

# 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

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## **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 CARIBBEAN RICE &  
PEAS  
RED BEANS AND RICE  
BAKED POTATOES (LOADED OR PLAIN)  
BAKED BEANS  
POTATO SALAD

# DESSERTS & MORE

## **DESSERT OPTIONS**

- OOEY 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)