

Dinner & Reception Packages



Where Tasteful Creations Begin!

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CLASSIC DINNER PACKAGE

Full-Service Buffet or Plated | Minimum of 50 guests | 26.95

SELECT:

1 SELF-SERVE APPETIZER DISPLAY | 1 SALAD | 1 ENTRÉE | 2 SIDES

Served with Rolls, Butter, Sweet Tea, Unsweetened Tea, and Water

SELF-SERVE DISPLAYS

Choose 1 Display | Each additional Display \$7.95 per person

Crudités & Dip Display (v, gf)

Seasonal Vegetables served with
Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)

Seasonal Fresh Fruit, Domestic and Imported
Cheeses served with
Crackers and Crostini

Southern Biscuit Display (v)

Buttermilk Biscuits served with Honey, Apple
Butter, Bacon Jam and Fruit Preserves

SALADS

Choose 1 Salad | Each additional Salad \$5.95 per person

Mixed Green Salad (v)

Cherry Tomatoes, Cucumbers, Shredded Carrots
with Ranch Dressing

Apple Crisp Salad (v)

Crisp Apples, Spiced Pecans, and
Bleu Cheese with Raspberry Vinaigrette

Caesar Salad (v)

Parmesan Cheese, Grape Tomatoes, Croutons
with Caesar Dressing

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



CLASSIC DINNER PACKAGE CONT.

Full-Service Buffet or Plated | Minimum of 50 guests | 26.95

SELECT:

1 SELF-SERVE APPETIZER DISPLAY | 1 SALAD | 1 ENTRÉE - CHICKEN, PORK, OR BEEF | 2 SIDES
Served with Rolls, Butter, Iced Tea, and Water

ENTRÉES

Choose 1 Entrée | Each additional Entrée \$6.95 per person

CHICKEN

Herb Roasted Bone-in Chicken (gf)

Moroccan Style Chicken Thighs (gf)

Boneless Fried Chicken Breast

BBQ Bone-in Chicken

Blackened Chicken Thighs

Pecan Crusted Chicken

Chicken Florentine

PORK

Cider Braised Pork Loin (gf)

Dijon Fennel Pork Loin (gf)

Barbecue Pulled Pork

BEEF

Braised Roast Beef

Smoked Beef Brisket

Beef Lasagna

VEGETABLE

Roasted Cauliflower Steak
with Chimichurri (v, vg, gf)

Vegetable Lasagna (v)

SIDES

Choose 2 Sides | Each additional Side \$4.95 per person

Fresh Vegetable Medley (v, vg, gf)

Rosemary Roasted Red Potatoes (v, vg, gf)

Garlic Mashed Potatoes (v, gf)

Confetti Rice Pilaf (v, vg, gf)

Southern Style Green Beans

Whiskey Glazed Carrots (v, vg)

Cheddar and Goat Cheese Grits (v)

Cajun Dirty Rice

Baked Beans with Molasses and Bacon

Smoked Gouda Mac and Cheese (v)

Red Skinned Potato Salad (v)

Alfredo Pasta (v)

Creamy Cole Slaw (v, gf)

Corn Soufflé (v)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



PREMIUM DINNER PACKAGE

Full-Service Buffet or Plated | Minimum of 30 guests | 43.95

SELECT:

1 SELF-SERVE APPETIZER DISPLAY | 1 PASSED APPETIZER | 1 SALAD | 1 ENTRÉE | 2 SIDES
Served with Rolls, Butter, Iced Tea, and Water

SELF-SERVE DISPLAYS

Choose 1 Display | Each additional Display \$7.95 per person

Roasted Vegetable Display (v, vg)

Roasted Seasonal Vegetables with a Balsamic Reduction, Hummus and Crostini

Fresh Fruit & Cheese Display (v)

Seasonal Fresh Fruit, Domestic and Imported Cheeses served with Crackers and Crostini

Southern Biscuit Bar

Buttermilk Biscuits served with Honey, Apple Butter, Bacon Jam and Fruit Preserves

SALADS

Choose 1 Salad | Each additional Salad \$5.95 per person

Southern Fare Salad (v)

with Fried Black-eye Peas, Cucumbers, Blue Cheese, Tomatoes, Carrots with Apple Cider Vinaigrette

Strawberry Balsamic Salad (v)

Toasted Almonds, Sliced Strawberries, and Feta Cheese with Balsamic with Vinaigrette

Winter Roast Salad (v)

Roasted Butternut Squash, Dried Cranberries, Feta Cheese, and Toasted Walnuts with Champagne Vinaigrette

PASSED APPETIZERS

Choose 1 Appetizer | Each additional Appetizer \$5.50 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Spicy Tomato Bruschetta (v, vg)

Tomato Caprese Skewers (v, gf)

Garlic Parmesan Cauliflower Bites (v, gf)

Fruit Skewers (v, vg, gf)

Pecan Chicken Bites with Dijon Cream

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Vegetable Spring Rolls with Spicy Peanut Sauce (v)

Nashville Hot Chicken Bites

Deviled Eggs with Truffle Oil (v, gf)

Three Cheese Tortellini Skewers with Basil Oil (v)

Cranberry & Almond Sweet Potato Crostini (gf, v)

Quinoa Stuffed Mini Peppers (v, vg, gf)

Spanakopita (v)

Poblano Potato Puffs with Sriracha Aioli (v)

Florida BBQ Shrimp Skewers

Italian Meatballs with Marinara

Mushroom & Brie Flatbread (v)

Bourbon BBQ Meatballs

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



PREMIUM DINNER PACKAGE CONT.

Full-Service Buffet or Plated | Minimum of 30 guests | 43.95

SELECT:

1 SELF-SERVE APPETIZER DISPLAY | 1 PASSED APPETIZER | 1 SALAD | 1 ENTRÉE | 2 SIDES
Served with Rolls, Butter, Iced Tea, and Water

ENTRÉES

Choose 1 Entrée | Each additional Entrée \$7.95 per person

CHICKEN

Pecan Crusted Chicken with
Dijon Cream Sauce

Tomato and Feta Stuffed Chicken Breast
with White Wine Cream Sauce

Lemon Artichoke Chicken (gf)

BEEF

Marinated Sliced Beef Sirloin
with Red Wine Mushroom Sauce

Braised Beef Roast

PORK

Rosemary Pork Loin with Pan Jus (gf)

Chile Rubbed Pork Tenderloin
topped with Peach BBQ Sauce

SEAFOOD

Broiled Codfish served with Butter and Lemon

Broiled Salmon with Dijon Whiskey Glaze

VEGETARIAN

Mushroom Three-Cheese Strudel with
Caramelized Onions, Goat Cheese,
Cream Cheese and Mozzarella (v)

Penne Pasta in Vodka Sauce with
Fresh Cream, Garlic and Tomatoes (v)

SIDES

Choose 2 Sides | Each additional Sides \$4.95 per person

Green Beans Almondine (v, gf)

Cucumber and Tomato Salad (v, vg, gf)

Vegetable Medley (v, vg, gf)

Wild Rice Pilaf (v, vg, gf)

Smoked Gouda Macaroni and Cheese (v)

Southern Style Green Beans

Brown Butter Scallion Mashed Potatoes (v, gf)

Roasted Brussels Sprouts (v, vg, gf)

Roasted Red Potatoes with Rosemary (v, vg, gf)

Cous Cous with Roasted Vegetables (v, vg, gf)

Lemon Orzo Pilaf (v)

Tuscan Tortellini Salad (v)

Fiesta Corn (v, vg, gf)

Spiced Sweet Potato Wedges (v, vg, gf)

Charred Cauliflower (v, vg, gf)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE DINNER PACKAGE

Full-Service Buffet or Plated | Minimum of 20 guests | 64.95

SELECT:

2 SELF-SERVE APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
Served with Rolls, Butter, Iced Tea, and Water

SELF-SERVE DISPLAYS

Choose 2 Displays | Each additional Display \$9.95 per person

Charcuterie Display

Selection of Cured Meats, Roasted Nuts,
Bacon Cheddar Dip and Crostini

Roasted Vegetable Display (v, vg, gf)

Roasted Seasonal Vegetables with Hummus

Seasonal Fruit & Cheese Display (v)

Seasonal Fresh Fruit, Domestic and Imported Cheeses
served with Crackers and Crostini

Southern Biscuit Bar

Buttermilk Biscuits served with Local Honey,
Apple Butter, Bacon Jam and Fruit Preserves

Mashed Potato Bar

served with Cheddar Cheese, Bacon Bits, Sour Cream,
Sautéed Mushrooms, and Fresh Chives

Mac and Cheese Bar

Macaroni Shells with Choice of Creamy White Cheddar
Sauce or a Smoked Gouda Sauce with Bacon, Scallions,
Jalapenos, and Parmesan

PASSED APPETIZERS

Choose 2 Appetizers | Each additional Appetizer \$6.95 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Watermelon & Feta Skewers with Mint (v, gf)

Parmesan Tuiles with Heirloom Tomato Salad (v)

Cranberry & Almond Sweet Potato Crostini (v, gf)

Goat Cheese Stuffed Peppadews (v, gf)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Buffalo Chicken Crostini

Moroccan Chicken with Cucumber Relish (gf)

Bacon Wrapped Shrimp with Hoisin Glaze

Crab and Sweet Corn Cakes with Dill Remoulade

Shrimp and Grits Shooters

Smoked Trout Crostini

Smoked Salmon Canapes with Fresh Dill

Filet Mignon Blue Cheese Bites with Balsamic Fig Syrup

Beef Tenderloin on a Crostini with
Arugula and Mediterranean Salsa

Prosciutto Wrapped Asparagus with Lemon Aioli (gf)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE DINNER PACKAGE CONT.

Full-Service Buffet or Plated | Minimum of 20 guests | 64.95

SELECT:

2 SELF-SERVE APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
Served with Rolls, Butter, Iced Tea, and Water

SALADS

Choose 1 Salad | Each additional Salad \$5.95 per person

Magnolia Salad (v)

Orange Segments, Toasted Almonds, Dried Cranberries, and Goat Cheese with Citrus Vinaigrette

Mixed Green Salad (v)

Cherry Tomatoes, Cucumbers, Shredded Carrots with Ranch Dressing

Strawberry Balsamic Salad (v)

Toasted Almonds, Sliced Strawberries, Feta Cheese with Balsamic Vinaigrette

Winter Roast Salad (v)

Roasted Butternut Squash, Dried Cranberries, Feta Cheese and Toasted Walnuts with Champagne Vinaigrette

Apple Crisp Salad (v)

Crisp Apples, Spiced Pecans, Bleu Cheese with Raspberry Vinaigrette

Caesar Salad (v)

Parmesan Cheese, Grape Tomatoes, Croutons with Caesar Dressing

Italian Chopped Salad (v)

Cucumbers, Red Onions, Tomatoes, Olives, Chickpeas, Banana Peppers with Italian Vinaigrette

Arugula Salad (v)

Arugula, Dried Cherries, Nectarines, Candied Walnuts, Goat Cheese with White Wine Vinaigrette

SIDES

Choose 2 Sides | Each additional Side \$5.95 per person

Corn Soufflé (v)

Green Beans Almondine (v, gf)

Cucumber and Tomato Salad (v, vg, gf)

Vegetable Medley (v, vg, gf)

Wild Rice Pilaf (v, vg, gf)

Smoked Gouda Macaroni and Cheese (v)

Southern Style Green Beans

Brown Butter Scallion Mashed Potatoes (v)

Roasted Red Potatoes with Rosemary (v, vg, gf)

Cous Cous with Roasted Vegetables (v, vg, gf)

Lemon Orzo Pilaf (v)

Chardonnay Citrus Roasted Carrots (v, vg, gf)

Tuscan Tortellini Salad (v)

Roasted Brussels Sprouts (v, vg, gf)

Braised Southern Greens (v)

Gorgonzola Scalloped Potatoes (v)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE DINNER PACKAGE CONT.

Full-Service Buffet or Plated | Minimum of 20 guests | 64.95

SELECT:

2 SELF-SERVE APPETIZER DISPLAYS | 2 PASSED APPETIZERS | 1 SALAD | 2 SIDES | 2 ENTRÉES
Served with Rolls, Butter, Iced Tea, and Water

ENTRÉES

Choose 2 Entrées | Each additional Entrée \$8.95 per person

CHICKEN

Lemon Chicken with Gulf Shrimp
and White Wine Sauce

Southern Stuffed Chicken filled with Pecans and
Goat Cheese, wrapped in Bacon

Parmesan Crusted Chicken topped with
Marinara and Mozzarella Cheese (gf)

Chicken Marsala

BEEF

Beef Tenderloin with Red Wine
Mushroom Sauce (gf)

Garlic Herb-Rubbed Beef Sirloin
with Tarragon Aioli

Slow Roasted Beef Brisket (gf)

Chimichurri Flank Steak (gf)

PORK

Pork Tenderloin with Apples and
Caramelized Onions (gf)

Chili Rubbed Pork Tenderloin
Served with Peach BBQ

Fig and Balsamic Glazed Pork Loin

SEAFOOD

Blackened Salmon with
Lime Beurre Blanc

Tilapia Chimichurri

Shrimp and Grits

Blackened Catfish with Crawfish Butter

Parmesan Crusted Cod with
Red Wine Butter Sauce

VEGETARIAN

Mushroom Three-Cheese Strudel
with Caramelized Onions, Goat Cheese,
Cream Cheese and Mozzarella (v)

Penne Pasta in Vodka Sauce with
Fresh Cream and Tomatoes (v)

VEGAN

Creole Style Red Beans and Rice Stuffed
Bell Pepper with Chipotle Corn Sauce (v, vg, gf)

Roasted Cauliflower Steak with Chimichurri (v, vg, gf)

Roasted Eggplant Stuffed with Quinoa
and Vegetables (v, vg, gf)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



CLASSIC APPETIZER RECEPTION PACKAGE

Full-Service Heavy Appetizers Displays | Minimum of 50 guests | 29.95

SELECT:

2 SELF-SERVE DISPLAYS | 3 STATIONARY APPETIZERS

Served with Iced Tea, and Water

SELF-SERVE DISPLAYS

Choose 2 Displays | Each additional Display \$7.95 per person

Crudités & Dip Display (v, gf)

Seasonal Vegetables served with Creamy
Green Goddess Dip

Seasonal Fruit & Cheese Display (v)

Slices of Seasonal Fresh Fruit and Domestic and
Imported Cheese with Crackers and Crostini

Southern Biscuit Display

Buttermilk Biscuits served with Local Honey,
Apple Butter, Bacon Jam and Fruit Preserves

Desserts Display

Chef's Selection of Mini Desserts

STATIONARY APPETIZERS

Choose 3 Appetizers | Each additional Appetizer \$5.95 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Tomato Caprese Skewers (v, gf)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Pimento Cheese Deviled Eggs (v)

Three Cheese Tortellini Skewers with Basil Oil (v)

Vegetable Spring Rolls with Sweet Chili Sauce (v)

Nashville Hot Chicken Sliders

Jerk Chicken Sliders with Mango Salasa

Chicken Wings with Bleu Cheese Dip

Smoked Turkey & Brie Sliders with Apricot Chutney

Ham and Swiss Poppy Seed Rolls

Italian Meatballs with Marinara

Bourbon BBQ Meatballs

Peruvian Beef Skewers with Corn Salsa

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



PREMIUM APPETIZER RECEPTION PACKAGE

Full-Service Heavy Appetizers Displays | Minimum of 30 guests | 54.95

SELECT:

2 SELF-SERVE DISPLAYS | 2 PASSED APPETIZERS | 4 STATIONARY APPETIZERS
Served with Iced Tea, and Water

SELF-SERVE DISPLAYS

Choose 2 Self-Serve Displays | Each additional display \$8.95 per person

Crudités & Dip Display (v, gf)
Seasonal Vegetables served with Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)
Slices of Seasonal Fresh Fruit and Domestic and Imported Cheese with Crackers and Crostini

Charcuterie Display
Selection of Cured Meats, Roasted Nuts, Bacon Cheddar Dip and Crostini

Southern Biscuit Display
Buttermilk Biscuits served with Local Honey, Apple Butter, Bacon Jam and Fruit Preserves

Crostini Bar
French Baguette Crackers served with choice of three toppings including: Wild Mushroom Ragout, Tomato Basil Bruschetta, Smoked Trout with Apple Chutney, Cajun Chicken, and Spinach Artichoke Fondue

Mini Desserts Display
Chef's Selection of Mini Desserts that may include Cookies, Dessert Bars, Brownies, and Tartelettes

PASSED APPETIZERS

Choose 2 Appetizers | Each additional appetizer \$5.95 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Fruit Skewers (v, vg, gf)

Tomato Caprese Skewers (v, gf)

Deviled Eggs with Truffle Oil (v, gf)

Charred Brussels Sprout Crostini (v, vg)

Poblano Potato Puffs with Sriracha Aioli (v)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Moroccan Chicken with Cucumber Relish (gf)

Pecan Chicken Bites with Dijon Cream

Nashville Hot Chicken Bites

Three Cheese Tortellini Skewers with Basil Oil (v)

Garlic Parmesan Cauliflower Bites (v, gf)

Smoked Salmon Mousse Crostini with Capers & Dill

Florida BBQ Shrimp Skewers

Bourbon BBQ Meatballs

Filet Mignon Blue Cheese Bites with Balsamic Fig Syrup

Antipasti Skewers (gf)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



PREMIUM APPETIZER RECEPTION PACKAGE CONT.

Full-Service Heavy Appetizers Displays | Minimum of 30 guests | 54.95

SELECT:

2 SELF-SERVE DISPLAYS | 2 PASSED APPETIZERS | 4 STATIONARY APPETIZERS
Served with Iced Tea, and Water

STATIONARY APPETIZERS

Choose 4 Stationary Appetizers | Each additional appetizer \$5.95 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Cranberry Brie Bites (v)

Three Cheese Tortellini Skewers with Basil Oil (v)

Creamy Stuffed Mushrooms with Sriracha Aioli (v)

Poblano Potato Puffs with Sriracha Aioli (v)

Vegetable Spring Rolls with Sweet Chili Sauce (v)

Smoked Turkey & Brie Sliders with Apricot Chutney

Nashville Hot Chicken Sliders

Chicken Wings with Bleu Cheese Dip

Jerk Chicken Sliders with Corn Salsa

Moroccan Chicken with Cucumber Relish (gf)

Herbed Chicken Liver Pâté

Pork Ban Mi Sliders

Ham and Swiss Poppy Seed Rolls

Beef Sliders with Sweet Onion and Cheddar

Mini French Dip Sliders

Bourbon BBQ Meatballs

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE APPETIZER RECEPTION PACKAGE

Full-Service Heavy Appetizers Displays | Minimum of 25 guests | 74.95

SELECT:

2 SELF-SERVE DISPLAYS | 3 PASSED APPETIZERS | 4 STATIONARY APPETIZERS | 1 ACTION STATION
Served with Iced Tea, and Water

SELF-SERVE DISPLAYS

Choose 2 S Displays | Each additional display \$8.95 per person

Charcuterie Display

Selection of Cured Meats, Roasted Nuts,
Bacon Cheddar Dip and Crostini

Crudités & Dip Display (v, gf)

Seasonal Vegetables served
with Creamy Green Goddess Dip

Seasonal Fruit & Cheese Display (v)

Slices of Seasonal Fresh Fruit and Domestic and
Imported Cheese with Crackers and Crostini

Deluxe Southern Biscuit Display

Buttermilk Biscuits and Sweet Potato Biscuits
with Honey, Hummus Butter, Sun-dried Tomato
Butter, Sriracha Honey Butter, Apple Butter,
Bacon Jam and Fruit Preserves

Smoked Salmon Display

Thinly Sliced Smoked Salmon with
Red Onions, Capers and Cucumbers

Mini Trifles Display

Assorted Mini Trifles including Banana Pudding,
Strawberry Shortcake, and Chocolate Mousse

Mini Desserts Display

Chef's Selection of Mini Desserts that may include
Cookies, Dessert Bars, Brownies, and Tartelettes

PASSED APPETIZERS

Choose 3 Appetizers | Each additional appetizer \$5.95 per person

Vegan Quinoa Stuffed Mini Peppers (v, vg, gf)

Deviled Eggs with Truffle Oil (v, gf)

Watermelon & Feta Skewers with Mint (v, gf)

Poblano Potato Puffs with Sriracha Aioli (v)

Avocado Toast Bruschetta (v,vg)

Moroccan Chicken with Cucumber Relish (gf)

Pecan Chicken Bites with Dijon Cream

Crab Stuffed Mushrooms with Dill Aioli

Bacon Wrapped Shrimp with Hoisin Glaze

Crab and Sweet Corn Cakes with Dill Remoulade

Shrimp and Grits Shooters

Filet Mignon Blue Cheese Bites
with Balsamic Fig Syrup

Chili Lime Shrimp Cups

Spicy Korean Beef with Cucumber

Bacon-Wrapped Dates (gf)

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE APPETIZER RECEPTION PACKAGE CONT.

Full-Service Heavy Appetizers Displays | Minimum of 25 guests | 74.95

SELECT:

2 SELF-SERVE DISPLAYS | 3 PASSED APPETIZERS | 4 STATIONARY APPETIZERS | 1 ACTION STATION
Served with Iced Tea, and Water

STATIONARY APPETIZERS

Choose 4 Appetizers | Each additional appetizer \$5.95 per person

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| Vegan Quinoa Stuffed Mini Peppers (v, vg, gf) | Prosciutto-Wrapped Asparagus with Lemon Aioli (gf) |
| Tomato Caprese Skewers (v, gf) | Pork Ban Mi Sliders |
| Warm Spinach Dip & Tortilla Chips (v) | Ham and Swiss Poppy Seed Rolls |
| Black Bean and Spinach Quesadilla (v) | Pork Belly Sliders with Pomegranate Molasses |
| Goat Cheese Stuffed Peppadews (v, gf) | Sesame Seared Ahi Tuna Wontons |
| Three Cheese Tortellini Skewers with Basil Oil (v) | Florida BBQ Shrimp Skewers |
| Cranberry Brie Bites (v) | Crab and Sweet Corn Cakes with Dill Remoulade |
| Buffalo Chicken Meatballs | Southern-Style Crab Fondue |
| Jerk Chicken Sliders with Corn Salsa | Brisket Sliders with Caramelized Onions |
| Nashville Hot Chicken Sliders | Mini French Dip Sliders |
| Smoked Turkey & Brie Sliders with Apricot Chutney | Bourbon BBQ Meatballs |
| Herbed Chicken Liver Pâté | Peruvian Beef Skewers with Corn Salsa |

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.



DELUXE APPETIZER RECEPTION PACKAGE CONT.

Full-Service Heavy Appetizers Displays | Minimum of 25 guests | 74.95

SELECT:

2 SELF-SERVE DISPLAYS | 3 PASSED APPETIZERS | 4 STATIONARY APPETIZERS | 1 ACTION STATION
Served with Iced Tea, and Water

ACTION STATIONS

Choose 1 Stations | Each additional station \$10.95 per person

ACTION STATIONS CAN BE SELF-SERVE OR CHEF-ATTENDED

Mac and Cheese Bar

Pasta shells smothered in guests' choice of creamy white cheese sauce or a spicy pimento cheddar sauce with choice of toppings including bacon, scallions, green chili peppers, jalapenos, cracked black pepper, and Parmesan

Sliders Station

Three slider options including Hot Chicken, Southern Fried Chicken, Ham and Swiss Poppysed, Cheeseburger, Chicken Salad, Brisket, Barbecue Pork, French Dip, Corned Beef Reuben, Grilled Portobello Mushroom

Shrimp and Grits Station

Tender shrimp and Parmesan Cheese Grits served with Low Country Tomato Gravy or Pesto Cream Sauce. Garnishes include: Fresh Herbs, Scallions, Tomatos, and Cracked Black Pepper

Mini Taco Station

Mini Corn and Flour Tortillas with Seasoned Beef and Chicken, with Black Beans, Vegetables, Fresh Salsa, Guacamole, Cheese and Sour Cream

Pasta Station

Choice of 2 pastas including Penne, Orecchiette, or Linguine. Choice of 2 Sauces including Alfredo, Marinara, and Pesto. Served with Chicken, Italian Sausage, Garlic, Seasonal Vegetables, and Parmesan

Carving Stations

Choice of meat carved and served with Silver Dollar Rolls and condiments.

Options include:

- Roast Turkey Breast with Cranberry Chutney
- Whiskey Glazed Ham with Pineapple Sauce
- Pork Loin with Apple Butter Demi-Glace
- Rosemary Roasted Beef Sirloin Roast with Warm Mushroom Salad, premium fee of \$6++per person
- Seared Beef Tenderloin with Horseradish Cream, premium fee of \$10++per person
- Herb Roasted Side of Salmon with Citrus Aioli, premium fee of \$7++per person

(v) vegetarian (vg) vegan (gf) gluten free

PACKAGE PRICING DOES NOT INCLUDE STAFFING AND OPERATIONAL FEES.