

AB

Above & Beyond

CATERING

All of our sauces, stocks and a variety of breads are made fresh and in house. We use only the finest and freshest ingredients available and use local growers and vendors whenever possible.

Elegant Buffet

Entrée Selection comes with your choice of two side items, Garden or Caesar Salad, Fresh Rolls & Whipped Butter.
(Premium Salad & Side Dish selections available at an additional charge)

Tier 4 Entrees \$21.00 (additional entrée from this tier \$12.00)

Pan Roasted Red Snapper with Pecan Rum Butter Sauce
Wakami Crusted Tuna with a Ginger Soy Reduction
Herb Roasted Beef Tenderloin Oscar
Veal Cutlets Saltimbocca

Additional Sauces Available To Dress Any Marinated Chicken or Beef

Tier 3 Entrees \$18.00 (additional entrée from this tier \$10.00)

Herb Crusted Black Angus Strip Loin with a Shitake Mushroom Sauce
Boursin & Crab Stuffed Chicken with a Roasted Red Pepper Béchamel
Almond Crusted Swordfish with Champagne Beurre Blanc
Chipotle Glazed Cranberry Stuffed Pork Tenderloin

Additional Sauces Available to Dress Any Marinated Chicken or Beef

Tier 2 Entrees \$15.00 (additional entrée from this tier \$7.00)

Blackened Sirloin with a Bleu Cheese Walnut Butter
Slow Roasted Pork Tenderloin with a Dijon Cream
Sugar Cured Salmon with a Wasabi Remoulade
Chicken Cordon Bleu with Rosemary Cream
Chicken Florentine with Spinach Cream
Chicken Spedini with Amogio

Additional Sauces Available to Dress Any Marinated Chicken or Beef

Tier 1 Entrees \$13.00 (additional entrée from this tier \$5.00)

London Broil with Sweet Pepper & Onion Glaze
Grilled Chicken with Rosemary Cream Sauce
Flat Iron Steak with Whiskey Peppercorn Sauce
Tortilla Crusted Tilapia with Spicy Citrus Glaze
Jack Daniels Pork Loin
Chicken Marsala

Additional Sauces Available to Dress Any Marinated Chicken or Beef

Side Dish Choices

(Additional side item \$2.50)

Roasted Green Beans with Sweet Garlic Glaze
Garlic Roasted Vegetable Medley
Roasted Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Garlic Roasted Potatoes
Long Grain and Wild Rice Pilaf

Additional seasonal vegetable options available

Premium Side Dish Choices – Additional \$1.50, Additional Side Item \$3.50

Stir Fried Snow Peas with Shitake Ginger Reduction
Grilled Asparagus with a Balsamic Reduction
Braised Brussel Sprouts
Gruyere Gratin Potatoes
Twice Baked Potatoes
Braised Bok Choy
Duchess Potatoes

Premium Salad Choices \$1.25

Mixed Greens with Pears, Walnuts and Bleu Cheese
Strawberry, Walnut and Spinach Salad
Sunshine Salad – Mixed greens, feta, grape tomatoes, sunflower seeds & raisins
Tuscan Salad – Mixed greens, cucumbers, kalamata olives, grape tomatoes & feta

Pasta Bar

Includes Garden or Caesar Salad,
Sautéed Mushrooms, Grated Romano Cheese, Garlic Roasted Vegetables
And Fresh Italian Bread Sticks

Sauces to choose from:

Marinara, Alfredo, Bolognese, Smoked Tomato Cream,
Vodka Sauce, Cajun Alfredo, Traditional Pesto, or Chili Lime Pesto

\$14.00 per guest includes: 2 Sauces and 2 Pasta Selections

\$16.00 per Guest includes: 3 Sauces and 3 Pastas Selections

\$2.50 per guest: Add Grilled Chicken, Meatballs or Italian Sausage

\$3.50 per guest: Sautéed Garlic Shrimp

Entertain your guests with a live pasta station option – 2 Sauté Chefs for an additional \$385.00 per 100 guests.

Carving, Pizza, Sauté Station(s)

Chef Manned Station(s) \$165.00 flat rate per station (1 station per 100 guests)

Contact an event coordinator for meat choices and pricing on carving stations

**All menu pricing based on 150 guests (add \$1.75 per guest for events under 150)
Service charge and tax not included. Prices subject to change without notice.**

Service Options

Include Uniformed Attendants and a Beautiful Buffet Design in Your Chosen Colors.

Tuxedo

\$17 per guests for a complete sit down plated service. (No Buffet)

This is the option for you if you want a very formal affair and an attentive audience.

Black Tie

\$11 per guest with a complete guest table set up

(Glass plates and full place settings) with buffet service. Iced tea and water on each table and passed coffee service.

This is the option to choose if you want a formal affair.

Cocktail Dress

\$7 per guest includes glass plates and rolled silverware with your buffet, water goblets and coffee mugs at your self serve drink station with iced tea, water and coffee.

This is the option to choose if you want it a bit more upscale but still want the social scene.

Dressy Casual

\$4 per guest includes all necessary plastic ware and self serve drink station with iced tea, water and coffee.

This is the option to choose for a very social gathering putting your guests at ease.

Wedding Cake Package \$4.25per guest

When included with our Catering Services:

Wedding Cake of your Choice, Cream Cheese Mints, Nuts and the following services;

We will set up a beautiful cake table to coordinate with your buffet including candelabras, toasting goblets, & cake knife and server.

We will cut and serve your cake and package your topper for your 1st Anniversary.

Service includes foam plates, plastic forks and napkins. Glass Plates available at an additional charge of \$1

Have your own cake? We can still provide the above services add \$3 per guest.

Appetizers

Tier 1 - \$4.00 per guest for each item chosen

Vegetable Strata with a Sundried Tomato & Kalamata Olive Relish
Hot Spinach & Artichoke Dip with Tortilla Chips
Caramelized Onion & Gorgonzola Savory Tartlet
Fire Roasted Red Pepper Dip with Tortilla Chips
Cucumber Canapés with Goat Cheese Mouse
Peanut Chicken Curry in Phylo Shells
Domestic Cheese and Fruit Display
Italian Stuffed Mushrooms
Domestic Cheese Display
Assorted Canapés

Tier 2 - \$5.00 per guest for each item chosen

Gourmet Chicken or Mushroom Pizza (above station fee applies)
Smoked Chicken Nachos with Flour Tortilla Chips
Grilled Vegetable Crudités with Parmesan Garlic Aioli
Risotto Cakes with Smoked Tomato Cream Sauce
Peppa Drops Stuffed With Bleu Cheese and Bacon
Beef Tenderloin Brochettes with a Teriyaki Glaze
Fresh Fruit Display with Fruit and Yogurt Dip
Chicken Satay with Spicy Peanut Coleslaw
Beef Tenderloin Medallions on Baguette
Hot Crab and Artichoke Dip
Chicken Spedini Brochettes
Bruschetta Bar and Display
Crab Stuffed Mushrooms
Cheesy Corn Wontons
Beef Scallion Rolls
Beggars Purses

Tier 3 - \$6.00 per guest for each item chosen

Southwest Crab & Smoked Corn Wontons with Red Chili Cream
Spinach & Goat Cheese Stuffed Baby Portabella Mushrooms
Gourmet Cheese Display (Courses Available on Request)
Thai Crab Cakes with Papaya Basil Sauce
Maryland Crab Cakes with Remoulade
Key West Cilantro Shrimp Ceviche
Cajun Grilled Shrimp with Mango Salsa
Miniature Filet Mignon
Crab Stuffed Shrimp

Appetizer Packages

Black Tie \$22.00 per guest

Southwest Crab & Smoked Corn Wontons with Red Chili Cream
Spinach & Goat Cheese Stuffed Baby Portabella Mushrooms
Beef Tenderloin Brochettes with a Teriyaki Glaze
Cajun Grilled Shrimp with Mango Salsa
Gourmet Cheese Display

Cocktail Dress \$18.00 per guest

Grilled Vegetable Crudités with Parmesan Garlic Aioli
Tenderloin Medallions on Baguette
Chicken Spedini Brochettes
Bruschetta Bar & Display
Fresh Fruit Display

Dressy Casual \$13.00 per guest

Vegetable Strata with a Sundried Tomato & Kalamata Olive Relish
Hot Spinach Artichoke Dip with Tortilla Chips
Domestic Fruit & Cheese Display
Italian Stuffed Mushrooms
Petite Beef & Caramelized Onion Sliders

Add \$2.00 per guest for Passed Hors d'oeuvre service.

We will be happy to customize a menu for you.

816-221-1010