

DIFFERENT BITES

CATERING

MENU OPTIONS

Entrees Include Clear Plastic Plates, Cutlery, Napkins,
Cups, Sweet Tea & Unsweetened Tea

HOT OFFERINGS

Chicken Cordon Bleu with Herb Roasted Potatoes and
Grilled Zucchini \$16.00

Beef Chimichanga with Spanish Rice and Cuban Style
Black Beans \$16.00

BBQ Pork Chop, Macaroni & Cheese and Roasted
Green Beans \$16.00

Chicken Fajitas with Spanish Rice and Southwestern
Pinto Beans \$16.00

Meat Lasagna with Caesar Salad and Parmesan
Broccoli \$16.00

Bacon Wrapped Chicken with Smoked Gouda Sauce,
Rice Pilaf and Sauteed Mushrooms \$16.00

Chicken Alfredo Lasagna with Greek Salad and Grilled
Yellow Squash \$16.00

Chicken Marsala with Mushroom Demi-Glace, Orzo
Rice Pilaf, and Roasted Peppers \$16.00

Country Fried Chicken with White Pepper Gravy,
Mashed Potatoes and Glazed Carrots \$16.00

HOT OFFERINGS

Beef Tacos with Spanish Rice and Southwest Vegetable Blend
\$16.00

Garlic Shrimp Scampi with Penne Alfredo and Garden Salad
\$16.00

Herb Roasted Pork Loin w/ Pan Sauce, Garlic Mashed Potatoes
and Roasted Brussel Sprouts \$16.00

Southwest Chicken w/Pepperjack Cheese with Chipotle Roasted
Sweet Potato Wedges and Corn & Black Bean Salad \$16.00

Creole Style Shrimp with Cheesy Grits and Steamed Broccoli &
Carrots \$16.00

Grilled Chicken Bruschetta with Pesto Rotini and Roasted
Cauliflower \$16.00

Stuffed Flounder with Lemon Caper Sauce, Chive Mashed
Potatoes, and Roasted Peppers & Zucchini \$16.00

Dijon Grilled Chicken with Shallot Cream Sauce, Scalloped
Potatoes and Balsamic Roasted Vegetable Blend \$16.00

DESSERTS

Chocolate Chip Cookie, Oatmeal Raisin Cookie, M&M Cookie,
Sugar Cookie, Salted Caramel Cookie \$1.75

Dark Chocolate Brownie Bites \$2.00

Banana Pudding Cup \$2.50

Fresh Fruit Cup \$3.00