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N-NUTS S-SHELLFISH. R-RED-DYE	205.319.1611	SUGGESTED MENUS 2020

SUGGESTED WEDDING MENUS

CLASSIC

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Marinated Traditional Baked Chicken R
Seasoned Roasted Red Potatoes R
Sautéed Green Beans
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$15 Per Person

CLASSIC DELUXE

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Smoked Sliced Beef Brisket
Marinated Traditional Baked Chicken R
Seasoned Roasted Red Potatoes R
Sautéed Green Beans
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$19 Per Person

SUGGESTED WEDDING MENUS

HORS D'OEUVRES

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Buffalo Smoked Chicken Party Wings R
Homemade Swedish Meatballs
Tuscan Pesto Pasta Salad
Honey Butter Chicken Salad Rolls
Old Fashioned Lemonade
\$16 Per Person

HORS D'OEUVRES DELUXE

Fresh Seasonal Fruit Display

Domestic And Imported Cheeses And Crackers
 Mini Tossed Garden Salad Cups
 Buffalo Smoked Chicken Party Wings R
 Homemade Swedish Meatballs

Shrimp And Bacon Tuscan Pesto Pasta Salad s
 Chicken Salad Honey Butter Rolls
 Smoked Brisket Skewers
 Old Fashioned Lemonade
 \$22 Per Person

SUGGESTED WEDDING MENUS

GOURMET

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Grilled Chicken Breast With An Italian Cream Sauce
Garlic Butter Mashed Red Potatoes
Sautéed Vegetable Medley
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$16 Per Person/\$22 Per Person (Plated China)

GOURMET DELUXE

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Grilled Chicken Breast With An Italian Cream Sauce
Smoked Sliced Beef Brisket
Garlic Butter Mashed Red Potatoes
Sautéed Vegetable Medley
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$20 Per Person/\$26 Per Person (Plated China)

SUGGESTED CORPORATE MENUS

GRAB AND GO

Smoked Turkey And Provolone Cold Cut Honey Glazed Ham And Swiss Cold Cut Assorted Chips Tuscan Pesto Pasta Salad Old Fashioned Lemonade \$10 Per Person

GRAB AND GO DELUXE

Smoked Turkey And Provolone Cold Cut
Honey Glazed Ham And Swiss Cold Cut
Roast Beef And Cheddar Cold Cut
Honey Butter Chicken Salad Rolls
Assorted Chips
Tuscan Pesto Pasta Salad
Old Fashioned Lemonade
\$17 Per Person

SUGGESTED CORPORATE MENUS

SLIDER BAR

Pulled Chicken Barbecue Sliders
Pulled Pork Barbecue Sliders
Five-Cheese Baked Mac N Cheese
Assorted Chips
Old Fashioned Lemonade
\$13 Per Person

SLIDER BAR DELUXE

Pulled Chicken Barbecue Sliders
Pulled Pork Barbecue Sliders
Philly Steak And Cheese Sliders
Smoked Hot Ham And Cheese Sliders
Five-Cheese Baked Mac N Cheese
Assorted Chips
Old Fashioned Lemonade
\$21 Per Person

SUGGESTED CORPORATE MENUS

PASTA BAR

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Five Cheese Beef And Pork Sausage Baked Ziti
Italian Cream Sauce Penne Pasta With Grilled Chicken
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$17 Per Person

TACO BAR

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Garden Salad Cups With Choice Of Dressing
Mexican Build Your Own Bar:
Seasoned Ground Beef, Seasoned Shredded Chicken, Chips,
Soft Shells, Lettuce, Salsa, Sour Cream, Black Beans,
Sautéed Corn, Jalapeños, Cheese
Old Fashioned Lemonade
\$17 Per Person

SUGGESTED CORPORATE MENUS

POTATO BAR

Baked Russet Potatoes
Seasoned Shredded Chicken
Chopped Smoked Bacon
Butter, Sour Cream, Shredded Cheese
Old Fashioned Lemonade
\$10 Per Person

POTATO BAR DELUXE

Baked Russet Potatoes
Baked Sweet Potatoes
Seasoned Shredded Chicken
Top Round Roast Beef Au Jus
Barbecue Pulled Pork
Chopped Smoked Bacon
Marshmallows, Brown Sugar, Pecans N
Butter, Sour Cream, Shredded Cheese
Old Fashioned Lemonade
\$19 Per Person

SUGGESTED CORPORATE MENUS

BRUNCH

Fresh Seasonal Fruit Display
Smoked Sausage Patties
Egg Frittata Muffins
Stone Ground Grits (Cheese Available)
Sautéed Roasted Brunch Potatoes
Mini Nashville Style Chicken And Belgian Waffles
Brunch Punch
\$18 Per Person

MIXER

Fresh Seasonal Fruit Display
Bacon And Pecan Cheese Balls N
Veggie & Ranch Shooters
Shrimp Cocktail Shooters s
Mini Tuscan Pesto Pasta Salad Cups
Mini Chicken Salad Lettuce Bowls
Mini Wonton Spinach Dip Cups
Old Fashioned Lemonade
\$21 Per Person

SUGGESTED SOCIAL MENUS

PASTA BAR

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Parmesan Caesar Salad With Garlic Roasted Croutons
Five Cheese Beef And Pork Sausage Baked Ziti
Italian Cream Sauce Penne Pasta With Grilled Chicken
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$17 Per Person

TACO BAR

Fresh Seasonal Fruit Display
Domestic And Imported Cheeses And Crackers
Garden Salad Cups With Choice Of Dressing
Mexican Build Your Own Bar:
Seasoned Ground Beef, Seasoned Shredded Chicken, Chips,
Hard And Soft Shells, Lettuce, Salsa, Sour Cream, Black Beans,
Sautéed Corn, Jalapeños, Cheese
Old Fashioned Lemonade
\$18 Per Person

SUGGESTED SOCIAL MENUS

SEAFOOD BOIL

Fresh Seasonal Fruit Display
Garden Salad Bar With Choice Of Dressing
Cajun Kielbasa Sausage
Louisiana Style Jumbo Shrimp s
Seasoned Roasted Red Potatoes R
Sautéed Cajun Corn On The Cob
Old Fashioned Lemonade
Condiments (Tartar, Cocktail, Hot Sauce)
\$21 Per Person

BRUNCH

Fresh Seasonal Fruit Display
Smoked Sausage Patties
Egg Frittata Muffins
Stone Ground Grits (Cheese Available)
Sautéed Roasted Brunch Potatoes
Mini Nashville Style Chicken And Belgian Waffles
Brunch Punch
\$18 Per Person

BARBECUE

Fresh Seasonal Fruit Display
Marinated Barbecue Chicken
Buttered Corn On The Cob
Barbecue Baked Beans
Five-Cheese Baked Mac N Cheese
Honey Butter Glazed Rolls
Old Fashioned Lemonade
\$16 Per Person

SUGGESTED SOCIAL MENUS

MIXER

Fresh Seasonal Fruit Display
Bacon And Pecan Cheese Balls N
Veggie & Ranch Shooters
Shrimp Cocktail Shooters S
Mini Tuscan Pesto Pasta Salad Cups
Mini Chicken Salad Lettuce Bowls
Mini Wonton Spinach Dip Cups
Old Fashioned Lemonade
\$21 Per Person

PICNIC

Fresh Seasonal Fruit Display
Barbecue Glazed Ribs
Mesquite Barbecue Chicken Party Wings
Traditional Hotdogs With Assorted Toppings
Grilled Beef Hamburgers Sliders With Assorted Toppings
Assorted Chips
Barbecue Baked Beans
Five-Cheese Baked Mac N Cheese
Old Fashioned Lemonade
\$23 Per Person

SUGGESTED FUNERAL MENUS

FIRST-CLASS

Marinated Traditional Baked Chicken R Sautéed Roasted Red Potatoes R Sautéed Green Beans Honey Butter Glazed Rolls Old Fashioned Lemonade \$10 Per Person

FIRST-CLASS DELUXE

Smoked Sliced Beef Brisket Marinated Traditional Baked Chicken R Garlic Butter Mashed Red Potatoes Sautéed Green Beans Honey Butter Glazed Rolls Old Fashioned Lemonade \$14 Per Person

BACKYARD

Marinated Traditional Barbecue Chicken Five-Cheese Baked Mac n Cheese Sautéed Green Beans Traditional Baked Beans Honey Butter Glazed Rolls Old Fashioned Lemonade \$13 Per Person

ADDITIONAL FOOD ITEMS

Assorted Chips
Apple Juice
Cranberry Juice
Chef's Signature Punch R
Domestic And Imported Cheeses And Crackers
Honey Butter Glazed Rolls
Old Fashioned Lemonade
Old Fashioned Sweet Tea
Orange Juice
\$1 Per Person

ADDITIONAL FOOD ITEMS

Barbecue Baked Beans Brunch Punch Veggie & Ranch Shooters Cornbread Muffins Fresh Raspberry Lemonade R Fresh Seasonal Fruit Display Fresh Strawberry Lemonade R Garden Salad With Choice of Dressinas Garlic Butter Mashed Potatoes Homemade Biscuits And Gravy Oatmeal With Raisins And Brown Sugar Parmesan Caesar Salad With Garlic Roasted Croutons Sautéed Green Beans Sautéed Squash And Zucchini Sautéed Vegetable Medley Seasoned Collard Greens Seasoned Roasted Red Potatoes R Spanish Style Yellow Rice Stone Ground Grits (Cheese Available) Sweet Kernel Buttered Corn Tossed Garden Salad Cups Traditional Hotdogs With Assorted Toppings Tuscan Pesto Pasta Salad \$2 Per Person

ADDITIONAL FOOD ITEMS

Applewood Smoked Bacon Bacon And Pecan Cheese Balls N Barbecue Smoked Party Wings Belgian Waffles Buffalo Smoked Party Wings R Buttered Corn On The Cob Cornbread Dressing Egg Frittata Muffins Five-Cheese Baked Mac N Cheese Grilled Beef Hamburgers Sliders Homemade Swedish Meatballs Honey Glazed Ham And Swiss Cold Cut Jalapeno Cheddar Muffins Mesquite Smoked Party Wings Mini Grilled Beef Hamburgers With Assorted Toppings Roast Beef And Cheddar Cold Cut Sautéed Cajun Corn On The Cob R Shrimp And Bacon Tuscan Pesto Pasta Salad S Smoked Brisket Skewers **Smoked Sausage Patties** Smoked Turkey And Provolone Cold Cut Sweet And Spicy Tai Party Wings Sweet Potato Casserole N Turkey Bacon Vegetable Skewers Wonton Spinach Dip Cups \$3 Per Person

ADDITIONAL FOOD ITEMS

Applewood Smoked Turkey Breast Au Jus Gravy Barbecue Grilled Chicken Breast Barbecue Smoked Whole Winas Buffalo Smoked Whole Wings R Chicken Salad Honey Butter Rolls Grilled Mesquite Traditional Barbecue Chicken Grilled Shrimp Kabobs S Ground Beef Rotel And Chips Honey Barbecue Traditional Baked Chicken Honey Glazed Smoked Ham Macaroni And Cheese Bites Mini Nashville Style Chicken & Belgian Waffles Pulled Chicken Barbecue Sliders Pulled Pork Barbecue Sliders Philly Steak And Cheese Sliders Red Chili Pepper Spinach Dip And Chips Shrimp Cocktail Shooters S Smoked Hot Ham & Cheese Sliders Southern Homemade Cornbread Dressing Summer Salad (Mixed Greens, Grape Tomatoes, Shredded Carrots, Goat Cheese, Pralines, Zesty And Sweet Raspberry Italian Vinaigrette) Sweet Potato Casserole With Butter Pecan Crumble Smoked Sliced Beef Brisket Oven Roasted Beef And Cheddar Chibata Sliders

\$4 Per Person

ADDITIONAL FOOD ITEMS

Five Cheese Beef And Pork Sausage Baked Ziti
Grilled Chicken Breast With An Italian Cream Sauce
Italian Cream Sauce Penne Pasta With Grilled Chicken
Mashed Potato Bar (Bacon, Sour Cream, Cheese)
Sweet Potato Bar (Marshmallows, Brown Sugar, Cinnamon, Pecans) N
\$5 Per Person

Barbecue Glazed Ribs
Crab Cakes \$

Italian Cream Sauce Penne Pasta With Shrimp \$
Lemon Pepper Salmon Filets \$
Marinated Grilled Lamb Chops
Nashville Style Chicken & Belgian Waffles
New Orleans Style Shrimp And Grits \$
Omelet Station (Cheese, Mushrooms, Spinach, Bacon, Onions,
Peppers)

Salad Bar (Romaine & Arcadian Greens, Onions, Grape Tomatoes, Shredded Cheese, Cucumber, Eggs, Bacon, Croutons, Carrots Choice of Dressing (Ranch, Italian, Vinaigrette) \$6 Per Person

Charcuterie Display with Fresh Sliced Smoked Meats, Domestic and Imported Cheeses, Fresh Fruit & Vegetables Served With Yogurt, Hummus, Assorted Breads & Chips, Pesto, Remoulade, Dijon & Ranch \$12 Per Person

DESSERT FOOD ITEMS

Strawberry Cheesecake Shooters Banana Pudding Shooters Cookies N Cream Shooters \$2 Per Person

Peach Cobbler Homemade Banana Pudding Original Cheesecake Pound Cake Option: (Strawberry & Whipped Cream Topping)+\$1 \$4 Per Person

MENU NOTES

*Equivalent Substitute Choices Does Not Change The Price Per Person

*A La Carte Items May Be Added To Any Menu

*Items May Be Subtracted From Any Menu

PLATING UPGRADE OPTIONS

*Buffet On Elegant Clear Acrylic Plates, Cups And Cutlery With Disposable Napkins Included

*Buffet On Ivory/Off White And Gold/Silver Acrylic Plates, Gold/Silver Cutlery (Includes: Cocktail, Appetizer, Dinner, Dessert) \$3 Per Person

> *Buffet China/Glass \$5 Per Person

*Plated On Elegant Clear Acrylic Plates \$2 Per Person

*Plated On Ivory/Off White And Gold/Silver Acrylic Plates, Gold/Silver Cutlery (Includes: Cocktail, Appetizer, Dinner, Dessert) \$5 Per Person

> *Plated On China/Glass \$6 Per Person

> > *Linen Napkins \$1 Per Person

SERVICE INFORMATION

OUR MENUS

As A Full-Service Catering & Food Truck Company, We Are Pleased To Work With You On Customizing Menus To Meet Your Needs. Please Feel Free To Inquire About Additional Menu Items That Do Not Appear On The Menu.

ORDERING

Please Allow Two Week Notice When Placing An Order. We Will Accommodate Last Minute Orders Whenever Possible.

MINIMUMS

The Minimum Food And Beverage Order Is \$1200.00.

DELIVERY AND SETUP

Eat At Panoptic Services The Entire Birmingham Metropolitan Area. Please Contact Us About Travel Charges To Your Location.

PAYMENT

We Accept PayPal, MasterCard, Visa, Discover, American Express. Additional Fees Will Be Charged On All Outstanding Final Invoices.

TAXES

Local And State Taxes Will Be Added To All Orders.

SERVICE CHARGE

A Service Charge Will Be Added To The Total Invoice To Cover Servers/Wait Staff, A Portion Of The Facility Fees, Administrative Fees, Liability Insurance, And Other Overhead Associated With The Event.

PRICES

Prices Include: Food Table Linen And Setup, Elegant Clear Acrylic Plates, Cups, Cutlery And Disposable Napkins. Plated Options Include: China Plates, Goblets And Silverware.