

## SELECT ONE OF OUR CATERERS BELOW TO CREATE YOUR MENU

$\$ 33$ per person for $75-104$ guests | $\$ 32$ per person for 105-176 guests | $\$ 31$ per person for 177-350 guests Price excludes refundable damage deposit and other add on items

## Entrees-choose one

(2nd meat addt'l. \$2 p/p)
Lemon herb chicken
Spinach stuffed chicken breast w/ Parmesan cream sauce Roasted chicken in red wine sauce
Tilapia Escovitch
Jerk chicken Alfredo w/ penne pasta pulled BBO beef brisket Island jerk BBO chicken Stuffed talipa w/ crab meat Smothered chicken

## Sides-choose two

Mesquite seasoned string beans
Squash \& zucchini medley
Seasoned collard greens
Roasted broccoli w/ lemon
butter
Rosemary herb roasted new potatoes
Seven cheese mac \& cheese Caribbean rice \& peas w/ coconut milk
Mushroom \& corn rice
Honey glazed carrots

Desserts-choose one

## Rice pilaf <br> Creamy garlic mashed potatoes

Harvey Wallbanger cake
Pound cake
Apple pie
Chocolate raspberry
cream puffs
Peach cobbler
Lemon squares

## A/l Flavour International Catering meals served with small salad, rolls, iced tea and water. <br> Serving staff will maintain food and beverage stations.

## Salads-choose one

House garden
Cranberry \& pecan
Spinach \& strawberry
Classic Caesar
Traditional Greek
Kale \& mixed greens Coleslaw
Italian pasta salad
Fruit salad
Carrot/raisin
Caprese

## Entrees-choose one

(2nd meat addt'l. \$2 p/p)
Rosemary garlic salmon
Fried tilapia
Grilled chicken w/ tri-colored peppers
Grilled chicken w/ onion \& capers sauce
Jerked or curry chicken
BBQ chicken
Baked Italian ziti w/ ground turkey
Hamburgers \& hot dogs
Beef brisket w/ burgundy wine sauce
Honey BBO meatballs
Pulled pork
Jerk pork
BBQ ribs

## Sides-choose three

Stir fried cabbage \& peppers Broccoli, carrots \& cauliflower medley
Roasted or mashed potatoes
Veggie kabobs
Baked beans
Collard greens
New England potato salad
Coleslaw
Wild vegetable rice

Spanish yellowvegetable rice Peas \& rice
Jasmine rice
Penne pasta w/ sun-dried
tomatoes
Tri-color Italian
pasta
pasta
Fruit

All Holidays Catering meals served with rolls, sweet tea \& lemonade, and spring water.
Serving staff will use disposable paper goods.

| Salads-choose one |  |
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|  | Tossed Caesar Greek |
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| $\bigcirc$ | Fruit |
| $\square$ | Carrot/raisin |
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Entrees-choose one
(2nd meat addt'l. $\$ 2 p / p$ )
Smoked or herb roasted turkey
Chicken Pontchartrain
Pineapple glazed ham
Grilled salmon*
Grilled steaks*
Chicken Marsala
Pork loin with apples
Beef tips*
Pot roast*

* Add \$3 p/p

Sides-choose one starch \& two
vegetables, or two vegetables
Green beans
Collard greens
Wild rice
Honey drizzled carrots
Scalloped apples
Scalloped potatoes
Red roasted potatoes
Baked beans
Corn on the cob
Stir fry vegetables
Macaroni \& cheese
Jasmine Rice

All Silverspoon Catering meals served with rolls and butter, iced tea or punch, and wate
Serving staff will serve meats and maintain food and beverage stations.

