

# TIFFANY / NICOLE

## CATERING MENU

### DINNER

#### APPETIZERS

---

Mixed Mushroom flatbread w/ pickled onion, goat cheese, arugula and balsamic drizzle  
Spinach dip w/ grilled pita bread  
Honey Garlic chicken wings  
Garlic Parmesan stuffed mushrooms  
Cajun Shrimp and Grit Cakes w/ Hot honey drizzle  
Chicken and waffle bites w/ praline sauce  
Herbed Cream cheese and cucumber bites topped w/ Smoked Salmon  
Maple Bacon wrapped dates filled w/ blue cheese  
Chicken Satay w/ honey teriyaki sauce

#### SALADS

---

##### **Classic Wedge Salad**

w/ house made blue cheese dressing, Maple bacon, Cherry tomatoes, green onions and balsamic glaze

##### **Winter Greens Salad**

baby arugula, blue cheese crumbles, cherry tomatoes, spiced pecans and lemon & shallot vinaigrette

##### **Classic Caesar Salad**

w/ fresh parmesan and croutons

##### **Garden Salad**

mixed Greens and fresh seasonal vegetables with balsamic vinaigrette

## ENTREES

---

### **8 oz. Filet Mignon**

w/ herbed butter, creamy garlic mashed potatoes and fresh asparagus [ *plated only* ]

### **Pan Seared 6 oz Halibut**

w/ lemon caper cream sauce, Mushroom Risotto and Crispy Brussels Sprouts [ *plated only* ]

### **Seared Cauliflower Steaks**

w/ Marinated Mushroom Medley, Sautéed Kale Greens and Roasted Smokey Sweet Potatoes

### **Grilled Salmon**

w/ sun-dried tomato and basil cream sauce, Garlic Butter Noodles and Broccolini

### **Spinach and Artichoke Stuffed Chicken**

w/ roasted Yukon Potatoes and Seasonal Vegetable Medley

### **Thai Vegetable Curry**

over bed of Jasmine Rice

### **Cajun Chicken and Andouille Sausage Pasta**

w/ Winter Greens Salad and Garlic Bread

### **Beef Lasagna**

w/ Fresh Green Beans and Garlic bread

### **Chicken Marsala**

w/ Mashed Potatoes and Fresh Broccoli

### **Southern Style Fried Chicken**

w/ Smoked Gouda Macaroni and Cheese and Collard Greens with Honey Butter Cornbread

## SIDES

---

Lobster Macaroni and cheese

Southern Style Green beans with Yukon gold potatoes

Creamed Spinach

Fresh Vegetable medley

Maple Roasted Carrots with spiced pecans, lemon zested goat cheese)

Burgundy Mushrooms

Loaded Baked Potatoes

Collard Greens

Candied Yams

## BOXED LUNCHES

### LUNCH

---

#### **Smoked Turkey Club**

served on croissant, with mayo, bacon, lettuce and fresh sliced tomatoes

#### **Grilled Vegetable Wrap**

w/ roasted red bell pepper hummus and feta cheese [ *vegan options available* ]

#### **Grilled Chicken Wrap**

w/ ranch, lettuce, tomato and white cheddar cheese

#### **Caesar Salad**

grilled shrimp, chicken or steak [ *vegan options available* ]

#### **Grilled Chicken Club**

hard boiled eggs, bacon, cheddar cheese, red onion and avocado with ranch or Italian

#### **Grilled Portabella Mushroom Sandwich**

w/ pesto mayo, swiss cheese, lettuce and tomato

#### **Creamy Pesto Pasta**

w/ asparagus, mushrooms and sun-dried tomato. Add on protein [ grilled chicken or shrimp ]

*\* all served with Potato Chips, Pickle slice and chocolate chip or sugar cookie*

# BREAKFAST AND BRUNCH

## ENTREES

---

Fried Chicken and Buttermilk Waffles with Praline sauce  
Cajun style shrimp and creamy grits  
Blueberry Waffles with lemon zest whipped cream  
Fresh Vegetable Quiche  
Bacon, Ham and Cheese Quiche  
Assorted Pastries  
Yogurt Parfait Bar (Fresh Granola, Fresh Berries, Honey and Bananas)  
Breakfast Burritos with Fresh Salsa (Bacon or sausage)

## SIDES

---

Maple Bacon  
Sausage links  
Scrambled Eggs  
Breakfast potatoes

## DESSERTS

---

Double Chocolate Cake w/ fresh berries  
Peach Cobbler w/ ice cream  
Strawberry Cheesecake Parfait  
Praline Cheesecake