CATERING MENU

Each platter feeds approximately 25 people.

| QTY. | COND./ SAUCES | PROTEINS | QTY. | COND./ SAUCES | MAC & CHEESES |
|--------------------------------|------------------|---|-------|------------------|---|
| | | WINGS choice of wing sauce, blue cheese or ranch, celery upon request. \$125 | _ | | CRAB MAC cavatappi pasta, white cheddar cheese sauce, claw crab, jumbo lump crab, old bay, parmesan topping. |
| | | TENDERS choice of wing sauce, blue cheese or ranch, celery upon request. \$160 CRAB DIP served with crostinis. \$100 | | | \$240 CHORIZO MAC cavatappi pasta, white cheddar cheese sauce, chorizo braised beef, parmesan topping. \$180 |
| | | | | | |
| | | COCONUT SHRIMP served with thai chili glaze and carribean pineapple salsa. \$180 | | | WHITE CHEDDAR MAC cavatappi pasta, white cheddar cheese sauce, crumbled potato chips, parmesan cheese. \$130 |
| | | BROILED MINI CRABCAKES served with lemon, choice of cocktail, tartar or remoulade. \$250 | | | YELLOW CHEDDAR MAC cavatappi pasta, yellow cheddar cheese sauce, jack and cheddar cheeses. \$130 |
| | | CHEESEBURGER SLIDERS burger, american cheese, brioche bun. condiments upon request. \$150 | | | |
| | | DECONSTRUCTED PULLED PORK SLIDERS slow roasted pulled pork, bbq sauce, brioche slider buns. \$150 BABY BACK RIBLETS served with bbq sauce. \$195 | _ | | <u>FAJITAS</u> |
| _ | | | | | VEGGIE broccoli, mushrooms, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn |
| | | CHIMMI CHICKEN STRIPS served with chimmi. \$160 | | | tortillas. \$240 |
| | | SALADS COBB | | | CHICKEN grilled chicken breast, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas. \$260 |
| | | blackened chicken, greens, julienned carrots, hard-boiled egg, diced bacon, pico, crumbled bleu cheese, cucumbers, avocado, balsamic reduction. choice of salad dressing. \$195 CARRIBEAN AHI TUNA | | | SIRLOIN FILET grilled sirloin filet, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas. \$340 |
| | | suzaki marinated ahi tuna, greens, julienned carrots, cucumbers, pineapple | | | Ψ3.10 |
| | | salsa, cusabi dressing. \$210 | | | SOUPS & SIDES |
| | | MEDITERRANEAN greens, cucumbers, tomatoes, red onion, roasted red peppers, green pepper rings, feta cheese, kalamata olives, grilled pita | | | TEXAS RED CHILI served with tortilla chips. \$64 |
| | | bread, balsamic vinaigrette. \$165 | - | | AVGOLEMENO SOUP served with saltines. \$40 |
| | | GARDEN greens, cucumbers, julienned carrots, tomato, jack and cheddar, croutons. | | | CRAB BISQUE served with saltines. \$68 |
| | | choice of salad dressing. \$150 | | | SWEET MASHED POTATOES served with cinnamon butter, \$70 |
| TODAY'S DATE | | | | | RED SKINNED MASHED POTATOES \$70 |
| TOTAL - INCLUDING 6% SALES TAX | | | | | STEAMED BROCCOLI \$70 |
| PAYMENT TYPE | | | | | SEASONED RICE \$70 |
| MANAGER NAME | | | 13837 | | SLAW \$70 |
| | | UCTIONS: | | | |