

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN



\$12.50++ per person

This Menu is Best for Daytime or Early Afternoon Receptions

Pimento Cheese Finger Sandwiches

Chicken Salad in Phyllo Cups topped with Toasted Shaved Almonds

Mini BLT's with Roma Tomato, Arugula, & Apple Smoked Bacon topped with Remoulade

Cheese Display with Assorted Crackers & Flatbread

Raw Vegetable Crudités with Spring Dips of Green Goddess & Red Pepper Crème

Fresh Fruit Display with Seasonal Berries

\$17.50++ per person

Roast Beef on Homemade Rolls with Horseradish Sauce

Honey Ham on Petite White Cheddar Biscuits with Peach Chutney

Mini BLT's with Roma Tomato, Arugula, Apple Smoked Bacon topped with Remoulade

Pasta Salad with Goat Cheese, Mint, Fresh Basil & Garlic Infused Olive Oil

Hot Spinach & Gruyere Dip with Tortilla Chips

Fresh Fruit Display with Seasonal Berries

\$23.00++ per person

Shrimp and Grits Station- Fresh Gulf Shrimp Sautéed with Tomatoes, Garlic, White Wine, & Butter. Served over White Cheddar Cheese Grits

Pecan Crusted Chicken Bites with Honey Mustard Dipping Sauce

Oven Roasted Pork Loin on Sage Cornbread Muffins with Chive Aioli

Mushrooms Stuffed with Sausage and Pecans

Vegetable Crudités with Chef Selected Dips

Cheese Display with Assorted Crackers and Flatbreads

Fresh Fruit Display with Seasonal Berries

\$27.50++ per person

Top Round Carving Station – Chef Carved Herb Crusted Top Round with Hinged Dinner Rolls. Sauces of Horseradish Crème, Whole Grain Mustard and Caramelized Onion Jam.

Mashed Potato “Martini” Bar – Buttermilk Mashed Potatoes and Mashed Sweet Potatoes with Toppings of: Shredded Cheese, Sour Cream, Chives, Apple Smoked Bacon, Herb Butter, Candied Pecans, and Brown Sugar (or Pasta Bar)

Grilled Chicken Rollups with Avocado, Smoked Gouda, and Chipotle Mayo

Mini BLT's with Roma Tomato, Arugula, and Apple Smoked Bacon topped with Remoulade

Flash Fried Shrimp Cakes with Creole Aioli

Hot Spinach & Gruyere Dip with Tortilla Chips

Cheese Display with Assorted Crackers & Flatbreads
Fresh Fruit Display with Seasonal Berries

\$32.50++ per person

Top Round Carving Station - Chef Carved Top Round with Hinged Dinner Rolls.
Sauces of Horseradish Crème, Whole Grain Mustard and Caramelized Onion Jam.

Thai Noodle Bar - Pan Sautéed Asian Vegetables and Rice Noodles with Ginger
Chicken. Served in Chinese Take Out Boxes.

Tequila-Lime Shrimp

Thai Chicken with Fire Roasted Peanuts in a Phyllo Tart Shell

Twice Baked New Potatoes Stuffed with Cheese, Chives, & Crème Fraiche

Vegetable Crudités with Chef's Choice Dips

Cheese Display with Assorted Crackers

Fresh Fruit Display

*** Menu pricing excludes beverage, service, tax, and any rentals ***