Catering By Chef Ericka

Dinner Entrees

All styles of service include choice of Caesar or House salad , starch, dinner rolls and butter, water, and coffee station Prices are per person.

Beef

Prime Rib $41

Beef Rib Tips $35.00

Red wine Braised Oxtails $35,00

Filet Mignon, market price plated

Braised short ribs reduced in red wine $32.00

Chicken | Poultry

Herb roasted chicken $30.00

Smothered chicken with brown gravy $25.00

Smothered chicken with creamy mushroom sauce $25.00

Pan seared Garlic and Onion Chicken white wine sauce

Fried chicken $25.00

Chicken Marsala with wild mushrooms in a Marsala wine sauce $30.00

Absolutely Vodka Chicken, roasted chicken in a rich creamy vodka sauce $30.00

Lamb Chops $45.00

Seafood

Garlic roasted Dungeness Crab in a rich white wine butter sauce, market price

Garlic prawns $30.00

Baked Spicy Cajun Salmon $35.00

Grilled salmon with lemon and butter $35.00

Grilled salmon glazed with a rich orange and brown sugar glaze $35.00

Blackened Salmon with smoked paprika $35.00

Grilled Salmon white Beurre Blanc sauce $35.00

Pan seated trout with coconut lime sauce $35.00

Blackened Tilapia Beurre Blanc Sauce $ 30.00

Shrimp Creole $32.00

Voodoo Shrimp $32.00

Shrimp Etoufee $32.00

Shrimp & Cheese Grits

Vegetarian

Vegetable Polenta Napolen

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Sides

Macaroni and cheese
Streamed white rice
Streamed brown rice
Wild rice
Rice Pilaf
Garlic Rice
Red Beans and rice with smoked Turkey
Garlic Whipped Mashed Potatoes
Whipped Buttery Mashed Potatoes
Rosemary Roasted Red Potatoes
Roasted sweet Potatoes
Salt and Pepper Roasted Fingerling Potatoes
Potato salad
Pasta salad
Garlic Noodles
Glazed Carrots
Roasted Vegetables Seasonal
Green and Yellow Zucchini
Asparagus Spears
Asparagus wrapped in Applewood smoked Bacon
Greens with savory smoked turkey wings
Sweet Candied Yams
Streamed Cabbage
Rich and Creamy Macaroni and Cheese
Black Eyes Peas
Dirty Rice
Dinner Rolls
Cornbread
Green beans with red potatoes
Fresh Sautéed Green Beans
House Salad

Bruch
Fluffy Pancakes
Belgian Waffles
chocolate chips, bananas, blueberry or strawberry extra
Assorted bagels and cream cheese
Assorted muffins

Hot Buttery Grits
Shrimp
Eggs Benedict with Hollandaise
Roasted home fries with assorted bell peppers and onion
Fried Chicken
Fruit Fruit
Egg station $2.00 per person
Peach Mimosa
Orange juice Mimosa

Extra's By Chef Ericka

Desserts Buffet, assorted cupcakes, cookies, dipped Rice Krispy Treats, Chocolate dipped Pretzels 1 dozen of each $120.00
Chocolate Fountain ,with assorted fruits and pound cake $75.00
Candy Colored Buffet Table assorted candy $150.00
Cupcakes $24.00 per dozen
filling $1.00 per cupcake
Candy colored Oreo's $12.00 per dozen
Coconut Macaroons $25.00 per dozen
Chocolate dipped Macaroons $30.00
Caramel Apples $40 per dozen
nuts and candy on apples .$50 each
Brownies $24.00 per dozen

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Beverages and More
Fresh Squeezed Lemonade
Mixed berry Lemonade
Strawberry Lemonade
Peach Lemonade
Sparking Pineapple Fruit Punch
Fresh Brewed Sweet Tea
Fresh Brewed Peach Tea
Bottle Water
Can Drinks
Apples Juice Boxes (Kids)
Chocolate Milk

Coffee & Tea Station , assorted sugars and liquid creamer

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Appetizers/HorsD'oeuvers

Meatballs; Swedish, Sweet & Sour or BBQ Serves 50 $75
Mini Burger Sliders, served with pickles, haystack onions, on bun serves 25 $75
Fish(snapper) or Shrimp Poor Boy Sliders served on a french roll with Remoulade or Cajun French Mayo-Mustard sauce Market Price
Chicken wings, available bone in or boneless 50 wings $75
Cheese and Cracker tray serves 25 $50
Shrimp Cocktail tray, chilled shrimp serves with tangy sauce serves 25 $ 75
Spinach dip, surrounded by fresh sour dough bread $35
Spinach and artichoke dip serves $40
Fresh Fruit Tray (season Fruit) serves 25 $ 50
Grilled vegetable platter, drizzles with balsamic glaze $70
Fresh Veggie Platter $50
Hummus Tray with Pita Chips $60
Artisan Cheese Tray $125
Grilled Chicken skewers with peanut sauce serves 25/36 $70
Crab stuffed mushrooms, drizzled with white wine butter sauce serves 25 $40
Homemade waffle topped with a crispy fried tender, served with a rich cinnamon butter maple syrup on the side
25 / $50
Deviled eggs 30 $40
Smoked salmon served in a Crostini with lemon dill sauce 25 $80
Baked Brie with Roasted Strawberries served with crackers or crusty bread
Seven-Layer Bean Dip served with Chef Ericka's Homemade Tortilla Chips 25/36 $50
Tortilla Chips served with house made salsa or Guacamole

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Pasta Entree
includes a choice of Caesar salad or house salad one vegetable of your choice dinner rolls and butter

Penna Pasta with chicken sauteed mushrooms, roma tomatoes, tosses in homemade Alfredo sauce
$35 per person
Fettuccine Alfredo with chicken and fresh parmesan cheese
$28 per person
Fettuccine Alfredo with shrimp and fresh parmesan cheese
$32 per person
Fettuccine Garlic Alfredo with Asiago fennel sausage
$30 per person Seafood Pasta, shrimp, muscles and scallops grape tomatoes, tosses in linguine with a lemon, garlic and butter sauce $35 per person

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Kids Favorites

Chicken tenders with BBQ Sauce

Mini corn dogs

Cheese Pizza

Baked tater tots

Buttered Corn on the cob

Apples Wedges with Peanut butter

PB&J Bar

Spaghetti with Meat Sauce

Cold Cereal and Milk

Taco Bar price per person

Marinated Chicken Breast (Shrimp Extra)

Beef steak

Seasoned Ground Turkey or Ground Beef

Mexican Rice

Refried Beans or Whole Black Beans

Cheese, Lettuce, Sour Cream

House made Guacamole

House made Salsa and Nacho Chips