

Whitt Catering by Katy Gee

Custom Catering for Weddings & Special Events

Signature Entrées

Stuffed Bell Peppers – Rice, seasoned beef, vegetables, and cheese

Chicken Dishes

Chicken Cordon Bleu – Ham & Swiss stuffed chicken breast

Stuffed Chicken Breast – Spinach & cheese, mushroom & Swiss, or sun-dried tomato & mozzarella

Chicken Piccata – Pan-seared chicken in a lemon caper butter sauce

Beef & BBQ

Beef or Chicken Fajitas – Peppers, onions, tortillas & fixings

Beef Tips with Gravy – Served over mashed potatoes or rice

Texas BBQ – Two meats & two sides (add-ons available)

Pork & Fish

Pork Tenderloin Medallions – Honey garlic or bourbon glaze

Salmon Filets – Grilled, blackened, or lemon dill cream sauce

Salmon Piccata – Seared salmon with lemon caper butter sauce

Classic Favorites

Baked Ziti or Lasagna (meat or vegetarian)

Spaghetti (with or without meat sauce)

Creamy Chicken Alfredo

Appetizers

Fruit Skewers (honey lime or Tajín)

Chips & Dips (guacamole, queso, salsa)

Shrimp Cocktail Cups

Caprese Skewers

Charcuterie Cups

Sides

Garlic Mashed Potatoes

Mac & Cheese

Borracho Beans

Corn on the Cob (buttered or street-style)

Garden Salad

Katy's Summer Pasta Salad

Green Beans

Menus are customized per event. Dietary accommodations available upon request.