

# Grand Affair Menu

We incorporate a world of new flavors and different cultures by utilizing fresh ingredients for every meal

## *Signature Appetizers and Starters*

- **Chicken Spendi** - Boneless chicken breast marinated in our special blend of fresh herbs, spices and our own roasted garlic olive oil. Served on skewers with hint of Parmigiano Reggiano cheese. Can also be served with Italian Sausage.
- **BBQ Pulled Pork** - BBQ Pork topped with our own secret BBQ Rub then slow roasted and served on a mini corn bread muffin topped with our special Texas Mopping sauce.
- **Stuffed Cremini Mushrooms** - 🍄 baby portabella mushrooms stuffed with beef, sausage, or vegetarian and seasoned with a blend of spices.

## *Butlered Selection - Hot*

- Stuffed Mushrooms with your choice of meat or vegetable filling
- Satay - 🍄 - Thai marinated meat on a wonton crisp with your choice of beef, pork or chicken
- Sesame Parm Cheese Twists
- Salt Roasted Prawns with Lemon Pesto
- Wild Mushroom crostini
- Fig and Gorgonzola crostini with Caramelized Onions

## *Butlered Selection - Cold*

- Bruschetta
- Crab Salad in Crispy Wonton Cups
- Tostado with Grilled Pineapple and Cilantro Salsa

## *Table or Buffet Selection*

### **Dips**

- Golden Onion and Thyme Cheese Dip
- Marinated Goat Cheese
- Warmed Herbed Goat Cheese with Toasted Bread Rounds
- Hummus Bar with Fresh Toasted Pita Chips

### **Hot**

- Meatballs in Spicy Curry Sauce Platter with Naam Bread
- Steamed Mussels with Saffron Cream Sauce Platter - 🍄
- Herbed Baked Brie
- Mexican Quesadillas
- Stone Baked Pizza with assorted toppings

### **Cold**

- Marinated Olives
- Two Olive Tapenade Platter

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*Entrée Selection - most entrées can be served from a buffet or plated*

## Poultry

- **Chicken Breast - November** - a boneless chicken breast served on a bed of wild rice with a Cranberry Apple Jack Demi Glaze.
- **Chicken Breast - Divalo - ð** - a boneless chicken breast served on a bed on Spanish Style Rice with mild jalapeño herbed pepper glaze - or we can make as hot as you like.
- **Chicken Breast – Rosemary** - a boneless chicken breast stuffed with a parsley, rosemary, fresh thyme diced tomato stuffing served on a bed of Pasta with a light rosemary butter or cream sauce.
- **Chicken Breast - Low Country Carolina** - a boneless chicken breast stuffed with a herbed crab, shrimp and oyster stuffing served on a bed of Low Country Yukon Mashed Potatoes.
- **Rosemary Garlic Roasted Turkey** - boneless turkey breast roasted with fresh herbs and served with Rosemary Garlic Gravy.
- **Southern Roasted Turkey Breast** - an American Classic roasted and served with mashed potatoes or sweet potatoes and cornbread stuffing.

## Pork

- **Slow Roasted BBQ Pulled Pork Dinner** - slow roasted with our own secret rub to retain flavor and juiciness of the pork served with 2 sides of your choosing.
- **Stuffed Pork loin Berlin** - Pork loin stuffed with Dried Apricot, Prunes and Apples slow roasted and served with a roast pan glaze served on a bed of spazetle.

## Beef

- **Slow Roasted Top Round of Beef** - Sliced roast beef served with 2 sides of your choosing.
- **Steak au Poivre** - slow roasted Rib-eye Roast seasoned with crushed black peppercorns and seasoned salt sliced, served with a peppercorn glaze on a bed of julienne red, yellow and green peppers.
- **Sliced Beef Tenderloin** - the “king” of Beef slow roasted with our peppercorn and seasoned salt rub served with a port wine demi glaze and served on a bed of buttermilk scallion mashed potatoes.
- **Slow Roasted BBQ Beef Brisket Dinner** - slow roasted with our own secret rub to retain flavor and juiciness of the beef served with 2 sides of your choosing.

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*Entrée Selection - most entrées can be served from a buffet or plated*

## Seafood

- **Low Country Boil (minimum 75 guests)** - all the fix'ins for a great low country boil.... shrimp, potatoes, clams, corn done up "Low Country Style" - Crab or Lobster can be added for an additional fee.
- **Shrimp Scampi** - shrimp sautéed in a herb garlic butter served on a bed of pasta tossed with a light lemon cream sauce.
- **Thai Coconut Shrimp Curry** - **ð** - Thai Curry, Coconut Milk, Lemon Grass, and Garlic Chili sauce served on a bed of Thai Basil Jasmine Rice.
- **Fire Grilled Fish du Jour on a Jamaican Rum Banana Reduction** - Fresh Grouper grilled to perfection served with reduction of Jamaican rum, jerk seasoning, sliced bananas and cream.
- **Lobster Tail Medallions** - Lobster Tail medallions sautéed with diced red, yellow and green peppers, shallots, chives, with a pan reduction Pernod and cream.

The above menu offers you a sampling of the bold flavor and tastes we can bring to your next function, but the menu is just a starting point. Your menu selection is a direct reflection of you and who you are, so take time to talk with our catering professionals and we will help you plan a party and menu you will be proud to serve.

**ð Denotes a spicy flavor profile**

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