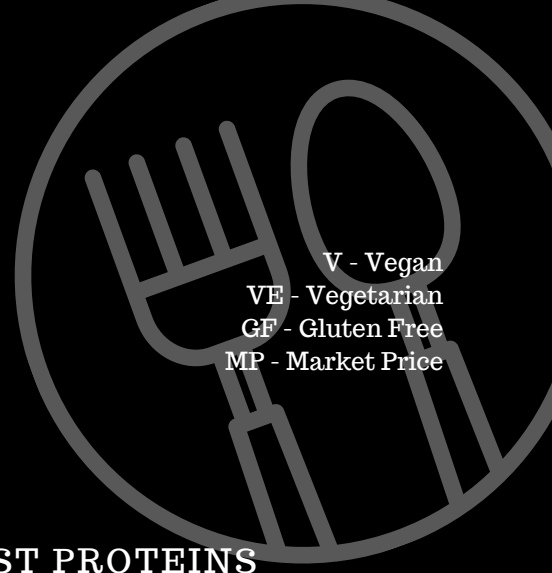


CATERING MENU OPTIONS

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*
- 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 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

BREAKFAST/BRUNCH ACTION STATIONS

- Omelette Action Station
- Pancake/Waffle Action Station

*=PREMIUM ITEM/ADDITIONAL FEE WILL APPLY.

CUSTOM MENU OPTIONS ARE AVAILABLE.
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**

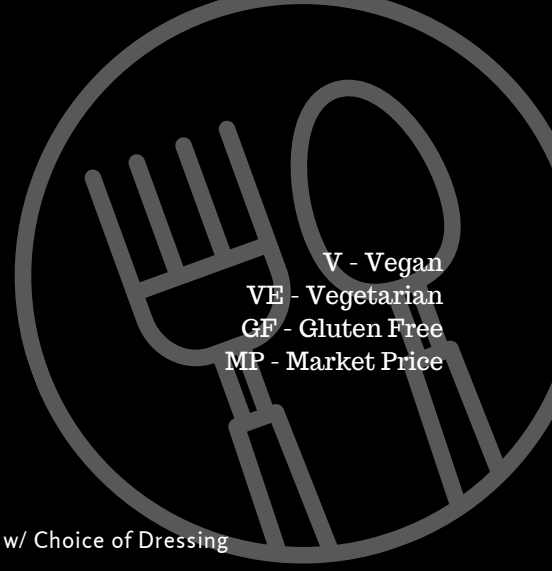
GRATUITY IS NOT INCLUDED BUT IS APPRECIATED.

ALL PRICES ARE SUBJECT TO CHANGE

Menu

CATERING MENU OPTIONS

chef derricka



V - Vegan

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ENTREES

Lasagna
Tuscan Pasta
Pesto Tortellini
Seafood Pasta*
Enchiladas
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 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
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

chef derricka

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



WINGS

*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
Tuna Poke
Shrimp Boil*
Antipasto
Mediterranean Chicken
Traditional Grilled Skewers - Steak or Chicken
Caramelized Pearl Onion w/ Balsamic Glaze - V
Balsamic Bacon Brussel Sprouts
Thai Chicken or Shrimp Satay w/ Peanut Sauce

SHOOTERS & CANAPES

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

SLIDERS

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

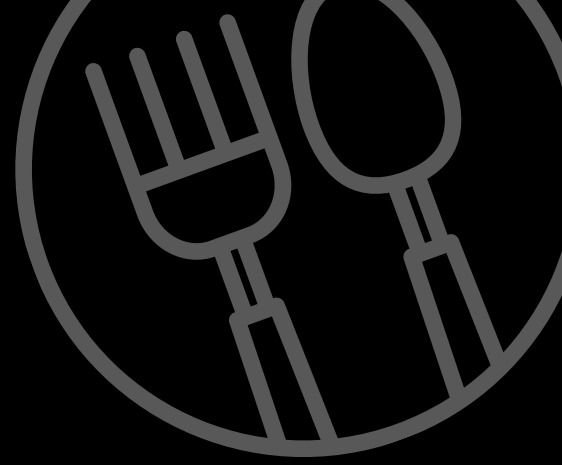
CROSTINIS

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

Menu

FULL SERVICE CATERING

chef derricka



HORS D'OEUVRES

Summer Melon Caprese w/ Burrata Cheese

Shrimp Ceviche*

Mini Burrito Bites - VE

Soul Rolls (Mac n Cheese, Collard Greens w/

Smoked Turkey in an Egg Roll)

Artisan Deviled Eggs (Choice of Flavor)

Asian Chicken Salad Wonton Bites

Spicy Citrus Salmon Bites on Rice Paper Chips

Mini Chicken n Waffles (Classic or Nashville Hot)

Mini Crab Cakes

Hummus Stuffed Sweet Peppers

Pesto Tortellini

Charcuterie Cups - V/VE/GF

Artisan Meatballs (Bourbon BBQ or Sweet Thai Chili)

Hatch Chile Street Corn

ACTION STATIONS

Taco Bar

Baked Potato Bar - VIVE

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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