Vicious Dishes
It's all about the food

contact:
jim eckman 404-287-3798 jim@vicious-dishes.com

2026 CATERING MENU

Charcuterie & Boards

♦ CHARCUTERIE BOARD
large display of brie, point reyes blue cheese, our handmade thyme ricotta, bacon peach jam, grilled olives, assorted meats,
roasted rosemary almonds, fresh honeycomb, assorted crackers/croccantini $250.00
no minimum

♦ SIMPLE CHEESE & BERRY PLATE - V/GF
brie, aged cheddar, mozzarella rounds, strawberries, blueberries, raspberries, figs & nuts $65.00 no minimum

♦ HUMMUS BOARD
'our very own' hummus, assorted crackers, carrots, celery sticks, mediterranean flavors $215.00 no minimum

(select three)

INDIAN SPICED cilantro pesto
ROASTED CARROT maple accents
CILANTRO JALAPENO a little spicy
ROASTED GARLIC & PARMESAN rosemary oil
BAKED SWEET POTATO roasted red pepper
PUMPKIN & GOAT CHEESE crispy prosciutto, fresh sage

Poultry

♦ CHICKEN, PEPPER-JACK CHEESE AIR FRIED WONTONS
sesame oil ponzu drizzle $4.00

♦ CHICKEN LOLLIPOPS - GF
air-fried, maple-honey-bourbon sauce $6.00

♦ CHICKEN SATAY w/ SPICY PEANUT SAUCE – GF
grilled marinated chicken, spicy peanut sauce $4.75

♦ MINI CHICKEN TACOS
fresh tortilla, jalapeno battered fried chicken, slaw, cotija cheese, avocado crema $4.50

♦ WONTON CHICKEN TACO CUPS
roasted chicken, asian spiced slaw, baked wonton shells, hoisin drizzle $4.50

♦ BUFFALO CHICKEN DIP - GF
spicy buffalo roasted chicken in a creamy dip, tortilla chips $28.00 / QT

♦ NASHVILLE HOT CHICKEN DIP
cream cheese mozzarella base, fried chicken, in a spicy hot sauce $28.00 / QT

♦ CHICKEN & WAFFLE
bite-size homemade waffle, crispy korean fried chicken, maple-honey syrup $4.00

♦ SINGLE CHIP CHICKEN NACHO
mexican-spiced chicken, cheese, sour cream, fresh cilantro $3.00

♦ CHICKEN EMPANADA
roasted chicken, grilled corn, creamy, slightly spicy, sauce in a fresh baked dough $4.00

♦ CHICKEN SALAD
shredded roasted chicken breast, green onions, grapes, greek yogurt and mayonnaise dressing
IN OUR FRESH PHYLLO CUP $4.75
IN MINI FRESH BAKERY CROISSANT $5.50

♦ CHICKEN WINGS
(flat & drummette)

♦ CLASSIC BUFFALO
lightly fried chicken wings are tossed in our very own buffalo sauce $4.50

♦ HONEY BAKED SRIRACHA - GF
honey and sriracha sauce baked into tender chicken wings $4.50

♦ THAI SPICED - GF
baked sweet chile sauce marinated chicken wings $4.50

♦ LEMON-PEPPER - GF
roasted chicken wings sprinkled with our very own lemon-pepper $4.00

Seafood

♦ AHI TUNA TARTARE
fresh sushi grade tuna tartare in a crispy baked wonton cup $5.50

♦ TUNA TARTARE CORNET - V/GF
sashimi tuna, avocado, wasabi in crunchy cornet $5.50

♦ TUNA TARTARE - V/GF
sashimi tuna, avocado, wasabi, croccantini $45.00 / QT

♦ SMOKED SALMON CROSTINI
tarragon aioli, capers, dill $6.25

♦ SMOKED SALMON - GF
tarragon aioli & assorted crackers $90.00

♦ MINI LOBSTER ROLLS
fresh lobster in a creamy, herby dressing on a soft mini roll $6.00

♦ ROASTED ROSEMARY SHRIMP - GF
served on a rosemary skewer $4.75

♦ CRAB HUSH PUPPIES
jumbo lump crab meat, spicy remoulade $5.25

♦ ROASTED GULF SHRIMP - GF
served with classic cocktail sauce $38.00 / lb

♦ SHRIMP SKEWER - V/GF
lemon aioli $5.00

♦ NOLA SPICED SHRIMP
crispy grit cake $5.50

♦ MARYLAND PETIT CRAB CAKE BITE - V/GF
spicy remoulade, classic cocktail sauce $4.50

♦ SHRIMP FRITTERS
lemon aioli $4.25

♦ BACON-WRAPPED SHRIMP
jumbo shrimp, bacon $5.00

♦ LOBSTER LOLLIES
lobster tail chunk, garlic herb butter, chili flake battered and fried, served on a skewer, lemon cream $6.50

♦ CAVIAR market price at time of event
-blini, crème fraiche, or
-kettle potato chip, crème fraiche, or
-deviled egg

priced per piece minimum one dozen each item

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Meat

♦ MINI SWEET POTATO BISCUIT
roasted honey ham, local honey drizzle $5.25

♦ MINI BEEF WELLINGTON
dijon horseradish sauce $6.25

♦ BACON WRAPPED DATE - GF
applewood thick sliced bacon, aged cheddar cheese $3.50

♦ BUTTER ROASTED BEEF TENDERLOIN CROSTINI
rosemary chive aioli $6.50

♦ BUTTER ROASTED WHOLE BEEF TENDERLOIN - GF
mustard horseradish sauce, yeast rolls $195.00

♦ PORK WELLINGTON
pork tenderloin, mushroom duxelle wrapped in puff pastry and baked to a flaky golden brown, dijon cream sauce $125.00

♦ FLATBREAD
fig, goat cheese, prosciutto, arugula, balsamic drizzle $28.00 / ea

♦ MINI CORN DOG
a classic state fair treat with a dijon mustard dipping sauce $5.00

♦ DEEP DISH PIZZA BITES
mini deep dish pizza with cheese and pepperoni $3.75

♦ TURF 'N SURF SKEWER
beef tenderloin strip, roasted gulf shrimp skewered with a chimichurri drizzle $6.00

♦ PORK DUMPLINGS
pork, cabbage, ginger, soy sauce dipping sauce $4.50

♦ PROSCIUTTO WRAPPED GRILLED PEAR SLICES $3.50

♦ ASPARAGUS BUNDLES
asparagus, prosciutto wrapped in puff pastry $4.25

♦ TEX-MEX EGGROLLS
beef, black beans, rice, cheese - chipotle crema $5.25

♦ PIGS IN PUFF PASTRY BLANKET (PIGS IN DUVET)
dijon puff pastry $4.00

♦ ROASTED PORK BELLY BITES - GF
bourbon-honey-maple glaze $4.25

♦ MUFFULETTA SLIDERS
olive spread, mortadella, genoa salami, soppresata, provolone, between fresh italian bread $6.00

♦ PAVE' OF POTATO - GF
layers of potato-bacon-parmesan cheese-fresh herbs in one perfect bite $4.00

♦ SMOKED JALAPENO POPPERS - GF
pulled pork, cream cheese, applewood bacon $4.25

♦ STEAK FRITE SKEWER
seared filet, matchstick fries, steak sauce $5.50

♦ MINI CROQUE MONSIEUR
classic baked ham and cheese, bechamel 4.00

♦ MEATBALLS (cocktail size)

ITALIAN BEEF & PORK
pomodoro sauce $4.00

SPICY LAMB
mint pesto $4.00

SWEET CHILE BEEF
sweet chile sauce $4.00

TURKEY
black bean sauce $3.50

♦ TOASTED RAVIOLI

(air-fried & served with pomodoro sauce for dipping)

BEEF/PORK $5.00

TURKEY $4.75

GOAT CHEESE / SCALLIONS $4.00

VEGETABLE $4.00

♦ SLIDERS

CHEESEBURGER
beef, cheddar, tomato, freshly made mini brioche bun $5.75

HAM & SWISS
baked ham, swiss cheese, potato rolls $4.00

CUBANO
slow roasted pork, ham, swiss cheese, pickle, kings hawaiian rolls $4.75

TURKEY & CHEDDAR
roasted turkey breast, cheddar, wheat slider buns $4.00

CHICKEN PARM
mozzarella, marinara, yeast roll $6.00

Vegetarian

♦ PIMENTO CHEESE - GF
'our very own' southern pimento cheese, crackers & veggies $30.00 / qt

♦ CAPRESE SALAD SKEWER - GF
basil, tomato, mozzarella ball, balsamic glaze $4.25

♦ BRIE-CRANBERRY PUFF PASTRY TART - V
housemade cranberry compote, triple crème brie $4.50

♦ SPINACH-ARTICHOKE CHEESE BALL BITE - V
$3.25

♦ BLACK-EYE PEA DIP - V/GF
$25.00 / qt

♦ BUCATINI PASTA & VEGETABLES
bucatini pasta, spinach, roasted red peppers in a light creamy parmesan cheese sauce $15.00 / person

♦ HEIRLOOM TOMATO TARTS - V
puff pastry, heirloom tomato, caramelized onion, gouda $4.50

♦ GOURGERES
savory gruyere puff $4.00

♦ GRILLED VEGETABLE FLATBREAD
grilled squash, zucchini, red onion w/ basil-tarragon pesto $28.00 / ea

♦ MUSHROOM FLATBREAD
mushroom, gruyere, caramelized onion $28.00 / ea

♦ MUSHROOM TARTS - V
mushrooms, red wine, shallot $4.50

♦ ASIAGO-PESTO STUFFED NEW POTATOES - V
asiago basil pesto $5.00

♦ CLASSIC STUFFED MUSHROOMS - V
onion, sun-dried tomatoes, spinach, feta cheese $4.25

♦ STUFFED MINI PEPPERS - V/VE/GF
walnut crumble, creamy tahini sauce $4.00

♦ TORTELLINI PESTO SKEWERS
fried tortellini, prosciutto, kalamata olive, parmesan shard $3.75
without prosciutto $3.25

♦ CUCUMBER ROLLS - V
fresh cucumber strips, guacamole, paprika sprinkle $3.00

priced per piece minimum one dozen each item

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Sandwich & Soup

♦ **"HIGH TEA" SANDWICH ASSORTMENT**
-brie, apple, shaved turkey, honey on pumpernickel $4.00
-avocado & heirloom tomato on rosemary focaccia $3.50
-goat cheese, fig jam, open-faced on toasted crostini $3.50
-'our very own' chicken salad on fresh bakery mini croissants $4.75
-pimento cheese on toasted wheat $3.25
-classic cucumber sandwich on rustic white bread $3.75
-smoked salmon with herbed lemon aioli and fresh dill $6.00
-deviled egg salad on toasted white bread $3.50
-prosciutto, apple, brie on sourdough $4.25

♦ **GAZPACHO "SHOT" - V/GF**
fresh vegetables combined, served in a shot glass $4.50

♦ **PIMENTO CHEESE - V**
'our very own' southern pimento cheese on freshly baked focaccia $4.50

♦ **ROASTED TOMATO SOUP - V/GF**
fresh roasted tomato soup, grilled cheese triangle served in a shot glass $5.00

Salads (price dependent on guest count)

♦ **GRILLED ESCAROLE WEDGE SALAD - V**
roasted red pepper, garlic baguette crouton crumbs, shaved parmesan cheese, pepitas
fresh lemon vinaigrette

♦ **ENSALADA PICADA (CHOPPED SALAD) - V/GF**
cherry tomatoes, scallions, serrano pepper, sliced radish, dried cranberries
creamy cilantro dressing

♦ **MIXED GREEN SALAD - V/GF**
apple chunks, dried cranberries, toasted pine nuts, shaved parmesan
balsamic vinaigrette

♦ **ROASTED BEET & GOAT CHEESE ARUGULA SALAD - V**
roasted beets, toasted walnuts, avocado, fried goat cheese
maple vinaigrette

♦ **CHOPPED HARVEST SALAD**
mixed greens tossed with cherry tomatoes, scallions, dried cranberries, cucumber, apple, roasted brussels sprouts, toasted walnuts

♦ **CRUNCHY ASIAN CHICKEN SALAD**
thin sliced grilled chicken, napa cabbage, romaine, almonds, tossed in a soy dressing

♦ **BABY SPINACH SALAD - V/GF**
strawberries, mandarin oranges, candied walnuts, spicy bacon bits
poppyseed dressing

♦ **CHOPPED KALE & SHREDDED BRUSSELS SPROUTS - V/GF**
sliced almond, crispy chickpeas, parmesan cheese, pomegranite arils
light honey vinaigrette

♦ **VICIOUS DISHES CHICKEN SALAD**
mayo/greek yogurt and herbs are blended with roasted chicken and served on a fresh bakery mini croissant

♦ **TARRAGON CHICKEN SALAD**
'our very own' chicken salad tossed with fresh tarragon served on a grilled oat thin bread slice

♦ **MEDITERRANEAN ORZO CHICKEN SALAD**
roasted chicken, orzo, feta cheese, kalamata olives tossed in a lemon vinaigrette

Buffet Dinner Options

♦ **TUSCAN CHICKEN**
pan seared chicken with italian flavors in a creamy sauce $22.00 / person

♦ **CHICKEN MARSALA**
lightly pan-fried chicken cutlets in a rich marsala pan sauce $22.00 / person

♦ **CHICKEN PICCATA**
chicken is pan fried and cooked in a lemon-caper sauce $22.00 / person

♦ **LASAGNA**
beef & ground pork, (turkey or vegetable) our housemade sauce, fresh homemade ricotta, handmade pasta $85.00 / feeds 10 guests

♦ **ROAST TURKEY BREAST**
sliced turkey breast over cornbread dressing and gravy $22.00 / person

♦ **LEMON-HERB ROASTED SALMON - V/GF**
grilled lemon $80.00 / each

♦ **ROASTED DIJON CRUSTED PORK TENDERLOIN**
sliced and served with a cranberry compote $50.00 / each

♦ **BEEF STROGANOFF**
strips of flank steak in a creamy mushroom sauce over rich egg noodles $90.00 feeds 10 guests

Sides

♦ **ROASTED ORGANIC CARROTS - V**
maple honey drizzle

♦ **ROASTED BEET & FENNEL SALAD - V/VE/GF**
assorted beets, fennel, chopped arugula tossed in a light orange vinaigrette

♦ **ROASTED ROOT VEGETABLES**
carrots, sweet potatoes, red onion, butternut squash

♦ **CHARRED BROCCOLINI - V/VE/GF**
garlic chips, yellow pepper strips, balsamic glaze

♦ **ROASTED BRUSSELS SPROUTS - V/VE/GF**
balsamic honey glaze

♦ **FARRO & FRESH GRILLED CORN SALAD - V/VE/GF**
chopped tomatoes, pistachios, kalamata olives, basil

♦ **MELTING POTATOES**
sliced potatoes braised in chicken stock and herbs

♦ **ROASTED FINGERLING POTATOES - V/GF**
basil chive aioli

priced per piece minimum one dozen each item

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End on a Sweet Note

- **EXTREME BROWNIES** $3.00
- **LUSCIOUS LEMON SQUARES** $3.50
- **SEA SALTED CARAMEL CHOCOLATE CHIP COOKIES** $3.00
- **CHOCOLATE TRUFFLES** $3.25
- **LEMON GLAZED MADELEINES** $3.00
- **PALMIERS** $3.00
- **CARDAMOM SPICED CARROT CAKE**
  cardamom adds a special warmth to this carrot cake w/ buttercream frosting
  8" two-layer $35.00
  12" two-layer $75.00
- **MARSHMALLOW** $4.00
  our housemade marshmallow with chocolate and caramel drizzle
- **CHOCOLATE DIPPED SHORTBREAD COOKIE STRIPS** $4.00
- **CARDAMOM SPICED CARROT CAKE BITES**
  vanilla buttercream frosting $4.25
- **APPLE GALETTE** serves 4 $15.00
- **VANILLA WAFER COOKIES** $3.00

Onsite Staff

ADDITIONAL EVENT STAFF (each)
event staff is responsible for completing onsite food preparation, plating, buffet setup, buffet maintenance, cleaning $175.00

BARTENDER (each)
includes bar setup, preparation, maintenance, clean up, 4 hr minimum, $65/hr after 4 hr (additional hours billed on final invoice) $275.00

Service Charge

10% SERVICE CHARGE INCLUDES THE FOLLOWING
table décor, serving pieces, serving utensils, plates, flatware, napkins, table linens, buffet tables, hand sanitizers

priced per piece minimum one dozen each item