

AUTHENTIC. PASSION. SINCERITY.

Sincere Catering

menú

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

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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

EGGS

Scrambled
Pork Sausage Egg Bites
Pork Bacon Egg Bites
Turkey Bacon Egg Bites
Turkey Sausage Egg Bites
Veggie Egg Bites
Cheesey 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
Tukey Sausage Patties
Pork Smoked Sausage
Turkey Smoked Sausage
Fried Chicken Wings
Lobster Tails
Lamb Chops

WAFFLES

Classic Brown Sugar
Cinnamon Roll
Sweet Potato
Oreo
Fruity Pebble

PANCAKES

Classic
Sweet Potato

FRENCH TOAST

Classic
Caramel Apple
Peach Cobbler
Strawberry Shortcake

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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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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

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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

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

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

TOSSSED. 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