

AUTHENTIC. PASSION. SINCERITY.

Sincere Catering

Menu

SINCERE BREAKFAST & BRUNCH

THE SINCERE BRUNCH

Two Egg Selections. Three Meats. Two Sweet Breads
House Potatoes or Spicy Kale Potatoes. Shrimp & Grits. Fruit
30.00 per person

THE CLASSIC BRUNCH

One Egg Selection. Two Meats. Two Sweet Breads
House Potatoes or Spicy Kale Potatoes. Shrimp & Grits. Fruit
20.00 per person

THE SAVOR BRUNCH

One Egg Selection. Two Meats. One Sweet Bread
Cheesy Grits or House Potatoes. Fruit
15.00 per person

THE LIGHT BREAKFAST

Grab & Go Light Breakfast - 2.50 per person per selection
The Continental - Pork Bacon. Turkey Smoked Sausage. Scrambled Eggs. House Potatoes. Fruit. 10.00 per person

BEVERAGE PACKAGE

Three Selections - 2.00 per person
Orange. Apple. Cranberry. Pineapple, Filtered Water, Cucumber Lemon Water
Hot Beverage Service - \$3.00 per person
Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate

SERVICE OPTIONS

Drop & Go 50.00
Disposable Set Up (HQP plating included) 300.00
Full Service Buffet (HQP plating included) 400.00
China Rentals (per person) 10.00

Menu

BREAKFAST & BRUNCH MENU SELECTIONS

GRAB & GO

Fresh Fruit
Guac Toast
Yogurt Granola Parfaits
Select 3: Donuts, Bagels, Muffins, Danish, Cinnamon Rolls
Egg & Cheese Biscuits
Pork Bacon Biscuits
Turkey Bacon Biscuits
Pork Sausage Biscuits
Egg & Cheese Sliders
Pork Bacon Sliders
Turkey Bacon Sliders
Pork Sausage Sliders

WAFFLES

Classic Brown Sugar
Cinnamon Roll
Sweet Potato
Oreo
Fruitty Pebble

PANCAKES

Classic
Sweet Potato

FRENCH TOAST

Classic
Caramel Apple
Peach Cobbler
Strawberry Shortcake

EGGS

Scrambled
Pork Sausage Egg Bites
Pork Bacon Egg Bites
Turkey Bacon Egg Bites
Turkey Sausage Egg Bites
Veggie Egg Bites
Cheesy Egg Casserole
Sausage Egg Casserole
Bacon Egg Casserole

GRITS

Cheesy Grits
Shrimp & Grits
Shrimp & Pineapple Grits
Shrimp & Lobster Grits

POTATOES

House Potatoes
Cheesy Potatoes
Spicy Kale Potatoes

MEATS

Pork Bacon
Turkey Bacon
Pork Sausage Patties
Turkey Sausage Patties
Pork Smoked Sausage
Turkey Smoked Sausage
Fried Chicken Wings
Lobster Tails
Lamb Chops

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SINCERE BARS

NACHO TACO BAR

Two Meat Selections

Ground Beef. Shredded Beef. Chicken 12.50

Carne Asada Steak. Ground Turkey 15.00

Two Shells

Flour Tortilla

Corn Tortilla

Tortilla Chips

Doritos

Inclusions

Black Beans. Rice. Lettuce. Pico De Gallo. Jalapenos

Nacho Cheese. Queso Cheese. Shredded Cheese

Sour Cream. Taco Sauce. Verde Sauce

MASHTINI BAKED POTATO BAR

Potato Selections

One Potato Selection 12.50

Two Potato Selections 15.00

Buttery Mashed. Garlic Parm Mashed

Baked Potatoes. Baked Sweet Potato

Two Meats

Ham. Turkey. Chicken. Smoked Sausage. Pulled Pork

Inclusions

Bacon. Red Onion. Broccoli. Black Beans

Nacho Cheese. Queso Cheese. Shredded Cheese

Sour Cream. Butter

SERVICE OPTIONS

Drop & Go 50.00

Disposable Set Up (HQP plating included) 300.00

Full Service Buffet (HQP plating included) 400.00

China Rentals (per person) 10.00

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THE BOX LUNCH

PREMIUM SANDWICHES & WRAPS

Maple Glazed Ham & Swiss
Maple Glazed Turkey & Provolone
Savory Roast Beef & Pepperjack
Cajun Chicken & American
Veggie Lovers & Provolone
Chicken Salad Croissant
Tuna Salad Croissant
Chicken Bacon Ranch Wrap
Buffalo Chicken Wrap
Kale Cesar Wrap
Turkey Club Wrap
Spinach Veggie Wrap
Vegan Veggie Wrap

COOKIES

Chocolate Chip, Oatmeal Raisin, or Sugar Cookie

ASSORTED CHIPS

Plain, BBQ, Sour Cream, Doritos

INCLUSIONS

Pasta Salad, Veggie Pouch, Lettuce, Mustard Mayo

SINCERE BOX LUNCH PRICING

17.50

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Menu

Sincere Catering

SINCERE HOT LUNCH & DINNER PACKAGES

THE SINCERE

Three Entrees, Three Pairings, Salad, Bread
30.00+ per person

THE CLASSIC

Two Entrees, Two Pairings, Salad, Bread
15.00+ per person

THE SAVOR

One Chicken Entree, Two Pairings, Salad, Bread
10.00 per person

BEVERAGE PACKAGE

Three Selections
2.00 per person

SERVICE OPTIONS

Drop & Go 50.00
Disposable Set Up (HQP plating included) 300.00
Full Service Buffet (HQP plating included) 400.00
Plated Buffet w China Rental 500.00 + 10.00pp

THE SINCERE EXPERIENCE

Our signature set up displaying a beautiful buffet presentation of class and elegance that will awe your guests
500.00-1000.00

Menu

ENTREES

Chicken

Jerk Chicken
Fried Chicken Wings
Roasted Chicken
Savory Chicken Breast
Cajun Chicken Breast
Lemon Basil Chicken Breast
Garlic Parmesan Chicken Breast
Creamy Spinach Chicken Breast

Beef

Prime Rib
Beef Roast
Beef Tenderloin
Meatloaf
Sliced Ribeye Steak

Pork

Honey Roasted Ham
Pork Roast Au Jus
Pork Roast Tenderloin
Smothered Pork Steak
Spareribs
Rib Tips

Turkey

Roasted Turkey Wings
Smothered Turkey Wings
Cajun Turkey Breast
Smothered Turkey Breast

Lamb & Seafood

Sincere Lamb Chops
Crab Legs
Lobster Tail
Whiting Fish
Catfish
Brown Sugar Salmon
Lemon Pepper Salmon
Shrimp & Grits
Shrimp & Lobster Grits

SALADS

The Toss
The Arugula
The Italian
The Cesar
The Fields
The Seven Layer

MENU SELECTIONS

PAIRINGS

Asparagus
Asparagus Mozzarella
Steamed Broccoli
Buttery Corn
Fried Corn
Corn Casserole/Pudding
Coleslaw
Cabbage
Mixed Greens
Collard Greens
Green Beans
Baked Beans
Cajun Beans & Rice
Macaroni & Cheese
Potato Salad
Rice Pilaf
Shrimp Hibachi Rice
Cornbread Dressing
Roasted Red Potatoes
Spicy Kale Potatoes
Sweet Potatoes
Sweet Potato Souffle
Buttery Mashed Potatoes
Garlic Parmesan Mashed Potatoes
Vegetable Medley

PASTA

Baked Ziti
Baked Spaghetti
Million Dollar Lasagna
White Turkey Lasagna
Spinach Mushroom Lasagna
Alfredo Penne
Bolognese Penne
Chicken Parmesan
Cajun Chicken Penne Pasta
Spicy Chicken Pesto Linguine
Champagne Shrimp Bowtie

BREADS

Yeast Roll
Garlic Butter Roll
Buttery Garlic Knot
Honey Cornbread
Sweet Potato Cornbread

Menu

SMALL PLATE COCKTAIL HOUR & STANDING RECEPTIONS

CROSTINIS

Avocado (v)
Bruschetta (v)
Brown Sugar Salmon
Honey Peach Prosciutto

MARTINIS & SHOOTERS

Fruitinis
Veggie Shooters (v)
Fruit & Veggie Shooters (v)
Pineapple Fruit Kabobs (v)
Salad Martini (v)
Shrimp & Grits
Mac & Cheese Cups (v)
Rotini Pasta Salad (v)
Taco Shooters

DIPS & CHIPS

Fresh Pico & Chips
Queso Rotel
Spinach Artichoke (v)
Chicken Buffalo
Taco Bean Dip (v)

BITES

Caprese Skewers (v)
Charcuterie Cones
Chicken Salad Croissant
Chimmichurri Chicken Skewers
Crab Cake Bites
Wings: Fried, Sweet & Spicy, Lemon Pepper
Pineapple BBQ Meatballs
Parmesan Crusted Mushrooms (v)
Sweet & Spicy Meatballs
Spicy Zucchini Rolls (v)
Spicy Chicken Zucchini Rolls

SLIDERS & TACOS

Chicken Parmesan
BBQ Pulled Chicken
Hot Italian
Turkey Provo
Philly Cheesesteak
Slider Trio (select 3)
Street Tacos (Chicken, Steak, Shrimp)

WRAPS

Shrimp Lettuce Wrap
Salmon Lettuce Wrap
Southwest Lettuce Wrap (v)
Cucumber Tortilla Wraps (v)

SMALL PLATE PRICING

3.75-10.00 per selection per person

SMALL PLATE SERVICE OPTIONS

Small Plate Buffet & Stations 450.00

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500.00-1000.00

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SINCERELY PLATED FINE DINING MENU

THE PRIME 50.00

Prime Rib Au Jus. Garlic Parm Mash. Broccoli

THE SINCERE 45.00

Brown Sugar Salmon on Rice Pilaf. Creamy Spinach Chicken on Garlic Parm Mash. Asparagus

THE LAMB 45.00

Seared Lamb Chops. Buttery Mash Potatoes. Asparagus

THE STEAK 40.00

Sliced Ribeye Steak. Baked Potato. Broccolini

THE SALMON 40.00

Lemon Pepper Salmon. Fresh Green Beans. Rice Pilaf

THE LEMON 35.00

Lemon Basil Chicken Breast. Roasted Red Potatoes. Vegetable Medley

THE SOUL 35.00

Fried Chicken. Macaroni & Cheese. Collard Greens. Sweet Potatoes. Cornbread Dressing

THE PASTA 35.00

Alfredo Penne. Baked Veggie Ziti. Vegetable Medley. Asparagus. Cesar Salad

THE CUSTOM 35.00+

Create a customized fine dining plate

FINE DINING INCLUSIONS

SALAD & BREAD

TOSSED. ARUGULA. CESAR. ITALIAN
YEAST ROLL. GARLIC BUTTER ROLL. GARLIC KNOT
HONEY CORNBREAD. SWEET POTATO CORNBREAD

TWO DESSERTS

LEMON CAKE. CHOCOLATE CAKE. APPLE COBBLER
STRAWBERRY SHORTCAKE. PINEAPPLE STRAWBERRY DELIGHT
BANANA PUDDING. STRAWBERRY BANANA PUDDING
CHEESECAKE FLIGHT: CLASSIC. STRAWBERRY. BISCOFF. OREO

BEVERAGES

SWEET TEA. UNSWEET TEA. COFFEE. HOT TEA
LEMONADE. PINEAPPLE LEMONADE. LEMONADE PUNCH
FILTERED WATER. CUCUMBER LEMON WATER