



Events with  
Class Elegance & Opulence

# Catering Menus

## *A la Cart Menu*

<u>Entrees</u>	
BBQ Ribs	\$7 pp
Grilled Sirloin Steaks 6 oz	\$6 pp
BBQ or Baked chicken	\$4 pp
Grilled Salmon 4 oz	\$6 pp
Sausage and peppers	\$4 pp
Grilled jerk chicken breast	\$4 pp
Kebabs (chicken, beef, or shrimp)	\$5 pp
Rosemary chicken	\$4 pp
Shrimp & Grits	\$7 pp
Fried Whiting	\$4 pp
Salmon cakes	\$6 pp
Crab cakes	\$6 pp
<u>Sides</u>	
Macaroni and cheese	\$6 pp
Grilled mixed vegetables	\$4 pp
Corn (on or off the cob)	\$4 pp
Collard greens	\$4 pp
String beans	\$4 pp
Roasted rosemary potatoes	\$4 pp
Coconut rice and beans	\$4 pp
Wild rice pilaf	\$4 pp
Corn bread	\$4 pp
Penne a la Vodka	\$4 pp
<u>Pastas</u>	
Lasagna	\$9 pp
Baked spaghetti	\$5 pp
Baked Ziti	\$5 pp
Stuffed Shells	\$5 pp
<u>Salads</u>	

Tossed salad	\$4 pp
Caesar Salad	\$4 pp
Waldorf Salad with homemade raspberry balsamic vinegarette dressing	\$4 pp
Tri-color pasta salad	\$4 pp
Potato Salad	\$5 pp
Macaroni Salad	\$4 pp
Caprese Salad	\$5 pp
Seafood Salad	\$6 pp
<b><u>Desserts</u></b>	
Cheesecake	\$5 pp
Red velvet cake	\$6 pp
Carrot cake	\$6 pp
Applepie	\$4 pp
Sweet potato pie	\$4 pp
Peach cobbler	\$4 pp
Pumpkin pie	\$4 pp
Cookie tray	\$4 pp

## *Appetizer Menu*

Shrimp and crab dip with homemade tortilla chips	\$6 pp
Crudit�	\$5 pp
Charcuterie	(customized; call for pricing)
Caviar with garlic and herb cheese spread and water crackers	\$11 pp
Shrimp cocktail	\$8 pp
Petite crab or salmon cakes with homemade siracha tartar sauce	\$6 pp
Voodoo meatballs (homemade meatballs in a spicy Indian sauce)	\$5 pp
Spinach dip with homemade parmesan tortilla chips	\$5 pp
Beef or Chicken Empanadas	\$6 pp
Teriyaki steak or chicken skewers	\$5 pp
Party wings (fried with choice of Honey BBQ, Buffalo, Garlic Parmesan, or Sweet Chili sauce)	\$5 pp
Vegetarian or Meat Pinwheels	\$5 pp
Chicken salad on finger croissants	\$6 pp
Shrimp, avocado and green leaf lettuce on a finger croissant	\$6 pp

## *Banquet and Buffet Menus*

### *Breakfast Buffets*

#### **The CEO Continental \$7 pp**

Elegant display of assorted bagels, muffins, scones, and pastries

Sliced Fresh Fruits

Assorted yogurts and parfaits

Beverage station (coffee, teas, hot chocolate, and accoutrements)

#### **The Classic Spread \$8 pp**

Bacon (turkey and pork)

Sausage links (turkey and pork)

Scrambled eggs

Grits

Breakfast potatoes

Fried apples

#### **The CEO Events Signature Brunch \$17 pp**

Shrimp & Grits

Chicken and Waffle bites

Oatmeal

Breakfast potatoes

Spinach and mozzarella quiche

Sausage links (turkey and pork)

Scrambled eggs

Assorted fruits

### *Lunch Buffets*

#### **Select Deli Fare \$12 pp**

Assorted Gourmet sandwiches and wraps

Choice of House, Caesar, or Waldorf Salad

Fresh Fruit

Choice of Cookies or mini cupcakes

#### **The Hampton Cold Buffet \$15 pp**

Shrimp Cocktail

Assorted cold salads (Chicken, Tuna, Seafood) served with artisan breads, rolls and crackers

Tri color pasta salad

Choice of House, Caesar, or Waldorf Salad

Fresh Fruit

Choice of Cookies or mini cupcakes

### ***Little Italy \$10 pp***

Chicken Alfredo Fettuccini with broccoli

Stuffed pepper rings

Choice of House, Caesar, or Waldorf Salad

Fresh Fruit

Choice of Cookies or mini cupcakes

## ***Dinner Buffets***

### ***Traditional Southern Comforts \$19 pp***

Choice of two Entrees

Fried Chicken or Fish

BBQ Chicken or Ribs

Ham

Choice of two sides

Macaroni and cheese

Candied yams

Collard greens

String beans

White rice and beans

Choice of one salad

Potato salad

Macaroni salad

House, Caesar, or Waldorf Salad

Assorted breads (rolls, corn muffins, biscuits)

Choice of one dessert

Cheesecake

Red velvet cake

Carrot cake

Applepie

Sweet potato pie

Peach cobbler  
Pumpkin pie  
Cookie tray

**A Taste of Milan \$15 pp**

Caesar Salad  
Mussels in clam sauce over linguine  
Choice of Chicken Francese, Chicken Marsala, or Rosemary Chicken  
Penne a la Vodka or Angel hair pasta in garlic and olive oil  
Rolls  
Choice of one dessert  
Cheesecake  
Red velvet cake  
Carrot cake  
Applepie  
Sweet potato pie  
Peach cobbler  
Pumpkin pie  
Cookie tray

**Seas the Moment \$20 pp**

Choice of House, Caesar, or Waldorf Salad  
  
Choice of two entrees  
Stuffed shrimp, stuffed filet of sole or grilled salmon with mango chutney  
Roasted potatoes  
Sautéed string beans  
Assorted breads

**The Presidential \$17 pp**

Choice of House, Caesar, or Waldorf Salad  
  
Choice of two entrees  
Grilled beef medallions with mushrooms  
Roasted pork loin with garlic parmesan sauce  
Chicken Francese  
Salmon cakes with homemade sracha tartar sauce  
Rosemary chicken  
Shrimp scampi  
Sides

*Roasted potatoes or rice pilaf  
Sautéed string beans or spinach  
Corn  
Penne a la Vodka  
Angel hair pasta in garlic and olive oil  
Rolls*

### *Additional Services*

Beverage Service (bottled water, sodas, lemonade, and sweet tea)	\$2 pp
Beverage Service w/hot bar (coffee/tea)	\$3.50 pp
Hot beverage service only (coffee/tea)	\$1.50 pp
Buffet set-up (incl. racks, sternos, and serving utensils)(chafing dishes available for additional cost)	\$250
Service ware (premium plastic)	\$2 pp
Servers	\$30/hour

Customized options are available upon request. Listed prices do not reflect 20% gratuity, tax and delivery charges.