

2022 Hosting Service Fee:

My party hosting service fee of \$375* includes: procurement of food; set up of serving area; on site food preparation and cooking; buffet/ family style service; replenishments and clean up. A written estimate of menu and services is always provided in planning your party along with written contract.

*Includes up to 6 hours of time at home/venue up to 25 people

*Parties over 25 people charged additional \$25 for every 5 people attending - Maximum of 40 people

*Parties over 30 people may require additional server and \$150 charge

*Each additional hour on site required charged at \$45/hour

* Required 3 hours preparation to serving dinner

*Food costs charged separately based on menu selections

Appetizers:

Charcuterie Platter of assorted cheeses, crackers, fresh vegetables & dip, fresh & dried fruits, smoked sausage w/ mustard, gherkins & olives

Tomato Bruschetta Bread Bowl w/ crostini, olives, mozzarella cheese & salami

Caprese Salad Skewers w/ olives, tortellini and balsamic dip

Warm Pimento Cheese Puff Pastry Bites

Warm Spinach Artichoke Puff Pastry Bites

Chili Lime & Avocado Shrimp Bites

Bloody Mary Shrimp Shooters served virgin w/bacon, olives, gherkins & lemons

Crab Cake Phyllo Bites w/ remoulade sauce

Sweet & Savory Cocktail Meatballs

Buffalo Chicken Dip w/ celery, corn chips & blue cheese dressing

Salads:

Mixed Greens w/ basil vinaigrette or assorted dressings

Caesar (w/o anchovies)

Salad Fixings Bar of mixed greens, fresh veggies, croutons, cheese & toppings w/ assorted dressings#

Arugula and Fruit* w/ goat cheese & citrus vinaigrette *(in season)

Italian Antipasti w/ peppers, artichokes, hearts of palms, provolone. Salami & olives

Israeli Salad w/ chickpeas, tomatoes, onions, cucumbers, fresh herbs & lemon

Berry Salad w/ watermelon, grapes, strawberries, blueberries & blackberries

#Dressings include: Italian, balsamic, honey mustard, ranch, raspberry & blue cheese

Dinner Menu Selections

I recommend to my clients choosing up to 2 main entrees,
a starch and a vegetable selection

Chicken

Grilled Herbed Lemon Chicken Breast Filet

Caprese w/ tomatoes, mozzarella, basil & balsamic drizzle

Picatta in lemon & butter wine sauce w/ capers

Marsala w/ mushrooms

Spinach & Artichoke Stuffed Breast

Chicken Cordon Bleu w/ mustard sauce

Beef

Sliced London Broil w or w/o mushrooms

Sliced Marinated Flank Steak

Beef Tenderloin Medallions in port wine sauce

Sliced Grilled Rib Eye or NY Strip w/ side blue cheese or herbed butter

Pork

Sausage & Peppers

Sliced Tenderloin Medallions in mustard wine sauce or fig & onions sauce

Herbed Stuffed Pork Loin Medallions w/ diced apples & pears

Seafood

Crab Cakes w/ remoulade sauce

Citrus Shrimp & Rice w/ cilantro

Shrimp Scampi

Crab Stuffed Flounder in butter moscato sauce

Baked Salmon in butter lemon sauce or honey orange glaze

Seared Local Grouper or Halibut

Vegetarian/Vegan

Stuffed Peppers w/ rice vegetable mix in tomato sauce

Field Roast Sausage & Pasta Primavera

Pasta Primavera in pesto sauce (can be made vegan)

Side Starches

Herbed Roasted Potatoes

Mashed Red Potatoes

Loaded Mashed Potatoes topped w/ cheese, sour cream, chives & bacon crumbles

Herbed Rice

Chicken Bog (rice w/ shredded chicken & sliced smoked sausage)

Baked Penne Pasta in tomato sauce w/ mozzarella

Pesto Pasta

Macaroni & Cheese topped w/ cheese itz crumbles

Rigatoni Pasta w/ Artichokes & Peppers

Vegetables

Asparagus w/ balsamic glaze

Roasted Brussel Sprouts w/ balsamic glaze*

Sautéed Green Beans*

Sautéed Mixed Vegetables of zucchini, carrots & green beans

Honey Butter Carrots

Sautéed Spinach w/ garlic & olive oil

*bacon or prosciutto crumbles topping option

Themed Dinners:

Low Country Boil:

Seasoned Peel & Eat Local Shrimp, Potatoes, Smoked Sausage and Corn on the Cob w/ lemons, cocktail and hot sauces, salad and bread

Taco Bar

Of seasoned choices of beef/chicken/shrimp/grouper w/ tortillas, rice, mexican street corn and fixings

Pasta Bar

Spaghetti, Penne and Tortellini pasta w/ marinara, pesto and alfredo sauces, meatballs, sausage, veggies and garlic bread

BBQ:

Ribs, Pulled Pork and Chicken w/ slider buns, pickles and sauces, green beans, macaroni & cheese and cole slaw

Desserts:

Ice Cream Sundae Bar of vanilla, chocolate and strawberry ice cream w/ syrups, whipped cream, sprinkles, nuts, cookies, strawberries & bananas

Peaches & Cream Ice Box Cake w/ caramel sauce

Chocolate & Raspberry Ganache Cake w/ black raspberry chocolate chip ice cream

Mojito Cake (a coconut cream cake stuffed w/ key lime pie)

Chocolate & Oreo Cream Parfait

Tiramisu Parfait

Coconut Cream & Pineapple Parfait

Banana Pudding Parfait