CATERING MENU

Each platter feeds approximately 15 people.

QTY.	COND./ SAUCES	PROTEINS	QTY.	COND./ SAUCES	MAC & CHEESES
		WINGS choice of wing sauce, blue cheese or ranch, celery upon request. \$50			CRAB MAC cavatappi pasta, white cheddar cheese sauce, claw crab, jumbo lump crab, old bay, parmesan topping. \$125 CHORIZO MAC cavatappi pasta, white cheddar cheese sauce, chorizo braised beef, parmesan topping. \$90
		TENDERS choice of wing sauce, blue cheese or ranch, celery upon request. \$60 CRAB DIP served with crostinis. \$75		-	
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		COCONUT SHRIMP served with thai chili glaze and carribean pineapple salsa. \$75			WHITE CHEDDAR MAC cavatappi pasta, white cheddar cheese sauce, crumbled potato chips, parmesan cheese. \$60
_		BROILED MINI CRABCAKES served with lemon, choice of cocktail or tartar. \$75			YELLOW CHEDDAR MAC cavatappi pasta, yellow cheddar
		CHEESEBURGER SLIDERS burger, american cheese, brioche bun. condiments upon request. \$60			cheese sauce, jack and cheddar cheeses. \$60
	• -	DECONSTRUCTED PULLED PORK SLIDERS slow roasted pulled pork, bbq sauce,			FAJITAS
_		brioche slider buns. \$60 BABY BACK RIBLETS served with bbq sauce. \$100	br: + pr: 00 jac	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. \$75			tortillas. \$110
		SALADS COBB			grilled chicken breast, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas. \$125
		blackened chicken, greens, julienned carrots, hard-boiled egg, diced bacon, pico, crumbled bleu cheese, cucumbers, avocado, balsamic reduction. choice of salad dressing. \$115			SIRLOIN FILET grilled sirloin filet, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas.
		CARRIBEAN AHI TUNA suzaki marinated ahi tuna, greens, julienned carrots, cucumbers, pineapple			\$145
		salsa, cusabi dressing. \$130			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. \$50
		bread, balsamic vinaigrette. \$100			AVGOLEMENO SOUP served with saltines. \$40
		GARDEN greens, cucumbers, julienned carrots, tomato, jack and cheddar, croutons.			CRAB BISQUE served with saltines. \$60
		choice of salad dressing. \$70			SWEET MASHED POTATOES served with cinnamon butter. \$40
TODAY'S DATE					RED SKINNED SMASHED POTATOES \$40
TOTAL - INCLUDING 6% SALES TAX					STEAMED BROCCOLI \$40
PAYMENT TYPE					SEASONED RICE \$40
MANAGER NAME					SLAW \$40
SPECI	AL INSTR	UCTIONS:			