BROTH WITH WHITE BEANS AND ITALIAN HERBS

SALADS

SEASONAL SPRING SALAD- MIXED GREENS WITH TOASTED NUTS GORGONZOLA CHEESE, SEASONAL FRUIT, AND HOMEMADE DRESSING

CAESAR SALAD- FRESH ROMAINE LETTUCE WITH SHAVED ROMANO CHEESE, HOMEMADE CROUTONS AND DRESSING

MIXED BERRY SALAD- SPRING MIX WITH FRESH RASPBERRIES, STRAWBERRIES, AND BLUEBERRIES TOPPED WITH GOAT CHEESE AND HOMEMADE RASPBERRY VINAIGRETTE

WARM SPINACH SALAD-FRESH SPINACH WITH CARAMELIZED SHALLOTS, BLUE CHEESE, BACON AND A WARM BACON DRESSING

FRUIT SALAD (AMBROSIA)- ORANGES, GRAPEFRUIT, GRAPE, GRANNY SMITH APPLES, AND GALA APPLES

APPETIZERS

GULF LUMP CRAB DIP-WITH TOASTED ROUND PITAS AND CRACKERS

MINI CRAB CAKES-WITH CREOLE REMOULADE

BACON WRAPPED SCALLOPS-SERVED WITH CHOICE OF TERIYAKI OR SMOKEHOUSE GLAZE

PETITE QUICHE LORRAINE-WITH BACON AND SWISS CHEESE

TASSO HAM AND SPINACH DIP-WITH WARM FLATBREAD TRIANGLES

COCKTAIL MEATBALLS-IN YOUR CHOICE OF BBQ, SWEET AND SOUR, ITALIAN OR TERIYAKI

BBQ PULLED PORK SLIDERS-BITE SIZE SANDWICHES FILLED WITH TENDER PULLED PORK AND SPECIAL RECIPE BBQ SAUCE

MINI CUBAN SANDWICHES-WITH SLICED HAM, CHOPPED ROASTED PORK, SWISS CHEESE, DICED PICKLES AND WHOLE GRAIN MUSTARD

MINI BEEF WELLINGTONS-BEEF TIPS AND CREAM SAUCE WRAPPED IN PHYLLO DOUGH

FRUIT AND CHEESE TRAY-FRESH CUT SEASONAL FRUIT DISPLAY, WITH ASSORTED CHEESE

INTERNATIONAL CHEESE BOARD-SERVED WITH GOURMET CRACKERS

PETITE SPINACH AND FETA QUICHE IN PHYLLO CUPS

VEGETABLE SPRING ROLLS- SERVED WITH A TANGY DUCK SAUCE

SPINACH AND ARTICHOKE DIP- SERVED WITH TOASTED PITA ROUNDS

ANTIPASTI SKEWERS- FRESH MOZZARELLA, BLACK OLIVES AND SUN DRIED TOMATOES DRIZZLED WITH A BALSAMIC REDUCTION

STUFFED MUSHROOM CAPS- FILLED WITH CREAMY SPINACH FLORENTINE

CHILLED ROASTED VEGETABLE TRAY- SERVED WITH A BALSAMIC REDUCTION AND WHITE BEAN DIP

ROASTED RED PEPPER HUMMUS- SERVED WITH TOASTED PITA TRIANGLES

VEGETABLES

GREEN BEAN ALMANDINE- SAUTÉED GREEN BEANS WITH THINLY SLICED ALMONDS SEASONED TO PERFECTION

GREEN BEAN BUNDLES- FRESH GREEN BEANS WRAPPED IN CANDIED BACON AND BAKED TO PERFECTION

PROSCIUTTO WRAPPED ASPARAGUS- BAKED AND SEASONED ASPARAGUS WRAPPED IN DELICIOUS PROSCIUTTO

BROCCOLI RABE- LONG STEM BROCCOLI SAUTÉED IN OUR SPECIALTY SEASONING MIX

RISOTTO- ARBORIO RICE WITH A WHITE WINE REDUCTION AND PARMESAN CREAM SAUCE

HERBED MASH POTATOES- SOFT BUTTERY MASHED POTATOES WITH ITALIAN HERBS AND TOPPED WITH SPECIALTY CHEESES

ROASTED RED POTATOES- GARLIC AND PARMESAN ROASTED RED POTATOES WITH A BUTTERY HERB SAUCE

SWEET POTATO BRULEE' - CREAMY MASHED SWEET POTATOES WITH CINNAMON AND BROWN SUGAR, TOPPED WITH A BRULEE'

CRUST

ENTRÉES

SHRIMP & GRITS-FRESH GULF SHRIMP SAUTÉED ON TOP OF GOUDA CHEESE GRITS

HONEY ALMOND GLAZED RIBS-PORK OR BEEF RIBS COOKED FOR 12 HRS., ENCRUSTED WITH ALMONDS AND HONEY

CRAWFISH FETTUCCHINI-FRESH GULF CRAWFISH TOSSSED IN A CREAMY CAJUN ALFREDO SAUCE WITH FETTUCCHINI

RICOTTA STUFFED SUPREME CHICKEN-CHICKEN BREAST STUFFED WITH RICOTTA AND SPINACH AND THEN BAKED

PROSCIUTTO CHICKEN-CHICKEN BREAST COVERED IN GOUDA AND THEN WRAPPED IN PROSCIUTTO

SEARED AHI TUNA-WITH WASABI SLAW

OYSTERS ROCKEFELLER- WITH SMOKED GOUDA MOURNAY

SEARED JUMBO SCALLOPS-WITH A FLASH SAUTEE OF ARUGULA, FRESH TOMATO AND CHARDONNAY

BAKED MUSHROOM-STUFFED WITH GULF LUMP CRAB

LOW COUNTRY BOIL- BOILED SHRIMP AND CRAB LEGS, WITH RED POTATOES AND CORN ON COB

SHRIMP SCAMPI-COOKED IN A LEMON THYME HERB BUTTER SAUCE

BEEF BRISKET- TENDER SMOKY BEEF BRISKET SEASONED TO PERFECTION.

SLICED BEEF TENDERLOIN-ON A TOASTED BAGUETTES SERVED WITH A HORSE RADISH CREAM

BLACKENED SIRLOIN STEAK TIPS- WITH GARLIC BUTTER SAUCE

PRIME CUT FILET MIGNON- TENDER FILET MIGNON WRAPPED IN BACON AND TOPPED WITH HERBED BUTTER SAUCE

FISH AND SHRIMP FRY- FRESH FRIED GULF SHRIMP AND FRESH IN SEASON FISH

PULLED PORK BBQ- PULLED PORK WITH OUR SPECIALTY BBQ SAUCE

FRIED CHICKEN FINGERS- FRESH FRIED CHICKEN FINGERS, WITH AN ASSORTMENT OF DIPPING SAUCES

HAWAIIAN GRILLED SKEWERS- GRILLED BEEF, CHIC, SHRIMP, PINEAPPLE, ONION, PEPPERS, CHERRY TOMATOES

DESSERTS

SWEET POTATO PIE PECAN PIE

BLUEBERRY CRISP

WHITE CHOCOLATE BREAD PUDDING

PEACH COBBLER BERRY TARTS LEMON TARTS

KEY LIME PIE

FALL CARROT SOUFFLÉ

BAR SELECTION- SELF SERVE BARS

ITALIAN CREAM SODA BAR- PLAIN ITALIAN CREAM SODA WITH AN ASSORTMENT OF FLAVORED SYRUPS

COFFEE AND TEA BAR- ICED AND HOT COFFEE SELECTION, WITH STEAMED MILK, ASSORTMENT OF CUSTOM FLAVORED CREAMERS, SWEET AND UNSWEET TEA.

FLAVORED WATER BAR- SPARKLING WATER WITH BLACKBERRIES, GRAPEJ AND MINT, SPRING WATER WITH BLUEBERRIES, MINT AND LEMON, SPARKLING WATER WITH WATERMELON AND KIWI.

LEMONADE BAR- LEMONADE, RASPBERRY LEMONADE, MANGO LEMONADE, AND BLUEBERRY LEMONADE

BACON BAR- MAPLE BACON, CANDIED BACON, CHOCOLATE COVERED BACON, SIRACHA BACON, BACON CRACK, BROWN SUGAR AND BACON PASTRIES, AND BBQ BACON

POTATO BAR- MASHED POTATOES AND SWEET POTATOES WITH ALL THE FIXINGS

POPCORN BAR- ASSORTMENT OF CUSTOM FLAVORED POPCORN

S'MORES BAR- A FIRE TABLE SET UP WITH MARSHMALLOWS AND SKEWERS, CANDY BARS AND GRAHAM CRACKERS

MINI DESERT BAR- CHOCOLATE MOUSSE, HAZELNUT MINT TRIFLE, CAFÉ AU LAIT TRIFLE, WHITE CHOCOLATE LAVENDER TRIFLE, RASPBERRY CHEESECAKE (ALL IN SINGLE SERVE CLEAR CUPS)

BREAD OR MUFFIN BAR- ASSORTMENT OF SPECIALTY BREADS WITH OILS, VINEGARS AND CUSTOM HERBED BUTTERS, OR ASSORTED MUFFINS AND BISCUITS WITH SPECIALTY JAMS, JELLIES AND MARMALADES, AND A SELECTION OF HERBED BUTTERS

YOU CAN CHOOSE ANY COMBINATION FOR YOUR EVENT. WE ALSO OFFER DECORATING SERVICE IF NEEDED FOR NON-FOOD AREAS.