



*2023 Catering Guide*



# *Appetizers*

Please note: Appetizers feed 25-30 individuals per platter

## NON-MEAT OPTIONS

**“The Taste the Tropics” Fruit Kabob** \$125.00

*A fruit medley in a colorful arrangement, served on a 6-8 inch skewer.*

**“The Little Italy” Fresh Tomatoes and Mozzarella Kabob** \$85.00

*Sweet and ripe red grape tomatoes and freshly made mozzarella garnished with spinach and accompanied with vinaigrette dressing.*

**“The Locked & Loaded” Baked Potato Halves** \$150.00

*A half Idaho White potato, baked to perfection and topped with scallions, sour cream, butter, breadcrumbs, and your choice of 3 cheeses.*

**Deep Fried Vegetable Spring Rolls** \$80.00

*A delicious blend of cabbage, carrots, bean sprouts, and celery served with a chipotle sauce.*

**Delectable Cheeses Bites** \$75.00

*A dazzling array of domestic and imported cheeses, all in concert to suit any pallet.*

**Macaroni and Cheese Cups** \$100.00

*A staple of grandma’s dinner table, intermingled in 4 cheeses, and served in mini dishes for you to enjoy. Bacon can be added.*

**“Three D” Deviled Eggs Combo** \$65.00

*Traditional deviled eggs in a combination of 3 seasoned yolk blends; Sweet, Salty, and Spicy. Bacon & Shrimp can be added.*

## POULTRY OPTIONS (Please note: Jumbo Party Wings are used for the following)

**Suicide Wings** \$100.00

*Chicken wings that defy the law of temperature control. Well-seasoned...well spiced...well hot! 100pcs.*

**A Kiss from the Sun** \$100.00

*Honey basted chicken wings seasoned to a sweet and savory perfection. 100pcs.*

**Golden Fried Chicken Wings** \$125.00

*Food that soothes the soul. Gorgeously fried chicken with a crisp that excuses the sin of fried food. 100pcs.*

**Pineapple Teriyaki Chicken Wings** \$125.00

*An Asian inspired fusion of teriyaki sauce and spices met with the citrus zest of pineapple chunks. 100pcs.*

**Garlic Parmesan Wings** \$125.00

*A classic rendition of garlic and parmesan seasoning, with a soulful twist at the end of your bite. 100pcs.*

**Jamaican Jerk Wings** \$100.00

*From the Caribbean isle of the West Indies, to the tip of your tongue. 100pcs.*

**Diner Style Fried Chicken Strips** \$110.00

*Deep Fried Breaded Chicken Strips seasoned and plated on a bed of lettuce, with your choice of sauces. 80pcs.*

**\*THE BIG MIKE\*** \$165.00

*A kingly portion of up to 4 poultry options, served with carrot & celery sticks, with your choice of dipping sauces. 150pcs.*

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## PORK OPTIONS

**Italian Sausage & Peppers** \$120.00  
*Freshly picked bell peppers, sautéed and blended together with a mixture of sweet and spicy Italian sausages.*

**Jamaican Jerked Pork** \$130.00  
*The appetizer portion to our main entrée. Cubed Pork Shoulder with Caribbean spices and a mild jerk seasoning.*

**Baby Back Ribs** \$220.00  
*The appetizer portion from one of our most delightful entrees. Pork Baby Back Ribs baked and basted in our signature barbecue sauce.*

## BEEF OPTIONS

**Monster Mozzarella Meatballs** \$125.00  
*Palm sized Meatballs drenched in a spicy marinara sauce and mozzarella cheese.*

**King Pastrami Platter** \$200.00  
*The traditional taste of Pastrami on Rye, served with a Dijon mustard dipping sauce in a bite sized fashion.*

**Short Ribs of Beef** \$240.00  
*Tender Beef Ribs, slowly cooked for hours and served with our signature barbecue sauce.*

## FISH OPTIONS

**From Sea to Shining Sea** \$400.00  
*Our Fried Fish Platter that includes Fresh Scallops, Calamari, and Shrimp, served with tartar and marinara sauces.*

**Japanese Sushi** \$120.00  
*A medley of California, Spicy Tuna, and other assorted Sushi rolls.*

**Sauteed Sweet Chili Shrimp** \$200.00  
*An Extra Large Tail On Shrimp served with bell peppers and our house sweet chili sauce.*

## SPECIALTY PLATTER OPTIONS

**The Thanksgiving Express** \$150.00  
*A melting pot of turkey, stuffing, and cranberry sauce forged by thanksgiving goodness and served from the soul in 4oz. tumblers.*

**A Trip down Deli Lane** \$150.00  
*For the cold cut lover in you, a blend of cheeses, hard salami, turkey breast, roast beef, and honey turkey.*

**“The Mr. Big Stuff” 3- or 6-foot Sandwich Platter** \$75.00/ \$150.00  
*For those who prefer to bring the deli to their dinner table. Your personalized sandwich with all of the trimmings for you and friends to enjoy.*

**“The Hail Caesar” Grilled Chicken Caesar Wrap Platter** \$100.00  
*A lite choice with heavy flavor. Grilled chicken, romaine lettuce, and shredded parmesan topped with caesar dressing.*

**“The Super-Duper Bowl” Appetizer Special** \$300.00  
*The perfect compliment to a great football game! Choose any 5 appetizers and merge them all into one platter.*

## Salads

(Full Pan Pricing)  
Feeds 30 people

Macaroni Salad with Tuna	\$80.00
Potato Salad	\$85.00
Loaded Garden Salad	\$70.00
Chef Salad	\$80.00
Greek Salad	\$75.00
Egg Salad	\$70.00

## Specialty Desserts

Peach Cobbler	\$85.00
Old Fashioned Banana Pudding	\$80.00
Pineapple Upside Down Cake	\$70.00
Sweet Potato Pie	\$25.00
1-2-3 Layer Cakes Options	\$60.00 & up
- Strawberry	
- Chocolate	
- Pineapple Coconut	
- Lemon Pound	

# *Main Course Station Options*

## ITALIAN CUISINE

(Full Pan Pricing)

**Three Cheese Lasagna - \$100**

**Baked Ziti - \$85**

**Penne Pasta with garlic and oil or marinara sauce - \$75**

**Fettucine Alfredo - \$75**

with Chicken ADD - \$25

with Shrimp ADD - \$50

with Salmon ADD - \$65

**Spaghetti with garlic and oil or marinara sauce**

**Linguini with garlic and oil or marinara sauce**

**Chicken Francese - \$160**

**Chicken Parmigiana - \$150**

**Chicken Marsala - \$150**

**Homemade 40z. Meatballs - \$160**

**Shrimp Parmigiana - \$240**

**Filet of Sole Francese - \$10 per piece**

**Fried Calamari -\$ - Market Value**

**Sautéed Spinach - \$80**

*All of the above options are separately priced upon inquiry. Prices are calculated based on amount of people, type of event, and packages you choose.*

# Main Course Station Options

## SOUTHERN CUISINE (MEATS)

Golden Fried Chicken ¼ Legs - \$90	Golden Fried	** All Prices Below Based on Market Value**
Chicken Wingettes - \$100		Barbecue Baby Back Ribs
Baked Chicken ¼ Legs - \$80		Pigs Feet
Oven Roasted Turkey - Market Value		Holiday Ham
Baked Turkey Wings - \$160		Short Ribs of Beef
Deep Fried Whiting - \$90		Pot Roast
Fried/Smothered Pork Chops - \$90/\$100		Fried Catfish Nuggets
		Old Fashioned Smothered Meatloaf

## SOUTHERN CUISINE (SIDE DISHES)

Macaroni and Cheese - \$90	Seasoned Rice - \$80
Cornbread Stuffing - \$90	Corn on the Cob - \$70
Candied Yams - \$90	Mixed Vegetables - \$70
Collard Greens - \$90	Potato Salad - \$90
String Beans - \$70	Macaroni Salad - \$85

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# Main Course Station Options

## CARIBBEAN CUISINE

Slow Cooked Beef Oxtails - \$250

Curry Chicken ¼ Legs - \$80

Curry Goat - Market Value

Chicken Roti -

- with Chicken Thighs - \$10 per Roti
- with Breast - \$12 Per Roti

Goat Roti - \$15 Per Roti

Shrimp Roti - \$15 per Roti

Escovitch Fish - \$220

Jerk Pork - \$160

Jerk Chicken Rasta Pasta - \$120

Jerk Shrimp Rasta Pasta - \$170

Cabbage and Steamed Vegetables - \$80

Plantains - \$60

Coconut Rice and Peas - \$85

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# Main Course Station Options

## SEAFOOD

*(All listed options are Market Priced)*

**Fresh Baked Salmon 8oz.**

w/ dill sauce

w/ sweet chili sauce

w/ lemon butter sauce

**Deep Sea Fried Atlantic Salmon**

**Pan Seared Scallops**

**Fried Whiting**

**Fried Catfish**

**Sauteed Catfish**

**Fried Jumbo Shrimp Platter**

**Baked Mussels**

**Fried Calamari**

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