



Appetizers

All prices are per person

Prices vary

Chips and Salsa - Vegetable tray - Carmel Apple Dip - Tomato jewels
Avocado & black bean salsa - Pimento cheese spread - Pesto & goat cheese toast points
Chicken & artichoke pastry puffs - Crab & sundried tomato pastry puffs
Tomato and mozzarella skewers - Beef sliders - Chicken salad cucumber bites
Seasonal fruit tray - Finger sandwich tray - 7 layer Mexican dip
Marinated meatballs - Variety of Rollups - Spinach and Artichoke dip - Bite size quiche
Stuffed mushrooms - Hot pizza dip - Shrimp Canape - Hot artichoke dip
Parmesan chicken bites - Mini Beef wellington - Crab Cake bites - Hot crab & artichoke dip
Meat and Cheese tray - Cheese and cracker tray - Shrimp cocktail
Chicken fingers with sauces - Bruschetta - Creamy cucumber bites - Buffalo chicken dip
Smoked salmon pinwheels - Marinated antipasto platter - Tomato & ricotta bruschetta
Mini chicken & waffles - Mini shrimp & grits - Spinach cheese balls
Smoked salmon pastry puffs - Creamy white cheese dip - Warm sausage dip

Breakfast

All prices are person

All breakfast must be for 25 or more

Variety of assorted muffins, bagels and cream cheese & cinnamon rolls \$3.00
Variety of yogurt \$1.50
Hot breakfast includes: eggs, bacon, sausage, potato casserole and biscuits
\$8.50

Sandwich Trays

All sandwiches are served with lettuce, tomato, and cheese on a variety of breads

Sliced turkey, ham, roast beef, grilled chicken breast, chicken & tuna salad, grilled vegetable

All trays served with a choice of:

potato salad, pasta salad, seasonal fruit, or chips \$9

Salads

House salad: fresh mixed greens, tomato, cucumber and croutons

Spinach salad: fresh spinach, hard boiled eggs, mushrooms and bacon bits

Greek salad: fresh mixed greens, tomato, cucumber, black olives and feta

Berry salad: fresh mixed greens, strawberries, roasted almonds and feta

Southwest salad: fresh mixed greens with a black bean and corn salsa, jalapenos and crunchy tortilla chips

Choice of:

Grilled chicken, fried chicken, ham, turkey, bacon and salmon*

Dressing include: ranch, bleu cheese, Italian, balsamic vinaigrette and honey mustard

\$9/*\$10.25

Buffets

Lunch: \$8.50/*\$12.00 Dinner: \$12/*market price

Lasagna: choice of meat, chicken alfredo or vegetable lasagna served with salad and bread

Pasta bar: Penne and rotini pasta with marinara, meat marinara and alfredo sauce served with salad and bread

Pasta Primavera: variety of veggies in a marinara or cream sauce served with or without chicken plus a salad and bread

BBO* : pork bbq served with baked beans, and your choice of potato casserole or cole slaw and buns

Pork tenderloin*: marinated pork tenderloin served with roasted potato, salad or mixed vegetables and bread

Bbq Chicken: bbq chicken breast served with baked beans, mac & cheese and bread

Fried Chicken: fried chicken strips served with mashed potatoes, your choice of green bean casserole or corn casserole, and bread

Rosemary Lemon chicken: Baked rosemary lemon chicken breast served with wild rice or white rice, salad and bread

Vino Bianco chicken: baked chicken in a white wine cream sauce served with mashed potato or rice, salad and bread

Kabobs: your choice of steak, chicken, or a combination of both served with rice, salad and bread

Herb crusted white fish: breaded fish served with rice pilaf, mixed vegetables and bread

Potato Bar: spuds served with grilled chicken, diced turkey and ham, steamed vegetables or salad and all the toppings

Baked salmon*: marinated salmon baked and served with wild rice, salad or steamed broccoli and bread

Meat Loaf: ground beef or turkey meatloaf served with roasted potatoes, green beans or salad, and bread

Pot Pie: Homemade chicken or beef pie served with mashed potatoes and salad or green beans and bread

Fajitas: grilled chicken with peppers and onions or taco ground beef served with Spanish rice, black beans and all the fixings

Parmesan crusted chicken breast: breaded chicken breast served with macaroni and cheese or a cheesy broccoli and rice casserole, green beans or salad, and bread

Balsamic mushroom chicken: chicken breast in a balsamic cream sauce served with mashed potatoes, salad or steamed vegetables and bread

London Broil*: juicy and tender cut served with a roasted corn and tomato salsa, mashed potatoes, salad and bread

Pork Tenderloin*: BBQ or Lemon Rosemary pork loin served with wild rice, salad and bread

**All buffets include disposable plates, cups and eating utensils
Clear plastic or real items available**

Stations

Carving: roasted turkey breast, glazed ham, pork loin roast beef or prime rib \$ market

Pasta: a variety of sauces of your choice served with a variety of pastas \$2 per person

Potato: regular or sweet baked potato or mashed potato served with a variety of toppings \$1.50 per person

Salad: house, greek, caesar or spinach salad served with a variety of toppings \$2 per person

Fondue: chocolate fondue served with cream puffs, brownies, marshmallows, graham crackers, pound cake and fresh fruit \$4 per person

S'mores: make your own s'mores bar with an open flame and all! \$3.50 per person

Desserts

All prices are per person

Brownies & Cookies \$1.50 Variety of flavored brownies \$1.50

Variety of dessert bars \$2

Lemon or Chocolate cake \$20 (serves 10-15)

Puddings: banana, chocolate mousse, strawberry cheesecake or banana split \$2

Cool berry pie \$2 Mint brownie \$2 Cool pineapple or strawberry cake \$2.50

Éclair cake \$2 Lemon pie \$2.50

Strawberry shortcake \$3 Peach or Apple Cobbler \$2

Assortment of cheesecakes \$4 Ice Cream pies \$4

Fondue \$4 (chocolate fountain available)

Drinks

All drinks include cups and ice

Sweetened or unsweetened tea \$5 per gallon

Strawberry tea, Homemade lemonade, and strawberry lemonade \$6 per gallon
Soft drinks served in 2 liter bottles: Coke, diet coke or sprite \$2.50
Orange Juice \$8 per gallon Coffee \$16 per box
Bottle water \$1 person

All orders are subject to availability – Prices are subject to change without notice
A minimum of 10 orders is required for each delivery
Delivery fees apply and vary with location.

A 24-hour notice is required for order cancellations (full invoice will be charged for cancellations which do not meet this deadline)

48 hours notice is appreciated and usually necessary.

Charlotte catering services custom orders are available and, in most cases, can be accommodated so please feel free to ask.

We accept Visa, Master Card, and American Express