
Standard Catering

MENU HOW IT WORKS

SELECT YOUR EXPERIENCE

Choose the service style that best fits your event:

- Buffet Catering
- Dinner for Two
- Intimate Private Chef Experience

Each option is thoughtfully curated and professionally executed by our culinary team.

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CHOOSE YOUR MENU

Select from our chef-curated menu options.

- Menus typically include entrée and side selections
- Course count and menu structure vary by experience
- Premium proteins and specialty items may require an additional upgrade

CUSTOMIZE YOUR EXPERIENCE

Enhance your service with optional upgrades such as:

- Premium proteins or seafood
- Wine pairings or drink flights
- Dessert courses
- Table styling, décor, or elevated presentation

ENJOY THE EXPERIENCE

On the day of service, we handle preparation, execution, and presentation so you can relax and enjoy the moment.

ENTRÉES

SOULFUL CLASSICS

BRAISED SHORT RIBS
SOUTHERN FRIED CATFISH
FRIED CHICKEN (WINGS, OR TENDERS)
TUSCAN CHICKEN or Protein of choice
CHICKEN & WAFFLES (UPSCALE BRUNCH STYLE)
CREOLE SHRIMP & GRITS
BBQ BEEF RIBS OR BABYBACK RIBS
TURKEY WINGS (SMOTHERED OR JERK)
KOREAN BBQ SHORT RIBS

CARIBBEAN-INSPIRED

CARIBBEAN STYLE OXTAIL
JERK CHICKEN (BONE-IN OR BONELESS)
JERK LAMB CHOPS
CAJUN CRAB STUFFED SALMON
BLACKENED SALMON WITH LEMON CREAM
CURRY SHRIMP
CREAMY CURRY SALMON
PAN SEARED SNAPPER FISH
PINEAPPLE GLAZED JERK SALMON

ELEVATED ENTRÉES

STUFFED CHICKEN BREAST (CREAMY ONION GRAVY)
HERB-CRUSTED CHICKEN BREAST (LEMON CREAM OR WINE SAUCE)
GARLIC HERB LAMB CHOPS
LEMON BUTTER POACHED SEABASS
PAN SEARED BRANZINO
GARLIC BUTTER STEAK BITES
GRILLED RIBEYE WITH COWBOY BUTTER
MARYLAND STYLE CRAB CAKES
GARLIC BUTTER LOBSTER TAILS
SURF & TURF (RIBEYE OR PETITE FILET + LOBSTER OR SHRIMP)
LOBSTER MAC AND CHEESE
SEAFOOD ALFREDO (SHRIMP & CRAB)
TRUFFLE STYLE MEATBALLS IN TOMATO SAUCE
BAKED ZITI WITH SHORT RIB
SEAFOOD BOIL (CRAB , SHRIMP, SAUSAGE, CORN, POTATOES)



SIDE DISHES

COMFORT FAVORITES

TRUFFLE MAC & CHEESE
CREMY SHRIMP SCAMPI PASTA
RASTA PASTA (protein can be added)
FIVE CHEESE BAKED MAC & CHEESE
CREAMY GRITS
DIRTY RICE
CORNBREAD DRESSING
WHIPPED SWEET POTATOES
POTATOES AU GRATIN
SMOKED GOUDA GRITS
CANDIED YAMS
SWEET POTATO CASSEROLE

GREENS & VEGGIES

SOUTHERN COLLARD GREENS (WITH SMOKED TURKEY)
HONEY-GLAZED BRUSSELS SPROUTS
GARLIC BUTTER GREEN BEANS
SMOTHERED GREEN BEANS & POTATOES
ROASTED BROCCOLINI
MAPLE GLAZED CARROTS
GARLIC BUTTER SPINACH
STEWED CABBAGE
CREAMED SPINACH
ROASTED SEASONAL VEGETABLES
GARLIC BUTTER ASPARGUS
KICKIN CAJUN CORN ON THE COB

POTATOES & GRAINS

GARLIC MASHED POTATOES or LOADED MASHED POTATOES
ROASTED HERB POTATOES
YELLOW RICE
JOLLOF RICE
WILD RICE PILAF
CAJUN CREAM CORN
BROWN BUTTER SWEET CORN
CARRIBEAN RICE & PEAS
RED BEANS AND RICE
BAKED POTATOES (LOADED OR PLAIN)
BAKED BEANS
POTATO SALAD



DESSERTS & MORE



DESSERT FIRST + \$5/pp

OOEY GOOEY BUTTER CAKE
PEACH COBBLER
MINI STRAWBERRY CHEESECAKES
APPLE PIE
RED VELVET CAKE
BANANA PUDDING (Biscoff, Strawberry, Regular)
CAMEL CAKE
STICKY TOFFEE PUDDING



SALADS (INCLUDED - CHOOSE 1)

GARDEN SALAD - SPRING MIX, CHERRY TOMATOES, CUCUMBERS, RED ONION, CROUTONS
CAESAR SALAD - ROMAINE, PARMESAN, CAESAR DRESSING, HERBED CROUTONS
STRAWBERRY SPINACH SALAD - BABY SPINACH, FRESH STRAWBERRIES, RED ONION, FETA
SOUTHERN COBB SALAD - EGG, BACON, TOMATO, CHEDDAR, RANCH (+ \$3/PERSON)



BREAD CHOICES (INCLUDED - CHOOSE 1)

BUTTERMILK BISCUITS WITH HONEY BUTTER
HAWAIIAN ROLLS WITH GARLIC HERB BUTTER
CORNBREAD MUFFINS
ARTISAN DINNER ROLLS
HONEY BUTTER CORNBREAD
HONEY BUTTER BISCUITS
CHEDDAR BAY BISCUITS
SWEET POTATO CORNBREAD
FRIED PLANTAINS
JALAPEÑO CHEDDAR CORNBREAD (+ \$1/PERSON)

