

SOUTHERN

Catering Menu

Something Extra in Onsite Dining

A top-down view of various spices and herbs arranged on a dark, textured surface. The items include several bay leaves in a small white bowl, a large bowl of bright orange paprika, a bowl of yellow turmeric powder with two cinnamon sticks, a bowl of dark brown cayenne pepper, a whole red chili pepper, a bunch of fresh green cilantro, a whole garlic bulb, and several individual garlic cloves scattered around. There are also some small, light-colored seeds or nuts scattered on the surface.

WELCOME

Welcome to Catering by Southern Foodservice Management, where we take pride in presenting our extensive catering menu. We understand that every event is unique, and we offer a diverse selection of delicious food and beverage options that cater to the varying needs of our customers and their guests.

From simple coffee breaks to formal receptions, luncheons, and dinners, we provide excellent food and service that exceeds expectations. Our menu is intended to guide you through the planning process, but we are more than happy to accommodate any special requests beyond what is listed.

Our Food Service Director is always available to work with you and your organization to personalize and tailor your event to meet your specific needs.

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BREAKFAST BUFFETS	2
BEVERAGES	3
LET'S TAKE A BREAK	4
LUNCH BISTRO BOXES	5
LUNCH DELI BOARDS	6
LUNCH GREENS & GRAINS	7
LUNCH NOODLES & GRAINS	8
LUNCH CUPBOARDS	9
LUNCH BISTRO MEALS	10-11
LUNCH PIZZERIA	12
DESSERT INDULGENCE	13
RECEPTION HORS D'OEUVRES	14
RECEPTION DISPLAYS	15-16
RECEPTION DESSERTS	17
ORDERING & DELIVERY	18

BREAKFAST | BUFFETS

ALL BREAKFAST BUFFETS INCLUDE COFFEE SERVICE. ORDERING BREAKFAST BUFFETS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CONTINENTAL 10.95

house baked muffins | danishes | croissants
fresh sliced seasonal fruit

BUCKHEAD 13.95

house baked muffins | danishes | croissants
bagels | *cream cheese*
vanilla yogurt parfait | *granola, mixed berries*
fresh sliced seasonal fruit

HOT BREAKFAST 14.95

scrambled eggs | bacon | turkey sausage
breakfast potatoes
bakery breads
vanilla yogurt parfait | *granola, mixed berries*
fresh sliced seasonal fruit

QUICHE BREAKFAST 12.95

overnight oats
fruit salad | *melons, grapes, oranges*
Quiche Lorraine | *bacon, swiss*
Cheddar & Broccoli Quiche
Veggie Quiche | *spinach, mushrooms, peppers, cheese*

AVOCADO TOAST BAR 12.50

thick-cut 7-grain bread | mashed avocado
smoked salmon, chopped bacon, hard boiled eggs
tomatoes, cucumbers, baby arugula, goat cheese, dill

SMOOTHIE SHOOTER 8.50

STRAWBERRY-BANANA

GOLDEN PINEAPPLE-GINGER

CREAMSICLE

flaxseed granola bars | trail mix

ADD-ONS | PRICED PER PERSON

scrambled eggs 2.95
fresh mashed avocado 2.50
fresh fruit 4.75

BREAKFAST BOX 8.99

greek yogurt | fresh fruit cup
blueberry muffin **or** banana nut muffin

breakfast box does not include coffee service

BAKERY BASKET 6.50

Dante's banana nut bread | croissants
house baked muffins

bakery basket does not include coffee service

BAGEL BUNDLE

assorted bagels | *cream cheese, butter, jam, preserves*

SMALL serves up to 8 24.00

MEDIUM serves up to 12 34.00

LARGE serves up to 20 49.00

SMOKED SALMON & BAGELS 14.95

assorted bagels | smoked salmon
plain cream cheese, tomatoes, cucumbers, red onions

BREAKFAST SAMMIES 14.95

your choice of three (3) handhelds
served with fresh sliced seasonal fruit

CROQUE MADAME | croissant, ham, egg, swiss

BACON & EGG BISCUIT | biscuit, bacon, egg, cheddar cheese

THE CALIFORNIAN | telera roll, egg, cheddar, tomato, avocado, arugula

BREAKFAST BURRITO | tortilla, egg, chorizo, cheddar, salsa

ENGLISH MUFFIN SANDWICH | egg, bacon **or** sausage, american cheese

GARDEN VEGGIE WRAP | gluten-free wrap, tofu scramble, daiya vegan cheddar, potatoes, spinach, mushrooms, peppers

BEVERAGES

ORDERING BEVERAGES REQUIRES A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

FULL BEVERAGE SERVICE 6.00
regular coffee | decaf coffee | hot tea
assorted soda | bottled water

FULL BEVERAGE REFRESH 3.50
available every three (3) hours

COFFEE SERVICE 3.00
regular coffee | decaf coffee | hot tea

À LA CARTE BEVERAGES

Bottled Orange Juice 3.50
Bottled Apple Juice 3.50
Canned Soda 2.50
Sparkling Water 2.00
Bottled Water 2.00
Lemonade - 2L 15.00
Iced Tea - 2L 15.00
Water Tower - 5.5L 10.00

LET'S TAKE A BREAK

ORDERING BREAKS REQUIRES A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

À LA CARTE

danish	3.00
bagel	3.00
muffin	3.25
croissant	3.25
fruit cup	3.75
fresh sliced seasonal fruit	4.75
greek yogurt assorted flavors	3.75
yogurt parfait	4.00
overnight oats	3.75
Dunkin' Donuts	MP/ doz.

BUILD YOUR OWN PARFAIT 9.00

yogurt | *granola, seasonal berries, dried fruit, toasted almonds, flaxseeds, pumpkin seeds*
served with regular & decaf coffee, hot tea, & bottled water

POWER BREAK 7.50

dried fruits | nuts | flaxseed bars

BREAKS

HUMMUS BREAK 10.00

traditional hummus | red pepper hummus
pita chips | assorted crisps
served with assorted canned sodas & bottled water

ARTISAN CHEESE 13.00

domestic | imported | local cheeses
dried fruits, crostini, flatbread crackers
served with assorted canned sodas & bottled water

VEGETABLE CRUDITÉS 8.00

hummus | ranch | spinach dip
zucchini, summer squash, baby carrots, broccoli, red pepper, pita chips
served with assorted canned sodas & bottled water

TORTILLA CHIP BAR 8.00

corn tortilla chips
*guacamole | queso | fire-roasted salsa
black bean & corn salsa*
served with assorted canned sodas & bottled water

LUNCH | BISTRO BOXES

ALL BISTRO BOXES INCLUDE BAGGED CHIPS, FRESHLY BAKED COOKIES, A SNACK BAR, AND GUESTS' CHOICE OF CANNED SODA OR BOTTLED WATER. ORDERING BISTRO BOXES REQUIRES A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CAFÉ DELI SANDWICH 15.95

your choice of:

BREAD:

white | wheat | hoagie | wrap

MEAT:

turkey | ham | roast beef | tuna salad
vegetable & hummus

CHEESE:

american | provolone | cheddar | swiss
pepper-jack

CLUB SANDWICH 15.95

wheat bread | turkey | bacon | lettuce
tomato | swiss cheese

CHICKEN SALAD CROISSANT 15.95

croissant | chicken salad | lettuce

TUNA SALAD CROISSANT 15.95

croissant | tuna salad | lettuce

ROAST BEEF 15.95

ciabatta | arugula | caramelized onion
swiss cheese | deli mustard

ITALIAN HERO 15.95

baguette | salami | ham | pepperoni
lettuce | tomato | onion | provolone cheese
italian vinaigrette

VEGGIE-HUMMUS WRAP 15.95

spinach wrap | spinach | lettuce | tomato
olive | cucumber | roasted pepper
hummus

CHICKEN CAESAR WRAP 15.95

tortilla wrap | chicken breast | romaine
parmesan cheese | caesar dressing

BUFFALO CHICKEN WRAP 15.95

tortilla wrap | lettuce | tomato | blue
cheese | ranch buffalo drizzle

SOUTHERN CRISPY CHICKEN 15.95

tortilla wrap | lettuce | tomato | honey
mustard

COBB SALAD 15.95

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese

served with honey mustard

GRILLED CHICKEN & SQUASH 15.95

ramen noodles | squash noodles | grilled
chicken | napa cabbage | bell pepper
edamame | cucumber | cilantro | scallion

served with sesame-ginger dressing

LUNCH | SANDWICH BOARDS

ALL BOARDS INCLUDE GUESTS' CHOICE OF GARDEN SALAD WITH DRESSING, FRESH FRUIT, **OR** PASTA SALAD, BAGGED CHIPS, FRESHLY BAKED COOKIES, AND ASSORTED CANNED SODA **OR** BOTTLED WATER. ORDERING SANDWICH BOARDS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CHEF SAMPLER	19.50	WRAP PLATTER	19.00
pick three (3)		pick three (3)	
SMOKED HAM		HAM & CHEDDAR	
brioche roll arugula swiss cheese		lettuce tomato	
OVEN ROASTED TURKEY		TURKEY & SWISS	
wheat berry bread lettuce tomato		lettuce tomato	
cheddar cheese honey mustard		ROAST BEEF & PROVOLONE	
TURKEY CLUB		lettuce tomato onion	
multi-grain bread bacon lettuce tomato		TURKEY PESTO	
havarti cheese		arugula tomato mozzarella pesto-herb mayo	
ROAST BEEF		CALIFORNIA WRAP	
ciabatta arugula caramelized onion		turkey bacon avocado lettuce tomato	
swiss cheese deli mustard		BUFFALO CHICKEN	
TUNA SALAD		lettuce tomato blue cheese ranch	
croissant lettuce		buffalo drizzle	
CHICKEN CAESAR WRAP		SOUTHERN CRISPY CHICKEN	
tortilla wrap lettuce tomato parmesan		lettuce tomato honey mustard	
cheese caesar dressing		VEGGIE-HUMMUS	
CAPRESE BAGUETTE		spinach cucumber carrot tomato	
baguette fresh mozzarella tomato		red pepper hummus	
basil balsamic		CHICKPEA "CHICKEN" SALAD	
ITALIAN HERO		lettuce spinach tomato carrot	
baguette salami ham pepperoni		THAI TOFU	
lettuce tomato onion provolone cheese		baby greens cucumber carrot sesame	
italian vinaigrette		dressing spicy mayo	
COBB SANDWICH		LUNCH ADDITIONS	
sourdough bread turkey bacon avocado		soup of the day	4.25
lettuce tomato onion blue cheese		tortilla chips & guacamole	5.25
CHICKPEA "CHICKEN" SALAD		fresh fruit	4.75
artisan bread lettuce tomato cucumber			

LUNCH | GREENS & GRAINS

ALL DECONSTRUCTED SALAD BUFFETS INCLUDE DRESSINGS, BAGGED CHIPS, WHOLE FRUIT, FRESHLY BAKED COOKIES, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING GREENS & GRAINS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

GREENS & GRAINS 19.00

mixed greens | baby spinach | tomato
olive | cucumber | carrot | broccoli
bell pepper | avocado | cranberry
quinoa | pumpkin seed | parmesan cheese
cheddar cheese | corn tortilla strips
*served with citrus vinaigrette, ranch, &
french dressing*

BALSAMIC SALAD 20.00

mixed greens | tomato | cucumber | carrot
red pepper | olive | crouton | parmesan
fresh mozzarella
*served with balsamic vinaigrette & green
goddess dressing*

ADD PROTEIN TO ANY SALAD

Herb Grilled Chicken	NC
Grilled Sirloin Steak	3.00
Creole Shrimp	2.00
Grilled Salmon	2.00

COBB SALAD 20.00

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese
*served with balsamic, honey mustard, &
ranch dressing*

ANTIOXIDANT 20.00

spinach | arugula | strawberry | blueberry
blackberry | sliced almond | pumpkin seed
chia seed | feta cheese
*served with açai-blood orange vinaigrette
and caribbean mango dressing*

LUNCH | NOODLES & GRAINS

ALL DECONSTRUCTED NOODLE BUFFETS INCLUDE DRESSINGS, BAGGED CHIPS, WHOLE FRUIT, CHEF'S SELECTION OF DESSERTS, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING NOODLES & GRAINS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

GRILLED CHICKEN & SQUASH 22.00

ramen noodles | squash noodles | grilled chicken | napa cabbage | bell pepper edamame | cucumber | cilantro | scallion
served with sesame-ginger dressing

SHRIMP & SQUASH 22.00

ramen noodles | squash noodles | poached shrimp | napa cabbage | sugar snap pea edamame | carrot | cilantro
served with sweet chili sauce

SALMON & LENTIL 22.00

lentils | quinoa | grilled salmon | arugula spinach | edamame | sugar snap pea tomato
served with sundried tomato-white balsamic dressing

PAD THAI TOFU 22.00

quinoa | squash noodles | rice vermicelli roasted tofu | bell pepper | carrot | almond cilantro | green onion | chili drizzle
served with sesame-ginger dressing

LUNCH | CUPBOARDS

ALL LUNCH CUPBOARD BUFFETS INCLUDE WHOLE FRUIT, FRESHLY BAKED COOKIES, SPECIALTY DESSERT BARS, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING CUPBOARDS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

MARKET LUNCHEON 23.50

BRUSCHETTA CHICKEN | ROASTED SALMON

seasonal vegetables | fingerling potatoes
served with a spring mix salad & balsamic dressing

SOUTHERN 23.50

CRAB CAKES | SWEET TEA FRIED CHICKEN

red rice | green beans | mac & cheese
roasted onions | jalapeño-cheddar corn
muffins
served with a garden green salad & ranch dressing

ASIAN FUSION 22.00

CHICKEN TEMPURA | ORANGE CHICKEN

vegetable potstickers | stir fry vegetables
served with a ginger-cucumber salad & teriyaki sauce, spicy mayo, and sweet chili

TAQUERIA 23.50

ADOBO CHICKEN | BEEF BARBACOA

cilantro rice | black beans | fajita veggies
tostada chips | salsa | guacamole | pico
pickled onions | tortillas
served with a street corn salad & chipotle crema

LUNCH | BISTRO MEALS

ALL BISTRO MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, TWO (2) SIDES, ONE (1) DESSERT, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING BISTRO MEALS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

FIRST COURSE

select one (1)

SALADS

STRAWBERRY & PECAN SALAD

mixed greens, strawberry, cranberry, pecan, feta cheese, blood-orange vinaigrette

PESTO PASTA SALAD

orzo, grape tomato, olive, cucumber, red onion, arugula, feta cheese, italian dressing

SOUTHERN CORNBREAD SALAD

black-eyed peas, bacon, tomato, corn, onion, cheddar cheese, ranch

CAESAR SALAD

romaine, crouton, parmesan cheese, caesar dressing

FRUIT SALAD

seasonal fruit, honey, lime, mint

GREENS & GRAINS

chickpea, quinoa, squash noodles, spinach, arugula, carrot, red pepper, tomato, almond, chia seed, sesame dressing

SESAME-GINGER CUCUMBER SALAD

euro cucumber, ginger, rice vinegar, sesame oil, agave, toasted sesame seeds

MAIN COURSE

select one (1)

CHICKEN CAPRESE

CHICKEN PICCATA

LEMON & ROSEMARY CHICKEN KABOBS

KOREAN GRILLED CHICKEN

SWEET TEA FRIED CHICKEN

GREEK CHICKEN PENNE PASTA

ASIAN BBQ PORK LOIN

STUFFED EGGPLANT

TOFU & CHICKPEA CURRY

CHARLESTON SHRIMP +3

SOUTHERN BEEF POT ROAST +3

MISO GLAZED SALMON +3

GRILLED BEEF TENDERLOIN +5

LUMP CRAB CAKES +5

LUNCH | BISTRO MEALS

ALL BISTRO MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, TWO (2) SIDES, ONE (1) DESSERT, ASSORTED CANNED SODAS, AND BOTTLED WATER. ORDERING BISTRO MEALS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

SIDES

select two (2)

YUKON MASHED POTATOES

BROCCOLINI

MACARONI & CHEESE

STREET CORN CASSEROLE

CHILI LIME ROASTED SWEET POTATOES

BALSAMIC CREMINI MUSHROOMS

SAVANNAH RED RICE

FRENCH GREEN BEANS

COCONUT JASMINE RICE

GRILLED ASPARAGUS

FINGERLING POTATOES

VEGETABLE MEDLEY | *zucchini, squash, peppers, mushrooms*

DESSERTS

select one (1)

BERRY SHORTCAKE

SEASONAL COBBLER | *peach*

KEY LIME PIE

CRÈME BRÛLÉE CHEESECAKE

HUMMINGBIRD CAKE

BANANA PUDDING

COCA-COLA CHOCOLATE CAKE

LUNCH | PIZZERIA

ORDERING PIZZERIA REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PIZZA UNLESS OTHERWISE SPECIFIED.

CLASSIC RED	17.00	BBQ CHICKEN	20.00
red sauce mozzarella		bbq sauce cheddar mozzarella chicken bacon red onion peppers cilantro	
PEPPERONI	20.00	BACON & SPINACH	22.00
red sauce mozzarella pepperoni		alfredo sauce mozzarella spinach bacon caramelized onion	
MEAT TRIFECTA	22.00	ADD A SALAD	
red sauce mozzarella italian sausage pepperoni bacon		garden greens	3.95
GARDEN FRESH VEGGIE	20.00	caesar	3.95
red sauce mozzarella spinach mushroom onion peppers olive			



DESSERT | INDULGENCE

ORDERING DESSERTS REQUIRES A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

À LA CARTE

seasonal fruit cobbler	2.55
NY style cheesecake	2.95
cupcake	3.50
chocolate decadence cake	3.50
lemon meringue pie	3.50
fresh fruit tart	3.50

CELEBRATION CAKE

MP

SIZE

quarter sheet | half sheet | full sheet

CAKE FLAVOR

vanilla | devil's food | marble | half & half

ICING

white buttercream | chocolate buttercream
cream cheese frosting | whipped cream
chocolate whipped cream

FILLING

whipped cream | whipped chocolate cream
bavarian cream | strawberry | lemon | cherry

BITES

by the dozen

fresh baked cookies	20.00
lemon bars	21.00
brownies	21.00
mini dessert bites	28.00
dessert shooters	36.00

SNACKS

by the pound

M&M's	8.00
trail mix	7.50



RECEPTION | HORS D'OEUVRES

ORDERING HORS D'OEUVRES REQUIRES A 24 PIECE MINIMUM. PRICING IS PER PIECE UNLESS OTHERWISE SPECIFIED.

COLD

4.50 per piece

HEIRLOOM TOMATO BRUSCHETTA
with balsamic syrup

BRÛLÉE BRIE & FIG-CRANBERRY JAM
on a crostini

DUKKAH HUMMUS & ONION JAM
with pita chip

ARTICHOKE & MOZZARELLA
with olives & red bell peppers

5.00 per piece

ASPARAGUS & PROSCIUTTO WRAP
boursin cheese

APPLE RELISH CHICKEN SALAD
crostini

6.00 per piece

SMOKED SALMON DEVILED EGG
masago & chive

SHRIMP COCKTAIL SHOOTER
bloody mary cocktail sauce & key lime

TUNA TARTAR SPOON
cucumber & black sesame seed

WONTON SPICY CRAB SALAD
watermelon radish

HOT

4.50 per piece

SPANISH MEATBALLS
with manchego cheese

SMOKED GOUDA ARANCINI
with salsa roja

VEGETABLE SAMOSA
with mango chutney

5.00 per piece

BEEF WELLINGTON
balsamic syrup

CHICKEN QUESADILLA CUPS

MINI CUBAN SANDWICHES
mustard & pickle

CHICKEN THAI SATAY
peanut sauce

6.00 per piece

MINI CRAB CAKE
old bay remoulade

LAMB LOLLIPOP
grain mustard, tomato, mint preserve

FIRECRACKER PRAWNS
basil & sweet chili

BACON WRAPPED SCALLOP
soy glaze

RECEPTION | DISPLAYS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CRUDITÉS 8.00

baby sweet pepper, persian cucumber, zucchini, asparagus, baby carrot, broccolini
beet hummus, spinach ranch, and pita crisps

ARTISAN CHEESE 13.00

LOCAL | INTERNATIONAL | FARMSTEAD
CHEESES

seasonal fruit, jam, nuts, dried fruit, honey, crackers, and flatbread lavash

CHARCUTERIE 16.00

CAPICOLA | SALAMI | PROSCIUTTO

pickled vegetables, olives, mustard, and baguette

MARYLAND CRAB DIP 17.00

with parmesan cheese
grilled baguette, flatbread crackers, and pita bread

GRAZING TABLE 27.00

CRUDITÉS | ARTISAN CHEESE | CHARCUTERIE

POTATO BAR 17.00

MASHED POTATOES | SWEET POTATOES
TATER TOTS | POTATO WEDGES

bacon, cheddar cheese, sour cream, butter, cinnamon, green onions, crispy onions, hont honey, and spicy mayo

CHICKEN WINGS 13.00

CHOICE OF THREE:

BUFFALO | KOREAN BBQ | WHISKEY BBQ
DRY RUB

blue cheese, ranch, carrots, and celery

SHRIMP & GRITS 26.00

GULF SHRIMP | ANDOUILLE SAUSAGE | GRITS
bacon, cheddar, old bay cajun cream, creole sauce, romesco aioli

RECEPTION | DISPLAYS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER DISPLAY UNLESS OTHERWISE SPECIFIED.

THE CARVERY 195.00
SUSHI CHEF REQUIRED 250.00
BEEF TENDERLOIN | HAM | PORK LOIN
SALMON

BEEF TENDERLOIN 300.00
fingerling potatoes, rolls, horseradish, and
rosemary demi glace
serves 16 guests

HERB CRUSTED PORK LOIN 175.00
chili-roasted sweet potatoes, sweet & sour
brussel sprouts, crispy onions, honey mustard,
and teriyaki glaze
serves 24 guests

VIRGINIA HAM 200.00
three-cheese macaroni, green bean salad,
yeast rolls, mayonnaise, and honey mustard
serves 35 guests

WHOLE SALMON 200.00
lemon-scented jasmine rice, grilled vegetables,
dill remoulade, and pineapple salsa
serves 12 guests

RAW BAR
SNOW CRAB CLAWS | HALF SHELL OYSTERS
TUNA POKE | SHRIMP COCKTAIL
cocktail sauce, mignonette sauce,
remoulade, wakame, lemon wedges
24.00 per guest | 25 piece minimum

SUSHI BAR
SUSHI CHEF REQUIRED 250.00
ROLLS
CALIFORNIA | DRAGON | RAINBOW | EEL
NIGIRI
TUNA | SALMON | HAMACHI | EBI | UNAGI
soy sauce, pickled ginger, and wasabi
24.00 per guest | 20 guest minimum

RECEPTION | DESSERTS

ORDERING DISPLAYS REQUIRES A 12 GUEST MINIMUM . PRICING IS PER DISPLAY UNLESS OTHERWISE SPECIFIED.

MINIS 10.00

dessert shooters, blondies, macarons, and dessert bars

PARFAIT BOWL 9.00

POUND CAKE | LEMON CAKE | CHOCOLATE CAKE

vanilla custard, chocolate mousse, whipped cream, strawberries, mixed berry compote, toasted almonds, chocolate shavings, caramel sauce, and chocolate sauce

BANANAS FOSTER 12.00

bananas flambé, vanilla ice cream, crêpes, sugar waffles, and caramel

chef attendant required 200.00

CHURROS & FLAN 7.50

TOASTED CHURROS | PINEAPPLE FLAN

cajeta, chocolate sauce, whipped cream, pecan, sprinkles, chocolate shavings

ORDERING & DELIVERY

Last Minute Orders

We ask for 48 hours' notice for all catering orders however, we understand that last minute needs do arise and will make every effort to accommodate them.

Special Occasions

Having an all -day meeting? A special occasion? Need help planning your Food and Beverage function? Contact our Foodservice Director and we can help plan your event!

Accompaniments

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all Food and Beverage equipment needed to ensure the food is served properly.

Guarantee Policy

To professionally prepare for each event, we request that you guarantee the number of guests attending your event at least 48 hours in advance. Any changes must be made 24 hours prior to the event. If no changes are confirmed, service will be provided and billed for the original number of guests.