



APPETIZERS

The selections below represent a sample of our offerings. All Mo' Better Chews menus are fully customized and curated to reflect each client's event, preferences, and culinary vision.

Charcuterie Board

New Orleans BBQ Shrimp

Shrimp Scampi

Garlic Rosemary Jumbo Shrimp

Mini Steak Bites with Mushroom Cream Sauce or Cowboy Butter

Mini Sliders (Chicken, Shrimp, or Steak)

Deviled Eggs (traditional, cajun, smoked salmon and caper)

Tomato Basil Bruschetta

Mini Jumbo Lump Crab Cakes with Remoulade Sauce





ENTREES

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Wings (Thai Chili, Mango Habanero, Jerk, Smoked)

Garlic Herb Roasted Half Chicken

Braised Short Ribs

Tomahawk Steak with Garlic and Rosemary Butter

Herb Roasted Rack of Lamb with Balsamic Drizzle

Braised Lamb Shank

Smoked Pork Tenderloin

Jumbo Lump Crab Cakes

Blackened Salmon with Lemon and Dill Sauce

Butter Poached Lobster Tail

Thai Salmon Fried Rice

Creamy Jambalaya Pasta





SIDES

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Mashed Potatoes (Garlic or Truffle Garlic)

Sautéed Sweet and Spicy Kale

Roasted Broccolini with Parmesan

4-Cheese Southern Mac

3-Cheese Truffle Mac

Roasted Balsamic Brussels Sprouts

Seasonal Roasted Vegetables

Garlic and Herb Rice

Duck Fat Fried Rice





DESSERTS

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Almond Butter Pound Cake

Peach Cobbler Pound Cake

Lemon Bundt Cake

Peach Cobbler

Blueberry Crumble

Sweet Potato Pie

Blueberry Lemon Cream Pie

