

Divine Catering

* 3 pan minimum for all orders, tax and 20% gratuity not included in menu pricing, will be added onto the total, \$100 retainer due at booking to hold the event date and is nonrefundable, 50% of balance due one week prior to event and remaining balance due on delivery.

*Table linens and serving utensils included in setup.

| | HALF | FULL |
|--|------|------|
|--|------|------|

TASTERS

| | | |
|------------------|------|-------|
| <u>Meatballs</u> | \$75 | \$150 |
|------------------|------|-------|

Your choice of a Swedish or sweet and sour meatball

Jalapeno Cream

| | | |
|-------------------|------|-------|
| <u>Cheese Dip</u> | \$60 | \$120 |
|-------------------|------|-------|

Served with chips and crackers.

| | | |
|------------------------------|------|--|
| <u>Spinach Artichoke Dip</u> | \$75 | |
|------------------------------|------|--|

A warm creamy mix of spinach and artichokes served with a tortilla chip.

| | | |
|------------------------------|-------------------|--|
| <u>Cheese Tortellini Cup</u> | \$120 For 35 cups | |
|------------------------------|-------------------|--|

A unique appetizer, A cheesy pasta with tomatoes, olives, peppers, garlic, and a light vinaigrette.

| | | |
|------------------------|-------------|--|
| <u>Fresh Fruit Cup</u> | \$4 Per Cup | |
|------------------------|-------------|--|

Refreshing seasonal fruits like berries, grapes, pineapple, and strawberries in an easy on the go 5oz cup.

| | | |
|-------------------------|--------------------|--|
| <u>Bruschetta Bread</u> | \$50 for 50 pieces | |
|-------------------------|--------------------|--|

a toasted baguette topped with a fresh Pico de Gallo.

| | | |
|--------------------------|-----------------|--|
| <u>Cucumber Delights</u> | \$60/100 pieces | |
|--------------------------|-----------------|--|

A fresh and beautiful take on an appetizer.

| | | |
|---------------------|-----------------|--|
| <u>Dilly Crunch</u> | \$50/ 50 pieces | |
|---------------------|-----------------|--|

A creamy dill topping with crunchy dill pickle, cheese and cracker.

Stuffed mushrooms,

Sausage \$75 For 50 Crab \$95 For 50

Sausage or Crab

Charcuterie Boards

\$12 Per Person

A variety of meats, cheese, fruits, vegetables, crackers, dips, and spreads in a beautiful display that will draw your crowd in for a delightful array of treats.

Butter Boards

\$7 Per Person

A range of sweet, savory, and unique homemade flavored whipped butters and a variety of crackers breads and pretzels.

HALF

FULL

MEAT

Loomis Brine Chicken

\$3.00 per piece

Our chicken is marinated in a Homemade blend of savory spices and flavors.

Pulled Pork

\$75

\$150

Hand rubbed and slow cooked pork with a savory homemade Barbeque sauce.

Pulled Chicken

\$75

\$150

Moist pulled chick with a Sweet Barbeque Sauce

BBQ Ribs

Market Price

A fall off the bone braised to perfection.

Sirloin Roast

\$10 per lb.

Oven roasted select cut of beef well-seasoned with a wet beef base.

| | | |
|--|-------------|--------------|
| <u>Sausage, Peppers, and Onions</u> | \$75 | \$150 |
|--|-------------|--------------|

Your choice of Sweet hot or mild Sausage cooked slowly and simmered in red sauce.

| | |
|-------------|-------------|
| HALF | FULL |
|-------------|-------------|

| | | |
|-------------------------------|-------------|--------------|
| <u>Chicken Marsala</u> | \$75 | \$150 |
|-------------------------------|-------------|--------------|

A lightly seasoned and floured chicken breast sautéed with mushrooms in a marsala wine sauce.

| | |
|-------------------------|-------------------------|
| <u>Pork Loin</u> | \$80 For 10 LBS. |
|-------------------------|-------------------------|

A Seasoned slow roasted Pork loin

| | | |
|-------------------------|-------------|--------------|
| <u>Meatballs</u> | \$75 | \$150 |
|-------------------------|-------------|--------------|

Your choice of a Swedish or sweet and sour meatball

| | |
|---------------------------------|-------------------------|
| <u>Jerked Pork Steak</u> | \$75 For 10 lbs. |
|---------------------------------|-------------------------|

| | | |
|--|-------------|--------------|
| <u>Ham and scalloped Potato</u> | \$75 | \$150 |
|--|-------------|--------------|

Brown Sugar Pineapple

| | | |
|--------------------------|-------------|--------------|
| <u>Glazed Ham</u> | \$75 | \$150 |
|--------------------------|-------------|--------------|

| | | |
|-------------------------|------|-------|
| <u>Chicken Francene</u> | \$80 | \$160 |
|-------------------------|------|-------|

| | | |
|---------------------|------|-------|
| <u>Beef Rollets</u> | \$75 | \$150 |
|---------------------|------|-------|

| | |
|----------------------------|--------------|
| <u>Seasonal fresh Fish</u> | Market Price |
|----------------------------|--------------|

| | | |
|-----------------------------------|------|-------|
| <u>Madera Caper Cream Chicken</u> | \$75 | \$150 |
|-----------------------------------|------|-------|

| | |
|---------------------|--------------|
| <u>Pesto Salmon</u> | Market Price |
|---------------------|--------------|

| | | |
|--------------|------|------|
| <u>PASTA</u> | HALF | FULL |
|--------------|------|------|

| | | |
|----------------------------|------|-------|
| <u>Pink Vodka Riggie's</u> | \$50 | \$100 |
|----------------------------|------|-------|

| | | |
|----------------|------|-------|
| <u>chicken</u> | \$75 | \$150 |
|----------------|------|-------|

| | | |
|---------------|------|-------|
| <u>Shrimp</u> | \$80 | \$160 |
|---------------|------|-------|

Chicken or Shrimp over a rigatoni pasta with a hardy cheesy vodka sauce.

Ziti (With or Without Meat)

| | | |
|--------------|------|-------|
| Without meat | \$50 | \$100 |
|--------------|------|-------|

| | | |
|-----------|------|-------|
| with meat | \$75 | \$150 |
|-----------|------|-------|

penne pasta with a cheesy red sauce

| | | |
|----------------------------|-------|-------|
| <u>Traditional Lasagna</u> | \$100 | \$190 |
|----------------------------|-------|-------|

A 5 Cheese loaded lasagna with layers of flavor,

with Chef Loomis homemade succulent sauce.

Made with sausage and beef, or without meat.

| | | |
|-----------------------|-------------|--------------|
| <u>Goulash</u> | \$75 | \$150 |
|-----------------------|-------------|--------------|

A hearty blend of beef, chunks of tomatoes and Noodles for a perfect comfort dish.

| | | |
|-----------------------|-------------|--------------|
| <u>Alfredo</u> | \$50 | \$100 |
|-----------------------|-------------|--------------|

| | | |
|----------------|-------------|--------------|
| Chicken | \$75 | \$150 |
|----------------|-------------|--------------|

| | | |
|-----------------|-------------|--------------|
| Broccoli | \$75 | \$150 |
|-----------------|-------------|--------------|

| | | |
|-------------------------------|-------------|--------------|
| Chicken & Broccoli | \$80 | \$160 |
|-------------------------------|-------------|--------------|

| | | |
|---------------|-------------|--------------|
| Shrimp | \$90 | \$180 |
|---------------|-------------|--------------|

A rich smooth and creamy white sauce with perfectly cooked pasta

| | | |
|------------------------------|-------------|--------------|
| <u>Mac and Cheese</u> | \$75 | \$150 |
|------------------------------|-------------|--------------|

| | | |
|-------------------------------|-------------|--------------|
| <u>Buffalo Chicken</u> | \$80 | \$160 |
|-------------------------------|-------------|--------------|

Rich and Creamy macaroni with a delicious cheese sauce with seasoned crunchy top,

| | | |
|------------------------------|-------------|--------------|
| <u>Stuffed Shells</u> | \$75 | \$150 |
|------------------------------|-------------|--------------|

A seasoned mix of ricotta and cheese in a jumbo shell topped with marinara and mozzarella.

| | | |
|----------------------|-------------|-------------|
| <u>Salads</u> | HALF | FULL |
|----------------------|-------------|-------------|

Ranch and Italian Dressing

| | | |
|----------------------------|-------------|-------------|
| <u>Fresh Garden</u> | \$40 | \$80 |
|----------------------------|-------------|-------------|

A medley of fresh vegetables in iceberg lettuce

| | | |
|-------------------------|-------------|--------------|
| <u>Antipasto</u> | \$60 | \$120 |
|-------------------------|-------------|--------------|

An assortment of meats, cheese, olives, and vegetables with iceberg lettuce

Pasta Salad**\$50****\$100**

A chilled tri colored pasta tossed in a seasoned dressing mixed with cheese meats and vegetables.

SIDES**HALF****FULL****Baked Beans****\$50****\$100**

Sweet and savory white baked beans

Green Beans with Bacon and onions**\$40****\$80**

Fresh beans with a savory sautéed bacon and onions

Coleslaw**\$50****\$100**

Sweet and bold red and white shredded cabbage

Baked Cheesy Potatoes**\$75****\$150**

A seasoned garlic and herb potato with a homemade light cheese sauce

Creamed cucumbers**\$40****\$80****Rice Pilaf****\$40****\$80****Sweet Carrots****\$40****\$80****Mashed potatoes****\$50****\$100****Loaded mashed potatoes****\$60****\$120**

Potato Salad

\$60

\$120

Macaroni Salad

\$60

\$120

HALF

FULL

Soups seasonal changes possible

Loomis Clam Chowder

\$75

\$150

Corn Chowder

\$60

\$120

Vegetable Beef

\$50

\$100

Creamy Potato

\$50

\$100

Ham and Cabbage

\$50

\$100

HALF

FULL

The Sweets

(Sweets are only available with the purchase of a food menu, not for individual sale)

| | | |
|---------------------------|-------------|--------------|
| <u>Apple Crisp</u> | \$50 | \$100 |
|---------------------------|-------------|--------------|

| | | |
|------------------------------------|-------------|--------------|
| <u>Strawberry Shortcake</u> | \$50 | \$100 |
|------------------------------------|-------------|--------------|

| | | |
|-----------------------------|-------------|--------------|
| <u>Peach Cobbler</u> | \$50 | \$100 |
|-----------------------------|-------------|--------------|

| | | |
|---------------------------------------|------------------------|-------------|
| <u>Homemade sweet Delights</u> | 2 dozen platter | \$40 |
|---------------------------------------|------------------------|-------------|

Variety of homemade cookies and sweets

| | |
|------------------------|-----------------------|
| <u>Cupcakes</u> | \$18 Per Dozen |
|------------------------|-----------------------|

HALO MENU: Private Meals and Weddings

Pricing is done by Chef Loomis for each event and Specific menu at your personal consultation. Final price will include a 15% service charge and tax.

* Chef carving station available upon request, \$150 per event.*

