



Myleigh's Catering
SINCE 2013

Wedding & Events Menu



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BRONZE PACKAGE

Dinner Buffet w/Servers * Unsweet Tea & Infused Water

Premium clear disposable plates, flatware, napkins & cups

ONE Entree * ONE Appetizer (*List A*) * ONE Salad

Dinner Rolls w/Butter

\$18pp



Main Entree

THREE CHEESE LASAGNA

Rich marinara sauce with beef & Italian sausage, Parmesan, Mozzarella & Ricotta cheese lasagna

VEGETABLE LASAGNA

Marinara sauce with onions, garlic, peppers, mushrooms, carrots, squash & spinach, mozzarella & ricotta cheeses

THREE CHEESE BAKED ZITI

Bolognese sauce tossed with ground beef, Penne pasta, Mozzarella & ricotta cheeses

ALFREDO LASAGNA

Alfredo sauce lasagna with chicken breast, spinach, ricotta & Mozzarella cheeses

CHICKEN PRIMAVERA

Chicken, broccoli, squash, carrots, red peppers & Penne pasta w/creamy basil pesto sauce

TUSCAN CHICKEN

Julienne chicken breast, sun-dried tomatoes, spinach, Mozzarella cheese tossed in sun-dried tomato cream sauce

CAJUN PASTA

Julienne chicken, Andouille sausage, sauteed onions, red peppers, fire roasted corn & Penne pasta in Cajun sauce

LOADED BAKED POTATO

Jumbo baked potatoes, butter, sour cream, cheese, chives & bacon bits. Guest choice of BBQ pulled pork or seasoned diced chicken

CHICKEN ALFREDO

Blackened chicken breast, Penne pasta, Cajun Alfredo sauce & Mozzarella cheese

BEEF STROGANOFF

Tender beef tips & mushrooms in tangy brown sauce over seasoned egg noodles



SILVER PACKAGE

Dinner Buffet w/Servers * Unsweet Tea & Infused Water
Premium clear disposable plates, flatware, napkins & cups
TWO Appetizers (*List A*) + ONE Salad
ONE Main Entree + ONE Second Entree + TWO Sides
Dinner Rolls w/Butter
\$25pp



Main Entree

CHAMPAGNE CHICKEN

Sauteed chicken breast & mushrooms in champagne cream sauce

CHICKEN PICATTA

Seasoned chicken breast & creamy white wine lemon-caper sauce

QUESO CHICKEN

Flame grilled marinated chicken breast topped with white queso sauce & fresh pico de gallo

SICILAN CHICKEN

Grilled chicken breast, fresh spinach, Mozzarella cheese & creamy sun-dried tomato sauce

BLACKENED CHICKEN

Seared chicken breast dusted in bold Cajun spices & rich gumbo-inspired Cajun sauce

MARSALA CHICKEN

Seared chicken breast filet, mushrooms & Marsala wine reduction

MARGARITA CHICKEN

Tequila-lime marinated flame grilled chicken breast & fresh pineapple salsa

ROSEMARY RANCH CHICKEN

Marinated & grilled chicken breast in butter sauce & fresh rosemary



Second Entree

TURKEY BREAST

Oven roasted turkey breast in Dijon-cranberry sauce

PORK LOIN

Herb crusted pork loin & natural herb sauce

ROAST BEEF

Three pepper crusted beef w/Bourbon Street sauce

GOLD PACKAGE

Dinner Buffet w/Servers * Unsweet Tea & Infused Water

Premium disposable plates, flatware, napkins & cups

TWO Appetizers (*List A & B*) + ONE Salad

ONE Main Entree + ONE Second Entree + TWO Sides

Dinner Rolls w/Butter

\$35pp



Main Entree

GARLIC CRUSTED CHICKEN

Parmesan crusted chicken breast baked in creamy garlic sauce & Mozzarella cheese

CHICKEN PARMESAN

Parmesan crusted chicken breast baked in rich marinara sauce & Mozzarella cheese

PECAN CRUSTED CHICKEN

Golden pecan crusted chicken breast with orange-pineapple glaze

RAGIN CAJUN

Chicken breast stuffed w/Andouille sausage stuffing & rich gumbo inspired sauce

ARTICHOKE CHICKEN

Chicken breast stuffed with a blend of tangy goat cheese, spinach, artichoke & herb bechamel sauce

CHICKEN CAPRI

Stuffed chicken breast with a blend of spinach, sun dried tomatoes, feta cheese & creamy vodka sauce

CORDON BLEU

Grilled chicken breast topped with Black Forest Ham, Swiss cheese & Parmesan-Dijon sauce

CHICKEN CHASSEUR

Bone-in chicken thigh simmered in classic sauce of tomatoes, mushrooms, white wine & fresh herbs



Second Entree

SALMON BITES

Salmon bites sauteed in garlic butter & Cajun spices

JUMBO SHRIMP

Shrimp sauteed in New Orleans Style BBQ Sauce

CHURASSCO STEAK

Wine marinated flank steak with Chimichurri Sauce

APPETIZERS

List A Appetizer

*THAI CHILI MEATBALLS

Beef meatballs smothered in our Signature Thai Chili Sauce

*FRENCH FRY SHOOTERS

Crispy seasoned French fries served shooter style with spicy catsup

*PARTY PINWHEELS

Bite size turkey & cranberry and ham & cheddar tortilla roll-ups

*CROSTINI COMBO

Baguette chips topped with our Southwestern chicken salad w/cranberries and spinach & artichoke spread

*ANTIPASTI SKEWERS

Basil marinated olives, mozzarella pearls, tomatoes & Italian meats

*LASAGNA ROLLS

Lasagna noodles filled with spinach & ricotta cheese topped w/marinara & Parmesan cheese

*CHICKEN & WAFFLES

Mini chicken & waffle stacks glazed with Maple-Dijon syrup

*PAN SEARED POT STICKERS

Pan seared pork dumplings served with sweet chili sauce

*BRISKET MAC & CHEESE

Creamy three cheese & macaroni. smoked brisket, BBQ sauce & chives

*FAJITA CHICKEN NACHOS

Crispy tortilla chips, refried beans, fajita chicken, pico de gallo & cheddar jack cheese

List B Appetizer

*LOADED TATER BITES

Baby red potatoes, smoked brisket, sour cream, cheese, chives & bacon

*SMOKY BOUDIN BALLS

Deep fried boudin & brisket balls with Ghost Pepper BBQ sauce

*VIETNAMESE EGGROLLS

Crispy pork & vegetable eggrolls with sweet chili glaze

*CRAB NACHOS

Crispy tortilla chips, refried black beans, fire roasted corn, sweet lump crab meat, fresh salsa & cilantro

*CHICKEN SKEWERS

Juicy chicken skewers glazed with teriyaki sauce & sesame seeds

*PETITE BEEF WELLINGTONS

Beef tenderloin bites & mushroom duxelle wrapped in puff pastry drizzled with horseradish cream

*CRAB CAKE BITES

Mini lump crab cakes with tangy remoulade sauce

*SHRIMP & GRIT'TINI'S

A Southern favorite of creamy cheddar grits & Cajun seasoned shrimp

*LOBSTER MAC'TINI'S

Creamy three cheese & lobster mac, truffle oil served martini style

*BRISKET NACHOS

Crispy tortilla chip, smoked brisket, BBQ sauce, tangy coleslaw & fresh chives

SIDES & SALADS

Garlic Mashed Potatoes
Roasted Potato Medley
Cajun Dirty Rice

Buttery Parsley Potatoes
Three Cheese Mac & Cheese
Herbed Pasta

Loaded Mashed Potatoes
Classic Rice Pilaf
Long Grain & Wild Rice Pilaf

Au Gratin Potatoes
Lobster Mac & Cheese*
Scalloped Potatoes

Glazed Carrot Coins
Steamed Broccoli Florets
Sautéed Southern Style Green Beans

Fresh Vegetable Medley
Lemon Asparagus Spears*
Herbed Zucchini, Squash & Peppers

Cajun Cream Style Corn
Cabernet Sautéed Mushrooms
Brown Sugar & Bacon Brussel Sprouts



CAESAR SALAD

Crisp Romaine lettuce tossed with classic Caesar dressing, garnished with shredded Parmesan cheese & croutons

GARDEN SALAD

Romaine & Iceberg lettuces, shredded carrots, cucumber, tomato & croutons with guest choice of Ranch or Italian Dressing

SIGNATURE SALAD

Spring blend lettuce, grape tomatoes, red onion, dried cranberries, English cucumbers, candied pecans & our Honey-Lime Vinaigrette Dressing

STATIONS & BARS

*TATER TOT BAR Tater tots, seasoned ground beef, bacon bits, white cheese sauce, pickled jalapenos, pico de gallo, fresh scallions. Sauce toppings: Memphis Sweet BBQ Sauce, Ghost Pepper BBQ Sauce & catsup	\$8.95pp
*FRITO PIE Frito's corn chips, beef chili, cheese sauce, pickled jalapenos, sour cream, pico de gallo, diced onions	\$6.95pp
*QUESADILLA BAR Grilled flour tortillas, fajita chicken, sautéed shrimp, spinach, mushrooms, peppers & onions, pico de gallo, black bean & corn salsa, pepper jack cheese, guacamole & sour cream *Requires Staff Attendant	\$7.95pp
*NACHO BAR Tortilla chips, homemade beef chili, homemade queso cheese, fresh salsa, sour cream, jalapenos	\$7.95pp
*MASHED POTATO MARTINI Buttery whipped Idaho russet potatoes, clarified garlic butter, sour cream, bacon bits, shredded cheddar cheese & fresh scallions (Add brisket & BBQ sauce, diced chicken, braised beef tips)	\$6.95pp
*PASTA STATION Made-To-Order pasta bar with Penne pasta, diced chicken, Andouille sausage, shrimp, onions, garlic, tomatoes, mushrooms, spinach, bacon bits, scallions, Parmesan cheese (Select 2 Sauces: Tomato Basil, Spicy Cajun, Alfredo) * Chef Fee: \$100 (up to 30 guests)	\$14.95pp
*STREET TACO Street tacos (2ea) with cilantro-lime slaw, sautéed onions & peppers, black bean & corn salsa, pico de gallo, sour cream & fresh lime wedges (Select Fajita Chicken or Pork Carnitas); Rice & Beans \$3.95pp	\$7.95pp
*MAC & CHEESE Three cheese & mac, brisket, seasoned chicken, bacon bits, broccoli florets, fried onions, fresh scallions Memphis Sweet BBQ sauce, Ghost Pepper BBQ Sauce (Add shrimp \$2.00; Lobster \$6.00)	\$7.95pp
*SOUP STATION Hearty Chicken & Sausage Gumbo w/rice, creamy Tomato-Basil w/mini grilled cheese & Lobster Bisque w/toasted baguette chip	\$8.95pp
*SALAD BAR Classic Caesar, Garden w/Ranch & Italian Dressing, Spinach Salad w/Warm Bacon Dressing, Wedge Salad w/Blue Cheese Dressing, MyLeigh's Signature Salad w/Honey-Lime Vinaigrette, Strawberry Salad w/Champagne Vinaigrette Dressing (Select Three)	\$7.95pp
*SLIDER BAR Angus beef burgers with cheddar cheese, shredded lettuce, sliced tomatoes, caramelized onions, sautéed mushrooms, BBQ sauce, ketchup & mustard. Accompanied by crispy seasoned French fries	\$8.95pp
*SEAFOOD ASSORTMENT A display of fresh oysters, chilled Gulf shrimp, lump crab salad, and lobster salad atop a multi-light ice table with cocktail & remoulade sauces, crackers, fresh horseradish and lemon wedges	Market

Frequently Asked Questions

WHAT IS REQUIRED TO BOOK MY EVENT?

A \$500.00 non-refundable “Save The Date” Deposit is required to guarantee your event on our calendar. The deposit is requested within Fourteen (14) days of receiving a menu proposal in order to ensure your date is reserved. You are not committed to the proposed menu; the deposit guarantees your date on our calendar. The deposit is non-refundable, however, will be credited to your final balance.

DO YOU OFFER MENU CONSULTATIONS?

Yes. Menu consultations are held by appointment only, and highly encouraged prior to scheduling a private tasting. It’s during these meetings that we can discuss your meal vision and customize your options, if necessary (including in special meals, requests, etc.).

DO YOU OFFER TASTINGS?

Yes. We offer one complimentary private tasting by appointment only. The tastings are LIMITED TO TWO PEOPLE. For the tasting, you may sample TWO proteins, ONE starch, ONE vegetable. A Chef’s Choice Appetizer and Salad will also be available. “Stations” and “Displays” are not available for tasting. Additional tastings are \$25 per person.

ARE THERE ANY ADDITIONAL SERVICE FEES OR GRATUITIES?

Local state tax is calculated as well as a twenty (20%) service charge which covers items relating the disposition of your event.

WHAT IS THE PACKAGE PRICE FOR CHILDREN?

Children under ages 3 are free. Children 4 & above are half-price of the regular package menu pricing.

DO YOU OFFER A CHILDREN’S BUFFET?

Yes. We offer children’s buffet options for guests ages 3-10. There is a 15-child minimum, and the cost is \$15.00 per child. Meal options are: Mini Burgers w/Fruit, Spaghetti w/Meatballs, or Chicken Nuggets w/Mac & Cheese.

DO YOU OFFER GLUTEN-FREE, VEGETARIAN OR VEGAN OPTIONS?

Yes. These meals are custom designed incorporating as many ingredients from your meal selection as possible. Please consult with Chef Pennye for options.

WHEN ARE MY FINAL GUEST COUNT AND FINAL PAYMENT DUE? Once booked, monthly payments of \$250 are due on the first of the month. Final payment, guest count, and special requests are due Fourteen (14) days prior to your event date.