CHEF PRISCILLA CATERING

CHEF'S **PRIVATE** DINING **EXPERIENCE**

BUFFET Chef





THE CLASSIC

Package for 40+ Guest 23.99pp

Package includes: Salad 1 Hot/Cold Appetizer 1 Protein Option 1 Starch Option 1 Vegetable Option 1 Bread



Garden Salad Caesar Salad

Hot Appetizers

Sweet Chili Glazed Meatballs **Drumette Wings** Salmon Bites Spinach & Artichoke Dip Blackened Shrimp Skewers Stuffed Mushrooms Buffalo Chicken Dip

Cold Appetizers

Orzo Pasta Salad Deviled Eggs Seafood Pasta Salad Italian Pasta Salad Caprese Salad Skewers



THE RUBY

Package for 40+ Guest 26.99pp

Package includes: Salad 1 Hot/Cold Appetizer 2 Protein Options 1 Starch Option 1 Vegetable Option 1 Bread

Meats & Entrees

Seafood Gumbo Chicken & Sausage Gumbo Smothered Chicken Smothered Pork Chops Cajun Salmon \$2 pp Sweet chili Glazed Salmon \$2 pp BBQ Baked Chicken Lemon Pepper Baked Chicken Honey Lemon Chicken Wings Herb Roasted Chicken Roasted Turkey Honey Glazed Ham Glazed Pork Chops Shrimp Étouffée \$2pp

Herb Grilled Lamb Chops \$3 pp



THE CALLAHAN

Package for 40+ Guest 34.99pp

Package includes: Salad 2 Hot/Cold Appetizers 2 Protein Options 1 Starch Option 1 Vegetable Option 1 Bread

Starch Options

Three Cheese Baked Macaroni Sweet Potato Casserole Garlic Mashed Potatoes Cajun Mashed Potatoes White Rice/Yellow Rice Alfredo or Marinara (add \$12 per person for shrimp)

Vegetable Options

Collard Greens Garlic Grilled Asparagus Sautéed Green Beans Sweet Country Yams Steamed Corn Stewed Okra & Tomatoes Steamed Broccoli



Beverage Station

Water - \$1.00 per person Tea - \$1.00 per person Lemonade - \$1.00 per person

Bread Options

Hawaiian Rolls Garlic Sticks/Garlic Bread Dinner Rolls

ADD ONS

Salad Bar - \$150 (50 Guests) Fruit Presentation - \$225 (100 Guests) Cocktail Hour Butler Pass - \$250 (100 Guests) Seafood Gumbo Station - \$650 (100 Guests) Chicken & Sausage Gumbo Station - \$600 (100 Guests) Taco Bar - \$16 (Per Guest) Servers - \$75 for 3 Hours