

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN

HOLIDAY MENU

Hors d'oeuvres

Sandwiches

- Beef Tenderloin on Homemade Yeast Rolls with Horseradish Crème
- Roast Beef on Homemade Yeast Roll with Horseradish Crème
- Kathy G's Signature Mini Pitas with Smoked Turkey and Raspberry Honey Mustard
- Honey Ham on Petite White Cheddar Biscuits with Orange Butter
- Grilled Boneless Pork Loin on Buttermilk Sage Corn Muffins with Green Onion Mayo
- Portobello Mushroom Panini Sandwiches on Focaccia with Provolone
- Italian Panini with Genoa Salami & Shaved Honey Ham with Provolone and a Zesty Olive Salad on Focaccia
- Hamburger Sliders with Cheddar, Dijon, & Pickle
- Turkey & Brie Panini

Crostini's, Bruschetta's & Bites

- Parmesan Onion Crostini (Add Crab)
- Mini BLT with Roma Tomato, Apple Smoked Bacon, Arugula and Remoulade
- Duck Brioche with Honey Lavender Aioli
- Crostinis with Mediterranean Toppings
- Phyllo Tarts with Thai Flank Steak, Wasabi Crème and Toasted Peanuts
- Candied Fresh Cranberries with Brie over Flatbread Crackers
- Pimento Cheese Finger Sandwiches with Almond Encrusted Edges

Seafood

- Spicy Boiled Shrimp with Cocktail Sauce

- Molasses and Peppercorn Glazed Cedar Planked Salmon Filet
- Crab Cakes or Shrimp Cakes with Remoulade Aioli
- Coconut Crusted Shrimp with Mango Salsa
- Citrus Marinated Crab Claws
- BBQ Shrimp
- Bacon Wrapped Shrimp

Cheesecakes, Dips & Spreads

- Savory Cheesecakes: Blue Cheese Cheesecake with Pear, Mango Cheddar Cheesecake with Pecan Crust, or Goat Cheese Cheesecake with Cranberry-Walnut Compote
- Basil Cheese Terrine
- Baked Artichoke Dip with Parmesan
- Hot Spinach & Gruyere Dip
- Traditional, Red Pepper, Black Bean or Green Onion Hummus Dip with Toasted Pita Chips
- Homemade Parmesan Chips with French Onion Dip
- Homemade Sweet Potato Chips with Bleu Cheese Dip
- Swiss-Bacon Dip

Hot Hors d'Oeuvres

- Mac & Cheese Muffins
- Spring Rolls with Ponzu Dipping Sauce
- Wild Mushroom Tarts with White Truffle Oil
- Vidalia Onion & Gruyere Tarts
- Spinach Parmesan Tarts
- Fresh Grilled Vegetables with Balsamic Drizzle
- Twice Baked New Potatoes with Cheese, Chives, Crème Fresh & Bacon
- Mini Potato Skins stuffed with Cheese, Chives, & Sour Cream
- Sweet Potato Beignets with Bourbon Cream Cheese
- Stuffed Mushrooms: Sausage & Pecan or Spinach & Parmesan
- Chicken and Andouille Strudel with Plum Sauce
- Lamb Meatball with Parsley & Garlic Sauce
- Teriyaki Chicken Satay with Sweet & Sour Sauce
- Pecan Crusted Chicken Tenders with Honey Mustard Dipping Sauce
- Herb Grilled Chicken Kabob Skewers with Roasted Red Bell Peppers & Purple Onions with Taziki Sauce
- Local Conecuh Sausage 'Pigs n a Blanket' with Whole Grain Mustard
- Chicken n' Waffles with Buttermilk Chicken Bites & Maple Syrup
- Empanadas with Salsa Verde (Chicken, Beef, or Pork)

Fruits and Sweets

- Fresh Fruit Display with Seasonal Berries
- Assorted Petite Holiday Sweets

- Christmas Bread Pudding with Whiskey Crème Anglaise
- Cheesecake Bar with Toppings

STATIONS MENU

CARVING STATION

(Chef Attended Station)

Marinated Beef Tenderloin or Garlic Studded Oven Roasted Top Round of Beef with Sauces to include: Horseradish Sauce, Whole Grain Mustard, and Caramelized Red Onion Jam. Served with Assorted Cocktail Rolls.

Also Available for your event:

Roasted Boneless Leg of Lamb with Yogurt Mint Sauce, Honey Maple Ham, and Hot Sauce,
New Zealand Rack of Lamb with Mint Pesto, Herb Crusted Roast Turkey Breast,
BBQ Rubbed Grilled Pork Loin, Fresh Herb Crusted Pork Tenderloin,
Or Rosemary Marinated Airline Chicken Breast

HOLIDAY DINNER IN A GLASS

Server Attended

Oven Roasted Boneless Breast of Turkey with Buttermilk Mashed Potatoes, Sage Cornbread Dressing, Homemade Gravy and Fresh Cranberry Chutney.

MASHED POTATO BAR

Buttermilk Mashed Potatoes, Red Jacket Mashed Potatoes and/or Mashed Sweet Potatoes with Toppings of: Shredded Cheese, Crème Fraiche, Herbed Butter, Chives, Apple Smoked Bacon, Sautéed Mushrooms, Candied Pecans. Served in a Cosmo Glass

MAC N CHEESE BAR

Creamy Yellow Mac served with possible toppings of: Shredded Cheddar, Smoked Gouda, Apple-Smoked Bacon Crumbles, Tasso Ham, Chives, & Chopped Tomatoes

“BRAISED” SOUTHERN

Brown Ale Braised Classic Pot Roast with Mashed Potatoes, Horsetail Carrot and Veal Demi-Glace Jus

OR

Good People Brown Ale Slowly Cooked Beef Brisket with Caramelized Onion Mashed Potatoes, Horsetail Carrots and Braising jus

PASTA BAR

Bowtie or Penne Pastas with both Spicy Tomato Marinara and Creamy Alfredo with toppings of: Shaved Parmesan Cheese, Chives, Black Olives, Crushed Red Peppers, and Mushrooms.

Also Available for your event:

Grilled Chicken, Shrimp, Sautéed Vegetables

SHRIMP & GRITS

Server Attended

Fresh Gulf Shrimp Sautéed with Tomatoes, Garlic, White Wine, and Butter served with Southern Style Creamy White Cheese Grits

CHILLI BAR

Traditional Southwestern Chili served with toppings of Shredded Cheese, Sour Cream, Fritos, Oyster Crackers, Chopped Chives, Apple-Smoked Bacon, and Hot Sauce.

CHICKEN N' WAFFLES

Belgian Waffles with Various Topping to Include: Fried Boneless Chicken Tenders, Whipped Butter, Maple Syrup, Fresh Whipped Cream, Warm Melted Nutella, Grand Marnier Marinated Berries & Chilton County Peaches
(Berries & peaches are seasonal)

THAI NOODLE

Chef Attended

Pan Sautéed Vegetables and Rice Noodles with Ginger Chicken, Shiitake Mushrooms, Mung Beans Sprouts, Snow Peas, Napa Cabbage, Cilantro, Garlic, & Scallions.
Cooked with Sesame Seed Oil, Soy Sauce, Mirin, Rice Wine Vinegar, & Oyster Sauce
Two Versions are presented to the guest: Chinese Vegetables and Noodles, and Ginger Chicken, Vegetables and Noodles

BANANAS FOSTER

(Chef Attended)

Chef to Sauté Slice Bananas with sweet Butter, Brown Sugar, Cinnamon & Dark Rum served over Vanilla Bean Ice Cream

NY STYLE CHEESECAKE STATION

Scoops of Cheesecake with Assorted Sauces & Toppings of Chocolate Sauce, Caramel Sauce, Sliced Strawberries, Oreo Pieces, Candied Nuts, & Grand-Marnier macerated Blueberries