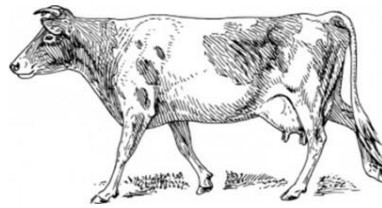
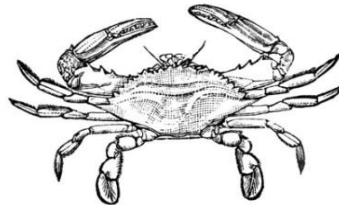


“We Cater to Your Needs”



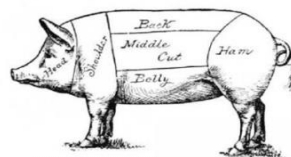
BEEF OPTIONS

- ❖ Beef Tenderloin in Au Jus with a Creamy Horseradish Sauce
- Beef Tips in a Creamy Mushroom Gravy
- Gourmet Angus Meatloaf
- ❖ Braised Short Ribs
- Pulled Brisket Tacos
- Steak Fajitas
- ❖ Crab Stuffed Filet Mignon in a Whiskey Peppercorn Sauce-*Market Price*
- Southern Style Pot Roast with Potatoes & Carrots (potatoes/carrots count as 1 side)
- Italian Style Meatballs



SEAFOOD OPTIONS

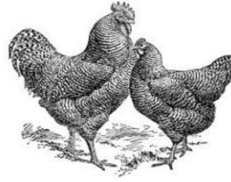
- ❖ Parmesan Encrusted Tilapia drizzled with a Lemon Caper Sauce
- ❖ Teriyaki Salmon with a Spicy Cream Sauce
- ❖ Southern Fried Catfish Filets
- ❖ Parmesan Encrusted Catfish Filets
- ❖ Jumbo Crab Cakes with a Remoulade Sauce
- Chile Lime Tilapia topped with a Mango Avocado Salsa
- ❖ Maple Cajun Mahi-Mahi
- ❖ Shrimp Scampi
- ❖ Sautéed Scallops
- ❖ Tossed Shrimp and Bell Peppers in a Garlic Sauce
- ❖ Jumbo Cajun Shrimp & Gouda Grits with Andouille Sausage
- Jambalaya
- ❖ Low Country Boil



PORK OPTIONS

- Maple Glazed Pork Tenderloin with a Cranberry Walnut Chutney
- ❖ Herb Crusted Pork Loin in Au Jus
- ❖ BBQ Spare Ribs
- ❖ Cuban Style Pernil (Mojo Pork Shoulder)
- Southern Style Fried Pork Chops
- Sweet and Spicy Hand Pulled Pork BBQ
- Honey Glazed Ham

“ We Cater to Your Needs ”



POULTRY OPTIONS

- Vidalia Onion Glazed Chicken
- ❖ Garlic Infused Chicken Breast in a Creamy Cognac Reduction
- ❖ Chicken Marsala
- ❖ Pan Seared Chicken Topped with Goat Cheese and Sundried Tomatoes drizzled with a Lemon Cream Sauce
- Jack Daniel's BBQ Based Chicken
- Italian Chicken
- ❖ Panko Crusted Chicken Parmesan
- Chicken Teriyaki
- ❖ Herb Roasted Turkey Breast in Au Jus
- Hand Pulled Chicken BBQ
- ❖ Honey Roasted Turkey Loin
- Apple BBQ Glazed Chicken Breast
- Cheesy Chicken and Rice Casserole with Broccoli (rice/broccoli counted as 1 side)
- Turkey Provolone Sandwich Melts with a Pesto Aioli on Ciabatta



SIDE OPTIONS

- ❖ Creamy Macaroni and Cheese
- ❖ Fried Squash
- Sweet English Peas
- Roasted New Potatoes
- Organic Whole Garlic Green Beans
- Corn with Roasted Red Pepper
- Jasmine Rice
- Saffron Infused Rice
- White Rice
- Wild Rice Medley
- Steamed Vegetable Medley
- ❖ Whole Petite Honey-Glazed Carrots
- Fried Plantains (Maduros or Tostones)
- Rosemary Roasted Red Potatoes
- ❖ Steamed Broccoli in a Creamy Cheddar Sauce
- ❖ Arroz con Gandules (Rice w/ Pigeon Peas)
- Cuban Style Black Beans
- Southern Style Pinto Beans
- Baked Potatoes
- Creamed Corn
- Baby Carrots
- Steamed Broccoli
- Mashed Sweet Potatoes
- Baked Beans
- Roasted Garlic Smashed Potatoes
- Asian Vegetable Stir Fry in a Ginger Soy Sauce
- ❖ Creamy Goat Cheese Polenta
- ❖ Southern Style Collard Greens
- Southern Green Beans
- Coconut Basmati Rice
- ❖ Sautéed Asparagus
- ❖ Smoked Gouda Mashed Potatoes
- ❖ Roasted Green Beans with Mushrooms in a Balsamic Parmesan Sauce
- ❖ Green Beans Almandine
- ❖ Fresh Sage Cornbread Dressing
- Fresh Corn on the Cob w/ an Ancho Chile Butter
- ❖ Creamy Risotto with Mushrooms and Italian Cheeses
- ❖ Fried Okra
- ❖ Parmesan Crusted Tomato
- ❖ Grilled Zucchini

“ We Cater to Your Needs ”



PASTA OPTIONS

- Lasagna in a Meaty Marinara Sauce
- Rotini Alfredo with Grilled Chicken
- ❖ Rotini tossed with Sautéed Mushrooms, Asparagus, and Roasted Red Peppers with Chicken in a Creamy Marsala Sauce
- Penne Rigate w/Meaty Marinara
- Spaghetti with Meatballs
- ❖ Roasted Vegetable Lasagna
- ❖ Panko Crusted Chicken Parmesan over Linguini



SALAD OPTIONS

- Garden Salad with Carrots, Cucumbers and Tomatoes with Croutons in an Italian Dressing
- Spring Salad with Tomatoes, Croutons, and Shredded Cheddar tossed with Ranch Dressing
- ❖ Asian Salad with a Cabbage and Iceberg Blend with Carrots, Broccoli, and Almonds with a Toasted Sesame Dressing
- ❖ Mixed Greens with Pears, Gorgonzola, and Roasted Walnuts in a Pear Vinaigrette
- ❖ Spring Salad with Cranberries, Roasted Walnuts, and Feta with a Raspberry Balsamic Vinaigrette
- ❖ Mixed Greens with Sliced Strawberries, Spiced Pecans, and Blue Cheese tossed with a Sweet Balsamic Vinaigrette



DESSERT OPTIONS

- Assorted Cupcakes (Regular & Mini)
- Warm Peach, Strawberry, or Blackberry Cobbler with Homemade Whipped Cream or Vanilla Bean Ice Cream
- Strawberry Shortcake Trifles in Mini Mason Jars
- Caramelized Walnut Banana Pudding
- Double Chocolate Bread Pudding with Kahlua
- Toasted Smoes on a Stick (Regular or Jumbo)
- Limoncello Mascarpone Tartlets
- Smoes Bar (next to firepit)
- Brownie Bites with a Cream Cheese Frosting topped with a Raspberry
- Assorted Cheesecake Bites
- Assorted Pound Cake Slices
- Assorted Cookies
- Assorted Mini Pies or Turnovers
- Strawberries with Chantilly Crème
- Petit Fours

“ We Cater to Your Needs ”



HORS D'OEUVRES OPTIONS

- Warm Spinach Artichoke Dip with Tortilla Chips
- Seasonal Fruit Display with a Creamy Dip
- Assorted Cheese Cubes and Spreads with Crackers
- Tuscan Pasta Salad w/ Black Olives & Sundried Tomatoes
- Strawberries with Chantilly Cream
- Sweet & Spicy Cocktail Meatballs
- Herbed Meatballs in a Red Onion Marmalade
- Roasted Red Pepper Hummus with Pita Chips
- 7 Layer Mexican Dip with Tortilla Chips
- Crudite Platter with Ranch and Blue Cheese
- Assorted Cocktail Croissant Sandwiches (Pimento-Egg Salad-Orchard Chicken Salad)
- Brie with a Praline Walnut Topping served with Pita Chips
- Assorted Spiral Sandwich Bites
- Hot Crab Dip with Pita Chips
- ❖ Cajun Shrimp and Grits
- Buffalo Chicken Dip with Tortilla Chips
- ❖ Cold Boiled Shrimp with Cocktail &/or Remoulade Sauce
- ❖ Surf & Turf Kabobs-*Market Price*
- ❖ Bacon Wrapped Water Chestnuts
- ❖ Beef Tenderloin Tips with Dipping Sauce
- Gourmet Cheese Platter with Assorted Crackers
- ❖ Charcuterie Platters (many options available)
- ❖ Southwestern Eggrolls with an Avocado Ranch Dip
- ❖ Smoked Fish Dip with Cucumbers and Crackers
- ❖ Bacon Wrapped Scallops
- Chicken Wings (1 flavor) with Dip
- ❖ Bacon Wrapped Dates
- Chicken Strips with Assorted Dipping Sauces
- Pulled Pork & Biscuit Sliders with Coleslaw & Hot Sauce
- Twice Baked Potato Skins
- Hot Cuban Sandwich Sliders

Passed Hors d'oeuvres:

- Georgia Peach Bruschettas topped with Feta and a Balsamic Drizzle
- Cocktail Meatballs in a Sweet & Tangy Sauce
- Assorted Cocktail Croissant Sandwiches
- Teriyaki Chicken Skewers
- Assorted Mini Quiche
- Creamy Crab Dip in a Wonton Cup
- ❖ Mini Crab Cakes with a Roasted Red Pepper Drizzle
- Chilled Asparagus with Dipping Sauce
- ❖ Scallops wrapped in Bacon
- ❖ Crab Stuffed Mushroom Caps
- ❖ Crispy Asparagus Straws
- ❖ Fried Goat Cheese Drizzled with Honey topped with Crushed Pistachios
- Herb Crusted Meatballs in a Red Onion Marmalade
- ❖ Creamy Macaroni and Cheese Bites
- ❖ Fried Green Tomato Canapé drizzled with a Jalapeno Aioli
- Pimento Cheese Crostini w/ Raspberry Jam
- ❖ Cajun Shrimp & Grit Shooters
- ❖ Mini Buttermilk Chicken & Waffles slathered in a Peachy Maple Syrup
- Pulled Pork & Biscuit Canapé with Coleslaw
- Mini Loaded Baked Potatoes
- ❖ Crispy Prosciutto Wrapped Asparagus
- ❖ Smoked Salmon Canape with a Chive Crème
- ❖ Assorted Brie Cups (Praline Walnut-Blackberry Coulis-Strawberry Jam)
- ❖ Tomato Bisque & Grilled Cheese Shooters

“ We Cater to Your Needs ”



Stations:

A station style reception would include a minimum of 3 stations from the selections below, or you can always add a station to any existing package. Let us know if you have another station idea!

- Smashed Potato Bar with Toppings in Mason Jars OR Martini Glasses-**starting at \$8.25**
- The Southern Stack Station: Creamy Macaroni & Cheese, Southern Collards, Maple Glazed Pork Tenderloin with a Cranberry Chutney-**starting at \$10.75**
- Shrimp and Grits Station with Assorted Toppings-**starting at \$9.95**
- Slider Station (pick 3): Mini Cubans, Pulled Chicken BBQ, Pulled Pork BBQ, Hot Ham & Cheese, Turkey Pesto Melts, Korean BBQ Lettuce Wraps-**starting at \$8.75**
- Latin Stack Station: Cuban Black Beans, Saffron Rice, and Mojo Chicken OR Pork-**starting at \$10.75**
- Asian Stack Station: Teriyaki Chicken with Stirfry Vegetables and Coconut Basmati Rice-**starting at \$10.75**
- Nacho Station including Queso Blanco with Ground Beef & Shredded Chicken Assorted Toppings-**starting at \$9.25**
- Pasta Action Station (Marinara & Alfredo) with Assorted Grilled Vegetables and Meats (including Grilled Chicken and Ground Beef)-**starting at \$11.75**
- Carving Station of Beef Tenderloin-**starting at \$17.50**
- Salad Cup Station: Fresh Salad Cups including Spring Salad with Cranberries, Walnuts and Feta drizzled with a Sweet Balsamic Vinaigrette , Asian Salad with Cabbage, Broccoli Florets, Toasted Almond Slices drizzled with a Ginger Sesame Dressing, & Classic Caesar Salad-**starting at \$11.25**
- Carving Station of Herb Crusted Roast Beef-**starting at \$13.75**
- Carving Station of Maple Glazed Pork Tenderloin-**starting at \$8.75**
- Burger Slider Bar with Assorted Toppings-**starting at \$11.95**

(Pricing is based per person. All Stations are excluded from the packages. Extra staffing may be required.)

“ We Cater to Your Needs ”



A note from our Chef:

Our team of industry professionals has a combined total of over 50 years of culinary experience. As a company, that experience sets us apart in our industry. We have served thousands of satisfied guests and their patrons. We are a team of professionals that bring strength, knowledge, passion and integrity to our industry. Whether an intimate gathering or a large-scale event, we will continue to provide the ultimate dining experience, all with the same attention to detail, consistency, and taste.

We feel that the key to meeting and exceeding our clients' expectations is to provide unsurpassed service and high quality food offerings. Our menu consists of only using the finest choice meats and the freshest ingredients. At *The Grand Gourmet* we understand what it takes to please the palette. That is no simple task. Our specialties include, but are not limited to, refined good ole southern home-style cooking and New-American cuisines. If you do not see what you are looking for on our menu... feel free to tell us what you would like. We would love to customize a menu to meet your needs and exceed your expectations.

We look forward to serving you!

Executive Chef & Owner, Sheena Castellanos