

There is no better way to celebrate than bringing people together. Entertaining can be fun, but sometimes there is so much to do and so little time. This is where our Express Catering menu comes in...we make entertaining easy on you!

These menu items are designed to go from our kitchen to your table

breakfast casseroles

Morning Sausage Pecan	\$29.95
Three cheese & bacon	\$29.95
Farmers Breakfast	\$29.95
Southern w/sausage & bacon	\$29.95

fresh salads 3 lb. minimum order

Tuna Salad	\$7.98/lb.
------------	------------

Light Albacore Tuna, dill relish, egg and relish

Gourmet Chicken Salad	\$8.98/lb.
-----------------------	------------

Savory chicken salad with red grapes, cashews and red onion

Curried Chicken Salad	\$8.98/lb.
-----------------------	------------

Curry chicken salad made with mango chutney, scallions, raisins

Southwest Chicken Salad	\$8.98/lb.
-------------------------	------------

Roasted chicken breast with black beans, roasted corn, green chilies and cheddar cheese

Chicken Caesar Salad	\$7.98/lb. Slow Roasted
----------------------	-------------------------

chicken breast with creamy Caesar dressing, and Parmesan cheese

homemade soups \$25.00 per gallon

Summer Vegetable	French Onion
Broccoli & Cheese	Texas Chili
Loaded Baked Potato	Potato Leek
Vegetarian Lentil	Clam Chowder
Beer Cheese Bisque	Tomato Basil Bisque

dips & sauces 3 lb. minimum order

Homemade Salsa	\$4.99/lb.
Homemade Guacamole	\$4.99/lb.
Mango Salsa	\$4.99/lb.
7 Layer Fiesta Dip	\$40.00 per pan
Hot Spinach and Artichoke Dip	\$37.00 per pan
Variety of Cheese Balls	\$3.99/lb.
Wild Mushroom Sauce	\$3.99/lb.
Horseradish Cream Sauce	\$3.99/lb.
Lemon Dill sauce	\$3.99/lb.
Compound butters (variety)	\$3.99/lb.
Remoulade Sauce	\$3.99/lb.
Garlic Aioli Sauce	\$3.99/lb.
Meat & Poultry Marinade	\$3.99/lb.
Steak Marinade	\$3.99/lb.
Roasted Red pepper hummus	\$4.99/lb.
Roasted Garlic Hummus	\$4.99/lb.

breakfast quiches

Bacon & Cheddar Cheese	\$25.00
Swiss Cheese & Maple Sausage	\$25.00
Zesty Mexican w/green chiles	\$25.00
Vegetable delight	\$25.00

fresh salad bowls Small \$34.00 (6-8 sides) Large \$55.00 (8 entrees or 15 sides)

Garden Salad

Mixed greens, shredded carrots, cucumbers, tomatoes, black olives, hearts of palm and garlic croutons. Served with dressing of your choice

Asian Chicken Salad

Oven roasted chicken breast atop scallions. Toasted sesame seeds, carrots, toasted almonds, chow mein noodles and mandarin oranges. Served with low fat Asian Ginger dressing

Chicken Caesar Salad

Marinated chicken atop crisp romaine lettuce, crunchy garlic croutons, and parmesan cheese. Served with creamy Caesar dressing

Chop Chop Salad

Roasted chicken breast atop Genoa Salami, black olives, tomatoes, provolone and mozzarella cheeses. Served with House Italian Dressing

House Cobb Salad

Black Forest ham, roasted turkey breast, cherry tomatoes, hardboiled egg, cheddar and mozzarella cheese. Served with dressing of your choice

Don't have time to cook? You can still
make an impression!

side dishes 3 lb. minimum order

Twice Baked Potatoes	\$3.25 ea.
Potato & Leek Au Gratin	\$5.98/lb.
Four Cheese Macaroni and Cheese	\$5.98/lb.
Roasted Garlic Mashed Red Skin Potatoes	\$4.50/lb.
Horseradish Creamed Mashed Potatoes	\$4.50/lb.
Bourbon Baked Beans	\$6.98/lb.
Wild Mushroom Risotto	\$6.98/lb.
Buttered Corn	\$4.50/lb.
Sherry Kissed Carrots	\$4.98/lb.
Southern Style Green Beans	\$6.98/lb.
Chef Special Fried Rice	\$4.98/lb.
Saffron Rice	\$3.98/lb.
Parmesan Risotto	\$5.98/lb.
Roasted Seasonal Vegetables	\$6.98/lb.
Stir Fried Vegetables	\$5.98/lb.
Deviled Eggs	\$1.25 ea.

entrees minimum of 8 servings per selection; can be ordered hot or prepared for your oven

p o u l t r y

Ricotta & Spinach Stuffed Chicken Breast with marinara or tomato basil sauce	\$6.99 per person
Stuffed Chicken Marsala with a garlic cream sauce	\$6.99 per person
Greek Chicken with Feta Cheese, Sundried Tomatoes and Spinach w/a creamy cucumber sauce	\$6.99 per person
Chicken Parmesan with tomato marinara sauce served with spaghetti	\$5.99 per person
Chicken Piccata with sautéed lemon caper sauce served with spaghetti	\$5.99 per person
Greek Chicken Kabobs (marinated with green peppers and red onions)	\$5.99 per person

served w/ a cucumber sauce—assembled and ready for the grill!

b e e f

Marinated Flank Steak (in marinade of your choice)	\$5.99 per person
Shredded Mexican Beef served with homemade tortillas	\$5.99 per person
Beef Stroganoff served w/ a mushroom cream sauce and egg noodles	\$6.99 per person
Homestyle Meatloaf topped with a tomato sauce	\$5.99 per person
Korean Grilled Beef marinated in scallions, garlic, ginger and soy sauce	\$5.99 per person
Beef Kabobs marinated sirloin with red onion, cherry tomato and green peppers	\$6.99 per person

assembled and ready for the grill!

p o r k

Glazed Country Ham glazed with pineapple juice, bourbon, cloves and brown sugar	\$8.99 per person
Marinated Pork Chops (in marinade of your choice) ready for the grill!	\$6.99 per person
Savory Chinese Spicy Pork, marinated in a spicy red pepper sauce served with white rice	\$6.99 per person
Award Winning Barbeque Pulled Pork – one of the Chef’s specialties served with buns	\$6.99 per person
Slow Roasted Barbeque Ribs	\$6.99 per person

p a s t a

Traditional Lasagna with Italian Sausage; serves 8-12	\$35.00 per pan
Vegetable Lasagna; serves 8-12	\$35.00 per pan
Eggplant Parmesan served with a side of spaghetti; serves 8-12 servings	\$35.00 per pan
Bow Tie pasta with Italian sausage, mushrooms, olives and sun dried tomatoes w/a white wine cream sauce; serves 8-12	\$35.00 per pan

s e a f o o d

Teriyaki Tuna w/Wasabi Aioli; ready for the grill! 6 oz. portions	\$8.99 per person
Shrimp Jambalaya, Chicken, Andouille Sausage and Rice	\$6.99 per person
Shrimp Scampi Skewers assembled and ready for the grill	\$9.99 per person
Poached salmon with lemon and fresh herbs served with lemon orzo	\$9.99 per person
Maryland Crab Cakes served with Remoulade sauce	\$8.99 per person

Prices are subject to change without notice. Please allow 48 hours for all orders.
If you would like the food delivered to your home or event, there is a \$25.00 delivery fee.