



We are honored to be considered as the caterer for your event. Whatever vision you have, our goal is to make sure you and your guests have a magical experience to remember. Our mission is to deliver top-quality food, service, and creativity on every level with consistent professionalism. From high quality food to unique presentation, our goal is to complement and exceed the vision of our clients. Our customers come first and our team earns their confidence through exceptional attention to detail and a personal approach to service.

Above & Beyond Catering offers competitive pricing and work one-on-one with our clients to reflect their personal style. Your event is unique to you and we want to make sure your guests are well fed and happy! We are happy to personalize any of our menus to honor your vision. We insist on your complete satisfaction. We feel that it is just as important to please the palate as well as the eye and take great care with our presentation in both buffet and plate design. Our pleasant attentive staff is something your guests will remember long after your guests have left, they will remember the easy elegant feeling of our service.

We are committed to providing you with the most wonderful and memorable event. Our careful attention to detail enables you to enjoy being a guest at your own party or celebration! Let us design a unique event for you centered on good food and good company.

Above & Beyond Catering is available for:

Rehearsal Dinners  
Wedding Day Brunches  
Wedding Receptions  
Bridal & baby Showers  
Class Reunions  
Family Reunions  
Tailgate Parties  
Company Picnics  
Sorority & Fraternity Events

A few other notes:

- ❖ We provide all chafing dishes, serving dishes that coordinate with your theme, plates, cups, flatware (clear plastic) and napkins. Waiters will be provided to keep food replenished and clean-up of all food related items.
- ❖ If you choose to have full wait staff service i.e. china service, serving of plated salads, meals, and or drinks there is an additional charge of \$2.50 per person due to additional staffing requirements.
- ❖ Cake cutting service is not included in the cost of meal service. However, this service can be arranged for an additional fee.
- ❖ We offer Day of Wedding Coordinator Service for an additional fee.

If you have any further questions, please do not hesitate to contact us at the following:

Bill Schwenk  
334-734-0373  
bill@brbbq.org



## *Hors d'oeuvre Menu Options*

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We offer many options to make your event as unique as you are. The possibilities are endless. We have included a few selections to get you started planning your perfect party!

### ***Platinum Package~\$26.95 PP***

Two Stations  
Three Hot Selections  
Two Cold Selections  
One Display Selection  
One Dip and Spread Selections  
One Cheese Selection  
\*Limited to 3 premium selections

### ***Gold Package~24.95 PP***

One Station  
Two Hot Selections  
Two Cold Selections  
Two Dip and Spread Selections  
One Cheese Selection  
One Display  
\*Limited to 2 premium selections

### ***Silver Package~\$22.95 PP***

One Station  
Two Hot Selections  
One Cold Selections  
One Dip and Spread Selection  
One Display Selection  
\*Limited to one premium selection

Substitutes/additions are allowed and will be charged accordingly



## *Hors d'oeuvres*

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A variety of hot and cold hors d'oeuvres beautifully presented to your guests. We recommend pairing your hors d'oeuvre menu with stations to make your event unique and interactive. \*Premium Items

### **Hot Selections**

Beef Tenderloin served with rolls\* Market Price  
 Pork Tenderloin served with rolls and creamy horseradish sauce\*  
 Ham & Cheese sliders drizzled with poppy seed dressing \*  
 Pork Sliders with Jimmy's barbeque sauce\*  
 Hamburger Sliders served with cheese, lettuce, pickle and onion, mayo, ketchup & mustard\*  
 Chicken Sliders served with cheese, lettuce, pickle and onion and mayo\*  
 Fried Chicken Strips\*  
 Bacon Wrapped Chicken Tenders dusted with chili powder and brown sugar\*  
 Hot Ham and Cheese Party Rolls\*  
 Sweet & Sour Cocktail Meatballs  
 Grilled Asparagus Bundle wrapped in prosciutto  
 Stuffed Mushrooms with Crab meat topped with parmesan cheese\*  
 Chicken Quesadilla served with sour cream & salsa  
 Bacon, Lettuce and Tomato on petite biscuits  
 Petite ham biscuits served with Dijon mustard\*  
 Mini Potato Skins with cheddar cheese, bacon bits and green onions  
 Mac and Cheese Bites

### **Cold Selections**

Shrimp served with cocktail sauce\* Smoked Salmon and Cream Cheese Cucumber Bites  
 Marinated Shrimp with Artichoke hearts  
 Chicken Salad served in puff pastry shells  
 Pimento Cheese served on mini croissants  
 Prosciutto-wrapped Mozzarella Balls  
 Cucumbers stuffed with spicy crab meat  
 Veggie Cups  
 Mediterranean Cups diced tomatoes, bell peppers, feta and black olives served in cucumber cup  
 Assorted Wraps and Pinwheels  
 Buffalo Chicken Roll ups  
 Wedge Salad on a Stick  
 Prosciutto, Cantaloupe Balls, Green and Red Grapes on a Stick  
 Caprese with cherry tomato, mozzarella balls and basil drizzled in balsamic reduction  
 Bruschetta with Balsamic Glaze

### **Displays**

Fresh Fruit and Cheese Assortment of Fresh Vegetables  
 Antipasto Platters

### **Salads**

Pasta Salad Marinated Corn Salad Marinated Vegetable Salad  
 Shrimp Pasta Salad\* Grape Salad



### **Cold Dips**

Smoked Salmon Spread served with crackers  
Bacon, Lettuce, Tomato Dip  
Bacon Cheddar  
Cheddar Ranch Dip served with Tortilla Chips

Spinach Dip served with veggies  
Adobe Ranch Bacon Dip  
Five Bean Salsa Dip  
Spicy Olive Spread served with celery sticks and crackers

### **Hot Dips**

Buffalo Chicken  
Spinach and Artichoke  
Crab and Artichoke

Cheesy Bruschetta  
Southwestern Sausage and Black Bean  
Baked Tex-Mex Pimento Cheese  
Bacon- Cheddar Potato Dip  
Mexicali Cream Cheese Sausage Dip

## *Stations*

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Stations are perfect for your cocktail hour or as an accompaniment to your hors d'oeuvre menu.

Stations are a fun way to get your guests interacting with each other. We require a minimum of 4 stations at your event if no other food selections are being served.

#### *Mashed Potato Station~5.95 PP*

Served with butter, sour cream, green onions, cheese, and bacon bits

#### *Sweet Potato Station~5.95 PP*

Served with butter, brown sugar, cinnamon, and marshmallows

#### *Slider Station~6.95 PP*

Pulled pork, Hamburgers or Chicken served with lettuce, onion, cheese, tomato, mayo and mustard \*Choose 2

#### *Pasta Station~\$6.95 PP*

Linguini, Bow tie pasta with alfredo and marinara sauce. Served with grilled chicken, crumbled Italian sausage, olives, green onions, mushrooms, and parmesan cheese. Shrimp an additional \$2.95 PP

#### *Taco Station \$7.95 PP*

Chicken, Beef, cheddar cheese, jalapenos, guacamole, sour cream lettuce and salsa. Refried Beans Mexican Rice.

#### *Nacho Station~\$7.95 PP*

Chicken or beef, cheddar cheese, jalapenos, sour cream, and salsa. \*Chicken and beef an additional \$1.00

#### *Mac & Cheese Station~\$5.95 PP*

Served with crumbled bacon, cheese, sour cream, green onions, and jalapenos

#### *Shrimp & Grits Station~6.95 PP*

Succulent shrimp cooked in an authentic creole tomato-based sauce, served over a bed of creamy southern style grits

#### *Pizza Station 7.95 PP*

*Pizza slices (you choose the toppings)*

#### *\*Shortcake Station~\$5.95 PP*

Strawberries, Blueberries, and peaches, served over moist pound cake and topped with whipped cream



*Carving Stations~\$9.95 PP*

Served with appropriate sauce and silver dollar rolls  
 Whole roasted inside round \*\*  
 Spiral Glazed Ham  
 Turkey Breast  
 Pork Tenderloin

\*Seasonal  
 \*\*Market Price

## *Buffet Selections*

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Beautifully presented buffet which compliments your theme and venue. Served with your choice of salad, one entrée, two side dishes, rolls, butter, and beverage station. Additional entrée's and sides may be added at an extra cost PP. 50-person minimum.

<i>Chicken, Beef or Teriyaki Chicken Kabobs</i>	<i>\$24.95 PP</i>
Marinated chicken and/or beef chunks slowly roasted with onions, peppers, and cherry tomatoes	
<i>Grilled Lamb Chops</i>	<i>\$27.95 PP</i>
<i>Carved Roasted Inside Round</i>	<i>\$25.95 PP</i>
Tender beef roast served in its own flavorful juices, slow roasted for five hours	
<i>Pork Tenderloin Medallions</i>	<i>\$24.95 PP</i>
Slowly roasted and served with a creamy horseradish sauce	
<i>Parmesan Crusted Chicken</i>	<i>\$21.95 PP</i>
Chicken breast rolled in breadcrumbs and parmesan cheese	
<i>Italian Chicken</i>	<i>\$21.95 PP</i>
Chicken breast seasoned with Italian seasonings, served on a bed of herb infused rice (counts as one side)	
<i>Chicken Breast Stuffed with Mozzarella Cheese and Spinach</i>	<i>\$22.95 PP</i>
Chicken breast stuffed with mozzarella cheese and spinach, slowly roasted	
<i>Barbeque Chicken</i>	<i>\$20.95 PP</i>
Grilled chicken quarters, moist tender and smothered in Jimmy's special BBQ sauce	
<i>Low Country Boil</i>	<i>\$24.95 PP</i>
This seafood dish is a combination of shrimp, sausage, corn, and potatoes	
<i>Chicken Tetrazzini</i>	<i>\$18.95 PP</i>
Tender cubed chicken cooked in a creamy delicious sauce	
<i>Creamy Garlic Chicken</i>	<i>\$18.95 PP</i>
Cubed juicy chicken breast smothered in a garlic cream sauce & topped with butter crackers	
<i>Poppy Seed Chicken</i>	<i>\$18.95 PP</i>



Freshly cooked, pulled chicken with a rich cream sauce infused with poppy seed and topped with crushed crackers

*Pulled Pork* \$17.95 PP

Slow grilled Boston Butt mixed with Jimmy's special barbeque sauce

*Boneless Pork Chop* \$23.95 PP

Boneless pork chop roasted to perfection, served on a bed of cornbread stuffing (counts as one side)

*Smothered Pork Chops* \$22.95 PP

Baked pork chop smothered in a mushroom sauce

*Pork Tenderloin Medallions* \$22.95 PP

Marinated and served with Soy Ginger Sauce

*Spiral Glazed Ham*

Slowly baked savory ham drenched in a sweet pineapple and brown sugar glaze \$22.95 PP

*Crab Cakes* \$24.95 PP

Drizzled in remoulade sauce topped with asparagus spears

*Italian Flare* \$21.95 PP

Linguini and penne pasta with alfredo and marinara sauce served with grilled chicken and shrimp, sautéed veggies and parmesan cheese

*Creamy Fettuccine Alfredo with chicken* \$19.95 PP

Lightly Seasoned chicken breast, tossed in a rich creamy parmesan sauce over a bed of hot fresh fettuccini pasta

*Baked Ziti* \$19.95 PP

A classic Italian American comfort food of pasta baked with sausage, tomato sauce & four cheeses

*Lasagna* \$18.95 PP

Classic lasagna with ground chuck, onion, Mozzarella, Ricotta, and Parmesan cheeses

*\*\*Beef Tenderloin available upon request* Market Price

## *Choose your Salad*

### *Garden Salad*

Leafy lettuce, spring mix, tomato, cucumber, feta cheese and croutons tossed in Italian dressing

### *Caesar Salad*

Romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing

### *Spinach Salad*

Spinach, mandarin oranges, strawberries, and walnuts tossed in poppy seed dressing

### *Italian Salad*

Spring mix greens, toasted almonds, feta cheese and grape tomatoes. Served with Italian balsamic dressing



*Pasta Salad I*

Rotini pasta, green peppers, red onions, black olives, cherry tomato and feta cheese

*Red Potato Salad*

Baby red potatoes tossed in sour cream, red onion a, green pepper, and bacon bits

*Southern Style Potato Salad*

Russet potatoes with mayo, onions, and sweet relish

*Choose your Sides*

-one starch and one vegetable-Additional side may be added for an extra charge

**Starches**

*Potatoes Au Gratin*

Thinly sliced potatoes baked with butter, onion, chives, cheddar, and parmesan cheese

*Garlic Mashed Potatoes*

*Creamy garlic mashed potatoes infused with roasted garlic and butter*

*Loaded Mashed Potatoes*

*Savory mashed potatoes filled with cheddar cheese, bacon, green onions, and garlic*

*Roasted Potatoes*

*Red potatoes are tossed with olive oil, and salt and pepper, and then roasted to perfection*

*Glazed Sweet Potatoes*

Roasted Sweet Potato chunks drizzled with brown sugar, and fresh lime juice

**Vegetable Selections**

*Roasted Fresh Vegetables*

Seasonal vegetables tossed with olive oil and roasted to perfection

*Roasted Red Potatoes, Baby Carrots and Cipollini Onions*

Roasted to perfection with olive oil and fresh rosemary

*Parmesan Green Beans*

Roasted green beans tossed with parmesan cheese and olive oil

*Southern Style Green Beans*

Green beans season with bacon and brown sugar

*Mac & Cheese*

Creamy mac & cheese topped with panko breadcrumbs

*Cornbread Stuffing*

Classic southern style cornbread stuffing, moist and a perfect accompaniment to any meal



*Southern Style Baked Beans*

Baked beans with seasoned with ground chuck, onions, green peppers and brown sugar

*Squash Casserole*

Tender yellow squash shredded cheese, onion, with a cracker crumb topping

*Corn Casserole*

Corn mixed with cornbread. The pleasing flavor of this side dish makes it real comfort food.

*Sweet Potato Soufflé'*

Sweet potatoes are blended into an airy mixture, seasoned with cloves, nutmeg, cinnamon and topped with pecans

*\*Asparagus Wrapped in Prosciutto*

Tender asparagus spears are wrapped in a sheath of prosciutto, then baked until crispy

*Asparagus with Lemon Herb Sauce*

Crisp and tender steamed bite size pieces tossed in olive oil, assorted spices, fresh basil, lemon juice and toasted pine nuts

*Corn on the Cob*

Drizzled with butter and served on a skewer

**\*Seasonal**

Deserts upon request