PRESTIGE CATERING

Prestige Packages

The Basic Package

Per Person Price Starting at $33 + 6% Sales Tax

Main Course: Choice of 1 Salad, 2 Entrees, 2 Side Items, Bread & Butter.
Basic Beverage Package: Tea, Sweet Tea, & Water.

School & Team Package

Per Person Price Starting at $27 + 6% Sales Tax

Main Course: Choice of 1 Salad, 1 Entree, 2 Side Items, Bread & Butter
Basic Beverage Package: Tea, Sweet Tea, & Water.

Wedding Package

Per Person Price Starting at $39 + 6% Sales Tax

Staff Passed Appetizer Package: Choice of 2 Appetizers Plattered & Passed by Prestige Service Staff.
Main Course: Choice of 1 Salad, 2 Entrees, 2 Side Items, Bread & Butter.
Basic Beverage Package: Tea, Sweet Tea, & Water.

Breakfast Package

$20 **Lighter Side:** Yogurt & Granola, Fresh Fruit Platter, Assorted Danish & Muffins

$27 **The Standard:** Egg Scrambler - Scrambled Eggs, Cheddar-Jack Cheese, Bacon Bits, Scallions & Tomatoes.
Grit Bar - Stone Ground Grits, Cheddar-Jack Cheese, Applewood Bacon Bits, Scallions.
Biscuits & Gravy - Buttermilk Biscuits & Sawmill Pepper Gravy, French Toast Sticks - Served with Maple Syrup.
Served with Sides of Applewood Smoked Bacon & Breakfast Sausage.

$33 **Chicken & Waffles: (Includes The Standard)** Fried Chicken, Belgium Pearle Waffles, Crushed Red Pepper Syrup.

$33 **Filet Medallions: (Includes The Standard)** Tender Filet Medallions.

Package Inclusions

***Most Packages Include:**
Delivery, Setup, Table Maintenance, Cleanup & Breakdown.
Staffed Buffet Styled Service.

White Porcelain Dinner Plates, Polished Flatware, Glass Beverage Goblets Included in *Most Packages.
Silver or Gold Chargers Included in *Most Packages.

***Additional Charges May Apply To Specific Menu Selections**

Hor D'Oeuvers

Fruit & Cheese Bamboo: Pineapple, Strawberry & Cheddar Cheese on a Knotted Bamboo Skewer.

Savannah Chicken Skewers: Roasted Chicken Breast with Onion, Grape Tomato, & a Lemon Butter Wine Sauce roasted on a Bamboo Skewer.

Shrimp Shooter *(Additional Charge)*: Jumbo Shrimp served in a Shooter Glass with Cocktail Sauce.

Bacon Wrapped Scallops *(Additional Charge)*: Dry Pack Sea Scallops with Olive Oil, Sea Salt, Black Pepper & wrapped with Applewood Bacon.

Wonton Wrapped Shrimp *(Additional Charge)*: Jumbo Shrimp, Ginger, Scallions, Garlic & Lime fried in a Wonton Wrap.

Candied Bacon: Applewood Smoked Bacon candied with Brown Sugar & Spices.

Bacon Wrapped & Stuffed Jalapenos: Fresh Jalapeno Pepper halves stuffed with Cream Cheese, wrapped with Applewood Bacon & Oven Roasted.

Sweet Sausage Pastry: Mild Italian Sausage rolled in a Puff Pastry, Baked & drizzled with Honey. Sliced into 2 inch wheels.

Stuffed Mushrooms: Baby Mushroom Caps seasoned & Stuffed with Sausage Stuffing &/or Crab Stuffing.

Roma Crostinis: Roma Tomato, Fresh Basil, Fresh Mozzarella, Olive Oil, Red Vine Vinegar & Spices on a cracker sized Crostini.

Charcuterie Display *(Additional Charge)*: Assorted Meats, Cheeses, Crackers, Nuts, Olives, Fresh Fruits & Local Preserve Spread.

Fruit & Cheese Display *(Additional Charge)*: Fresh cut Pineapple, Honey Dew, Cantaloupe, Strawberries & Grapes with Cheddar, Pepper-jack & Monterey Jack Cheeses.

Southwest Egg Rolls: Chicken, Beans, Corn & Cabbage rolled in a Wonton Wrap & Deep Fried. Drizzled with Avocado Ranch.

Chicken Salad Stuffed Rolls: Roasted White Meat Chicken, Onion, Celery, Pickle, with Spices & Dressing top loaded into square Sweet Rolls.

Cheeseburger Sliders: Hawaiian Roll, Ground Beef, Yellow Cheese, Chopped Onion & Pickle Slice.

Pulled Pork Sliders: Hawaiian Roll, Roasted Pulled Pork, Hickory BBQ Sauce, Slaw & Pickle Slice.

Mini Crab Cakes *(Additional Charge)*: Handmade with Jumbo Lump Crab, Panko Bread Crumbs & several Spices.

Boneless Buffalo Chicken: Hand Breaded White Meat Chicken fried golden brown. Get 'em plain or tossed in one of our Buffalo Sauces.

3 Cheese Meatballs: Ground Beef & Pork rolled with Parmesan, Romano, Mozzarella & several Spices. Tossed in Marinara & Thai Chili Sauces.

Loaded Potato Minis: Mini, salted Golden Potatoes stuffed with Cheddar-Jack Cheese, & Bacon Bits.

Shrimp Cocktail Display *(Additional Charge)*: Tail-On Jumbo Shrimp peeled & deveined served on Ice with Cocktail Sauce & Lemon Wheels.

Deli Wrap Tray: Ham & Turkey, Lettuce, Tomatoes, Cheddar-jack & Ranch in Flour Tortillas.

Chicken Wrap Tray: Chicken Breast, Lettuce, Tomato, Cheddar-jack & Ranch wrapped in Flour Tortillas.

Hor D' Oeuvres

Salads

Chopped House: Fresh Tomatoes, Cucumbers, Red Onion & Cheddar-jack Cheese chopped & mixed with our Salad Foundation & Balsamic Vinaigrette Dressing.

The Cobb: Chopped Bacon, Tomatoes, Cucumbers, Boiled Egg, Bleu Cheese Crumbles mixed with our Salad Foundation & a Dressing of your Choice.

California: Candied Nuts, Dried Cranberries, Tomatoes, Cucumbers, Red Onion & Bleu Cheese Crumbles mixed with our Salad Foundation & Raspberry Vinaigrette Dressing.

Caesar: Traditional Romaine Lettuce, Parmesan Cheese & Croutons all tossed together with a Creamy Caesar Dressing.

Chopped Chef: Sliced Deli Ham & Turkey Breast, Tomatoes, Cucumbers, Red Onion, Bacon, Yellow American & Swiss Cheeses, Croutons & Boiled Egg mixed with our Salad Foundation & a Dressing of your Choice.

Chopped Tomato Bacon: Chopped Applewood Smoked Bacon, Grape Tomato Halves, Red Onions, Cheddar-jack Cheese, Croutons & Fresh Ground Pepper mixed with our Salad Foundation & Balsamic Vinaigrette Dressing.

Bleu Apple Springs: Bleu Cheese Crumbles, Chopped Candied Pecans, Chopped Apples, Red Onion, Grape Tomatoes & a Spring Mix tossed with an Olive Oil Vinaigrette.

Chicken Entrees

Mountain Top Chicken: Fresh trimmed Chicken Breast topped with BBQ Sauce, Bacon, Cheddar-jack Cheese, Tomatoes & Scallions.

Savannah Chicken: Fresh trimmed Chicken Breast topped with Tomatoes, Scallions & a Lemon Butter Wine Sauce.

Smothered Chicken: Fresh trimmed Chicken Breast smothered with sauteed Onions, Mushrooms & White American Cheese.

Salads & Entrees

Chicken Parmesan: Fresh trimmed Chicken Breast lightly dusted & Pan Fried. Topped with Marinara Sauce, Provolone & Parmesan Cheeses.

Chicken Cor Don Bleu: Chicken Breast lightly dusted & stuffed/rolled with Ham & Swiss Cheese. Oven roasted, sliced into Pinwheels & topped with Cream Sauce.

Chicken Florentine: Chicken Breast stuffed/rolled & roasted with Spinach & Provolone Cheese. Oven roasted, sliced into Pinwheels & topped with Cream Sauce.

Chicken Bruschetta: Grilled Chicken Breast & Melted Mozzarella with Chopped Roma Tomatoes, Fresh Basil, Onion, Olive Oil & Spices.

Chicken Scampi: Trimmed Chicken Breast Oven Roasted, sliced into strips & topped with Fresh Garlic & a Lemon Butter Wine Sauce with Angel Hair Pasta.

Chicken Fried Chicken & Biscuits: Chicken Fried Chicken with Sawmill Pepper Gravy. Biscuits will replace Hawaiian Rolls.

Chicken & Waffles: Chicken Fried Chicken over a Belgian Pearle Waffle drizzled with Red Pepper Flake Maple Syrup.

Pasta & Comfort Foods

Louisiana Penne Pasta: Penne Pasta tossed in a Cream Sauce with Bacon & Louisiana spiced Chicken. Topped with Tomatoes & Scallions.

Lasagna: Layers of Lean Ground Beef, Mozzarella & Parmesan Cheeses, Pasta Sheets & Ricotta Cheese Blend with Rich Marinara.

White Chicken Lasagna: Layers of Roasted Chicken, Mozzarella & Parmesan Cheeses, Pasta Sheets & Ricotta Cheese Blend with Creamy Alfredo Sauce.

Traditional Baked Ziti: Lean Ground Beef, Marinara & Ziti Pasta layered with Mozzarella & Parmesan Cheeses..

Italian Sausage Baked Ziti: Mild Italian Sausage thin Sliced on a Bias, Marinara & Ziti Pasta layered with Mozzarella & Parmesan Cheeses.

Chopped BBQ Chicken: White Meat Chicken slow roasted with our own Dry Rub Seasoning & hand chopped. Topped with smoky BBQ Sauce.

Pulled Pork BBQ: Butcher Block Boston Butts slow roasted in house with our own Dry Rub Seasoning & smoky BBQ Sauce.

Meatloaf: Blend of Lean Ground Beef, Panko Bread Crumbs, Parmesan Cheese & many spices.

Steak & Seafood

Filet Medallions: Choice C.A.B. roasted with Sea Salt & Black Pepper with choice of Mushroom Marsala or Cracked Pepper Merlot Sauce.

Tavern Steak Medallions: Choice C.A.B. roasted with Sea Salt & Coarse Ground Black Pepper. Topped with Bacon & Bleu Cheese Alfredo Sauce.

Prime Rib Chef Carving Station *(Additional Charge)*: Choice C.A.B. Ribeye slow roasted with Sea Salt & Coarse Ground Black Pepper. Sliced in Dining Venue by our Chef.

London Broil Carving Station *(Additional Charge)*: Choice C.A.B. Flank Steak Marinated 24 hours & Char-grilled. Sliced in Dining Venue by our Chef.

Beef Tips & Rice: Choice C.A.B. with Sea Salt & Black Pepper. Served over Jasmine Rice with a Mushroom Gravy. Rice replaces 1 Side Item.

Roasted Wrapped Sea Scallops *(Additional Charge)*: Oven Roasted, Large, Dry-Packed, Bacon Wrapped Scallops with Olive Oil, Sea Salt & Cracked Pepper.

Alaskan Salmon *(Additional Charge)*: Wild Caught Salmon Broiled with Olive Oil, Sea Salt, Cracked Pepper & a Bourbon Thai Sauce.

Cajun Shrimp & Rice *(Additional Charge)*: Jumbo Peeled Shrimp Sauteed in Cajun Butter with Louisiana Spices, served with Jasmin Rice. Rice replaces 1 Side Item.

Shrimp Scampi *(Additional Charge)*: Jumbo Peeled Shrimp Sauteed & topped with Fresh Garlic & a Lemon Butter Wine Sauce with Angel Hair Pasta.

Shrimp & Grits *(Additional Charge)*: Jumbo Peeled Shrimp Sauteed & Served over Stone Ground Grits. Grits replaces 1 Side Item.

Entrees

Side Selections

Pasta Salad: Penne Pasta, Red Onions, Diced Tomatoes, Parmesan Cheese, Italian Spices & a special blended dressing.

Tortellini Pasta Salad: Tortellini Pasta tossed in Italian & Greek inspired flavors & seasonings.

Coleslaw: Fresh Shredded Green Cabbage, Shredded Carrots, Chopped Red Cabbage & a Sweet Creamy Dressing.

House-made Potato Chips: Sliced Idaho Potatoes Fried with Zero Trans Fat Oil & lightly seasoned.

Mac & Cheese: Spiral Maccaroni baked in a thick, creamy Cheese Sauce.

Jasmine Rice: Long Grain Rice prepared with Rock Salt & Butter.

Roasted Red Potatoes: Red Potatoes roasted with Olive Oil, Onions, Garlic, Salt & Pepper.

Red Mashed Potatoes: Red Potatoes with Fresh Garlic, Onion, Butter, Cream, Salt & Pepper.

Sweet Mashed Potatoes: Sweet Potatoes prepared with Whipped Butter, Brown Sugar, Molasses & Cream.

Sweet Baby Carrots: Peeled Baby Carrots tossed with Olive Oil, Onion, Fresh Garlic, Maple Cinnamon Sugar & Spices. Oven Roasted.

Roasted Green Beans Almondine: Fresh, Long Cut Green Beans seared with Olive Oil, Diced Tomatoes, Sliced Almonds, Salt & Pepper.

Steamed Vegetables: Broccoli Florets, Sugar Snap Peas, Yellow & Orange Carrots cut on a bias.

Bacon Brussel Sprouts: Brussel Sprouts Chopped & tossed with Grape Tomatoes, Bacon, Onion, Garlic, Olive Oil & Spices. Oven Roasted.

Sides & Extras

Beverage & Dessert Packages

Soft Drink Package ($5pp additional)**:** Canned Coke, Diet Coke & Sprite.

Coffee Package ($5pp additional)**:** Regular Coffee, Decafe Coffee, Cream & Assorted Sweeteners.

Assorted Mini Dessert Package ($6pp additional)**:** Assorted Cookies & Brownies, Cupcakes, Cheesecake Bites, Petite Pastry Sweets, ...and more.

Alpine Bakery Desserts ($10pp additional)**:** New York Styled Cakes, Pies & Cheesecakes. Flavor selection availability varies.