

GIBSON'S AUDUBON'S CATERING

APPETIZERS

Bacon Wrapped Shrimp

Served over risotto and drizzled with Honey Mustard.

Small (40 pieces) - \$100

Large (80 pieces) - \$200

Toasted Raviolis

Served with Marinara Sauce.

Small (40 pieces) - \$50

Large (80 pieces) - \$100

Spinach Artichoke Dip

Served with flatbread pieces.

Small - \$75

Large - \$150

Veggie Tray

Served with Red Pepper Ranch

Small - \$24

Large - \$48

Pretzel Charcuterie Board

Small - \$38

Large - \$76

Potato Chips & Hotel Dip

Small - \$20

Large - \$40

HOUSE MADE DESSERTS

Bread Pudding with Brown Sugar

Bourbon Glaze

Half Pan (12 Servings) - \$45

Full Pan (24 Servings) - \$90

White Cake with Vanilla Buttercream

(12 Servings) - \$40

Chocolate Cake with Whipped Ganache

(12 Servings) - \$40

Basque Cheesecake

(12 Servings) - \$35

MAIN COURSES

Chicken Parmesan - \$25

Fried chicken breast covered in tomato basil sauce, mozzarella, and parmesan.

Serving Size: One 8oz. Breast

Megan's Tuscan Chicken - \$25

Grilled chicken breast smothered in a creamy sundried tomato and spinach sauce.

Serving Size: One 8oz. Breast

Apple-Glazed Pork Loin - \$20

Pork loin marinated and roasted in an apple brown sugar glaze.

Serving Size: Three 2oz. Slices

Honey-Garlic Salmon - \$26

Grilled, skin-on salmon filet with honey and garlic glaze.

Serving Size: One 6oz. Filet

Prime Rib - \$35

Prime beef slow-cooked to medium and medium-rare.

Serving Size: One 8oz Slice

Beef Brisket - \$28

Brisket slow-cooked until tender and served with house BBQ sauce.

Serving Size: Two 4oz. Slices

Cajun Pasta - \$28

Rigatoni, house made andouille sausage, blackened shrimp, and shredded chicken in Cajun cream sauce.

Serving Size: 8oz.

SIDES

Each Main Choice selection served with two sides.

Audubon Signature Salad

Caesar Salad

Yukon Gold Mashed Potatoes

Roasted Red Potatoes

Garlic Cream Rigatoni

Bourbon Brown Sugar Carrots

French Green Beans

Crispy Brussel Sprouts

Asparagus

Zucchini & Squash

Dinner Rolls - \$15/dozen