

CATERING **by Debbie**

With a combination of 40 years of restaurants and catering, Nathan Glenn my son and I are expanding our venue to provide the highest quality food and service to you for your special event. The following are some of our menus for catering. We like to meet with each individual and help plan their party. So please call us anytime. We are one of the five preferred caterer's at The Auditorium and we have 2 restaurants in the Plaza building on Congress St. that can be leased for private catering.

APPETIZERS

Mexican Cheese Torts

Mississippi Caviar

Artichoke And Crab Dip

Spinach Madeline

Crab Cakes

Herbed Cheese Cakes

Shrimp Newburg

Sundried Tomato And Pesto

Cheese Ring

Jalapeno, Cheddar Baco

Cheese Ring

Mini Rolls With Ham, Turkey, Roast

Pimento Cheese, Chicken Salad

Pork Or Beef Tenderloin Inside

Homemade Mini Rolls

Chicken Kabobs

Gg's Cheese Stars

Corn And Avocado Salsa

Ham And Asparagus Rolls

Sweet Potato Crayfish Cakes

Puttin On The Ritz

Applewood Bacon Wrapped Bread Sticks

Bruchetta

Dry Roasted Brisket

Blue Cheese And Walnut Spread

Oriental Chicken Drummets

Monterey Jack And Corn Salsa

Hot Crayfish Dip

Cha Cha Chicken Salad

Basil' Stuffed Eggs

Whole Smoked Salmon

Tail On Shrimp

Garlic Roasted Chicken Tenders

Homemade Meatballs

Olive Salad Cheese Rings

Cajun Mushrooms

Stuffed Mushrooms

Pulled Pork With Jalapeno

Cheddar Rolls

Smoked Chicken Pizzas

Shrimp And Grits

Panini Pie (Ham, Turkey, Roast)

Seafood Mousse

7 Bean Salad

Chicken And Apple Quesalillas

Rosemary Skewered Shrimp

Shrimp Toast

Shrimp Remoulade

Centerpiece Of Cheese, Veggies And Fruit

Fried Eggplant With Caviar

Hot Shrimp Dip

WEDDING PARTY MENU SAMPLES

Centerpiece With Assorted Cheese Rings And Antipasto Garnished With
Frosted Grapes And Chocolate Covered Strawberries

Homemade Mini Rolls Stuffed With Pork Tenderloin Served With
Apricot Mustard Sauce

Grilled Chicken Tenderloin With Onions, Bell Peppers And Mushrooms

Mexican Torte With Tostados

Shrimp And Crayfish Dip Accompanied By Fresh Garlic Rounds

Monterey Jack Salsa Served With Chips

Homemade Mini Rolls With Ham, Turkey, Roast , Pimento Cheese
And Chicken Salad

Oriental Chicken Wings

Crab Cakes

Artichoke Dip Inside Foccia Rounds

Smoked Salmon With Dill Sauce

Basil's Stuffed Eggs

Shoepeg Corn And Cheese Salsa

Gerbed Cheese Cake With Garlic Rounds

Cheese And Antipasto Tray

SAMPLE DINNER MENUS

Ground Steak Parmesan
Wild Rice With Artichokes
Marinated Green Bean Bundles
Spring Mix Salad With Dressing
Homemade Rolls
Tea
Choice Of One Dessert
\$22.50 Per Person

Get Um Hot Shrimp
Roasted Veges
Italian Tomatoes
Spring Mix Salad With Dressing
Homemade Rolls
Tea
Choice Of One Dessert
\$30.00 Per Person

Pork Tenderloin With Apricot Sauce
2Xbaked Potato Casserole
Roasted Asparagus
Spring Mix Salad With Dressing
Homemade Rolls
Tea
Choice Of One Dessert
\$30.00 Per Person

Grilled 14 Oz. Ribeye Steaks
3 Cheese Mashed Garlic Potatoes
Green Bean Almondine
Spring Mix Salad With Dressing
Tea
Choice Of One Dessert
\$30.00 Per Person

Sauteed Shrimp
Onion Mushroom Risotto
Planation Squash
Spring Mix Salad With Dressing
Homemade Rolls
Tea
Choice Of One Dessert
\$25.95 Per Person

Grilled Stuffed Chicken Breast
Served Over Angle Hair Pasta
Steamed Broccoli
Spring Mix Salad With Dressing
Homemade Rolls
Tea
Choice Of One Dessert
\$23.00 Per Person

DESSERTS

Homemade Chess Squares
Carrot Cake
Rum Cake
Banana Pudding
Italian Cream Cake
Strawberry Trifle

Please Add 9% Sales Tax And 20% Service Charge. If glass china is required, I will have to rent them and the charge is only for what they rent for. I provide all serving pieces and décor for the food table. If you want a seated dinner there is an additional charge for wait staff.