#mymikecooks, LLC
Your Personal Party Chef and Host!

2027 Menu

Let Mike assist in selecting the perfect menu for you and your guests to enjoy.
A written estimate* of menu and services is always provided in planning your party along with a written contract.
*Costs are based on selections and attendee amounts as well as seasonal availability.

Hosting Service Fee**

The party hosting service fee of $450* includes: the procurement of food; set up and preparation of menu items; buffet, family style or plated serving; replenishments; boxing up of leftovers; full clean up of dinner and kitchen area.

**Includes up to 6 hours of time on site of home/event space up to 25 people, including 3-3.5 hours prep time prior to dinner service
** Parties less than 10 people, the service charge will be $400
**Certain buffet parties, including attendance over 25, the service charge will be $550 with onsite time up to 8 hours
** Maximum service of 30 people
** Parties over 25 people *may* require an additional server and $200 charge

COLD APPETIZERS

Charcuterie Platter *assorted cheeses with crackers, fresh & dried fruits & sliced meats*
Southern Style Charcuterie Platter *smoked gouda, pimento cheese spread, crackers, smoked sausage w/ mustard, gherkins & pickled okra*
Vegetable Crudités *a variety of fresh vegetables w/ assorted dips & hummus*
Roasted Tomato Bruschetta *w/ whipped ricotta, olives, & Italian charcuterie*
Chili Lime & Avocado Shrimp Bites in crispy phyllo cups
Bloody Mary Shrimp Shooters *served virgin w/ bacon, olives, gherkins & lemons*

HOT APPETIZERS

Sweet & Savory Cocktail Meatballs - *Mike's famous!*
Pimento Cheese Puff Pastry Bites
Crab Cake Phyllo Cup Bites *w/ remoulade sauce*
Sausage Stuffed Mushroom Caps
Stuffed Dates *w/ goat cheese, wrapped in prosciutto w/ balsamic glaze*

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SLIDERS - COCKTAIL PARTIES

BBQ Pulled Pork *w/ pickles*
Flank Steak *w/ horseradish of basil mayonnaise dressing*
Caprese *w/or w/o prosciutto*
Savory Chicken / Tuna Salad / Pimento Cheese Sandwich Bites
Cheeseburger *w/ lettuce, pickles & burger sauce*

SALADS

Mixed Greens *w/ basil vinaigrette*
Caprese *w/ balsamic drizzle*
BaconLettuceTomato Chopped *w/ blue cheese or ranch dressing*
Arugula & Seasonal Fruit Salad *w/ goat cheese & pomegranate dressing*
Caesar Salad *w/ parmesan shavings*
Pasta Salad *penne or tortellini w/ veggies & feta in light vinaigrette*
Fresh Berry Fruit Salad *w/ watermelon, grapes, strawberries, blueberries & blackberries*

CHICKEN ENTREÉS

Herbed Chicken Breast Filets Medallions w/ chicken stock
Chicken Skewers *w/ assorted sauces*
Caprese *w/ tomatoes, mozzarella, basil & balsamic drizzle*
Piccata *w/ lemon & butter wine sauce & capers*
Marsala *w/ mushrooms in marsala wine sauce*
Spinach & Artichoke *cream sauce*
Chicken Vinny *w/ olives, capers, peppers & onions (can be made spicy!)*

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BEEF ENTREÉS

Sliced Top Sirloin *w/ or w/o mushrooms in marsala sauce*
Sliced Herbed Flank Steak
Beef Tenderloin Medallions *in port wine sauce or side bleu cheese, horseradish, bernaise sauces*

PORK ENTREÉS

Sausage & Peppers
BBQ Baby Back Ribs
Pork Tenderloin Medallions *in a mustard moscato sauce*
Pork Tenderloin Medallions *in a fig & onion sauce*

SEAFOOD ENTREÉS

Crab Cakes *w/ remoulade sauce (avg 2/person)*
Citrus Shrimp & Rice *w/ cilantro*
Shrimp & Grits *(a Low Country favorite!)*
Shrimp Scampi *w/ bread crumb topping*
Salmon Filet *served in butter/lemon sauce, creamy dill, or honey orange glaze*
Halibut *w/ butter & sage sauce & cracker crumb*
Seared Local Catch *in moscato wine sauce (Grouper, Snapper, Trigger, Carolina Jack or Flounder based on availability)*
Seafood Oscar *local catch topped w/ lump crab in a bernaise sauce*
Lobster Tails *w/ herbed butter & moscato wine sauce*
Steamed Mussels *in marinara or garlic & white wine sauce*

VEGETARIAN ENTREÉS

Plant Based Sausage & Pasta Primavera
Pasta Primavera *in pesto sauce (can be made vegan)*
Stir Fry Vegetables *over rice in Thai chili or tahini sauce w/ peanuts*
Vegetable Quiche *- customized to your preferences*
Ask Mike about other options or suggestions

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STARCHES

Herbed Roasted Potatoes
Fondant Potato Medallions *(lightly fried and baked tender with/ buttery broth)*
Mashed Red Potatoes
Loaded Mashed Potatoes *topped w/ cheese, sour cream, chives & bacon crumbles*
Herbed Rice Pilaf
Macaroni & Cheese *topped w/ Cheez Its crumbles*
Smoked Gouda Macaroni & Cheese
Rigatoni Pasta with Roasted Artichokes & Peppers

VEGETABLES

Asparagus *w/ balsamic glaze**
Roasted Brussel Sprouts *w/ balsamic glaze**
Sautéd Green Beans*
Sautéd Mixed Vegetables *of zucchini, carrots & green beans*
Honey Butter Carrots
Roasted Broccoli *w/ olive oil & lemon zest*
Sautéed Spinach *w/ garlic & olive oil*
Corn on the Cob *w/ herbed butter sauce*
** bacon or prosciutto crumbles topping option*

THEMED DINNERS

Great for a crowd!

Low Country Boil *of seasoned local shrimp, potatoes, corn on the cob & smoked sausage w/ lemons, cocktail & hot sauces & herbed butter served family style*
Taco Bar *seasoned choices of beef/chicken/shrimp w/ tortillas, veggies, rice, Mexican street corn and fixings*
Pasta Bar *Penne, Spaghetti and/or tortellini pasta in choice of marinara, a la vodka or alfredo sauces, meatballs & sausage, mixed vegetables & garlic bread*
Mediterranean Skewers of chicken, steak and/or shrimp, herbed rice, grilled vegetables, side sauces, chopped salad & pita points
BBQ *of pulled pork, chicken & ribs w/ slider buns or cornbread, pickles, sauces, mac n cheese, cole slaw & green beans*
Cocktail *a selection of finger foods & appetizers - let Mike help plan the perfect menu*

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BREAKFAST/BRUNCH

Discuss w/ Mike in planning the perfect morning event!

Scrambled Eggs w/ Cheese
Western Omelette Bake
Omelette Bar (parties 10 or less)
Bacon and Sausage Links
Hominy Grits
HomeFried Potatoes
Pancakes or Belgium Waffles *(w/ choices of blueberries, strawberries, bananas or chocolate chips) w/ butter & syrups*
Buttermilk Biscuits
Fresh Fruit
Coffee & Tea *w/ sugars & creamers*

DESSERTS

Ice Cream Sundae Bar *of vanilla, chocolate & strawberry ice cream w/ syrups, whipped cream, sprinkles, toppings, fresh strawberries & bananas*
Peaches & Cream Ice Box Cake *a refreshing dessert topped with peaches & caramel sauce*
Chocolate & Raspberry Ganache Cake *w/ black raspberry chip ice cream*
Trifles or Parfaits *Chocolate & Oreo Cream / Tiramisu / Key Lime / Banana Pudding*
Flourless Chocolate Torte *(orange, raspberry or mint flavored options)*
Vanilla Cheesecake Bar *w/ assorted syrups & fruit preserves*
Apple or Peach Cobbler *w/ ice cream*
Apple & Pear Pastry Tart
Bananas Foster *w/ fried butter cake*

DIETARY RESTRICTIONS

Should you or any of your guests have dietary allergies such as gluten, milk, nuts, sodium restrictions or any other food concerns, Mike will work to prepare alternate versions or substitute ingredients to meet those concerns.