

KEY INGREDIENT CATERING SUMMER MENU 2024

Displays:

Charcuterie Boards assorted gourmet cheese, smoked meats, nuts, preserves & honey, pickles & olives, Dijon mustard, crackers, & crostini.

Small Board For 8 – 10 Guest \$100 Medium 20 – 30 Guest \$135 Large 50 Guest \$175

Full Table Display \$200-\$500

Tuscan Display prosciutto, sopressatta, pepperoni, olive medley, fresh mozzarella, beefsteak tomato and mozzarella caprese, fire roasted red peppers, artichoke hearts, marinated mushrooms & asparagus with sun-dried tomatoes

Small for 8–10 guests \$125 Medium for 10-20 guests \$150

Large for 25-50 guest \$200 Full table display \$300-\$600

Fresh Fruit Display fresh cut pineapple and melon with apples and berries including chocolate sauce, caramel, & fruit dip

\$150 - \$300

Vegetable Crudité marinated grilled vegetables alongside fresh cut vegetables with hummus & caramelized onion dip

\$75 - \$150.

Smoked Salmon Rillettes (Dip) with smoked salmon, cream cheese, dill, & capers served alongside crostini & crackers

\$50

Chicken Liver Pate with toasted baguette, stone ground mustard and cornichon pickles

\$50

Baked Brie With honey, dried fruit & pecans with baguette

\$40

Brie En Croute with baked brie wheel in a flaky pastry crust topped with fresh peach compote and pecans

\$65

Fondue Raclette creamy cheese with smoked sausage, prosciutto wrapped potatoes, roasted vegetables, cubed bread

\$75

Grilled Warm Caprese Bread Bowl with Roasted Farm Tomatoes and Handmade Mozzarella

Sweet Treats Dessert Platter Display- Choose From 3 Options Listed Below

Individual Peach & Raspberry Cobbler

Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)

Strawberry Shortcake In Cocktail Glass

Lemon Panna Cotta With Blue Berry Coulis

Chocolate Truffle Bites With Hazelnuts & Chocolate Ganache (GF)



Blueberry Buckle Cakes
\$150 - \$300

Appetizer Platters Or Passed Hors Oeuvres:

\$400 Minimum \$125 Each Staff Member Labor Cost
All Appetizers Sold By Piece. All Can Be Passed Or Plattered

Shooters:

Creole Shrimp & Pimento Cheese Grits with gulf shrimp in red pepper piperade served with pimento cheese and bacon grits \$2.50

Mac & Cheese Topped With Slow Smoked Pork or Chicken & Chipotle Cream Drizzle our famous mac and cheese topped with slow smoked BBQ pork or chicken and chipotle drizzle \$2.50

Roasted Tomato Soup and Grilled Cheese Sandwich Rounds roasted vegetables and cream soup with griddled extra cheesy sandwiches \$2.00

Shrimp Scampi Skewer and Tomato Gazpacho with gulf shrimp poached in white wine and lemon juice served with spicy fresh chilled gazpacho soup \$3.00

Seared Tuna Poke layered with grilled rare tuna forbidden black rice, avocado, spicy cucumber, sweet chili aioli drizzle \$3.00

Fun Eats: 25 piece minimum

Handmade Steamed Ginger Scallion Pork Dumplings With Sweet Soy Dumpling Sauce \$1.50

Korean BBQ Beef Bow Buns With Pickled Vegetables & Cilantro \$2

Beef & Broccoli Mini Take-Out Boxes (Can Substitute Tofu) \$2

Petite Gyros With Roasted Lamb, Cherry Tomatoes, Cucumber, & Banana Peppers With Tzatziki Drizzle \$2

Mini Lobster Rolls With Buttery Lobster On A Brioche Bun \$3

Jalapeno Popper Turkey Burger Sliders Topped With Pineapple Red Pepper Relish On Hawaiian Roll (Client Favorite) \$2

Mini Griddled Marble Rye Rubens with slow braised corned beef and homemade sauerkraut and Russian dressing on this Swiss grilled cheese \$2

Petite Birria Beef Street Tacos With Onions & Chihuahua Cheese Served With Consume Pot Liquor Dipping Sauce \$2



Green Chili Chicken Empanadas with Chimichurri \$2

Hand Rolled Pork Tamale Miniatures \$1.50

Sips: 25 piece minimum can also be ordered without alcohol included

Carnitas Street Tacos and Patron Margarita slow smoked pork topped With cheese, tomatillo salsa, onion & cilantro served alongside a patron margarita shooter \$4

Mini Chicken & Waffles and Peach Moonshine Sweet Tea with crispy chicken chunks & buttermilk waffles topped With siracha honey drizzle served with A peach moonshine sweet tea shooter \$4

Beer and Burger with a smoked gouda stuffed angus beef slider topped with tomato bacon jam & banana pepper mustard served on top a warped wing flyer red beer mini beer stein \$4

Petite Fluffernutter Monte Cristo and Peanut butter Boozy Shake with a mini griddled sandwich round including banana, peanut butter, marshmallow fluff on brioche French toast served on top of a peanut butter boozy milkshake topped with candied bacon shooter \$4

Shrimp Cocktail Spicy Bloody Mary large gulf shrimp poached in lemon and white wine served with a fresh spicy bloody mary Shooter \$3

Korean BBQ Pork Riblet & Kimchi and Ginger Lime Mule Shooter slow smoked pork riblets with Korean BBQ sauce with kimchi served with a refreshing ginger lime mule \$3

Late Night Snack: designed to have at the end of your event (but can be served anytime)

Wood Fired Pizza Party - Chef prepared to order pizzas, made In our outdoor pizza ovens with fresh dough, vegetables, sausage, peperoni, shredded cheese and homemade pizza sauce

Pimento Cheeseburger Sliders & Grippe BBQ Chip Baskets - angus beef sliders with tomato bacon jam & pimento cheese on a Hawaiian slider bun served with Grippe BBQ chips

Build Your Own Walking Tacos – Doritos and Fritos chips, seasoned ground beef, taco sauce, sour cream, shredded cheese, green onion, lettuce, and tomatoes

Sandwich & Wrap Platters - with smoked turkey clubs pita wrap With roasted beef & provolone & horseradish mayo on ciabatta buns

Tabletop S'mores- marshmallows, graham crackers, assorted cookies. chocolate bars

Soft Pretzel Station - small's soft pretzels and pretzel bites with beer cheese, assorted mustards, chocolate, & caramel



Ice Cream Parlor- vanilla, chocolate and strawberry ice cream, chocolate sauce, caramel sauce, chopped nuts, cookies, cherries, whipped cream, and sprinkles

Tier One: \$1.50 Each Piece 25 Piece Minimum

Heirloom Bruschetta local tomato, fresh pearl mozzarella balls, basil pistou & balsamic glaze on crispy ciabatta (Vegan)

Curried Vegetable Samosas yellow curried vegetables in puff pastry purses (Vegan)

Pizzettas - mini baked yeast dough pizzette topped with arugula parm and prosciutto, or spicy capicola and hot honey and ricotta, or puttanesca with fresh tomatoes, olives and capers

Lamb Meatballs fresh tomato red pepper sauce and yogurt drizzle

Goat Cheese Croquets crispy breaded goat cheese balls with fig honey drizzle and crushed pistachios

Asparagus, Sun Dried Tomatoes & Preserved Lemon Ricotta Tart on a flaky pie crust (Vegetarian)

Sausage En Crout stuffed with brie and red onion marmalade with handmade sausage wrapped in pastry

Tier Two: \$2.50 Each Piece 25 Piece Minimum

Fried Green Tomatoes topped with fresh corn, tomato, lima bean feta and lemon vinaigrette succotash relish & remoulade drizzle (Vegetarian)

Crispy Arancini Risotto Balls stuffed with Italian beef with marinara ,or ham & Swiss with Mornay or smoked gouda & bacon

Jerk Chicken On Mini Flat Bread grilled jerk marinated chicken with cilantro pineapple salsa

Coconut Cury Chicken Flatbreads with herbed yogurt drizzle

Salmon Rosti with crispy potato latkes topped with smoked salmon and crème fresh

Mini Tomato Ricotta Galette with farm fresh tomatoes, herbed ricotta and mozzarella cheese in a cornmeal pie crust

Crispy Pina Colada Shrimp coconut breaded crispy shrimp served with a pineapple coconut cream tropical salsa



Tier Three: \$3.50 Each Piece 25 Piece Minimum

Grilled Strip Steak On Ciabatta With Balsamic Pearl Onions carved marinated N.Y. strip on toasted baguette and balsamic pearl onions with a boursin cheese smear

Slow Smoked Pork Topped Pepper Jack Corn Fritter with 12 hour slow smoked pickled red onion & chipotle sour cream drizzle on top of a pepper jack corn fritter

Mini Beef Wellington filet and red wine mushrooms wrapped in Dijon puffed pastry served alongside horseradish crème

Smoked Local Trout Rillettes slow smoked trout dip on crispy baguette or cucumber slabs topped with dill crème fraiche & caviar

Ahi Tuna on Crispy Wonton Crisp Tostada topped with ginger vinaigrette dress red cabbage and wasabi yum yum sauce drizzle

Filet Mignon Popovers stuffed with beef tenderloin, gorgonzola, and beer braised onions

Tier Four: \$4 Each Piece 25 Piece Minimum

Mango Avocado Shrimp topped Sweet Corn Cakes gulf shrimp in tropical salsa on top corn pancakes

Shrimp Boil Skewers with red potatoes, farm fresh corn on the cob, gulf shrimp, & andouille cajun sausage

Crab Puffs lump crab with creamy etouffee sauce stuffed pat a choux French pastry

Oysters' Rockefeller creamy parmesan spinach topped with crispy bacon and lemon gremolata breadcrumbs

Peaking Duck Tacos orange marmalade glazed duck with fresh cilantro slaw

Tier Five: \$5 Each Piece 25 Piece Minimum

Lamb Chops Lollipops grilled hand trimmed chops with herbed verde & crumbled goat cheese

Summertime Lump Crab Cakes mini lump crab cakes topped with fresh corn, farm tomatoes, lima bean and Feta, succotash relish

Sliced Beef Tenderloin Sliders carved marinated filet on brioche buns with caramelized onion aioli

Decadent Duck Risotto Cakes crispy breaded risotto cakes topped with seared duck breast with blueberry port wine dem



Sweet Treat Minis: Platters Pick 3 \$75

Individual Peach & Raspberry Cobbler

Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)

Strawberry Shortcake In Cocktail Glass

Lemon Panna Cotta With Blue Berry Coulis

Chocolate Truffe Bites With Hazelnuts & Chocolate Ganache (GF)

Blackout Cake

Finger Sandwiches : Platters Pick 3 \$90

Curried Chicken Salad on mini buttery croissants

Dill Egg salad on toast points

Pimento Cheese With Brown Sugar Bacon on brioche slider buns

