

## CATERING MENU OPTIONS

# chef derricka



V - Vegan  
VE - Vegetarian  
GF - Gluten Free  
MP - Market Price

### PREMIUM BREAKFAST/BRUNCH

Shrimp n Grits\*  
Catfish n Grits\*  
Jumbo Lump Crab or Lobster n Grits\*  
Seafood Combination Grits\*  
Buttermilk Fried Chicken 'n Belgium Waffles  
Hash Brown Casserole  
French Toast Bread Pudding  
Avocado Toast (Choice of Toppings or Chef's Choice)  
Quiche (Ham & Swiss, Mushroom or Veggie)  
Breakfast Scramble (w/ choice of Veggie or Protein)  
Fresh Baked Monkey Bread  
Buttermilk Fried Chicken & Buttermilk Biscuits

### BREAKFAST/BRUNCH ACTION STATIONS

Omelette Action Station  
Pancake/Waffle Action Station

### BREAKFAST PROTEINS

Cage-Free Scrambled Eggs  
Just Eggs - V  
Thick Cut Applewood Bacon  
Turkey Bacon  
Candied Bacon  
Tempeh Bacon - V  
Smoked Sausage  
Breakfast Sausage (Patties or Links)  
Meatless Sausage - V  
Chorizo  
Country Ham

\*=PREMIUM ITEM/ADDITIONAL FEE WILL APPLY.

CUSTOM MENU OPTIONS ARE AVAILABLE WITH A PAID DEPOSIT.  
SCHEDULE A 15- MIN CONSULTATION WITH THE CHEF FOR ASSISTANCE

\*\*ALL SERVICES INCLUDE A 20% SERVICE FEE UNLESS PLATED, APPETIZERS, OR GRAZING TABLE SERVICES ARE USED, WHICH IS A 30% SERVICE FEE.  
SALES TAX IS AUTOMATICALLY INCLUDED UNLESS TAX EXEMPT\*\*

GRATUITY IS NOT INCLUDED BUT IS APPRECIATED.

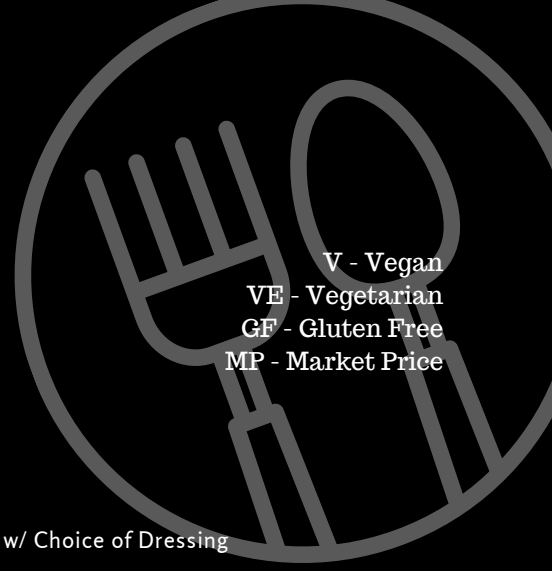
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# Menu

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### ENTREES

Lasagna - Any Flavor  
Tuscan Pasta - Protein extra  
Pesto Tortellini - Protein extra  
Seafood Pasta\*  
Enchiladas - Any Flavor  
Jambalaya\*  
Cajun Red Beans & Rice  
Crawfish Étouffée\*  
Seafood Boil (Crawfish, Shrimp, or Both) - MP\*

### PROTEINS

Herb Chicken (Fried, Roasted or Grilled)  
Catfish (Blackened or Fried)\*  
Seared Lamb Chops\*  
Baked Turkey Breast  
Pork Chop  
Grilled or Blackened Shrimp\*  
Seared Cod/Mahi Mahi/Halibut\*  
Crab Legs\*  
Marinated Ribeye Steak - MP\*  
Baked or Blackened Salmon or Catfish\*  
BBQ Ribs, Sausage or Brisket\*  
Roasted Portobello Mushroom -V

### SOUPS

Tomato Basil  
Broccoli Cheese  
Loaded Potato  
Truffled Parsnip\*  
Gumbo - MP\*

### BREADS

Rolls & Bread Assortment  
Muffins & Pastry Assortment

### SALADS

Tossed Garden Salad w/ Choice of Dressing  
Caesar Salad  
Italian Marinated Artichoke Salad  
Strawberry Feta Spinach Salad  
Mediterranean Salad  
Heirloom Tomato & Quinoa Salad  
Pear & Pecan Salad  
Watermelon, Blueberry, and Jicama Salad (Seasonal)  
Lemon Vinaigrette & Parmesan Arugula Salad

### VEGGIES & SIDES

Asparagus - V  
French Style Green Beans - V  
Balsamic Brussel Sprouts - V  
Broccolini - V  
Roasted Root Veggies - V  
Mashed Potatoes (Herb Butter/Loaded)  
Brown Butter Sage Sweet Potatoes  
4-Cheese Mac n Cheese - VE  
Rice Pilaf

### SANDWICHES

Ham & Swiss  
Chicken, Tuna or Egg Salad  
Turkey & Havarti  
Roast Beef & Provolone  
Classic Club  
Italian Meats  
Chickpea Salad - V

# Menu

## FULL SERVICE CATERING

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NOTE: 50 Piece Minimum on all Wings, Crostinis, Sliders, Skewers, Shooters & Hors D'Oeuvres



### WINGS - HEAVY BITES

\*Choice of Ranch or Blue Cheese Dipping Sauces | Carrots & Celery Sticks - additional fee per person

Award Winning Bourbon Wings  
Italian Garlic Parmesan  
Hot Honey  
Jerk Chicken  
Chinese 5 Spice Teriyaki  
Creole Rubbed  
Korean Sesame Gochujang  
24k Hot - Classic Hot w/ Edible Gold  
Flakes

Peach Bourbon  
Coconut Lime Tequila  
Jack Daniels Glaze  
PB&J  
Lemon Pepper  
Hawaiian Pineapple BBQ  
Orange Ginger Sesame  
Cilantro Lime Margarita

### SKEWERS

Tomato Basil Caprese - VE/Lite Bites  
Tuna Poke\*  
Shrimp Boil\*  
Antipasto - Light Bites  
Mediterranean Chicken  
Traditional Grilled Skewers - Steak or Chicken  
Caramelized Pearl Onion w/ Balsamic Glaze - V/Light Bites  
Balsamic Bacon Brussel Sprouts - Light Bites  
Thai Chicken or Shrimp Satay w/ Peanut Sauce

### SHOOTERS & CANAPES

Mini Creole Shrimp & Gouda Grits\*  
Buffalo Chicken  
Tomato Basil Soup w/ Grilled Cheese - VE/Light Bites  
Scallops w/ Sweet Red Pepper Corn Salsa\* - Light Bites  
Smoked Salmon w/ Dill & Capers\* - Light Bites  
Assorted Veggies & Ranch -V/VE/Light Bites  
Shrimp Cocktail (Classic or Coconut w/ Tropical Glaze)\* - Light Bites  
Pimento Cheese Stuffed Okra - Light Bites  
Fig, Brie, & Proscuitto Bites - Light Bites

### SLIDERS - HEAVY BITES

Cheeseburger  
Hawaiian BBQ Pulled Pork/Chicken  
Whiskey Beef Caramelized Onion  
Muffuletta  
Bourbon BBQ Jackfruit - V  
Greek Lamb\*  
Chicken Parmesan  
Buffalo Chicken

### CROSTINIS

Bruschetta - Light Bites  
Roast Beef & Caramelized Onion  
Smoked Salmon w/ Fresh Dill & Capers\*  
Wine Soaked Blackberry & Brie - Light Bites  
Creole Crab Maison\*  
Wild Mushroom w/ Black Truffle Glaze\* - V/Light Bites  
Tomato & Marinated Artichoke - V/Light Bites  
Cajun Shrimp Hummus\*

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### HORS D'OEUVRES

Summer Melon Caprese w/ Burrata Cheese - Light Bites  
Shrimp Ceviche\* - Light Bites  
Mini Burrito Bites - VE/Light Bites  
Soul Rolls (Mac n Cheese, Collard Greens w/ Smoked Turkey in an Egg Roll)  
Artisan Deviled Eggs (Choice of Flavor) - Light Bites  
Asian Chicken Salad Wonton Bites - Light Bites  
Spicy Citrus Salmon Bites on Rice Paper Chips\* - Light Bites

Mini Chicken n Waffles (Classic or Nashville Hot)  
Mini Crab Cakes\*  
Hummus Stuffed Sweet Peppers - Light Bites  
Pesto Tortellini - Light Bites  
Charcuterie Cups - V/VE/GF/Light Bites  
Artisan Meatballs (Bourbon BBQ or Sweet Thai Chili)  
Hatch Chile Street Corn - Light Bites  
Prosciutto Wrapped Goat Cheese Stuffed Dates - Light Bites

### ACTION STATIONS

Taco Bar  
Baked Potato Bar - V/VE  
Mac n Cheese Bar  
Pasta Bar  
Stir Fry Bar - V  
Sushi Roll  
Flatbread Bar  
Gourmet Grilled Cheese Bar

### DESSERTS

Cheesecake Shooters (Classic, Strawberry, Cookie Butter, Peach Cobbler, Lemon Lavender)  
Cookie Assortment  
Brownies (Original & Turtle)  
24k Banana Pudding  
Cobbler (Peach, Cherry, Mixed Berry)  
Mousse (Chocolate Silk, Lemon)  
Bourbon Bread Pudding

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