



**WHITFIELD**  
CATERING & EVENTS LLC

*Catering Guide*

# Appetizers

Appetizers feed 25-30 individuals per platter

## NON-MEAT OPTIONS

**“The Taste the Tropics” Fruit Kabob** \$80.00  
*A fruit medley in a colorful arrangement, served on a skewer.*

**“The Little Italy” Fresh Tomatoes and Mozzarella Kabob** \$60.00  
*Sweet and ripe red grape tomatoes and freshly made mozzarella garnished with spinach and accompanied with vinaigrette dressing.*

**“The Locked & Loaded” Baked Potato Halves** \$65.00  
*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** \$65.00  
*A delicious blend of cabbage, carrots, bean sprouts, and celery served with a chipotle sauce.*

**Delectable Cheeses Bites** \$60.00  
*A dazzling array of domestic and imported cheeses, all in concert to suit any pallet.*

**Macaroni and Cheese Cups** \$85.00  
*A staple of grandma’s dinner table, intermingled in 4 cheeses, and served in mini dishes for you to enjoy.*

**“Three D” Deviled Eggs Combo** \$40.00  
*Traditional deviled eggs in a combination of 3 seasoned yolk blends; Sweet, Salty, and Spicy.*

## POULTRY OPTIONS

**Suicide Wings** \$60.00  
*Chicken wings that defy the law of temperature control. Well-seasoned...well spiced...well hot!*

**A Kiss from the Sun** \$50.00  
*Honey basted chicken wings seasoned to a sweet and savory perfection.*

**Golden Fried Chicken Wings** \$50.00  
*Food that soothes the soul. Gorgeously fried chicken with a crisp that excuses the sin of fried food.*

**Pineapple Teriyaki Chicken Wings** \$65.00  
*An Asian inspired fusion of teriyaki sauce and spices met with the citrus zest of pineapple chunks.*

**Garlic Parmesan Wings** \$65.00  
*A classic rendition of garlic and parmesan seasoning, with a soulful twist at the end of your bite.*

**Jamaican Jerk Wings** \$70.00  
*From the Caribbean isle of the West Indies, to the tip of your tongue.*

**Diner Style Fried Chicken Strips** \$50.00  
*Deep Fried Breaded Chicken Strips seasoned and plated on a bed of lettuce, with your choice of sauces.*

**\*THE BIG MIKE\*** \$110.00  
*A kingly portion of up to 4 poultry options, served with carrot & celery sticks, with your choice of dipping sauces.*

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## PORK OPTIONS

**Sausage & Peppers** \$60.00  
*Freshly picked peppers, sautéed and blended together with a mixture of sweet and spicy Italian sausages.*

**Jamaican Jerked Pork** \$60.00  
*The appetizer portion to our main entrée. Cubed Pork Shoulder with Caribbean spices and a mild jerk seasoning.*

**Baby Back Ribs** \$80.00  
*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** \$75.00  
*Palm sized Meatballs drenched in a spicy marinara sauce and mozzarella cheese.*

**King Pastrami Platter** \$100.00  
*The traditional taste of Pastrami on Rye, served with a Dijon mustard dipping sauce in a bite sized fashion.*

**Short Ribs of Beef** \$125.00  
*Tender Beef Ribs, slowly cooked for hours and served with our signature barbecue sauce.*

## FISH OPTIONS

**From Sea to Shining Sea** \$200.00  
*Our Fried Fish Platter that includes Fresh Scallops, Calamari, and Shrimp, served with tartar and marinara sauces.*

**Japanese Sushi** \$90.00  
*A medley of California, Spicy Tuna, and other assorted Sushi rolls.*

**Fanny Cradock Shrimp** \$80.00  
*A traditional shelled prawn served cold alongside our house cocktail sauce.*

## SPECIALTY PLATTER OPTIONS

**The Thanksgiving Express** \$100.00  
*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** \$50.00  
*For the cold cut lover in you, a conglomerate of cheeses, hard salami, turkey breast, roast beef, and honey turkey.*

**“The Mr. Big Stuff” 3- or 6-foot Sandwich Platter** \$40.00/ \$80.00  
*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** \$85.00  
*A lite choice with heavy flavor. Grilled chicken, romaine lettuce, and shredded parmesan topped with caesar dressing.*

**“The Super-Duper Bowl” Appetizer Special** \$120.00  
*The perfect compliment to a great football game! Choose any 5 appetizers and merge them all into one platter.*

## Salads

Macaroni Salad with Tuna	\$65.00
Potato Salad	\$70.00
Spring Mix Salad with Tomatoes and Peppers	\$40.00
Carrot Salad with Raisins	\$40.00
Greek Salad	\$50.00
Egg Salad	\$40.00

## Specialty Desserts

Peach Cobbler	\$80.00
Old Fashioned Banana Pudding	\$65.00
Pineapple Upside Down Cake	\$55.00
Sweet Potato Pie	\$45.00
1-2-3 Layer Cakes Options	\$40.00 & up
- Strawberry	
- Chocolate	
- Pineapple Coconut	
- Lemon Pound	
Personal Cake Jars	TBD

# *Main Course Station Options*

## ITALIAN CUISINE

**Three Cheese Lasagna**

**Baked Ziti**

**Penne Pasta with garlic and oil or marinara sauce**

**Fettucine Alfredo**

with Chicken

with Steak

with Seafood Medley

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

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

**Chicken Francese**

**Chicken Parmigiana**

**Chicken Marsala**

**Homemade 40z. Meatballs**

**Shrimp Parmigiana**

**Filet of Sole Francese**

**Fried Calamari**

**Sautéed Spinach**

*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

Barbecue Baby Back Ribs

Golden Fried Chicken Wingettes

Pig Feet

Baked Chicken ¼ Legs

Holiday Ham

Oven Roasted Turkey

Short Ribs of Beef

Baked Turkey Wings

Pot Roast

Old Fashioned Meatloaf

Fried Catfish Nuggets

Smothered/Fried Pork Chops

Deep Fried Whiting

## SOUTHERN CUISINE (SIDE DISHES)

Macaroni and Cheese

Seasoned Rice

Cornbread Stuffing

Corn on the Cob

Candied Yams

Mixed Vegetables

Collard Greens

Potato Salad

String Beans

Macaroni Salad

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# Main Course Station Options

## CARIBBEAN CUISINE

**Slow Cooked Beef Oxtails**

**Curry Chicken ¼ Legs**

**Curry Goat**

**Chicken Roti**

- with Chicken Thighs
- with Breast

**Goat Roti**

**Shrimp Roti**

**Escovitch Fish**

**Jerk Pork**

**Jerk Chicken Rasta Pasta**

**Jerk Shrimp Rasta Pasta**

**Cabbage and Steamed Vegetables**

**Plantains**

**Coconut Rice and Peas**

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