



M&MTRC

Me & My Tea Room Catering, LLC

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www.meandmytearoom.com



Me & My Tea Room Catering, LLC

About Us

In 1994 Me and My Tea Room Catering was founded by Catherine Bowling-Dean. Catherine fostered her love of cooking and catering with her business and work family for over twenty five years until her death in January of 2021. In those years, the business was blessed with perpetual growth, a core group of long tenured and dedicated employees, the gift of repeat clients and the making of new friends. Our beloved Catherine left behind a work family she closely mentored who have now become the face of the rebranded Me & My Tea Room Catering, LLC. We are committed to continuing Catherine's legacy of offering great tasting - made from scratch food - at an affordable price. We promise to continue to offer our attentive service and artful displays. We promise to carry on the excellence that set Catherine's, Me and My Tea Room Catering apart with the rebranded, Me & My Tea Room Catering, LLC. It is a collective mission to keep our catering business true to the core concepts that made Me and My Tea Room Catering so successful while incorporating a vision and appreciation of the changing world around us in this, our rebranded, Me & My Tea Room Catering, LLC. We invite you to come and make selections from our table. We promise you'll enjoy the fruits of our labors.

Meet the Core Group:

Edie Lee Adams, Operations Manager, Food Planner, Chief Cook and Event Lead.

Travis Nelson, Kitchen Manager Extraordinaire

Karen French, Sales Liasion, Event Lead, ABC Licensed Bartender

Suzanne Russom, Projects and Communications Director

Cedric Turner, Head Cook

Greg Champion, Lead Cook

Ms. Hattie Norman, Food Prep

Dottie Benson, Event Lead, ABC Licensed Bartender

Sherita Holmes, Event Lead

Tireca Turner, Event Lead

Kimberly Bailey, Event Lead, ABC Licensed Bartender

Package Offerings & Descriptions

RECEPTION PACKAGE

Two Offerings from **TIER ONE**

Seven Offerings from **TIER TWO**

75 guests and under \$28 per person

76 to 200 guests \$24 per person

201 and Up \$ \$20 per person

RECEPTION PACKAGE PLUS

One Offering from **TIER ONE**

One offering from **TIER ONE UP!**

Seven Offerings from **TIER TWO**

75 guests and under \$30 per person

76 to 200 guests \$26 per person

201 and Up \$ \$22 per person

RECEPTION PACKAGE DELUXE

Two Offerings from **TIER ONE UP!**

Seven Offerings from **TIER TWO**

75 guests and under \$32 per person

76 to 200 guests \$28 per person

201 and Up \$24 per person

COCKTAIL VIBE RECEPTION PACKAGE – choose three or four “themed” tables from TIER THREE

THREE TABLES \$32 pp FOUR TABLES \$36 pp

ECONOMICAL ELEGANCE – Choose Four, Five, or Six Offerings from TIER TWO

NO SUBSTITUTIONS ALLOWED

Four offerings: 75 guests and under \$18 pp

76 to 200 guests \$17 pp

201 and Up \$ \$15 pp

Five offerings: 75 guests and under \$19 pp

76 to 200 guests \$18 pp

201 and Up \$ \$16 pp

Six offerings: 75 guests and under \$20 pp

76 to 200 guests \$19 pp

201 and Up \$ \$17 pp

ADD-ON Epic Charcuterie display \$4.00 per person 50 person minimum

ADD-ON Epic Charcuterie display \$3.00 per person 100 guests minimum

SEE TIER FOUR FOR DETAILS

STAND ALONE Grazing Table \$35.00 per person 75 person minimum

STAND ALONE Grazing Table \$30.00 per person 100 guests minimum

SEE TIER FOUR FOR DETAILS

BRUNCH, LUNCHEON and REHEARSAL DINNER OFFERINGS \$30 per person

SEE TIER FIVE FOR DETAILS

ALL PACKAGES include the following: Clear Plastic Disposables: appetizer OR dinner sized plate, clear fork, 9 oz. clear cup (if beverages are ordered with package), white napkin. We offer complimentary cake cutting service (cake plates, forks and napkins **by client**).

ALL PACKAGES are subject to sales tax. Sales tax is applied to food package sub-total.

ALL PACKAGES are subject to a service fee of 25%. Service fee applies to food package sub-total.

Service Fee affords you our service personnel to staff and service your event.

We offer premium plastic and premium utensils for an up charge of \$1.00 per person

A glass plate, stainless steel fork and "linen-like" paper napkin is available

for an up charge of \$2.00 pp

ALL PACKAGES are subject to a per person, per item charge of \$1.00 for rentals in excess of two items

Any additional rental pieces are charged \$1.00 per item, per person

Client must provide plate, forks and napkins for cake service.

We offer cake concierge service: clear plastic plates, fork and napkins for an up charge of \$1.00 pp

Cake cutting is a complimentary service provided by our catering crew staffing your event.

CLIENT PROVIDES ALL LINENS INCLUDING TABLE LINENS FOR THE FOOD AND BEVERAGE TABLES.

Client provides all floral and greenery. Florals and/or greenery enhances our displays and makes the buffet and our displays cohesive with your overall theme, scheme and color scheme.

PLEASE PROVIDE Foil and Ziplocs as ALL LEFTOVERS ARE SENT HOME WITH CLIENTS FAMILY

\$50 Booking fee to secure date. Fee is non-refundable and does not apply to your balance.

GRATUITY NOT INCLUDED in any package and may be paid at CLIENT'S DISCRETION

We are happy to discuss plated/seated meal service. This option requires a custom quote based upon your menu selections, number of guests and plating specifications. Just inquire, we are happy to tailor our services to meet your needs.

☼ Denotes item is available Spring and Summer only - March through September

🍂 Denotes item is available Fall and Winter only – October through February

All other items are offered year round

TIER ONE: Major Meats, Action, Carving and Interactive Stations

TIER ONE UP! PREMIUM PROTEINS – \$\$ additional per person charges apply

TIER TWO: Sides: Starches & Vegetables,

Dips, Hors d'oeuvres, Cheese Balls Fruit & Veggie Displays, Desserts, Beverages

TIER THREE: Specialty Stations

TIER FOUR: Charcuterie Displays ADD-ON ONLY and Grazing Table STAND

ALONE **TIER FIVE:** Brunch, Luncheon and Rehearsal Dinner Offerings

BOTTOMS UP! BAR SERVICE: ABC Licensed bartender with basic bar tools *alcohol **not** included

\$180 per bartender. Minimum of two+ bartenders for guest counts of 200 +

TOP SHELF BAR SERVICE: ABC Licensed bartender, bar tools, mixers, beverage garnishes, 9oz. plastic cups, basic white beverage napkins, coolers, ice *alcohol **not** included

Minimum of \$480 plus \$1.00 per guests in excess of 200

TIER ONE: Major Meats TIER ONE UP! Proteins (designated with \$\$)

BEEF

Beef Stroganoff
Beef Tenderloin in tiny rolls with on-side Horsey Sauce
Beef Tenderloin on Croissant with Mustard Caper Horsey Sauce
Beef Tenderloin in Tarragon Butter \$\$
Beef Tenderloin Au Poivre \$\$
Country Fried Steak
Prime Rib Roast \$\$\$ (*special quote required*)
Grilled Ribeye Steaks \$\$\$ (*special quote required*)
Marinated Slow-Roasted Beef Brisket in Gravy
Three Beer Beef Brisket
Tenderloin and Portobello Mushroom Skewers
Tri-Tip Sirloin, peppers and onion Kebabs

PORK

Bacon Wrapped Pork Loin with an Apple Bacon Glaze
Bourbon Braised Pork Chops
Cedric's Grilled Pork Chops
Fig Glazed Slow Roasted Pork Loin
Pork Roulade \$\$
Pork Tenderloin with Mango Salsa
Pork Loin Medallions fried and simmered in Gravy
Rosemary Apricot Pork Loin

CHICKEN

Bang Bang Chicken
Breaded Fried Chicken Tenders
Chicken and Dressing
Chicken Francese
Chicken Marbella
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Chicken Roulade \$\$
Dijon Chicken
Southern Fried Chicken
Texas Pecan Chicken
Tuscany Chicken

TURKEY

Pineapple Rum Turkey Kebabs ☼
Turkey and Dressing

LAMB

Grilled Lamb Chops \$\$
Grilled Lamb Kebabs with Tzatziki Sauce

TIER ONE: Major Meats and TIER ONE UP! Proteins (designated with \$\$)

FISH 🐟 & SEAFOOD 🦞

Brioche Lobster Rolls \$\$

Blackened Catfish

Fried Catfish

Baked Tilapia with Mango Salsa

Bang Bang Shrimp \$\$

Honey Vermouth Salmon \$\$

Roasted Shrimp with Green Goddess Dressing \$\$

Shrimp Cocktail on Display \$\$

Shrimp Georgie Porgie \$\$

Shrimp & Grits

TIER ONE: ACTION, CARVING and INTERACTIVE STATIONS

Belgian Waffle Station - ACTION

Waffles with warm maple syrup, jam, fresh fruit, honey cinnamon butter, fresh whipped cream

Big Beef – CARVING

Marinated, slow-roasted Angus Chuck Roast served with on side: Horsey, blackberry mustard and Au jus

Biscuit Bar – INTERACTIVE

Buttermilk Biscuits, Bacon, Country Ham, Fried Chicken Bites,

Gravies: Chocolate, Sausage and Strawberry

Butter, Honey, Jams: Blackberry and Peach

Chinese Fried Rice Station - ACTION

Rice, veggies: broccoli, carrots, onion, peas.

Pick One: shrimp, chicken or pork

On-side Sauce Choices: Coconut aminos, Soy, Sweet N' Sour, Tamari

*Presentation in Mini Chinese Take-out Boxes/chop sticks is up charge to Premium \$\$

Crab Cake Station – ACTION Remoulade or Cocktail Sauce

Fajita Station - ACTION

Beef and Chicken, peppers, onions, squash and/or mushrooms

Pico, Guacamole, Cheese, Sour Cream

Grilled Cheese Station - ACTION

cheddar & American cheese, sliced tomatoes, bacon, grilled onions, mustard, pickles

Gourmet Grilled Cheese Station – ACTION \$\$

Pick three: Angus, Havarti and Dijon Peach on Hawaiian bread

Apple Pie & White Cheddar on Brioche bread

BBQ, BBQ sauce, Dry Rub and Pepper Jack on Whole Grain bread

Blackberry, Bacon and Brie on Whole Wheat bread

Caramelized Onion, Fig and Gorgonzola on Sourdough bread

Pepperoni, Pizza Sauce, Mozzarella and Parmesan on Italian bread

Sautéed Mushroom, Swiss and Provolone on Potato bread

TIER ONE: ACTION & CARVING STATIONS (continued)

Ham – CARVING

Glazed Master Carver Ham with on-side: whole grain mustard and Jezebel sauce

Mongolian Station – ACTION

Pick One: Basamiti Rice, Jasmine Rice, Udon Noodles

Pick Two: Beef, Chicken, Pork, Shrimp
Cilantro, Green Onions, Red Chilis, Sticky Sauce – sweet heat

Omelette Station – ACTION

Cheese, Eggs
Bacon, Ham,
Mushrooms, Onions, Peppers, Spinach, Tomatoes

Pasta Station – ACTION

Pick One: Bow-Tie, Cavatappi, Fettuccine, Penne

Pick Two: Beef, Chicken, Italian Sausage, Shrimp

Pick Three: Asparagus, Mushrooms, Onions, Peppers, Spinach, Yellow Squash, Zucchini

Pick Three: Alfredo, Italian, Meat, Marinara, Pesto

On-side: Parmesan, Garlic bread or Rolls with Garlic Parmesan butter

Philly Cheese Steak Station – ACTION

Seasoned Shaved Beef, Peppers, Onions, Provolone and Hoagie Rolls

Pho Station – INTERACTIVE

Rice Noodles, Sirloin of Beef, Pho Broth, Bean Sprouts, Cilantro, Green Onions, Mint, Thai Basil,
Chili garlic, Hoisin, Soy, and Sriracha Sauces; Lime wedges, jalapeños

Pork Loin – CARVING

Choose: Bacon Wrapped 🍁, Herb Roasted, or, Rosemary Apricot

Served with on-side: Apple Bacon Glaze 🍁, Henry Bain Sauce, or, Rosemary Apricot Glaze

Street Taco Station – ACTION

Pick Two: Beef, Carnitas, Chicken, Chorizo, Shrimp

Angel Hair Cabbage, Avocado, Cilantro, Lime Wedges, Queso Fresco, Raw Onion,
Chipotle Mayo, Cilantro Lime Creme, Green Taco Dressing

Slider Station – ACTION

Pick Three:

BBQ Slider with Slaw and BBQ Sauce
Blackened Chicken with Slaw and Aioli
Cheeseburger with ketchup, mustard, pickle
Hamburger with ketchup, mustard, pickle
Ham and Debris
Meatloaf and Mashed Potato
Pork Belly with Henry Bain Sauce

Herb Roasted Turkey – CARVING 🍁

Tender Roasted whole Turkey with on-side gravy, cranberry sauce and orange cranberry relish

TIER TWO - SIDES: Salads, Starches, Vegetables and Hors d'oeuvres

TIER TWO - Salads

Apple and White Cheddar with candied Walnuts 🍁
Mixed Salad Greens, Apple Cider Vinaigrette

Apple, Pear, Fig and Fennel 🍁
Mixed Salad Greens, Balsamic Fig Vinaigrette, Gorgonzola Crumbles

Berry Bibb Salad ✨
Bibb and Endive Lettuces, Sprouts, Blackberries, Raspberries & Walnuts
Raspberry Vinaigrette

Broccoli Salad
Bacon, Broccoli, Cashews, Cheese, dried Cranberries, Onion
Tossed in a Creamy Tangy Sweet Dressing

Brussels Sprout Salad 🍁
Shaved sprouts, pine nuts, dried fruit, blue cheese crumbles, warm bacon vinaigrette

Caesar Salad
with our fresh made croutons and Caesar dressing

Caprese Salad
Fresh mozzarella, Campari Tomatoes, fresh basil and Balsamic Glaze

Charred Romaine
Asiago Cheese, Cucumbers, Purple Onion, Tomatoes and Walnuts
Choose either Bleu Cheese or Green Goddess dressings

Cucumber and Tomato ✨
Garden fresh Basil, Cucumbers, Purple Onion and Campari Tomatoes

Garden Salad
Mixed lettuce greens, Carrots, Cucumbers and Tomatoes
Bacon, Cheese and Croutons
Choice of two dressings: Honey Mustard, Ranch, Balsamic Vinaigrette and Italian

Seven Layer Salad
Bacon, Cauliflower, Cheese, Green Peas, Lettuce, Purple Onion, Tomatoes,
Seven Layer Dressing

Strawberry Salad
Baby Spinach, Spring Mix, Candied Pecans and Feta Crumbles
Choose either Poppyseed Dressing or Raspberry Vinaigrette

Summer Corn Salad ✨

Wedge Salad
Bacon, Bleu Cheese Dressing and Crumbles, Onion, Tomatoes, Salt and Pepper

TIER TWO - Starches

PASTA

Greek Pasta Salad

Macaroni and Cheese

Choose from: White Cheddar or Yellow Cheddar

Creole Mac n' Cheese

Lobster Mac n' Cheese

Tex Mex Mac n' Cheese

POTATOES

Au Gratin Potatoes

Classic Potato Casserole

Hash brown Casserole

Mashed Potatoes – we are famous for these potatoes 😊

Choose from: Mashed Potato Bar with on-side Bacon, Cheese, Green Onions and SourCream
OR on-side Gravy

New Potatoes: Caramelized Onion Potato Bites

Chipotle Cream and Pistachio Potato Bites

Spicy Stuffed Loaded Potato Bites

Twice Baked Potato Bites

Scalloped Potatoes

SWEET POTATOES

Mashed Sweet Potato Bar

On-side: Brown Sugar, Cinnamon Butter, Mini Marshmallows, Pecans

Orange Half Stuffed with Mashed Seasoned Sweet Potatoes

Sweet Potato Medallions - Candied

Twice Baked, Baker Potato Halves

RICE

Jeweled Rice Pilaf

Spanish Style Yellow Rice

Toasted Pecan Rice

Wild Rice with Mushrooms

TIER TWO - Vegetables

Asparagus

Asparagus Dijonaise

Chilled Asparagus with Vegetable Confetti and an Orange Vinaigrette

Marinated Asparagus Wrapped in Ham

Roasted Asparagus

Broccoli

Broccoli Casserole

Cheesy Broccoli and Cauliflower Casserole

Roasted Broccoli

Steamed Broccoli

Brussels Sprouts

Charred Brussel Sprouts with Herb and Maple Glaze

Roasted Brussel Sprouts

Brussel Sprouts Au Gratin

Carrots

Carrot Soufflé

Roasted Tri-Color Carrots

Cauliflower

Roasted Cauliflower

Roasted Cauliflower with Parmesan

Corn

Corn Pudding

Skillet Corn with Onions and Peppers

Spoon Bread with fried Capers, Feta and roasted Red Peppers 🌿

Summer Corn Salad 🌿

TIER TWO - Vegetables (continued)

Green Beans

Green Bean Bundles

Green Bean Casserole

Green Bean Parmesan

Marinated Green Beans with Olives, Tomatoes and Feta ☼

Old Fashioned Simmered and Seasoned Southern Green Beans with ham hocks

Sweet and Savory Green Beans with bacon

Mixed Vegetables

Autumn Squash – Roasted Acorn, Butternut, Delicata and Sweet Dumpling 🍁 *seasonal*

Fiery Sweet Veggie Kebabs: Corn, Mushrooms, Onions, Peppers, Squash – Yellow and Zucchini

Grilled and Chilled Vegetables – choose four: Asparagus, Broccoli, Cauliflower, Carrots – Tri-Color, Cherry Tomatoes, Eggplant, Mushrooms, Purple Onion, Yellow Squash, Zucchini

Grilled Mixed Vegetables – Broccoli, Cauliflower, Baby Carrots, Peppers, Onions

Roasted Root Vegetables 🍁

Italian Spinach

Squash

Summer Squash ☼

Squash Casserole

Tomatoes

BLT Stuffed Campari Tomatoes

Crazy Basil Tomatoes ☼

Tomatoes Rockefeller

Tomatoes stuffed with Cheesy Herbed Spinach

TIER TWO - Dips

COLD DIPS

Aunt Betty's Corn Dip
Served with Fritos Scoops

Cowboy Caviar
Served with Tortilla Chips

Fruit Salsa 🍷
Served with fresh made Cinnamon Tortilla Chips

Spinach Dip
Served with Hawaiian Bread pieces

Roasted Red Pepper Hummus
Naan Bites and Carrot Sticks

Seven Layer Dip
Served with Tortilla Chips

HOT DIPS

HOT DIPS SERVED WITH YOUR CHOICE: crackers, Fritos, seasoned toast points, or, tortilla chips

Bacon Onion Cheddar Dip

Buffalo Chicken Dip

Hot Crab Dip

Mexican Spinach Dip

Onion Soufflé Dip

Spinach Artichoke Dip

TKO Dip
Sausage, spinach, cheese and beans

TIER TWO - Hors d'oeuvres

Bruschetta Offerings

BLT Bruschetta

Beef Tenderloin with Parmesan and Mustard Caper Sauce Bruschetta

Caramelized Onion and Fig Bruschetta 🍷

Citrus Shrimp Bruschetta

Fresh Tomato Bruschetta 🍷

Honey Vermouth Salmon Bruschetta

Olive Tapenade Bruschetta

Strawberry Bruschetta 🍷

TIER TWO - Hors d'oeuvres (continued)

Cheese Balls/Cheese Display – Pick Three

Assorted Cheese Cubes – Cheddar, Colby Jack, Pepper Jack,

Assorted Hunk Cheese – Chef's Choice

Bacon Onion Cheddar Ball

Beale Street Log

Bird's Nest

Blue Cheese, Date and Walnut Ball

Brie Wrapped in Puff: choose – caramel and pecan, cranberry almond, herbal, or, pear and Prosciutto

Chipped Beef Ball

Chocolate Chip Cheese Ball

Goat Cheese Torte

Honey Almond Brie

Indian Curry Log

Italian Pesto Cheese Torte

Pineapple Cheese Ball

Pistachio Cheese Ball

Chicken Salad in Pastry Cup - *Catherine's Signature Rosemary Smoked Almond Chicken Salad*

Crostini Bar

Olive Tapenade, Pesto, Sun-dried Tomato Pesto

Seasoned Toasted Bread Rounds

Crudite Display

Choose four: Asparagus, Broccoli, Carrots,

Cauliflower, Celery, Cherry Tomatoes,

Cucumbers, Yellow Squash, Zucchini

Choose One on-side Dip: Bleu Cheese, Curry, Honey Mustard, Ranch

Dates

Almond Stuffed Dates wrapped in bacon

Goat Cheese and Chorizo Stuffed Dates

Deviled Eggs

Bacon Jalapeño Deviled Eggs

Buffalo Ranch Deviled Eggs

Dirty Martini Eggs

Horseradish and Beet Deviled Eggs

Memphis Deviled Eggs

Pimento Cheese Deviled Eggs

Shrimp Boil Deviled Eggs

Smoked Salmon Deviled Eggs

Traditional Deviled Eggs

DESSERTS MINIS (pick three): SHOTS: Banana Pudding, Black Forest Cake Minis, Brownie Mousse, Key Lime Pie, Petite Pudding Parfaits, Cannoli Cookie, Strawberry Shortcake, Tiramisu; Mini Cheesecakes, Mini Pecan Pies, Mississippi Mudd Morsels, Whiskey Moon Pies

S'Mores Station

Ice Cream Sundae Bar with Syrups, Fruit and Candy Toppings

COBBLER: Blackberry, Chocolate, Peach, Pecan, Strawberry

TIER TWO - Hors d'oeuvres (continued)

Fruit Display

Apple Slices, Berries, Cantaloupe, Grapes,
Honey Dew, Kiwi, Oranges, Pineapple

Choose One on-side Dip: Amaretto, Chocolate, Kahlúa , Marshmallow Cream, Toffee

Blue Cheese Stuffed Strawberries – a Umami experience
Chocolate Covered Strawberries

FINGER SANDWICHES

Angus and Havarti Tea Sandwiches with apricot Dijon
Angus Roast Beef with Tarragon Cream Cheese Tea Sandwich
Angus Roast Beef with Pesto Mayo Panini
Benedictines – open faced
CBD's Finger Sandwich Variety (PICK THREE): Chicken Salad, Egg and Olive,
Ham Salad, Pimento Cheese, Tuna Salad
Eddie's Slow Roasted BBQ Chicken on Sweet Potato Cornbread with Slaw and pickled peppers
Fried Green Tomatoes topped with Pimento Cheese and Pepper Jelly – open faced
Fruit-topped Canapés – open faced
Grilled Cuban Sandwiches
Ham and Biscuits with Jezebel Sauce
Mini Muffuletta
Turkey and Bleu Cheese Tea Sandwiches

MEATBALLS

Asiago Meatballs
Italian Meatballs
Peachy BBQ Meatballs
Swedish Meatballs
Sweet and Sour Meatballs
Wrangler Meatballs

MUSHROOMS

Butternut Squash and Goat Cheese Stuffed Mushrooms
Crab Stuffed Mushrooms
Sausage and Cheese Stuffed Mushrooms
Spinach and Three Cheese Stuffed Mushrooms

PICKS, STICKS AND SKEWERS

Asian Glazed Meatball Pick
Buffalo Chicken Pops
Chicken Cordon Bleu Picks
Chicken and Waffle Picks (can be on display)
Portobello and Steak Sticks
Praline Chicken Ball Picks
Shrimp Boil Skewer

PHYLLO DOUGH APPETIZERS

Asparagus wrapped in Phyllo
Butternut Squash and Gruyere Cheese Phyllo Triangles 🍁
Spinach Spanakopita

TIER TWO - Hors d'oeuvres (continued)

PINWHEELS

Asparagus Gorgonzola Pinwheels
Beef and Cheese Pinwheels
Ham and Cheese Pinwheels
Olive Pinwheels
Sausage and Cheese Pinwheels

PLATTERS

All American Meat Tray – Ham, Roast Beef, Turkey, Cheese, Mustard, Pickles, Artisan Bread
Italian Meat Tray – Salami, Pastrami, Pepperoni, Mozzarella, Pesto, Peppers, Garlic, Italian Bread
Kielbasa, Cheese Cubes, Pepperoncini, Pickles and Crackers
Smoked Salmon, Capers, Crackers, Cucumber, Eggs, Herbed Cream Cheese, Purple Onion

Praline Bacon aka Crack Bacon (most requested and always a hit!) 😊

QUESADILLAS served with salsa

Crab Quesadillas
Cheese and Spinach Quesadillas
Chicken Quesadillas

SHOTS

Aunt Betty's Corn Dip and Frito in Shot Glass
Buffalo Chicken Drummy, Carrot and Celery Stick with Bleu Cheese Shot Glass
Gazpacho in Shot Glass
Hummus with Carrot Stick and Pita Wedge in Shot Glass
Roasted Shrimp with Green Goddess in Shot Glass
Shrimp Ceviche In Shot Glass
Tomato Soup and Grilled Cheese Bite in Shot Glass 🍁
Veggie Sticks with Ranch in Shot Glass

SLIDERS

BBQ Slider with Slaw and Aioli
Blackened Chicken Sliders with Slaw and Aioli
Cheeseburger Sliders with Ketchup Mustard and Pickles
Creole Ham and Debris Slider with Slaw
Grilled Vegetable Slider – Bell Pepper, Purple Onion, Squash, Tomato,
Hamburger Sliders with Ketchup, Mustard and Pickles
Mashed Potato and Meatloaf Slider
Meatball Slider with Basil, Marinara and Mozzarella
Three Beer Brisket Slider with Slaw and Aioli or Blackberry Mustard
Tomato and Eggplant Slider with Basil Mayo

TIER TWO - Hors d'oeuvres (continued)

SPOONS

Braised Beef Short Rib and Bleu Cheese Mashed Potato Spoon
Caprese Spoon
Chocolate Mousse and Raspberry Spoon
Marinated Tortellini Spoon
Shrimp Cocktail Spoon
Shrimp and Grits Spoon
Smoked Salmon Spoon
Spaghetti and Meatball Spoon
Strawberry Shortcake Spoon
Toasted Ravioli Spoon

TIER TWO - Beverages and Punch

Southern Sweet Tea, UnSweet Tea, Lemonade and Water

Infused Water Trio (Pick Three)

Apple Cinnamon 🍁
Citrus Sensation – Grapefruit, Lemon, Lime and Orange
Cucumber Mint
Mandarin and Thyme
Mojito Water – Lime and Mint
Pear Vanilla Water with ginger and cinnamon 🍁
Rosemary Watermelon ☼
Strawberry Jalapeño Water
Triple Berry – Blackberry, Raspberry and Strawberry ☼

Apple Cider Bar – Red Hots, Cinnamon Sticks, Dried Apples, Candied Orange Slices 🍁

Coffee Bar – Raw Sugar, Creamer, Flavored Syrup

Hot Cocoa Bar – Chocolate Syrup, Mini Marshmallows, Peppermint Sticks, Whipped Cream 🍁

La-Tea-Da ☼

A Fruity Tea Station
Mint Tea, Peach Tea, Raspberry Tea
On-side add-in: Lemons, Limes, Mint Leaves, Peach Slices, Raspberries

Pucker Up! Premium Lemonade Station ☼

Traditional, Pink and Gingered Lemonade
Fruit and Add-in Syrups: Blackberry, Blueberry, Lavender, Raspberry, Strawberry

PUNCH

Mock Champagne
Ms. Kitty's Frozen Tea
Savannah Punch
Strawberry Punch
Walker Punch

TIER THREE - Themed Tables

All American Table

Fried Chicken Tenders, Ranch and Honey Mustard
Con Dog Bites
BBQ Martini – BBQ, Cornbread Crumbles, Beans, Slaw, Sauce
Mini Apple Hand Pies

French Cuisine Table

Chicken Cordon Bleu
Potatoes Dauphinoise
Niçoise Salad
Chocolate Mousse Cups

Hawaiian Favorites Table

Kalua Pork, Hawaiian Coleslaw and Hawaiian Rolls
Hawaiian Kebabs with bacon wrapped Pineapple Bites
Okinawa Potatoes with Lime Butter
Malasadas

New Orleans Table

Crawfish Cakes with Remoulade
Mini Shrimp PoBoys
Poutine aka: Boo Fries -French Fries, Roast Beef Gravy and Cheese Beignets,
Bananas Foster and IceCream

Southern Favorites Table

Three Beer Brisket Sliders with Blackberry Mustard
Fried Catfish Bites with Hushpuppies
Fried Green Tomatoes with white Cheddar Pimento Cheese and Pepper
Jelly Key Lime Pie Shooters

Taste Of Italy Table

Panzerotto – fried mini Calzones
Panzanella – Italian Salad with Tomatoes and Bread
Saltimbocca – Veal, Prosciutto and Herb Pockets Sautéed in Olive Oil and
Butter Tiramisu Shooters

Taste of the Orient Table

Crab Ragoons
Shrimp Fried Rice
Vegetable Spring Roll
Fortune Cookies

TIER FOUR - Charcuterie and Grazing Tables

ADD-ON Charcuterie Table

Capocollo, Genoa Salami, Pepperoni, Prosciutto, Soppressata,
Havarti, Gouda, Jarlsburg and Pepper Jack Cheeses
Cornichons, Gourmet Olive Medley
Dried Fruits: Apricots, Cranberries, Dates, Plums
Fresh Fruit: Blackberries, Blueberries, Grapes, Kiwi, Raspberries and Strawberries
Mixed Nuts, Seasoned Toasted Bread Rounds and Crackers
Dijon and Whole Grain Mustard, Jam and Orange Marmalade
4" Palm Plates, Picks and Cocktail Napkins

STAND ALONE GRAZING TABLE

Capocollo, Genoa Salami, Mortadella, Pastrami, Pepperoni, Prosciutto, Soppressata
Bleu Cheese, Havarti Cheese, Parmesan
Brie in Puff, Bird's Nest, Goat Cheese Torte
Cornichons, Gourmet Olive Medley
Dried Fruits: Apricots, Cranberries, Dates, Plums
Fresh Fruit: Blackberries, Blueberries, Grapes, Kiwi, Raspberries and Strawberries
Mixed Nuts, Seasoned Toasted Bread Rounds and Crackers
Dijon and Whole Grain Mustard, Jam and Orange Marmalade
Artisan Bread: Baguette, Focaccia, Naan, Zucchini
Honey, Hummus, Olive Oil and Balsamic Glaze
Deviled Eggs: Dirty Martini, Memphis Eggs
Grilled and Chilled Vegetables: Asparagus, Mushrooms, Peppers, Yellow Squash, Zucchini
Smoked Salmon on Display with capers, chopped eggs, cucumbers, herbed cream cheese, onions
Chocolate Chip Cookies, Chocolate and Honey Grahams, Shortbread Cookies
Chocolate Chip Cheese Ball and Chocolate Hummus
6" Palm Plates, Picks and Cocktail Napkins

TIER FIVE - Brunch, Luncheon and Rehearsal Dinner Menus

BRUNCH

Egg, Cheese and Sausage Casserole*
French Toast Casserole with Strawberry Gravy**
Layered Fruit Salad with Honey, Mint and Orange Drizzle
Shrimp & Grits
Pimento Cheese Bruschetta
Praline Bacon
Orange Julius
Coffee Bar with creamer and syrups

*you may substitute an ACTION Omelet Station for a \$100 up charge

**substitute an ACTION French Toast Station with on-side Bananas Foster for a \$100 upcharge

TIER FIVE - Brunch, Luncheon and Rehearsal Dinner Menus (continued)

LUNCHEON

Quiche Lorraine *

Gourmet Mac and Cheese with Bacon, Green Onions and Parmesan

Layered Fruit Salad with Honey, Mint and Orange Drizzle

BTL: Toasted French Bread, Applewood Bacon, Butter Lettuce, Campari Tomatoes Balsamic Glaze

Caesar Salad Cups

Citrus Shrimp Bruschetta

Dessert Trio: Banana Pudding Shots, Mississippi Mudd Brownie Bites, Strawberry Shortcake Shots

Southern Sweet Tea with Lemons and Mint

*substitute Beef Tenderloin on Croissant with mustard caper Horsey sauce

REHEARSAL DINNER OFFERINGS

Chicken Breasts stuffed with Asparagus, Mozzarella and Roasted Red Peppers

Jeweled Orzo

Grilled Squash, Onions and Peppers Medley

Charred Romaine Salad Asiago Cheese, Cucumbers, Purple Onion, Tomatoes and Walnuts

Choose either Bleu Cheese or Green Goddess dressings

Chocolate Amaretto Cake and Strawberry Shortcake Cups

Pasta Station – ACTION

Pick One: Bow-Tie, Cavatappi, Penne, Spaghetti

Pick Two: Beef, Chicken, Italian Sausage, Shrimp

Pick Three: Alfredo, Italian, Meat, Marinara, Pesto

On-side: Parmesan, Garlic bread or Rolls with Garlic Parmesan butter

Italian Spinach

Italian Salad: Romaine, Campari Tomatoes, Artichoke, Black Olives, Croutons, Parmesan, Italian Dressing

Tiramisu Cups

Pork Roulade with Apples and Walnuts

Wild Rice with Mushrooms

Grilled Mixed Vegetables

Apple, Pear, Fig and Fennel 🍁

Mixed Salad Greens, Balsamic Fig Vinaigrette, Gorgonzola Crumbles

Apple Cobbler with Ice Cream

Street Taco Station – ACTION

Pick Two: Beef, Carnitas, Chicken, Chorizo, Shrimp

Angel Hair Cabbage, Avocado, Cilantro, Lime Wedges, Queso Fresco, Raw Onion,

Chipotle Mayo, Cilantro Lime Creme, Green Taco Dressing

Chips with Queso and fruit salsa

Street Corn Cups

Black Beans

Peach Enchiladas with Ice Cream

Grilled Ribeye Steaks \$\$

Baked Potato with butter, sour cream, bacon, cheese, green onions

Green Bean Bundles

Caesar Salad

New York Style Cheesecake with Chocolate, Caramel and Strawberries

MENU EXAMPLES (based on 150 guests)

RECEPTION PACKAGE \$24pp + \$3pp* + tax + 25% service fee

Marinated Beef Brisket, Rolls
Chicken Francese
Mashed Potato Bar
Sweet and Savory Green Beans
Roasted Tri-Color Carrots
Garden Salad with Ranch and Balsamic Dressing
Fruit Display with Toffee Dip
Cheese Display: Bacon Onion Cheddar Ball,
Bird's Nest, Herbal Brie in Puff and Crackers
Sweet Tea, Lemonade and Water

ADD-ON Charcuterie Display (additional \$3pp)*

Capocollo, Genoa Salami, Mortadella, Prosciutto, Soppressata
Bleu Cheese, Brie, Havarti Cheese, Goat Cheese, Parmesan
Cornichons, Gourmet Olive Medley
Dried Fruits: Apricots, Cranberries, Dates, Plums
Fresh Fruit: Blackberries, Blueberries, Grapes, Kiwi, Raspberries and Strawberries
Mixed Nuts, Seasoned Toasted Bread Rounds and Crackers
Dijon and Whole Grain Mustard, Jam and Orange Marmalade
5" Palm Plates, Picks and Cocktail Napkins

RECEPTION PACKAGE PLUS \$26pp + tax + 25%

ACTION Pasta Station with chicken, shrimp,
Alfredo, Italian and Pesto Sauce,
Fettuccine Asparagus, Mushrooms, Onions
Parmesan Cheese, Bread, Rolls and Garlic Butter
Beef Tenderloin Au Poivre
Twice Baked Potato Bites
Italian Spinach
Maple Glazed Brussel Sprouts
Caesar Salad
Honey Vermouth Salmon Bruschetta
Tomato Soup Shot with Grilled Cheese Triangle
Infused Water Trio – Citrus Sensation, Cucumber Mint, Strawberry Jalapeño

MENU EXAMPLES (based on 150 guests) (continued)

RECEPTION PACKAGE DELUXE \$28pp + tax + 25% service fee

Shrimp Cocktail on Display with lemons, dill and cocktail sauce

Beef Tenderloin in Tarragon Butter, Rolls

Potatoes Au Gratin

Asparagus Dijonaise

Green Bean Parmesan

Charred Romaine Salad with Asiago Cheese, Cucumbers,

Purple Onion, Tomatoes and Walnuts with Green Goddess Dressing

Spinach Artichoke Dip with Toast Points

Mini Dessert Trio: Cheesecake Bites, Key Lime Shots, Strawberry Shortcake Shots

La-Tea-Da Tea Station

COCKTAIL VIBE RECEPTION \$32pp (three tables) + tax + 25%

New Orleans Table

Crawfish Cakes with Remoulade

Mini Shrimp PoBoys

Poutine aka: Boo Fries -French Fries, Roast Beef Gravy and Cheese

Beignets, Bananas Foster and IceCream

All American Table

Fried Chicken Tenders, Ranch and Honey Mustard

Con Dog Bites

BBQ Martini – BBQ, Cornbread Crumbles, Beans, Slaw, Sauce

Mini Apple Hand Pies

Taste Of Italy Table

Panzerotto – fried mini Calzones

Panzanella – Italian Salad with Tomatoes and Bread

Saltimbocca – Veal, Prosciutto and Herb Pockets Sautéed in Olive Oil and Butter

Tiramisu Shooters

ECONOMICAL ELEGANCE \$18pp (five items) + tax + 25%

Italian Meatball Slider with Basil and Mozzarella

Kielbasa, Cheese Cubes, Pepperoncini and Crackers

TKO Dip – Sausage Spinach and Bean served with Fritos and Pretzel Rods Chicken

Quesadillas with Salsa

Ham and Biscuits with Jezebel Sauce

