

Hibachi Fried Rice Catering Menu

Ala Carte Pans

- Hibachi Veggie Fried Rice: \$100
- Hibachi Vegetables: \$75
- Hibachi Garlic Noodles: \$50
- Chicken: \$115
- Steak: \$200
- Shrimp: \$150
- Combo Dual: \$250
- Combo (Trio) \$300
- 8oz container Garlic Butter \$20

Hibachi Catering \$30-\$35 per person (Catering options negotiable)

Catering Option 1 (Set-up and clean up included)

- Two pans rice
- Half full pan Chicken
- Half full pan Steak
- Half pan Shrimp
- Half pan Garlic noodles
- Half pan Hibachi Vegetables

Catering Option 2 (Set-up and clean up included)

- Two pans rice
- One full pan Chicken
- One full pan Steak
- One full Shrimp
- One full Garlic noodles
- One full Hibachi Vegetables

Catering Option 3 (Set-up and clean up included)

- Two pans rice
- One full pan Chicken
- One full pan Steak
- One full Shrimp

Soul Food Catering

20 person minimum \$30pp Choices 2 entrees, 2 sides and 1 dessert

Chef Tayvi Presents

Entrees

- **Fried Chicken:** Crispy on the outside, juicy on the inside, with a variety of dipping sauces.
- **Smothered Pork Chops:** Tender and flavorful, smothered in a rich gravy.
- **Oxtails:** Slow-cooked until fall-off-the-bone tender, in a rich and savory sauce.
 - **Catfish:** Crispy and flaky, with a variety of dipping sauces.
 - **Meatloaf:** Hearty and comforting, with a sweet and savory glaze.

Sides

- **Mashed Potatoes:** Creamy and buttery, with a hint of garlic.
- **Candied Yams:** Sweet and savory, with a hint of cinnamon and nutmeg.
 - **Green Beans:** Fresh and flavorful, with a touch of bacon.
- **Black-eyed Peas:** Hearty and nutritious, packed with smoked turkey drumsticks and chicken blacked sausages.
- **Cornbread Dressing:** Savory and satisfying, with a hint sage and thyme

Desserts

- **Sweet Potato Pie:** Creamy and sweet, with a hint of nutmeg and cinnamon.
 - **Chocolate Cake:** Rich and decadent, with a chocolate frosting.
 - **Red Velvet Cake:** Moist and flavorful, with a cream cheese frosting.

Additional Items:

- **Rolls and Butter:** Included with meal
- **Utensils and Napkins:** Included with catering package
- **Beverages:** Upcharge \$2.50pp
- **Extra Entree Pan:** \$200
- **Extra Side Pan:** \$75

Seafood Catering Menu

20 person minimum \$30pp Choices 2 Appetizers, 2 entrees, 2 sides and 1 dessert

Chef Tayvi Presents

Appetizers

- **Shrimp Cocktail:** Plump, juicy shrimp served with a tangy cocktail sauce.
- **Fresh Shrimp Salad:** Chopped romaine, pineapples, avocado, cherry tomatoes, walnuts, a avocado ranch, topped with grilled shrimp
- **Crab Cakes:** Crispy on the outside, creamy on the inside, served w/ a cajun remoulade sauce
- **Calamari:** Tender and crispy, served with a marinara sauce.

Entrees

- **Grilled Salmon:** Flaky and juicy, with a variety of sauces.
- **Fried Lobster Tails:** Rich and flaky lobster tail seasoned to perfection with a cajun butter dipping sauce
- **Shrimp Scampi:** Garlicky and buttery, with plenty of shrimp.
- **Fish Tacos:** Fresh and flavorful, with a variety of toppings.
- **Shrimp and Grits:** Creamy cheese grits topped with grilled spiced shrimp

Sides

- **Roasted Vegetables:** Colorful and flavorful, with a variety of vegetables.
- **Garlic Mashed Potatoes:** Creamy and buttery, with a hint of garlic.
- **Rice Pilaf:** Fluffy and flavorful, with a variety of herbs and spices.
- **Grilled Asparagus:** Fresh and crisp, with a lemon-butter sauce.
- **Caesar Salad:** Crisp and refreshing, with a creamy Caesar dressing.

Desserts

- **Sweet Potato Pie:** Creamy and sweet, with a hint of nutmeg and cinnamon.
- **Chocolate Cake:** Rich and decadent, with a chocolate frosting.
- **Red Velvet Cake:** Moist and flavorful, with a cream cheese frosting.

Sandwich Catering Menu

20 person minimum \$20pp Choices 2 Classic sandwiches, 1 Speciality sandwiches, 2 sides and 1 desserts

Classic Sandwiches

- **Ham and Cheese:** A timeless classic, served on your choice of bread.
- **Turkey and Cheese:** A lean and healthy option, perfect for any occasion.
- **Roast Beef:** Tender and flavorful, served with au jus for dipping.
- **BLT:** A summer favorite, with crispy bacon, lettuce, and tomato.
- **Grilled Cheese:** A comfort food classic, served with tomato soup.

Specialty Sandwiches

- **Philly Cheesesteak:** Swiss and provolone melted w/ sauteed peppers, onions, and steak inside tortilla and grilled to perfection
- **Club Sandwich:** A layered sandwich with turkey, bacon, lettuce, tomato, red onions and mayo.
- **Mediterranean Veggie:** A healthy and delicious option with roasted vegetables, hummus, and goat cheese.
- **Grilled Chicken:** A versatile option, onions and tri-color bell peppers

Sides

- **Chips:** A classic side, perfect for any occasion.
- **Potato Salad:** Creamy and delicious, with a hint of mustard.
- **Cole Slaw:** A refreshing side, with hint of mango and pineapple
- **Fruit Salad:** A healthy and refreshing option, with a variety of fruits.
- **Pasta Salad:** A zesty and satisfying side, with a variety of chicken, veggies and pasta.

Desserts

- **Cookies:** A variety of flavors, perfect for any occasion.
- **Brownies:** Rich and decadent, with a chocolatey flavor.
- **Fruit Tray:** A refreshing and healthy option, with a variety of fruits.
- **Cheesecake:** Creamy and delicious, with a variety of flavors.

- **Bread options:** White, wheat, rye,
- **Condiments:** Mustard, mayo, ketchup, hot sauce, honey mustard, spicy mayo
- **Extra Classic:** \$25 **Speciality:** \$50

Pasta Catering Menu

20 person minimum \$30pp Choices 1 Appetizers, 3 entrees, 2 sides and 1 dessert

Appetizers

- **Bruschetta:** Toasted bread topped with fresh tomatoes, basil, and garlic.
- **Caprese Skewers:** Cherry tomatoes, fresh mozzarella, and basil, drizzled with balsamic glaze.
- **Garlic Bread:** Warm, buttery bread, perfect for dipping in marinara sauce.
- **Spinach Artichoke Dip:** Creamy and cheesy, served with tortilla chips or bread.

Main Courses

- **Spaghetti and Meatballs:** A classic Italian dish, served with a rich marinara sauce.
- **Lasagna:** Layers of pasta, meat sauce, and cheese, baked to perfection.
- **Fettuccine Alfredo:** Creamy and decadent, with a rich lemon herb Alfredo sauce.
- **Shrimp Scampi:** Garlicky and buttery, with plenty of shrimp.
- **Tuscan Lobster & Salmon Bowtie Pasta:** Sauteed Salmon and king lobster tails over a creamy bowtie pasta

Sides

- **Caesar Salad:** Crisp and refreshing, with a creamy house Caesar dressing.
- **Steamed Broccoli:** A healthy and delicious side dish.
- **Roasted Vegetables:** A colorful and flavorful side dish.
- **Chopped Salad:** Spring mix, w/ egg, honey baked turkey, ham, bacon, tomatoes, onions, cucumbers, choice of dressing
- **Foodgasm Salad:** Spinach mix, sliced strawberries, red onions, avocado, egg, w/ sesame ginger vinaigrette

Desserts

- **Sweet Potato Pie:** Creamy and sweet, with a hint of nutmeg and cinnamon.
 - **Chocolate Cake:** Rich and decadent, with a chocolate frosting.
 - **Red Velvet Cake:** Moist and flavorful, with a cream cheese frosting.

Brunch Catering Menu

20 person minimum \$30pp Choices 3 Breakfast favs, 2 lunch favs, 2 sides and beverages included

Breakfast Favorites

Chef Tayvi Presents

- **Omelet Muffins:** A twist of a classic favorite with your choice of toppings
- **Pancakes:** Buttery and fluffy, served with syrup and fresh fruit.
- **French Toast:** Golden brown and crispy, served with syrup and powdered sugar.
- **Breakfast Burritos:** A hearty and flavorful breakfast, with eggs, sausage, cheese, and salsa.

Lunchtime Delights

- **Grilled Chicken Sandwiches:** Juicy and flavorful, served on a bun with your choice of toppings.
- **Chicken and Waffle Sliders:** Crispy chicken sliders tossed in a house sauce between fluffy cake batter waffles.
- **Steak Bites:** Juicy ribeye cooked to perfection
- **Shrimp & Grits:** Grilled shrimp w/ creamy cheesy grits

Sides

- **Home Fries:** Crispy and golden brown, seasoned to perfection.
- **Sausage Links:** Juicy and flavorful, perfect for any breakfast.
- **Bacon:** Crispy and savory, a breakfast favorite.
- **Fresh Fruit:** A healthy and refreshing option.
- **Yogurt Parfait:** A creamy and delicious dessert, with layers of yogurt, fruit, and granola.
- **Scrambled Eggs:** Fluffy and delicious, cheese optional.

Beverages

- **Coffee:** Hot or iced, with cream and sugar.
- **Tea:** A variety of flavors, hot or iced.
- **Juice:** Orange, apple, cranberry, and more.
- **Hot Chocolate:** A warm and comforting drink, perfect for a cold day.

Land and Sea Catering Menu

20 person minimum \$50pp Choices 1 Appetizer, 3 Main, 2 sides and 1 dessert

Appetizers

- **Shrimp Cocktail:** Plump, juicy shrimp served with a tangy cocktail sauce.
- **Crab Cakes:** Crispy on the outside, creamy on the inside, served with a lemon aioli.
- **Charcuterie Board:** A selection of cured meats, cheeses, fruits, and nuts.
- **Vegetable Crudités:** Fresh vegetables served with a variety of dips.

Main Courses

- **Grilled Salmon:** Flaky and juicy, with a variety of sauces.
- **Grilled Lobster:** Rich and decadent, with a creamy lobster sauce.
- **Filet Mignon:** Tender and juicy, served with a variety of sauces.
- **Roasted Chicken:** Juicy and flavorful, with a crispy skin.

Sides

- **Roasted Vegetables:** Colorful and flavorful, with a variety of vegetables.
- **Garlic Mashed Potatoes:** Creamy and buttery, with a hint of garlic.
- **Rice Pilaf:** Fluffy and flavorful, with a variety of herbs and spices.
- **Grilled Asparagus:** Fresh and crisp, with a lemon-butter sauce.
- **Caesar Salad:** Crisp and refreshing, with a creamy Caesar dressing.

Desserts

- **Chocolate Lava Cake:** Rich and decadent, with a warm chocolate center.
- **Tiramisu:** Creamy and coffee-flavored, with layers of ladyfingers and mascarpone cheese.
- **Fruit Tart:** Fresh and colorful, with a variety of fruits.
- **Ice Cream Sundae:** Sweet and indulgent, with a variety of toppings.

BBQ Catering Menu

20 person minimum \$45pp Choices 2 Appetizer, 3 Main, 2 sides and 1 dessert

Appetizers:

- **Smoked Sausage:** Served with your choice of dipping sauce.
- **Loaded Potato Skins:** Topped with cheese, bacon, and sour cream.
- **BBQ Nachos:** Loaded with your favorite BBQ meats, cheese, and toppings.

Main Courses:

- **Pulled Pork:** Tender and juicy, slow-cooked to perfection.
- **BBQ Ribs:** Fall-off-the-bone ribs, with your choice of sauce.
- **Brisket:** Smoked to perfection, with a smoky flavor.
- **Grilled Chicken:** Marinated and grilled to perfection.
- **Grilled Sausage:** A classic BBQ favorite.

Sides:

- **Cole slaw:** A classic side dish, with a creamy dressing.
- **Baked Beans:** Sweet and savory, with a smoky flavor.
- **Mac and Cheese:** Creamy and cheesy, a crowd-pleaser.
- **Cornbread:** Buttery and sweet, the perfect side dish.
- **Potato Salad:** A classic side dish, with a creamy dressing.

Desserts:

- **Peach Cobbler:** A warm and comforting dessert.
- **Apple Pie:** A classic American dessert.
- **Chocolate Chip Cookies:** A classic dessert, perfect for any occasion.

Elegance Catering Menu

20 person minimum \$60pp Choices 2 Appetizer, 3 Main, 2 sides and 1 dessert

Chef Tayvi Presents

Appetizers

- **Miniature Lobster Rolls:** Served on toasted brioche with lemon aioli.
- **Seared Scallops:** With truffle oil and caviar.
- **Smoked Salmon Crostini:** Topped with crème fraîche and dill.
- **Assorted Cheese and Charcuterie Board:** With gourmet cheeses, cured meats, and seasonal fruits.
- **Truffle Mac and Cheese:** A decadent and rich appetizer.

Main Course

- **Filet Mignon:** Grilled to perfection and served with a red wine reduction.
- **Roasted Salmon:** With lemon butter sauce and asparagus.
- **Chicken Breast:** Stuffed with spinach and feta, served with a lemon-dill sauce.
- **Vegetarian Wellington:** A hearty and flavorful vegetarian option.
- **Pasta Primavera:** A colorful and flavorful pasta dish with fresh vegetables.

Side Dishes

- **Truffle Mashed Potatoes:** Creamy and decadent.
- **Roasted Root Vegetables:** A colorful and healthy side dish.
- **Asparagus:** Grilled to perfection with lemon and butter.
- **Risotto:** Creamy and flavorful, with your choice of flavoring.

Desserts

- **Chocolate Lava Cake:** A rich and decadent dessert.
- **Tiramisu:** A classic Italian dessert.
- **Cheesecake:** Creamy and delicious, with a variety of flavors.
- **Fruit Tart:** A fresh and colorful dessert.
- **Sorbet Trio:** A refreshing and light dessert.

Beverages

- **Champagne:** A variety of sparkling wines.
- **Wine:** A selection of white and red wines.
- **Cocktails:** Classic and signature cocktails.
- **Non-alcoholic Beverages:** Juices, sodas, and teas.

Vegan Catering Menu

20 person minimum \$60pp Choices 2 Appetizer, 3 Main, 2 sides and 1 dessert

Appetizers:

- **Stuffed Avocado Bites:** Avocado halves filled with quinoa, black beans, corn, and a lime-cilantro dressing.
- **Spicy Cauliflower Bites:** Roasted cauliflower tossed in buffalo sauce, served with vegan ranch.
- **Bruschetta Trio:** Tomato basil, roasted red pepper, and mushroom tapenade on toasted baguette slices.

Main Courses:

- **BBQ Jackfruit Sliders:** Pulled jackfruit in a smoky BBQ sauce, topped with coleslaw on soft buns.
- **Stuffed Bell Peppers:** Quinoa, black beans, corn, and tomatoes baked in bell pepper shells.
- **Eggplant Parmesan:** Breaded eggplant slices layered with marinara and vegan mozzarella..
- **Grilled Vegetable Skewers:** Marinated bell peppers, zucchini, mushrooms, and cherry tomatoes.

Sides:

- **Quinoa Tabbouleh:** Fresh herbs, tomatoes, cucumbers, and lemon dressing.
- **Roasted Garlic Mashed Potatoes:** Creamy mashed potatoes with vegan butter and roasted garlic.
- **Rainbow Slaw:** Shredded cabbage, carrots, and bell peppers in a tangy sesame dressing.
- **Vegan Mac and Cheese:** Creamy cashew-based sauce with nutritional yeast and smoked paprika.

Desserts:

- **Chocolate Avocado Mousse:** Rich, creamy mousse topped with berries.
- **Coconut Chia Pudding:** Layered with mango puree and toasted coconut flakes.
- **Vegan Cheesecake Bites:** Mini cashew-based cheesecakes with berry topping.

Favorites

Here are some of FG's favorite requested dishes

- Broccoli and Cheddar Lasagna Soup
- Loaded chicken, shrimp, and steak mash potatoes
- Philly Cheese Steak Quesadilla
- Jerk Chicken Egg Rolls
- Sassy Chicken Waffles
- Salmon Croquettes
- Shrimp scampi and grits w/ bacon and tomatoes
- Foodgasm Loaded fries
- Foodgasm Sassy Tacos
- Taco Nachos
- Fruit and Veggie Platters
- Spaghetti Alfredo Squash

