

THE
CATERED TABLE
— ELEVATING EVERY EVENT —



by Shawn Stoddard

Beef Entrees

GRILLED FILET MIGNON

GRILLED TO PERFECTION SERVED WITH A RED WINE REDUCTION
OR HORSERADISH SAUCE

carved TOP round of Beef

SERVED WITH BROWN MUSHROOM GRAVY

steak Diane

SERVED WITH A RICH, SAVORY MUSHROOM SAUCE

BRAISED SHORT RIBS

SLOW ROASTED BONELESS SHORT RIBS SERVED IN A RED WINE
REDUCTION SAUCE

Chicken, Pork & Turkey Entrees

BOURBON CHICKEN

CARAMELIZED GRILLED CHICKEN TOSSED IN A SWEET-SAVORY
BOURBON GLAZE

chicken Marsala

TENDER CHICKEN BREAST WITH FRESH MUSHROOMS AND
GARLIC IN A MARSALA WINE SAUCE

CHICKEN LOUIS

SAUTEED CHICKEN BREAST WITH A CREAMY CAJUN WHITE
SAUCE, TOPPED WITH DICED TOMATOES AND SPINACH

CHICKEN PICCATA

SAUTEED IN A LEMON PARSLEY CAPER SAUCE

CHICKEN CORDON BLUE

CHICKEN BREAST STUFFED WITH HAM AND SWISS TOPPED
WITH A BEARNAISE SAUCE

CHICKEN & WAFFLES

MINI WAFFLE CONES FOILED WITH CRISPY HANDBREADED
CHICKEN BITES FINISHED WITH A WARM DRIZZLE
OF HOT SAUCE MAPLE SYRUP

CHICKEN FRANCESC

EGG-BATTERED CHICKEN BREAST IN A LIGHT WHITE WINE
LEMON-BUTTER SAUCE

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MOJO PORK

TENDER, SLOW-COOKED PORK BUTT PAIRED WITH TRADITIONAL
MOJO SAUCE

CRISTPY HOMESTYLE TURKEY BREAST OR CAJUN STYLE

CAJAN SEASONED TURKEY BREAST OR ENCRUSTED WITH A BREAD
CRUMB SEASONING , FLASH FRIED THEN ROASTED TO PERFECTION

Seafood Entrees

BLACKENED SALMON

TOPPED WITH A CREAMY DILL OR AVOCADO SAUCE

POKEY BOWL

STICKY RICCE WITH FRESH AHI TUNA, SPINACH, AVACODO
TOPPED WITH EEL SAUCE

FRIED FISH NUGGETS

SERVED WITH COCKTAIL SAUCE OR REMOULADE

PARMESAN CRUSTED WHITE FISH CAKE

FISH FILET TOPPED WITH A CREAMY PARMESAN LAYER

SHRIMP SCAMPI

JUMBO SHRIMP TOSSED IN A LIGHT GARLIC AND HERB SAUCE
SERVED ON BED OF PASTA LINGUINE

GROUPER FRANCSESE

FILET OF GROUPER IN A WHITE WINE LEMON-BUTTER SAUCE

Pasta

ROTINI MARINARA PASTA

ROTINI PASTA TOSSED IN A SLOW COOKED HOMEMADE
MARINARA OR BEEF SAUCE

CHEESE RAVIOLI IN A MUSHROOM BUTTER SAUCE

CHEESE RAVIOLI WITH MUSHROOMS
IN A GARLIC BUTTER SAUCE

TARRAGON VEGETABLE PASTA

JULIENNE CARROTS, MUSHROOMS AND BROCCOLI
TOSSED WITH PENNE PASTA
IN A CREAMY TARRAGON BECHAMEL SAUCE



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Carving Table

PRIME RIB CARVING TABLE

SERVED WITH AU JUS AND HORSERADISH SAUCE

BEEF TENDERLOIN CARVING TABLE

SOUTHERN ROASTED TURKEY BREAST CARVING TABLE

TOP ROUND OF BEEF CARVING TABLE

PORK ROAST TENDERLOIN CARVING TABLE

VIRGINIA BAKED HAM CARVING TABLE

Specialty Stations

SMASHED POTATO, MAC AND CHEESE OR SHRIMP AND GRITS STATION

SERVED WITH A VARIETY OF TOPPINGS

SOUTHWESTERN STATION

SEASONED GROUND BEEF, CHICKEN OR SHRIMP
ACCOMPANIED BY SAUTEED ONIONS, LETTUCE, PICO DE
GALLO, JALAPENOS, SHREDDED CHEESE, SALSA, SOUR
CREAM, QUESO AND GUACAMOLE SERVED WITH BLACK
BEANS AND YELLOW OR WHITE RICE WITH “THE CATERED
TABLE” HOUSEMADE SEASONED TORTILLA CHIPS

CHOCOLATE FOUNTAIN STATION

MARSHMALLOW, PRETZEL, COOKIES, RICE CRISPY
TREATS, STRAWBERRY AND PINEAPPLE
DIPPED IN WHITE OR DARK CHOCOLATE