

# Beverage Catering Packages

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## *Premium Full Bar Package \$38 per person*

**INCLUDES YOUR CHOICE OF 5 PREMIUM SPIRITS, 3 WINES, 3 BEERS AND A CHAMPAGNE TOAST ALONG WITH AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, HOMEMADE LEMONADE, CUCUMBER LIME WATER, GARNISHES, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**

## *Signature Cocktail Bar Package \$28 per person*

**INCLUDES YOUR CHOICE OF 2 SIGNATURE COCKTAILS, 2 WINES, 2 BEERS AND A CHAMPAGNE TOAST ALONG WITH OUR HOMEMADE LEMONADE, CUCUMBER LIME WATER, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**

## *BYOB Bar Package \$12 per person*

**INCLUDES AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, HOMEMADE LEMONADE, CUCUMBER LIME WATER, GARNISHES, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**



## *Things you should know...*

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**BEVERAGE CATERING PACKAGES INCLUDE BASSET CERTIFIED BARTENDERS, LIQUOR LIABILITY INSURANCE, PORTABLE BARS, COOLERS, BAR EQUIPMENT, AND ICE. WE STAFF APPROXIMATELY 1 BARTENDER PER 75 GUEST (8 HOURS). BAR MUST CLOSE 30 MINUTES BEFORE THE EVENT ENDS. ANY LICENSE FEE FOR CITY OR SUBURB MUST BE PAID BY THE CLIENT.**

## Salads

### **APPLE PECAN AND BABY SPINACH**

BABY GREENS, SLICED APPLES, TOASTED PECANS, CRANBERRIES AND FETA CHEESE WITH RASPBERRY VINAIGRETTE DRESSING.

### **CAESAR**

ROMAINE LETTUCE AND CROUTONS SPRINKLED WITH PARMESAN CHEESE WITH CAESAR DRESSING.

### **HOUSE SALAD**

MIXED GREENS, DICED CUCUMBERS, CHERRY TOMATOES, RED ONIONS AND MILD CHEDDAR WITH YOUR CHOICE OF DRESSING.

### **CURRY CHICKEN SALAD**

ICEBERG LETTUCE, DICED APPLES, GRAPES, CELERY, CUCUMBERS, RED PEPPERS AND CURRY CHICKEN WITH OUR HOMEMADE CURRY SALAD DRESSING.

### **CHOPPED SALAD**

CHOPPED ROMAINE, ICEBERG AND RED CABBAGE WITH DICED CHICKEN BREAST, PASTA, BACON, TOMATOES, GORGONZOLA CHEESE AND GREEN ONION WITH VIDALIA ONION VINAIGRETTE.

## Appetizer Platters

### **CLASSIC TOMATO BRUSCHETTA**

ROMA TOMATOES, FRESH BASIL AND EXTRA-VIRGIN OLIVE OIL WITH A BALSAMIC DRIZZLE SERVED WITH FRESH TOASTED GARLIC TOAST.

### **SPINACH & ARTICHOKE DIP**

WARM CREAMY SPINACH AND ARTICHOKE SERVED WITH CRISP TORTILLA CHIPS AND FRESH GARLIC TOAST.

### **DIPS & VEGGIES PLATTER**

AN ASSORTMENT OF FRESH VEGGIES AND HOMEMADE DIPS.

### **OTB'S AWESOME CHEESE PLATTER**

FRESH BRIE, MILD CHEDDAR, COLBY, PEPPER JACK AND MOZZARELLA CHEESE ALONG WITH AN ASSORTMENT OF FRUIT PRESERVES AND CRACKERS.

### **FRESH FRUIT PLATTER**

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUITS.

### **THE "OUTSIDE THE BOX" PLATTER**

AN ASSORTMENT OF DRIED FRUITS, NUTS, VEGETABLES, CHEESES, CRACKERS AND DIPS.

### **SHRIMP COCKTAIL PLATTER**

JUMBO SHRIMP SERVED WITH A ZESTY COCKTAIL SAUCE.

### **SALSA TRIO PLATTER**

MANGO, AVOCADO AND CLASSIC TOMATO SALSA SERVED CRISPY TORTILLA CHIPS.

## Sides

MAC & CHEESE

SMASHED POTATOES

CREAMED CORN

BAKED MOSTACCIOLI  
FETTUCCHINE ALFREDO

SPAGHETTI MARINARA  
GARLIC SAUTEED SPINACH

BUTTERED BROCCOLI  
GARLIC BUTTER POTATOES

STEAMED VEGGIES

WHITE RICE

DIRTY TURKEY RICE

SAUTEED VEGGIES

SPANISH RICE

FRIJOLES NEGROS

SWEET BABY CARROTS

SOUTHERN SWEET POTATOES

GRANDMA'S GREENS

POTATO SALAD

PARMESAN COUSCOUS

RED BEANS AND RICE

BAKED PLANTAINS

SOUTHERN STYLE CABBAGE

SWEET POTATO WEDGES

POTATO WEDGES

YELLOW RICE



## Appetizers

### **BUFFALO, BBQ, JERK OR GARLIC PARMESAN PARTY WINGS**

SERVED WITH YOUR CHOICE RANCH, BLUE CHEESE, JERK BBQ SAUCE OR CHIPOTLE MAYO.

### **BUFFALO CHICKEN DIP**

WARM CREAMY BUFFALO CHICKEN DIP SERVED WITH TORTILLA CHIPS.

### **VEGETARIAN BUFFALO MEATBALLS**

SPICY WHITE BEAN AND MUSHROOM MEATBALLS SERVED ALONGSIDE CELERY STICKS AND BLUE CHEESE.

### **MINI VEGGIE FLATBREAD**

FRESH BAKED FLATBREAD TOPPED WITH SEASONED SPINACH, TOMATOES AND MOZZARELLA CHEESE.

### **MINI TACOS**

YOUR CHOICE OF GROUND TURKEY, CHICKEN, GROUND BEEF OR PULLED PORK WITH ALL THE TOPPINGS.

### **MINI CRAB CAKES**

FRESH JUMBO LUMP MARYLAND STYLE CRAB CAKES SERVED WITH CHIPOTLE MAYO.

### **MAC & CHEESE BITES**

LIGHTLY FRIED BALLS OF MAC & CHEESE WITH A HONEY DRIZZLE.

### **BONELESS BUFFALO WINGS**

BREADED CHICKEN BREAST TOSSED IN A BUFFALO SAUCE WITH RANCH AND BLUE CHEESE.

### **LOADED POTATO BITES**

BABY RED POTATOES LOADED WITH CHEDDAR CHEESE, BACON, SOUR CREAM AND GREEN ONIONS.

### **MOZZARELLA BITES**

HAND BREADED FRIED MOZZARELLA WITH MARINARA SAUCE.

### **SHRIMP AND GRITS SHOOTERS**

HOMEMADE CREAMY GRITS, CREOLE SAUCE AND OUR NEW ORLEANS STYLE SHRIMP.

### **STUFFED SPINACH PEPPERS**

SPLIT BELL PEPPERS LOADED WITH SPINACH, CHICKEN AND OUR ITALIAN CHEESE BLEND.

### **BBQ TURKEY BURGER SLIDERS**

MINI TURKEY BURGERS WITH CHEDDAR, BBQ SAUCE AND FRIED ONIONS ON A TOASTED BUN.

### **PULLED PORK SLIDERS**

SLOW COOKED PULLED PORK IN A HONEY BBQ SAUCE ON A TOASTED BUN.

### **SALMON SLIDERS**

LUMP CRAB CAKES, CHIPOTLE MAYO AND BABY GREENS ON A TOASTED BUN.

### **GRILLED CHEESE SHOOTERS**

TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICHES.



# Entrees

## **CAJUN BUTTER BAKED CHICKEN**

JUICY CAJUN SEASONED, BUTTERED AND MARINATED BAKED CHICKEN.

## **JERK CHICKEN**

CHICKEN DRY RUBBED AND MARINATED IN JAMAICAN SPICES.

## **ROSEMARY GARLIC BAKED CHICKEN**

PERFECTLY SEASONED CHICKEN WITH A GARLIC ROSEMARY HERB BLEND.

## **HONEY BBQ BAKED CHICKEN**

CHICKEN BAKED WITH BBQ SPICES AND HONEY BBQ SAUCE.

## **LEMON CHICKEN**

BONELESS CHICKEN BREAST BAKED IN A LEMON CREAM SAUCE OVER A BED OF WHITE RICE.

## **STUFFED SPINACH CHICKEN BREAST**

BUTTERFLY CHICKEN BREAST FILLED WITH CREAMED SPINACH.

## **OVEN ROASTED CHICKEN BREAST**

OVEN ROASTED CHICKEN SERVED OVER A BED OF SAUTÉED SPINACH AND MUSHROOMS.

## **CHICKEN PARMESAN**

BONELESS CHICKEN BREAST SAUTÉED AND COVERED IN MOZZARELLA CHEESE AND MARINARA SAUCE. SHRIMP & GRITS CREAMY GRITS WITH OUR NEW ORLEANS STYLE SHRIMP, CREOLE SAUCE, TRI-COLORED PEPPERS, CHEDDAR AND BACON.

## **LEMON PEPPER TILAPIA**

BAKED TILAPIA FILLETS WITH LEMON PEPPER SEASONING IN A HERB GARLIC CREAM SAUCE.

## **SALMON & HERBS**

HERB MARINATED BAKED SALMON FILLETS.

## **BLACKENED CATFISH**

BLACKENED FILLETS SEARED TO A CRISP PERFECTION.

## **GARLIC SHRIMP SCAMPI**

GARLIC BUTTER SHRIMP AND LINGUINE PASTA IN A WHITE WINE SAUCE.

## **CAJUN FRIED CATFISH**

PERFECTLY CAJUN SEASONED AND BATTERED CATFISH FILLETS.

## **THREE MEAT LASAGNA**

CRUMBLED ITALIAN SAUSAGE, GROUND BEEF AND GROUND TURKEY WITH MARINARA AND OUR FOUR CHEESE BLEND.

## **OTB'S CHICKEN ALFREDO**

GRILLED CHICKEN BREAST IN A CREAMY ALFREDO SAUCE WITH FARFALLE PASTA.

## **VEGAN LASAGNA**

TRI COLOR PEPPERS, ZUCCHINI, SQUASH, RED ONIONS, MUSHROOMS, SPINACH AND MARINARA WITH "CHEDDAR AND MOZZARELLA STYLE CHEESES".

## **FOUR CHEESE VEGETARIAN LASAGNA**

TRI COLOR PEPPERS, ZUCCHINI, RED ONIONS, SPINACH, MARINARA AND OUR FOUR CHEESE BLEND.

## **JERK CHICKEN AND SHRIMP ALFREDO**

JERK CHICKEN AND SHRIMP TOSSED IN A SPICY JERK ALFREDO SAUCE WITH FARFALLE PASTA. OTB'S CAJUN PASTA CHICKEN, SMOKED TURKEY SAUSAGE, SHRIMP, TRI-COLOR PEPPERS AND FARFALLE PASTA IN A SPICY CAJUN SAUCE.

## **CAJUN BUTTER BAKED PORK CHOPS**

TENDER CAJUN SEASONED AND MARINATED PORK CHOPS.

## **BEEF SHORT RIBS**

TENDER BEEF SHORT RIBS MARINATED AND BAKED WITH CELERY, CARROTS, GREEN PEPPERS AND ONIONS.

## **COUNTRY STYLE PORK RIBS**

BONELESS PORK RIB TENDERLOINS MARINATED IN OUR HONEY BBQ SAUCE.

## **PEPPERCORN RIBEYE STEAK**

PERFECTLY SEASONED, MARINATED AND SEARED TO PERFECTION.

