

## *Buffet and Plated Dinner Sample Options*

### Protein Options

Herb Grilled Chicken Breast	Chicken Cordon Bleu
Herb Grilled Chicken Leg Quarter	Mustard Rubbed Pork Loin
Roast Turkey Breast with Gravy	London Broil
Roast Garlic-Thyme Pork Loin	Chicken Parmesan
BBQ Pulled Pork	Pork/ Chicken Marsala
Honey BBQ Meatloaf	Baked Ziti
Beef Tenderloin	Lemon Baked Salmon

### Sides

Sautéed Green Beans	Garden Salad	Lemon Broccoli
Grilled Zucchini Salad	Caesar Salad	Potatoes au Gratin
Braised White Beans	Vegetable Medley	Whipped Potatoes
Smoked Gouda Mac and Cheese	Grilled Asparagus	Collard Greens

### Bread Options

Brioche Rolls	Bolillo Rolls	Cheddar Biscuits
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Gluten-Free options available!



*We also offer customized menus! This is not our full selection of options, but rather a list to give you an example of the meals we can provide.*

# Cocktail Hour Menu

## Hors D'oeuvres

### Caprese Salad

*Mozzarella, Tomato, Balsamic Pesto*

### Bruschetta

*Tomato, Garlic, Basil, Parmesan on a toasted Baguette*

### Cocktail Meatballs

*Homemade Jalapeño Barbecue Sauce*

### Stuffed Mushrooms/ Potatoes

*Choice of Sausage and Cheddar, Spinach and Artichoke, or Blue Cheese and Bacon*

### Bacon Wrapped Jalapenos

### Baked Wrapped Dates

### Pulled Pork Spring Rolls

*Slow-smoked pork shoulder, pickles, vegetables, cabbage wrapped in a spring roll served with a sweet BBQ Sauce*

### Vegetable Spring Rolls

*Classic spring roll served with a sweet chili sauce*

### Jalapeno Chicken Quesadilla

### Deviled Eggs

### Mini Frittata Bites

*Choice of Spinach and Mushroom, Bacon and Scallion, or Sausage, Onion, and Pepper*

### Chili Garlic Wings

*Beer Brined Chicken Wings, slow roasted and tossed in a chili garlic sauce*

### Chacaturie Spread

*Your choice of cheese, meats and accompaniments for a classic meat and cheese board.*

### Chicken Salad Bites

*Choice of classic chicken salad or buffalo chicken salad, topped on toasted baguette or crackers*

### Mac and Cheese Bites

*Smoked Gouda and mac and cheese, battered and fried. Drizzled with a chipotle Aioli*

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## Tea Sandwiches

Smoked Turkey & Whipped Goat Cheese

Caprese Sandwich

*Balsamic marinated tomatoes, sliced mozzarella, basil on herb bread*

Brown Sugar Ham

*Whole-grain honey mustard on a mini biscuit*

Grilled Vegetable Wrap

*Grilled Vegetable in a spinach wrap*

Beef and Cheddar

*Roast Beef and Cheddar with a horseradish cream sauce. Served on a hoagie.*

Classic Cucumber

*Sliced cucumber, whipped cream cheese spread on soft artisan bread.*

## Flatbreads

Caramelized Onion, Mushroom, Arugula

*Herb-Goat Cheese Spread*

Eggplant, Black Olive, and Spicy Hummus

Pear, Gorgonzola, Roasted Walnut

*Apple Butter Spread*

Pancetta, Fennel, and Mixed Greens

*Balsamic Vinegar Glaze, and Roast Garlic Spread*

Tomato, Artichoke, Spinach

*Red sauce, Mozzarella, Parmesan, artichoke hearts, spinach, plum tomatoes*

## Spreads & Dips

*Served with toasted baguette, pita chips or vegetables*

Pimento Cheese Spread

Roasted Red Pepper Dip

Dill Pickle Dip

Buffalo Chicken Dip

Spinach and Artichoke Dip

Beer Cheese Dip

Crudit  Tray

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# *A La Minute Catering*

## *Dessert Options*

Available for complimenting dinner or cocktail hour only.

Banana Pudding

Apple Crisp

Mixed Berry Cobbler

Éclair Cake

Ice Cream

*Vanilla, Chocolate, Strawberry, Sorbet (seasonal flavors)*

## **Cake Cutting & Dessert Display Available**

Order dessert from your favorite bakery, and we will happily coordinate delivery and plating upon request, for an additional fee.