

# *Custom Catering by Stephanie*

## Event Packages

### **PACKAGE #1**

*A Pasta Station with Two Meat Options- Chicken Alfredo, Meatballs and Marinara, Italian Lasagna or Tuscan Chicken with a Creamy Sun-Dried Tomato Sauce, Lemon Garlic Vegetables, Penne Pasta, Toppings, Caesar Salad with two Dressings, French Bread*

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

Price per person \$15.00 plus Service Fee

### **PACKAGE #2**

*A Southern Buffet with Baked Chicken, Barbecue Pulled Pork, Macaroni and Cheese, Mashed Potatoes and Gravy, Sauteed Green Beans with Bacon, Cheddar Bacon Cheese Ring with Crackers, Caesar Salad, Rolls and Fruit Display*

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

Price per person \$16.00 plus service fee

### **PACKAGE #3**

*A Mexican Buffet with A Taco Bar (Choice of Two Meats), Lettuce, Tomatoes, Cheeses, and Salsa, Queso Cheese Dip and Chips, Spanish Rice, Refried Beans, Mexican Street Corn*

Price per person: \$15.00 plus service fee

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

### **PACKAGE #4**

*Fruit and Cheese Display, Bacon Cheese Ring with Jam and Crackers, Beef Brisket with Creole And Barbecue Sauce, Tuscan Chicken with Penne Pasta, Sauteed Green Beans with Bacon, Creamy Mashed Potato Station with Toppings, Rolls*

Price per person: \$17.00 plus service fee

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

### **PACKAGE #5**

*Charcuterie and Fruit Grazing Table, Cajun Shrimp and Grits with Sausage and Peppers, Garlic and Herb Crusted Pork Tenderloin, Parmesan Crusted Chicken, Loaded Mashed Potatoes, Roasted Seasonal Vegetables with Pesto Aioli, Spring Mix Salad and Rolls*

Price per person: \$21.00 plus service fee

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

### **PACKAGE #6**

*Charcuterie and Fruit Grazing Table, Chicken Salad and Caprese Canapés, Hot Shrimp Dip with Pita Chips, Garlic and Pepper Crusted Beef Tenderloin, Sun-dried Tomato, Spinach, Bruschetta Chicken, Roasted Balsamic Brussels, Au Gratin Potatoes, Rolls and Butter*

Price per person: \$23.00 plus service fee

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

### **PACKAGE #7**

*Charcuterie and Fruit Grazing Table, Mini Crab Cakes with Remoulade, Creamy Crawfish Dip with Pita Chips, Pecan Crusted Salmon with Mango Chutney, Chicken Marsala over Angel Hair Pasta, Sauteed Green Beans with Bacon, Rolls and Garlic Butter*

Price per person: \$24.00 plus service fee

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

---

*Service fees will be \$375.00 for 100 guests; for every additional 50 guests, \$100 more will be added. Tips for servers are appreciated and can be prepaid or postpaid.*

*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.*

# *Custom Catering by Stephanie*

## *Customizable Event Stations*

### *Pasta Station (\$12 per person)*

*Freshly cooked Penne Pasta and Cheese Tortellini with Italian Marinara Sauce and Creamy Alfredo Sauce. Toppings include Chicken, Seasoned Ground Beef, Sausage, Cheeses, and Vegetables*

### *Taco and Nacho Station ( \$12 per person)*

*Warm Flour Tortillas with Two Meat Options, Queso Cheese Dip or Fountain with Tortilla Chips and a variety of toppings including Lettuce, Tomato, Cilantro, Beans, Sour Cream, Guacamole, Cheeses,Salsa,Black Olives,and Cilantro Lime Rice*

### *Slider Station (\$11 per person)*

*Slider Buns with your choice of two meats. Barbecue Pulled Pork, Tender Roast Beef, Ground Beef Burgers and Buffalo Chicken. Toppings include Homemade Ranch, Horseradish Sauce, Barbecue Sauce, Pickles, Jalapenos, Lettuce, Tomato, Onions, Cheese, Mayonnaise, and Creole Mustard*

### *Mashed Potato Station (\$4 per person)*

*Creamy Mashed Potatoes with Brown Gravy, Bacon, Sausage, Cheeses, Sour Cream, and Green Onions*

### *Shrimp and Grits Station (\$14 per person)*

*Cheesy Grits and Shrimp in a Cajun Cream Sauce with a variety of toppings including Conecuh Sausage, Sauteed Mushrooms, Tomatoes, Sauteed Peppers and Onions, and Green Onions*

### *French Fry Station (\$2.50 per person)*

*Crinkle Cut French Fries fried on site with Seasonings, Bacon, Cheese, and a variety of Sauces*

### *Soup or Chili Station (\$8 per person )*

*Choice of Three Soups or Chili with Cheeses and a variety of toppings depending on the Soups*

### *Cupcake Station (\$3.50 per person)*

*Choice of Two Flavors with Fruit, Chocolate Chips, Sprinkles, Candies, and Cookies*

### *Ice Cream Station (\$3 per person)*

*Choice of Two Ice Cream Flavors and a variety of Candy, Sprinkles, Cookies, Sauces, Nuts, Fruit, and Whipped Cream*

### *Cookies and Milk Station (\$3 per person)*

*Cookie Jars filled with choice of three Homemade Cookies and Regular Milk, and Chocolate Milk*

### *Popcorn Station (\$2 per person)*

*Baskets of fresh popped Popcorn with a variety of shakeable Seasonings and individual Popcorn Bags. Comes with Regular Buttered Popcorn and Kettle Popcorn*

### *Chocolate Fondue/Fountain Station (\$3.50 per person)*

*Milk Chocolate Fondue with platters of Fruit, Cookies, Pretzel Sticks, Marshmallows, and Candies*

### *Coffee/Hot Chocolate Station (\$1.50 per person)*

*Coffee and Hot Chocolate with a variety of Sweeteners, Cream, Flavored Creams, Spices, Whipped Cream, and Marshmallows*

### *Smores Station (\$2.50 per person)*

*Marshmallows,Graham Crackers,Milk and White Chocolate*

# *Custom Catering by Stephanie*

## *Customizable Grazing Tables*

***\$175.00***

*Small Grazing Table for 20-25*

*Includes Three Cheeses, Three Cured Meats, Whipped Feta Dip with Roasted Olives, Pecan Pepper Jelly, Three Cracker Selections, Pickles, Seasonal and Dried Fruit, Crostini Toasts, Roasted Nuts, Flower and Herb Garnish*

***\$250.00***

*Medium Grazing Table for 40-50*

*Includes Four Cheeses, Four Cured Meats, Lemon Rosemary Hummus with Pita, Blueberry Pepper Jelly, Crudités, Olives, Roasted Nuts, Three Cracker Selections, Pickles, Crostini Toasts, Parmesan Spinach Dip, Seasonal and Dried Fruit, Flower and Herb Garnish*

***\$300.00***

*Large Grazing Table for 60-75*

*Includes Five Cheeses, Five Cured Meats, Baked Brie with Fig Jam and Crostini, Jams, Roasted Nuts, Seasonal and Dried Fruits, Crudité Platter with Yogurt Dip, Four Cracker Selections, Antipasto Skewers, Pickles, Mustards, Lemon Garlic and Herb Butter Board with Bread Loaves, Flower and Herb Garnish*

***\$350.00***

*Large Grazing Table for 100*

*Includes Five Cheeses, Five Cured Meats, Seasonal Fruits and Vegetables, Blueberry Basil Butter Board with Crusty Baguette, Everything Bagel Hummus, Roasted Nuts, Dried Fruits and Jams, Pickles, Mustards, Four Cracker Selections, Antipasto Board, Breads, Greenery, Flower and Herb Garnish*

*Small Bites (40 piece)*

*Caprese Crostini \$35*

*Pimento Cheese and Bacon Jam Canapes \$35*

*Smoked Salmon Crostini \$45*

*Italian Marinated Shrimp \$45*

*Fancy Pigs in Blankets in Puff Pastry \$40*

# *Custom Catering by Stephanie*

*Chicken Salad Filo Cups \$40*

*Pepper Jelly and Cream Cheese Rangoons \$35*

*Goat Cheese Bacon Wrapped Dates with Rosemary Honey \$40*