

# THE CELEBRATED TABLE CATERING CO, LLC

## 2026 - 2027 MENU CATERING MENU

(Please note this is just a partial listing of our extensive menu, if you don't see something you'd like, please ask)

### Build Your Own Buffet or Plated Meal

#### ➤ Recommended Buffet Selection Includes:

#### Appetizers

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- Salsa with Tortilla Chips
  - Seasonal Crudité Display  
*(Fresh garden vegetables with house ranch & roasted red pepper hummus)*
  - Seasonal Fresh Fruit & Berry Display  
*(Chef-selected seasonal fruit served with vanilla yogurt dip)*
  - **Artisan Cheese & Cracker Display (Wedding Favorite)**  
Assorted cheeses, crackers, grapes, and fig jam
  - Meatballs (*marinara / Swedish / bourbon BBQ*)
  - Wings (*Buffalo, Lemon Pepper, Teriyaki, Fried, BBQ, Jerk, Honey Garlic*)
  - Mediterranean Mezze Display  
Hummus, olives, cucumber-tomato salad, and pita crisps
  - Shrimp Cocktail Shooters with citrus cocktail sauce
  - Mini Crab Cakes with lemon aioli
  - Beef Crostini with caramelized onion & herb cream
  - Caprese Skewers with balsamic glaze
  - Salmon Cucumber Canapés with dill crème
  - Stuffed Mini Peppers with herb cheese
  - Jerk Chicken Bites with Mango Pineapple Chutney
  - Jerk Pork Bites
  - BBQ Chicken Bites
  - Sweet Chili Shrimp Skewers with ginger glaze
  - Bacon-Wrapped Scallops **with sweet chili glaze**
  - Bruschetta Crostini (**tomato, basil, olive oil, balsamic**)
  - Spinach & Artichoke Phyllo Cups
  - Lamb Lollipops with rosemary demi-glace (*premium selection*)
  - Sliders (*choose from a variety of deli or pulled pork, seafood, fish, chicken, burger*)
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## Fresh Salads

Choose 1 - 2

- Classic Garden Salad with house vinaigrette
- Caesar Salad with parmesan & herb croutons
- Mediterranean Salad with feta, olives & oregano vinaigrette
- Southwest Chopped Salad with corn, black beans & chipotle ranch
- Baby Spring Mix Citrus Salad with clementines & champagne vinaigrette
- Spring Mix Strawberry Salad with strawberries & raspberry vinaigrette

## Chef-Curated Entrées

### Chicken Selections

- Oven-Baked Herb Chicken with pan gravy
- Garlic & Herb Roasted Chicken with au jus
- Creamy Roasted Garlic Chicken Alfredo (*pasta included*)
- Chicken Francese with lemon butter sauce
- Chicken Marsala with mushroom wine reduction
- Stuffed Chicken Breast (*spinach & mozzarella*)
- Honey BBQ Chicken (*honey glaze or mesquite style*)
- Crispy Golden Fried Chicken (*classic favorite*)
- Marry Me Chicken
- Authentic Jerk Chicken
- Curry Chicken
- Jamaican Brown Stew Chicken
- Pollo Guisado
- Pollo Asado

### Beef Selections

- Carved Rosemary Braised Beef Brisket (*slow cooked, sliced & served with au jus*)
- Braised Beef Short Ribs (*premium wedding favorite*)
- Chef's Signature Jamaican Style Oxtail (*slow-braised until fork tender in a savory sauce*)
- Oxtail Chef's Signature Jamaican-Style Oxtail, Slow-Braised to Perfection
- Carved Roast Beef with herb jus
- Chef's Meatball Selection (*marinara, Swedish, BBQ, or gravy*)
- Beef Lasagna (*four-cheese blend, baked golden*)

### Lamb & Mutton Selections

- Garlic & Rosemary Lamb Chops
- Herb-Crusted Lamb Chops

- Pan-Seared Lamb Chops with Red Wine Demi-Glace
- Grilled Lamb Chops with Lemon Butter Sauce
- Lamb Chops with Mushroom Bordelaise Sauce
- Lamb Chops with Truffle Cream Sauce
- Lamb Chops with Shallot & Cabernet Reduction
- Lamb Chops with Garlic Parmesan Butter
- Greek-Style Lamb Chops (lemon, oregano, garlic)
- Mediterranean Herb Lamb Chops with Tzatziki Drizzle
- Lamb Chops with Mint Chimichurri
- Lamb Chops with Lemon Herb Gremolata
- Jerk Lamb Chops
- Honey-Garlic Glazed Lamb Chops
- Sweet Chili Lamb Chops
- Curry-Spiced Lamb Chops (Caribbean or Indian inspired)
- Curry Mutton (*goat*)

## Pork Selections

- Slow-Roasted Herb Pork Shoulder with pan juices
- Chef's Signature Jerk Pork Shoulder Roast (jerk sauce made from scratch never jarred)
- Honey Glazed Ham with brown sugar-mustard glaze
- Oven-Roasted Pernil Style Pork (*crowd favorite*)

## Seafood Selections

- **Salmon Fillets** (*choose one preparation*)
    - Lemon Butter
    - Dill Cream
    - Apricot Glaze
    - Brown Sugar Butter
    - Bourbon Glaze
    - Teriyaki Honey Pineapple Ginger Soy Glazed
    - Blacken Cajun Style Topped with Shrimp in a Garlic Parmesan Cheese Alfredo White Wine Sauce
  - Shrimp Scampi in garlic butter sauce
  - Sweet Chili Shrimp Skewers with ginger glaze
  - Stir-Fry Shrimp & Vegetables (*ginger soy or teriyaki*)
  - Baked Cod with lemon herb crumb (*premium option*)
  - Garlic Butter Seared Tilapia (*light + elegant*)
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## Vegetarian Entrées

- Baked Ziti Primavera with plant-based crumbles & marinara
- Vegetable Lasagna (*four-cheese blend*)
- Stuffed Portobello Mushrooms (*premium vegetarian option*)
- Chef's Seasonal Vegetable Sauté with herbs & sweet

## Starches & Pasta

### Rice Selections

- Steamed Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Spanish Rice
- Cilantro Herb Rice
- Coconut Rice
- Yellow Rice with or without Vegetables
- Jamaican Rice & Peas
- Arroz con Gandules

### Classic Sides

- Southern Style Macaroni & Cheese
- Candied Yams
- Buttery Mashed Potatoes
- Garlic Mashed Potatoes
- Garlic Roasted Potatoes
- Herb Butter Pasta (*Fettuccine, Linguine, Penne, Bow Tie or Spaghetti*)

### Premium Add-On Options

- Truffle Parmesan Mashed Potatoes
- Garlic Parmesan Roasted Potatoes

## Vegetables

- Garden Green Beans (*classic or smoked turkey add-on*)
- Honey Glazed Carrots
- Vegetable Medley
- Oven-Roasted Vegetables
- Asparagus (*roasted / grilled / sautéed / steamed*)

## Premium Add-On Options

- Garlic Butter Broccolini
- Creamed Spinach

## Popular Add-Ons (Enhancements)

- Fine China Rental
- Beverage Stations (lemonade, iced tea, chef's special signature punch, infused water)
- Dessert Table / Mini Dessert Cups
- Late-Night Bite Station
- Linens, Napkins, Chargers, Centerpieces & Décor Coordination

### OUR 2 BEST SELLING CATERING PACKAGES

#### PACKAGE #1

**\$28.00 PER PERSON / MINIMUM 100 GUESTS / \$5 PER PERSON UPCHARGE FOR LESS THAN 100 GUESTS**

**TOTAL: \$2,977.80**

(Includes All Tax & Deliver Fees)

#### INCLUDES:

**2 Meat Entrees**

**(Choose From Chicken, Beef, Salmon & Pork)**

**2 Starches**

**1 Vegetable**

**1 Garden or Caesar Salad**

**Dinner Rolls**

#### PACKAGE #2, INCLUDES SERVING STAFF

**\$40.00 PER PERSON / MINIMUM 100 GUESTS / \$5 PER PERSON UPCHARGE FOR LESS THAN 100 GUESTS**

**TOTAL: \$5,152.800**

(Includes All Tax & Service Fees)

#### INCLUDES

**2 Appetizers**

**2 Meat Entrees**

**(Choose From Chicken, Beef, Salmon & Pork)**

**2 Starches**

**1 Vegetable**

**1 Garden or Caesar Salad**

**Dinner Rolls**

**Wedding Style Dinner Plates**

**Wedding Style Salad Plates**

**Cutlery**

**Napkin**

**Elegant Chaffing Dishes**

**Elegant Buffet Table Décor**

**Professional Uniformed Staff to Serve Your Guests at The Buffet Line**