
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)
CHICKEN & WAFFLES (UPSCALE BRUNCH STYLE)
CREOLE SHRIMP & GRITS
BBQ BEEF RIBS
TURKEY WINGS (SMOTHERED OR JERK)

CARIBBEAN-INSPIRED

CARIBBEAN STYLE OXTAIL JERK CHICKEN
(BONE-IN OR BONELESS) JERK LAMB
CHOPS CAJUN STUFFED SALMON
BLACKENED SALMON WITH LEMON CREAM
CURRY SHRIMP
CREAMY CURRY SALMON

ELEVATED ENTRÉES

STUFFED CHICKEN BREAST (CREAMY ONION GRAVY)
HERB-CRUSTED CHICKEN BREAST (LEMON CREAM OR WINE SAUCE)
GARLIC HERB LAMB CHOPS
GARLIC BUTTER STEAK BITES
GRILLED RIBEYE WITH COWBOY BUTTER
MARYLAND STYLE CRAB CAKES
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
RASTA PASTA (protein can be added)
FOUR 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 GREEN BEANS & POTATOES
ROASTED BROCCOLINI
MAPLE GLAZED CARROTS
GARLIC BUTTER SPINACH
STEWED CABBAGE
CREAMED SPINACH
ROASTED SEASONAL VEGETABLES
GARLIC BUTTER ASAPARGUS
CORN ON THE COB

POTATOES & GRAINS

GARLIC MASHED POTATOES ROASTED HERB
POTATOES 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 OPTIONS

- OOEEY GOOEY BUTTER CAKE
- PEACH COBBLER BREAD PUDDING
- MINI SWEET POTATO CHEESECAKES
- STRAWBERRY SHORTCAKE CUPS
- BANANA PUDDING CUPS
- PEACH COBBLER COOKIES
- CARAMEL CAKE
- STICKY TOFFEE PUDDING



SALADS (INCLUDED - CHOOSE 1)

ALL DINNERS INCLUDE A FRESH HOUSE SALAD. UPGRADED SALADS AVAILABLE UPON REQUEST.

- 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 (+ \$3/PERSON)
- 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
JALAPEÑO CHEDDAR CORNBREAD (+ \$1/PERSON)

