

# *Catering* MENU

PROVIDED BY QUEEN CITY CATERING COMPANY

## A CLASSIC COLLECTION

(SERVES 25 PEOPLE)

### GRILLED VEGETABLE DISPLAY

A COLLECTION OF GRILLED FRESH VEGETABLES TO INCLUDE SUMMER SQUASH, RED ONION, ASPARAGUS, MUSHROOMS AND OTHER SEASONAL VEGETABLES. WITH SUN-DRIED TOMATO CHIPOTLE CREAM.

### BISTRO STYLE BAKED BRIE EN CROUTE

SELECT FROM OUR THREE SIGNATURE FLAVORS OF CREAMY BRIE EMBELLISHED WITH SWEET AND SAVORY TOPPINGS, ENCASED IN PUFF PASTRY AND BAKED UNTIL FLAKY AND GOLDEN. FLAVORS INCLUDE CARAMEL APPLE PECAN, SHITAKE AND SPINACH, AND ALMOND AND APRICOT.

### MARYLAND CRAB DIP

A RICH AND CREAMY DIP WITH JUMBO LUMP MARYLAND CRAB MEAT SERVED WITH OLD BAY SEASONED TOASTED PITA.

### MEATBALLS DUE'

HAND MADE MEAT BALLS IN MANGO BBQ SAUCE AND SAN MARZANO TOMATO SAUCE SERVED WITH SHAVED PARMESAN AND FRESH SCALLIONS

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## STATIONARY DELIGHTS

(SERVES 25 PEOPLE)

### BRUSCHETTA STATION

GUESTS BUILD THEIR OWN BITES WITH OUR FIRE ROASTED TOMATO BRUSCHETTA, ITALIAN WHITE BEAN & HERB BRUSCHETTA, TOASTED CROSINTI DRIZZLED WITH OLIVE OIL. FRESH & DELICIOUS!

### SKEWER STATION

SEASONED CHICKEN, MARINATED BEEF, GULF SHRIMP AND ASSORTED VEGETABLES ACCOMPANIED BY HORSERADISH CREAM, SUNDRIED TOMATO AND CHIPOTLE AIOLI, ASIAN SESAME, CREAMY DILL, AND CLASSIC BBQ

### BBQ PARFAIT APPETIZER

THIS SAVORY PARFAIT IS A MODERN TWIST ON A CLASSIC SOUTHERN CUISINE STAPLE. OUR CHEF WILL CUSTOM BUILD YOUR PARFAIT WITH OUR CREAMY PIMENTO MAC N CHEESE AND CAROLINA STYLE PULLED PORK BBQ, TOPPED WITH CREAMY SOUTHERN STYLE COLESLAW AND CRISPY ONIONS.

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## A FEAST OF FLAVORS

### CALIFORNIA CHICKEN PICCATA

MARINATED CHICKEN BREAST POUNDED THIN SAUTÉED WITH ARTICHOKES, CAPERS, ONIONS AND SUNDRIED TOMATOES IN A RICH VELVETY LEMON BUTTER SAUCE

### HERBED RICE PILAF

LIGHT & FLAVORFUL, A PERFECT ACCOMPANIMENT

### STRAWBERRY & SPINACH SALAD

WITH GORGONZOLA, CANDIED PECANS, FRESH STRAWBERRIES WITH OUR RED WINE VINAIGRETTE

OUR POPULAR SEA SALT AND HERB FRESH BAKED ROLLS WITH HONEY BUTTER

### WHITE CHOCOLATE CHERRY BRIOCHE BREAD PUDDING

WITH BOURBON INFUSED CRÈME ANGLAISE

## AN UPTOWN EVENT

### HERB ENCRUSTED CHICKEN WITH WILD MUSHROOM CREAM SAUCE

### 4 HOUR BRAISED SHORT RIBS WITH A RED WINE DEMI GLAZE

### WILDS RICE PILAF WITH FRESH SEASONAL VEGETABLES

### GRAPE & GOAT CHEESE SALAD WITH RED WINE VINAIGRETTE

### FRESH BAKED SEA SALT & HERB ROLLS WITH HERB BUTTER

### CHEF ATTENDED BANANAS FOSTER STATION

FLAMING AND DELICIOUS, PREPARED IN FRONT OF GUESTS WITH IMPORTED RUM

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## CLASSIC STATIONS

### DUO PASTA STATION

GUEST CHOICE OF SUN DRIED TOMATO CREAM SAUCE OR SAN MARZANO TOMATO SAUCE, TOSSED BY CHEFS WITH GUEST CHOICE OF TOPPINGS INCLUDING, FRESH BASIL, RED PEPPER FLAKE, PARMESAN AND SUN DRIED TOMATOES.

### SHAKEN, NOT STIRRED SALAD BAR

PREPARED IN BAR SHAKERS WITH GUEST'S CHOICES. SERVED WITH AN ASSORTMENT OF SALAD DRESSINGS. "SHAKEN" TO ORDER AND SERVED IN MARTINI GLASSES. FIELD GREENS, GRAPE TOMATOES, CUCUMBERS, FETA CHEESE, CANDIED PECANS, ROASTED CORN, APPLE-WOOD SMOKED BACON.

### GRILLED VEGETABLE CRUDITÉ BAR

SEASONAL VEGETABLES INCLUDING SQUASH, ZUCCHINI, ONIONS, & MORE MARINATED AND GRILLED TO PERFECTION. SERVED WITH OUR HOUSE MADE CHIPOTLE AIOLI.

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## A ROCKIN' AWESOME HOLIDAY

### SAGE BUTTER ROASTED TURKEY

TENDER YOUNG TURKEY, WHITE AND DARK MEAT, SLOW ROASTED IN EARTHY SAGE BUTTER

### SLOW ROASTED PORK LOIN WITH CRANBERRY PORT REDUCTION

SLOW ROASTED WITH BROWN SUGAR AND CORIANDER AND  
FINISHED WITH A CRANBERRY PORT REDUCTION

### LOBSTER MAC AND CHEESE

A SOUTHERN CLASSIC INFUSED WITH DECADENT LOBSTER

### BAKED SWEET POTATO CASSEROLE

WITH BROWN SUGAR AND PECAN-MARSHMALLOW TOPPING

### BOURBON PECAN PIE

A SOUTHERN CLASSIC WITH A BOURBON KICK

## SWEET ENDINGS

### ICE CREAM SUNDAE BAR

VANILLA BEAN ICE CREAM SCOOPED TO ORDER WITH AN ASSORTMENT OF  
TOPPINGS AND SAUCES THAT CAN BE CUSTOMIZED TO YOUR PREFERENCE.

### S'MORES STATION

AN INTERACTIVE STATION THAT IS SURE TO "BRING YOU BACK" WITH THIS CLASSIC  
CHILDHOOD FAVORITE. DISPLAY INCLUDES MARSHMALLOWS, HONEY GRAHAM  
CRACKERS, CHOCOLATE BARS, SKEWERS AND OF COURSE FIRE.

# *Catering* MENU

PROVIDED BY FITZGERALD'S IRISH PUB

## BBQ BUFFET

(SERVES 15-20 GUESTS)

### CHOOSE 2:

PULLED PORK

BONELESS BEEF SHORT RIBS

HAND PULLED HICKORY SMOKED CHICKEN

### CHOOSE 3:

GREEN BEAN CASSEROLE

CHEESY BACON GRITS

MAC N CHEESE

COLESLAW

POTATO SALAD

BAKED BEANS

### INCLUDED

SLIDER ROLLS, TOPPINGS – SHREDDED CHEDDAR, DICED RED ONIONS  
OR FRESH JALAPEÑO SLICES AND BBQ SAUCES

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## HEAVY APPETIZER BUFFET

(SERVES 15-20 GUESTS) \*NO SUBSTITUTIONS

### WINGS

CHOOSE 2 FLAVORS (OR MORE FOR LARGER GROUPS) – MILD, MEDIUM, BBQ, BARBALO, TERIYAKI, BARBIYAKI OR BLACKENED PARMESAN

### HAND-BREADED CHICKEN TENDERS WITH HONEY MUSTARD

### MINI CHEESEBURGER SLIDER

### CELERY & CARROTS WITH BLUE CHEESE AND RANCH DIP

### 7 LAYER DIP WITH TORTILLA CHIPS

## MORE HEAVY APPETIZER BUFFET

(A LA CARTE ITEMS SERVE 15-20 GUESTS)

### SLIDERS

ORIGINAL, PULLED PORK, CHICKEN & CHEDDAR OR PORTOBELLO

### CHICKEN TENDERS

### WINGS

### HAND BREADED MOZZARELLA TRIANGLES

### VEGETABLE SKEWERS

### MINI MEATBALLS BAKED IN A SWEET CHILI SAUCE

### BACON WRAPPED SEA SCALLOPS

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## PLATTERS

FRUIT & CHEESE  
SPINACH & ARTICHOKE DIP  
QUESO & SALSA  
CHEESE & CRACKER  
CHEESE, FRUIT & VEGETABLE

## DESSERTS

BROWNIE & COOKIE PLATTER  
MINI ASSORTED CHEESECAKES