

Custom Catering by Stephanie

Event Packages

PACKAGE #1

A Pasta Station with Chicken Alfredo, Meatballs and Marinara, Penne Pasta, Roasted Vegetables, Italian OR Caesar Salad with two Dressings, French Bread and Rolls

Price includes: Clear Plates, Cups, Forks, White Napkins, Sweet Tea, OR Lemonade and Water

Price per person \$20.00 plus service fee

PACKAGE #2

A Southern Buffet with Grilled Chicken OR Fried Chicken Tenders, Smoked Pulled Pork and Barbecue Sauce, Baked Macaroni and Cheese, Sauteed Green Beans with Bacon, Mashed Potato Bar, Rolls

Price Includes: Clear Plates, Cups, Forks, White Napkins, Sweet Tea OR Lemonade and Water

Price per person \$23.00 plus service fee

PACKAGE #3

Garlic and Herb Pork Tenderloin, Tuscan Chicken with Creamy Sun-dried Tomatoes and Spinach with Penne Pasta, Mashed Potato Station with Toppings, Roasted Seasonal Vegetables, Charcuterie and Fruit Table, Spring Mix Salad with 2 Dressings, Rolls

Price per person: \$24.00 plus service fee

Price includes: Clear Plates, Cups, Forks, White Napkins, Sweet and Unsweetened Tea OR Lemonade, and Water

PACKAGE #4

Smoked Beef Brisket with Creamy Horseradish Sauce and Rolls, Parmesan Crusted Chicken, Mashed Potato Station with a variety of toppings, Sauteed Green Beans with Bacon, Spring Mix Salad with Two Dressings, Fruit and Charcuterie Grazing Table

Price per person: \$25.00 plus service fee

Price includes: Clear Plates, Cake Plates, Clear Cups, Forks, Napkins, Sweet and Unsweetened Tea OR Lemonade, and Water

PACKAGE #5

Creole Shrimp and Cheese Grits Bar, Slider Bar with two Choices of Meats (Pulled Pork, Buffalo Chicken, Roast Beef, Beef Burgers, Smoked Brisket), Parmesan and Herb Roasted New Potatoes and Vegetables, Fruit and Charcuterie Grazing Table, Spinach Artichoke Dip with Pita Chips

Price per person: \$26.00 plus service fee

Price includes: Clear Plates, Cups, Forks, Napkins, Sweet and Unsweetened Tea OR Lemonade, and Water

PACKAGE #6

Garlic and Herb Crusted Beef Tenderloin, Mini Crab Cakes with Remoulade Sauce, Creamy Boursin Chicken, Roasted Carrots and Potatoes with Dijon Aioli, Creamy Crawfish Dip with Pita, Grazing Table with Charcuterie and Fruit, Spring Mix Salad with two Dressing, Rolls

Price per person: \$28.00 plus service fee

Price includes: Clear Plates, Cake Plates, Clear Cups, Forks, Napkins, Sweet and Unsweetened Tea, and Water

PACKAGE #7

Crab Stuffed Shrimp, Mediterranean Lamb Chops, Apricot Glazed Pork Tenderloin, Parmesan Roasted Asparagus, Honey Mustard Baby Potatoes, French Bread and Rolls, Grazing table with a variety of Meats, Cheeses, Crackers, Fruit, Olives, Dips

Price per person: \$28.00 plus service fee

Price includes: Clear Plates, Cake Plates, Clear Cups, Forks, Napkins, Sweet and Unsweetened Tea, and Water

Kids Table available upon request

Service fees will be \$425.00 for 100 guests; for every additional 50 guests, \$100 will be added.

Tips for the servers aren't included in the service fee.

Service fee includes setup, refills, bussing tables, cutting the cake, and cleaning all food-related areas.

Additional Food and Beverage Stations are available to be added to any event package. List is available upon request.

All Packages can be customized