# Grandma's $\mathcal{H}$ fouse Catering 

Made from scratch, made from the heart

## Wedding and Special Event Menu

## Appetizers: (choose 2)

Mini Crab Cakes with $\mathcal{N e w}$ Orleans Remoulade Sauce
Chicken Teriyaki Meatballs with Bell Pepper Caps
Caprese Skewers

Salad (choose 1)
Mixed Greens with Tomatoes and Cucumbers
Ceasar Salad

## Vegetables: (choose 1)

Vegetaظle Medley (broccoli, cauliflower, and carrots)
Green Beans with Portoбelfo Mushrooms
Southwestern Corn
Entree: (choose 2)
Italian Herb Roasted Chicken
Grifled Shrimp Skewer (5 Shrimp per skewer) *
Salt and Pepper Iri-tip
Vegetarian Spaghettí
Sides: (choose 1)
Garlic Mashed Potatoes
Rice Pilaf
\$25 per guest

# Grandma's $\mathcal{H}$ fouse Catering 

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## Wedding and Special Event Menu

## Appetizers: (choose 3)

Mini Crab Cakes with $\mathcal{N e w}$ Orleans Remoulade Sauce
Bourbon Street Shrimp with Orange Marmalade Sauce*
Caprese Skewers
Chicken Teriyaki Meatballs with Bell Pepper Caps
Asparagus Spears wrapped in Goat Cheese and Proscuitto
Bacon Wrapped Bleu Cheese Stuffed Dates

Salads: (choose 1)
Mixed Greens with Fresh Strawberries, Gorgonzola and Candied Wafnuts
Kale and Apple Salad
Ceasar Salad

## Vegetables: (choose 2)

Vegetable Medโey (broccoli, cauliflower and carrots)
Green Beans with Portobello Mushrooms
Ratatouille (seasonal vegetables)
Southwestern Corn

## Entree: (choose 2)

Stuffed Chicken Breast
Caribbean Coconut Chicken
Grilled Shrimp Skewer (5 shrimp per skewer)*
Crab Cakes with $\mathcal{N e w}$ Orleans Remoulade Sauce (2 per guest)
Salt and Pepper Tri-tip
Fresh Vegetables with Vegan Chicken

Sides: (choose 1)
Garlic Mashed Potatoes
Scalloped Potatoes
Rice Pílaf

## \$35 per guest

## *denotes dish must be prepared onsite

# Grandma's $\mathcal{H}$ fouse Catering 

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## Wedding and Special Event Menu

## Appetizers: (choose 4)

Mini Crab Cakes with $\mathcal{N}$ ew Orleans Remoulade Sauce
Bourbon Street Shrimp with Orange Marmalade Sauce*
Tomato-Basil Soup Shooters with Mini Grilled Cheese Toast Points*
Bacon Wrapped Bleu Cheese Stuffed Dates
Charcuterie

Salads: (choose 1)
Mixed Greens with Fresh StrawGerries, Gorgonzola and Candied Walnuts
Kale and Apple Salad
Spinach and Mixed Berry Salad

## Vegetables: (choose 2)


Green Beans with Portobello $\mathcal{M} u s h r o o m s$
Ratatouille (seasonal vegetables)
Creamed Corn

Protein: (choose 2)
Roasted Prime Rib (add \$2 per person)
Stuffed Chicken Breast
Cedar Plank Grilled Salmon
Salt and Pepper Tri-tip
Vegan Jambalaya
Fresh Vegetables with Vegan Chicken

Sides: (choose 2)
Garlic Mashed Potatoes
Scalloped Potatoes
5 Cheese Macaroni and Cheese
Rice Pílaf
\$45 per guest including sales tax

## *denotes dish must be prepared onsite

# Grandma's $\mathcal{H}$ fouse Catering 

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## Wedding and Special Event Menu Barbeque

## Appetizers (Choose 3)

Mini Crab Cakes with $\mathcal{N e w}$ Orleans Remoulade Sauce
Pork Belly Pops with Maple-Lime Glaze
Crayfish Hush Puppies
Caprese Skewers
Sliced Fruit Display

## Salad (Choose 1)

Tomato, Cucumber, Red Onion with Ofive Oil and Red Wine Vinegar Potato Salad Cole Slaw

## Vegetable (Choose 1)

Southwestern or Cream Corn
Ratatouille (Seasonal Vegetables)
Collard Greens

Entrée (Choose 2)
$\mathcal{B Z Q}$ Chicken Mixed Pieces
$\mathcal{B B Q}$ Tritip or $\mathcal{B r i s q u e t ~}$
BBQ Hot Links
BBQ Baby Back Ríbs
BBQ Salmon*
Vegan Jambalaya

Sides (Choose 1)
5 Cheese Macaroni and Cheese
BBQ Baked Beans
Mashed Potatoes
\$45 per guest including sales tax

