

# 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.*