

Special Event Catering

30 person minimum required for all special event menus.

2023 Menu



Grazing Table

Chef-inspired custom built show-stopper. Built right in your home or at the venue, it will be something all your guests will remember.

\$28pp (Basic) - meats, cheese, fruits, veggies.

\$32pp - Basic + 2 dips, 2 hors d'oeuvres

\$36pp - Basic + 3 dips, 3 hors d'oeuvres

\$40pp - Basic + 4 dips, 5 hors d'oeuvres

Steak & Pasta

Starts at \$27/pp. Includes tea, bread, and standard service.

Steak (choose 1):

- Steak Tenders with Chimichurri
- Prime Rib with Au jus (+\$8/pp) **

** requires carving station & carving chef

Pasta (choose 1):

- Tuscan Chicken Pasta
- Chicken Marsala Pasta
- Shrimp Primavera
- Chicken Cacciatori

Sides (choose 2):

- Sautéed Haricot Vert with Tri-Color Peppers & Onions
- Creamy Mashed Potatoes
- Creamed Spinach
- Artichoke Bake
- Roasted Veggies
- House Salad with Ranch or Balsamic

Dip Bar

\$8pp - includes chips/crackers & standard service (does not include tea).

Choose 3 dips:

- Corn Dip
- Pimento Cheese
- Greek Feta Dip
- Texas Caviar
- Buffalo Chicken Dip
- Bacon Ranch Cheeseball
- Caramelized Onion Dip
- Shrimp Scampi Dip (Additional \$2pp)

Cajun Menu:

\$28/pp. Minimum of 30 people required. Includes standard service, tea, french bread.

Choose 2 entrees:

- New Orleans BBQ Shrimp
- Crawfish Étouffée
- Chicken & Sausage Jambalaya
- Red Beans & Sausage
- Seafood Gumbo

Choose 2 sides:

- Succotash
- Cajun Green Beans
- Okra & Tomatoes
- Corn Maque Choux

Flatbreads:

\$8/pp. 2-3 pieces per customer.

Choose 3:

- Steak, Arugula, Bleu Cheese, Tomatoes
- Fig, Prosciutto, Swiss
- Brie with Homemade Jam & Honey
- Roasted Garlic with Sun-dried tomatoes, spinach, mozzarella, and fresh basil
- Roasted Chicken with corn, red onion, cilantro, and smoked gouda
- Caramelized onion, sautéed mushrooms, provolone, fresh thyme
- Italian sausage, apples, and goat cheese

Speciality Desserts:

Tiramisu - \$7/pp

Cannolis - \$7/pp

Cheesecakes - \$8.50/pp

Custom Cakes (custom price)

Labor Charges:

Platinum service includes 1 attendant for a 1 hour service time (7 hour minimum per event from prep to cleanup). Depending on menu selection, amount of guests, and event requirements, additional labor may be required. \$40/attendant/hour. Once again, a 7 hour minimum per person is required. Wait staff/chefs on site price doesn't include gratuity.

Hors D'oeuvres

\$5/pp/selection

- Pimento Cheese Wontons
- Blackened Catfish Deviled Eggs
- korean meatballs
- muscadine hot chicken bites
- HG Smokies
- jalapeno poppers
- Goat cheese & cranberry phyllo cus
- Korean Chicken Skewers with Kogi BBQ Sauce
- Potato Wedges with garlic-parm aioli
- Smokey Jalapeno Bacon Wrapped Shrimp
- Manchego & Fig Bites
-this is just a sample! More created all the time!

Looking for something even more custom? Feel free to reach out to our catering team for a custom menu.