



The Bougie Palate Catering

— LUXURY CATERING WITH SOUL —
CARIBBEAN ♦ CREOLE ♦ SOUTHERN

MENU & SERVICES

EXCEPTIONAL FOOD ♦ UNFORGETTABLE EXPERIENCES

GOOD FOOD
CREATES
GREAT MOMENTS

TBP

PEOPLE
FOOD
CULTURE
EXPERIENCES
MEMORIES

CHAMPAGNE
MOËT & CHANDON
IMPERIAL

Bon Appétit

MASTER CATERING MENU

Caribbean | Creole | Southern | Contemporary American

Every event is different. Our menus are customized around your guest count, menu selections, service style, location, staffing needs, and event details. This master menu is designed to make planning simple: choose what sounds good, then request a custom quote.

CHICKEN

Jerk Chicken

Caribbean-seasoned chicken with bold jerk spices and a smoky finish.

Curry Chicken

Tender chicken simmered in a rich Caribbean curry sauce with herbs and spices.

Brown Stew Chicken

Caribbean-style chicken braised in savory brown gravy with peppers, onions, herbs, and seasonings.

Herb-Baked Chicken

Oven-roasted chicken seasoned with garlic, herbs, and savory spices.

Creole Chicken

Seasoned chicken prepared with Louisiana-inspired herbs and Creole spices.

Cajun Chicken

Juicy chicken seasoned with our Cajun spice blend.

Cajun Dry-Rub Wings

Unbreaded wings tossed in a bold Cajun dry rub.

Jerk Wings

Caribbean jerk-seasoned wings with a smoky, spicy finish.

BBQ Chicken

Seasoned chicken finished with a rich barbecue glaze.

BEEF & HEARTY FAVORITES

Braised Beef Pot Roast

Slow-cooked beef with vegetables and savory gravy.

Jamaican-Style Oxtails

Slow-braised oxtails seasoned with Caribbean herbs and spices in a rich brown gravy.

Beef Meatballs

Tender seasoned meatballs served with a complementary sauce.

Beef Tips & Gravy

Tender beef simmered in savory brown gravy.

SEAFOOD

Cajun Shrimp Alfredo

Seasoned shrimp with creamy Cajun Alfredo sauce and pasta.

Shrimp Creole

Louisiana-style shrimp simmered with tomatoes, peppers, onions, herbs, and Creole spices.

Shrimp & Grits

Seasoned shrimp served over creamy Southern-style grits.

Garlic Butter Shrimp

Shrimp sauteed with garlic, herbs, and seasoned butter.

Jerk Shrimp

Shrimp seasoned with Caribbean jerk spices.

Blackened Salmon

Salmon seasoned with bold Cajun spices and seared for a flavorful crust.

Herb-Baked Salmon

Salmon baked with herbs, garlic, citrus, and seasonings.

Red Snapper

Seasoned snapper prepared Caribbean or Creole style.

Shrimp Cocktail Shooters

Chilled shrimp individually presented with cocktail sauce and fresh garnish.

PASTA

Bougie Rasta Pasta

Our Caribbean-inspired creamy pasta with peppers, herbs, spices, and a rich cheese blend. Available with chicken, jerk chicken, shrimp, salmon, or vegetarian.

Cajun Shrimp Alfredo

Creamy Cajun Alfredo pasta topped with seasoned shrimp.

Chicken Alfredo

Creamy Alfredo pasta served with seasoned chicken.

Creole Pasta

Creamy pasta with peppers, onions, Creole seasoning, and your choice of protein.

Baked Ziti

Baked pasta layered with seasoned tomato sauce and melted cheeses.

RICE & GRAINS

Caribbean Rice & Peas

Traditional Caribbean rice cooked with peas, herbs, spices, and coconut flavor.

Dirty Rice

Louisiana-inspired seasoned rice with vegetables and Creole spices.

Jambalaya

Louisiana-style seasoned rice prepared with vegetables, Creole spices, and selected proteins.

Seasoned Yellow Rice

Fluffy seasoned rice with savory herbs and spices.

White Rice

Classic steamed white rice.

Herb Rice Pilaf

Seasoned rice finished with herbs and aromatics.

SOUTHERN SIDES

Bougie Mac & Cheese

Rich, creamy baked macaroni and cheese with a signature cheese blend.

Southern Collard Greens

Slow-cooked greens seasoned Southern-style.

Southern Green Beans

Tender green beans prepared with savory seasonings.

Candied Yams

Sweet potatoes baked with warm spices and a buttery brown-sugar glaze.

Garlic Mashed Potatoes

Creamy potatoes whipped with garlic and savory seasoning.

Roasted Potatoes

Seasoned potatoes roasted until tender and golden.

Loaded Mashed Potatoes

Creamy mashed potatoes finished with hearty toppings.

Cornbread Dressing

Southern-style savory dressing with herbs and seasonings.

Seasonal Roasted Vegetables

A colorful selection of vegetables roasted with herbs.

Sweet Plantains

Caramelized ripe plantains with a naturally sweet finish.

SALADS & FRESH SIDES

Classic Garden Salad

Fresh greens with tomatoes, cucumbers, and seasonal vegetables.

Caesar Salad

Crisp romaine, Parmesan, croutons, and Caesar dressing.

Mixed Greens Salad

Fresh mixed greens with seasonal toppings and dressing.

Caribbean Cucumber Salad

Cucumber, onion, herbs, vinegar, and a Caribbean-inspired kick.

Pasta Salad

Chilled seasoned pasta with fresh vegetables.

Potato Salad

Classic creamy potato salad.

Sweet Heat Jerk Potato Salad

A signature potato salad with a sweet, tangy, jerk-inspired finish.

BREADS

Creole Butter Bread

Soft bread finished with seasoned Creole butter.

Dinner Rolls

Soft classic rolls for buffet service.

Garlic Bread

Toasted bread finished with garlic butter.

Cornbread

Southern-style cornbread.

Hawaiian Rolls

Soft, lightly sweet rolls.

APPETIZERS & COCKTAIL BITES

Ideal for cocktail receptions, corporate mixers, showers, birthdays, and private events.

Jerk Chicken Sliders

Mini sandwiches filled with seasoned jerk chicken.

Pulled Chicken Sliders

Tender pulled chicken served on soft slider rolls.

Mini Sandwiches

Assorted bite-size sandwiches customized to your event.

Shrimp Cocktail Shooters

Individual shrimp cocktail presentations.

Chicken Skewers

Seasoned chicken served on easy-to-enjoy skewers.

Shrimp Skewers

Seasoned shrimp served on skewers.

Meatballs

Savory bite-size meatballs with sauce.

Stuffed Mushrooms

Baked mushrooms with a flavorful savory filling.

Deviled Eggs

Classic Southern-style deviled eggs.

Mini Crab Cakes

Bite-size crab cakes with complementary sauce.

Chicken & Waffle Bites

Mini chicken-and-waffle combinations for brunch or cocktail service.

Fruit Skewers

Fresh seasonal fruit arranged on individual skewers.

Cheese & Charcuterie Bites

Individual savory bites with cheese, meats, fruit, and accompaniments.

Assorted Finger Sandwiches

A variety of petite sandwiches for receptions and light events.

THE BOUGIE BRUNCH

Shrimp & Grits

Seasoned shrimp over creamy Southern-style grits.

Chicken & Waffles

Savory chicken paired with golden waffles.

French Toast

Golden French toast with warm breakfast flavors.

Pancakes

Fluffy pancakes served with classic accompaniments.

Scrambled Eggs

Soft scrambled eggs for buffet service.

Cheesy Grits

Creamy grits blended with cheese.

Hash Brown Casserole

Creamy baked potato casserole with a golden finish.

Breakfast Potatoes

Seasoned breakfast-style potatoes.

Bacon

Crisp breakfast bacon.

Sausage

Savory breakfast sausage.

Breakfast Sandwiches

Handheld breakfast sandwiches with assorted fillings.

Fresh Fruit

Seasonal fruit selection.

Assorted Pastries

A rotating assortment of breakfast pastries.

Orange Juice

Classic chilled orange juice.

Coffee & Hot Chocolate Service

Warm beverage service for brunch and seasonal events.

SOMETHING SWEET

Signature Pound Cakes

Classic rich pound cakes in rotating flavors.

Mount Gay Rum Cake

A Caribbean-inspired rum cake with a rich, spirited finish.

Banana Pudding

Creamy Southern-style banana pudding.

Bread Pudding

Warm, comforting bread pudding with a sweet finish.

Mini Dessert Shooters

Individual layered desserts for elegant service.

Cake Cups

Portable layered cake-and-cream desserts.

Brownies

Rich chocolate brownies.

Cookies

Assorted freshly prepared cookies.

Seasonal Desserts

Special selections based on season and event theme.

INTERACTIVE BARS & FOOD STATIONS

Perfect when you want guests to customize their experience.

Bougie Pasta Bar

Choice of pasta, sauces, proteins, vegetables, cheeses, and toppings.

Taco Bar

Seasoned proteins, tortillas, toppings, salsa, cheese, lettuce, and accompaniments.

Loaded Potato Bar

Baked potatoes with assorted proteins, cheeses, vegetables, sauces, and toppings.

Mac & Cheese Bar

Bougie Mac & Cheese with premium proteins and toppings.

Shrimp & Grits Station

Creamy grits with seasoned shrimp and Southern-inspired toppings.

Slider Station

Assorted mini sandwiches with sauces and toppings.

Brunch Station

A customizable selection of breakfast and brunch favorites.

GRAZING & DISPLAY EXPERIENCES

Bougie Grazing Tables

Styled grazing displays featuring a curated assortment of savory and sweet selections.

Charcuterie Displays

Cheeses, meats, fruit, crackers, spreads, and accompaniments.

Fruit Displays

Fresh seasonal fruit arranged for elevated presentation.

Cheese & Cracker Displays

An easy, polished reception favorite.

Cocktail Reception Displays

Curated small bites arranged for mingling and easy service.

Dessert Displays

Styled presentation of assorted sweets.

Individual Grazing Cups

Personal charcuterie-style cups for convenient service.

BEVERAGES

Sweet Tea

Southern-style sweet tea.

Unsweet Tea
Fresh brewed unsweetened tea.

Lemonade
Classic chilled lemonade.

Fruit Punch
Refreshing fruit punch.

Infused Water
Water infused with fruit, herbs, or citrus.

Bottled Water
Individual bottled water.

Orange Juice
Chilled orange juice.

Coffee Service
Hot coffee service with accompaniments.

Hot Chocolate Service
Warm hot chocolate service for seasonal events.

POPULAR ADD-ONS

Additional Entrees | Additional Sides | Premium Seafood | Appetizers | Desserts | Beverages | Bread Service | Grazing Displays | Individual Portions | Upscale Disposable Dinnerware | Serving Utensils | Chafing Equipment | Ice | Beverage Stations | Custom Menu Cards | Food Labels | Allergen Labels

SPECIAL SERVICES

The Bougie Palate offers more than food.

Drop-Off Catering

Prepared food delivered to your location for convenient self-service.

Buffet Catering

Professionally prepared buffet menus for celebrations, corporate events, and special occasions.

Full-Service Catering

Food, setup, buffet presentation, service staff, and breakdown based on your selected package.

Private Chef Experiences

Customized dining experiences for intimate gatherings and special occasions.

Corporate & Public-Sector Catering

Professional catering for meetings, trainings, employee events, programs, receptions, and special functions.

Cocktail & Reception Catering

Small bites, appetizers, grazing displays, and reception-style service.

Event Staffing

Professional catering staff may be added based on event requirements.

Custom Menu Development

Have something different in mind? We can create a menu specifically for your event.

Catering Tastings

Available by appointment for qualifying events.

IMPORTANT PRICING & SERVICE INFORMATION

PRICING

No pricing is displayed in this menu because every event is customized. Event pricing is generally calculated on a per-person / per-head basis and is based on the final guest count, menu selections, portion requirements, service style, staffing, venue, travel, setup requirements, equipment, and additional services requested. Menu availability and pricing are subject to change based on ingredient availability, market conditions, seasonal costs, and event requirements. A quote does not secure an event date until all required booking terms and payments have been satisfied.

DROP-OFF & FOOD RESPONSIBILITY

For drop-off catering and any service in which The Bougie Palate Catering leaves food at the event location, the client assumes responsibility for the food once The Bougie Palate Catering has completed delivery/setup and left the premises. This includes proper food handling, temperature control, storage, service, reheating, and disposal of leftovers. The Bougie Palate Catering is not responsible for food that is improperly held, stored, reheated, served, or consumed after our departure.

CANCELLATIONS & REFUNDS

All payments are non-refundable. Retainers, deposits, event payments, and final payments secure your event date and support planning, purchasing, staffing, and preparation. Cancellation and rescheduling terms are governed by the client's catering agreement.

ALLERGIES & DIETARY NEEDS

Please disclose all known food allergies and dietary restrictions before booking or finalizing your menu. Reasonable accommodations may be available; however, The Bougie Palate Catering operates in environments where common allergens may be present and cannot guarantee an allergen-free environment.

READY TO PLAN YOUR EVENT?

Tell us the date. Tell us the guest count. Tell us what you're celebrating. We'll take it from there.



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Luxury Catering with Soul.
Caribbean | Creole | Southern