



*Phone: 850-385-5953*

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*CateringCapers.com*

*At Catering Capers we do not want to limit our client's specific wants, needs and desires and therefore the items listed on our menu's are only a **starting point**. Our imagination and creativity is limitless and we specialize in creating one-of-a-kind menus designed exclusively for your event. Each proposal is custom tailored to work within your budget. To request a proposal and pricing, please contact Catering Capers at 850.385.5953 or [CateringCapersSales@Gmail.com](mailto:CateringCapersSales@Gmail.com)*

### **APPETIZERS (Hors D' Oeuvres)**

Our savory hors d'oeuvres are perfect for receptions or for complementing larger lunches or dinners.

#### *Hot Apps*

Asian BBQ Chicken Satays  
Mini Crusted Lamb Chops with Cabernet-Demi Sauce  
Cocktail Crab Cakes with a Key Lime Remoulade  
Meat Balls: Swedish, Asian BBQ or Italian  
Cayenne Pesto Shrimp  
Louisiana Spiced Chicken Wings  
Spinach Cheese Quiche Bites  
Honey Dipped Drummettes  
Sweet Tea Chicken Tender Bites  
Lobster or Shrimp Corn Dogs with Lemonaise & Cocktail Sauce  
Sirloin Steak Bites with Port Demi & Blue Cheese Crumbles  
Egg Roll Bites with Teriyaki Sauce  
Pulled Pork & Coleslaw on Mini Cornbread Muffin  
Cheese Grits Cup topped with Collard Green Pesto  
Spinach & Cheese Stuffed Phyllo Triangles  
Kebobs: Steak, Chicken or Lamb  
Blackeye Pea Fritters with Vidalia Cream Sauce  
Chicken Saltimbocca Skewers with Lemon Basil Aioli  
Mini Ham Biscuits with Peach Chutney  
Bradley's Sausage Bites with a Champagne Mustard Sauce  
Shrimp & Crab Stuffed Mushroom Caps  
Triple Cheese Stuffed Mushroom Caps  
Fried Mac & Cheese Bites  
Mini Po'boys: Fried Oyster Fried or Blackened Shrimp  
Bacon & Cheese Stuffed New Potatoes  
Potato-Zucchini Pancakes with Portabella Mushroom "caviar" and Chive Crème Fraiche  
Mini Roasted Eggplant Napoleon with Goat Cheese and Tomato Chutney  
Fried Green Tomatoes with Bacon Ranch or Green Goddess Dressing  
Mini Beef or Chicken Wellington's  
Oysters on the Half Shell: Garlic Parmesan or Rockefeller

## *Cold Apps*

Fresh Seasonal Fruit Platter

Fresh, Roasted or Steamed Vegetables with Assorted Dips

Domestic & Imported Cheese Display with Assorted Crackers

Traditional Antipasto Board: Assorted Olives, Cheeses, Cured Meats, Marinated Vegetables & Assorted Crackers

Artichoke Hearts filled with Goat Cheese & Herbs

Antipasto Skewers with Olives, Artichokes, Sun-Dried Tomatoes, & Prosciutto

Iced Shrimp with Capers Cocktail Sauce

Shrimp with Snow Peas wrapping

Mini Croissant Sandwiches: Turkey, Roast Beef, Ham

Smoked Salmon, Capers, Dill & Boursin Cheese Roll-Ups

Prosciutto Purses filled with Mascarpone Cheese, drizzle of Truffle Oil & tied with a Chive Ribbon

Sesame Tuna & Avocado Poke with a Crispy Wonton

Assorted Sushi to include California Roll, Smoked Salmon & Cream Cheese Roll, & Spicy Tuna, Crab, Shrimp,

Chicken, Tuna, Egg, or Pimento Salad on Silver Dollar Rolls

Endive Boats with: Blue Cheese Mousse topped with Figs, Walnuts & Raspberry Coulis or Smoked Salmon Mousse topped with Capers & Dill

Caprese Quinoa stuffed Mushrooms with Balsamic Drizzle

Tuscan Chicken Salad Tartlets

Prosciutto wrapped Asparagus

Cucumber Rounds w Smoked Salmon Mousse or Cilantro Shrimp & Avocado or Roasted Red Pepper Hummus

Fresh Shucked Oysters with Crackers, Lemon wedges and Hot Sauce

## *Crostini Offerings*

Traditional or Fire Roasted Bruschetta al la Pesto

Avocado & Crab

Sweet Potato Bruschetta

Fresh Marinated Tomatoes, Cucumbers & Onions

Beef Tenderloin with Blue Cheese Spread & Sweet Balsamic Reduction

Sliced Cold Beef Tenderloin with Herbed Soft Cheese

Chipotle Pimento Cheese with Green Onions, Sugared Peach Slices & Mint

Goat Cheese with Fig Preserves & Basil or Mushroom Duxelle with Brie or Goat Cheese Tarragon Chicken

Salad Assorted Tapenade Toppers

Shrimp Pate

Smoked Turkey and Sundried Tomato Pate

Smoked Salmon Mousse

Smoked Trout with Dill

Goat Cheese & Pepper Jelly or Blackberry Preserves

## *Savory Selections -- Dips, Tortes and Cheeses*

*Served with your choice of, Pita Points, Bread rounds, Or Tortilla Chips \*Gluten Free Options Available*

Baked Brie with Maple Cream Sauce

Pesto Sundried Tomato Cream Cheese Torte served with Assorted Crackers

Smoked Salmon Seafood Spread served with Assorted Crackers

Chickpea, Blackeye Pea, or Pinkeye Pea Hummus with Veggies

Assorted Specialty Dips -- Crab, Artichoke, or Spinach served

Smoked Turkey Pate with Cranberry Relish served with Assorted Crackers

Baba Ganoush (eggplant dip)

Greek Layered Dip

Seven Layer Dip

Warm Black Bean and Artichoke Dip

## *Chilled Shooters*

Spicy Oyster

Tequila Shrimp

Gazpacho

Citrus Marinated Ceviche

Bloody Mary Shrimp

Vichyssoise: Chilled Potato & Leek Soup

## *Warm Shooters*

Butternut Squash Soup with Applewood Bacon

Butter Poached Lobster

Smokey Tomato Bisque with Mini Grilled Cheese

Loaded Baked Potato

## *Sliders*

*\* Vegan options*

Grilled Mini Portobello \*  
Buffalo Shrimp Sliders  
Chicken Caesar Burgers  
Tilapia Sliders with Cilantro-Lime Mayo  
Green-Chile Bacon Burgers with Goat Cheese  
Mini Moroccan Lamb Burgers with Lemon Yogurt Sauce  
Fried Green Tomato BLT, Lightly Fried Green Tomato Crispy Romaine, and Candied Applewood Smoked Bacon\*  
with Orange Blossom Mayo  
Greek Falaffel with Pesto Aioli\*

## **BRUNCH, LUNCH, DINNER & RECEPTIONS**

Let us prepare a full hearty meal for your brunch, lunch, dinner or reception.

### *Chicken*

Chicken Piccata in a Lemon Caper Sauce  
Chicken or Veal Medallions with Marsala  
Chicken Parmesan with Basil Ribbons  
Chicken Supreme, in a Creamy Volute Sauce  
Florentine Chicken Medallions with Sun-Dried Tomato Beurre Blanc  
Pecan Crusted Chicken Breast with Georgia Peach Salsa  
Pesto Chicken with Fire Roasted Tomato Bruschetta  
Tuscan Stuffed Chicken Medallions with Chardonnay Beurre Blanc  
Boneless Coq Au Vin  
Pan Seared Basil Chicken  
Chicken Teriyaki  
Chicken Stir Fry  
Herb Roasted Chicken (*on the Bone*)  
Asian BBQ Chicken Breast  
Traditional Southern Fried Chicken  
Sweet Tea Chicken Tenders  
Orange Blossom BBQ Chicken  
Slow Roasted Turkey

### *Pork*

Roasted Pork Loin with Jerk Mustard Sauce  
Traditional Shredded BBQ Pork  
Cuban Slow Roasted Moho Pork Loin with Mango Salsa

## *Beef and Lamb*

Traditional Meatloaf  
Beef Stir-Fry  
Baked Homestyle Meat Lasagna  
BBQ Beef Brisket  
Sliced Marinated Grilled Flank Steak with Choice of Sauces, Salsa's & Toppings  
Gorgonzola Stuffed Beef Filet with a Mushroom Demi-Glace  
Oven Roasted Beef Filet with Choice of Sauces, Salsa's & Toppings  
Crusted Beef Filet with a Demi-glace Mushroom Reduction  
Sliced Seared Roast Beef with Choice of Sauces, Toppings  
Crusted Crown Rack of Lamb Choice of Sauces, Toppings  
Rosemary Skewered Grilled Lamb Kebob

\*\*\*\*Choice of Sauces, Salsa's & Toppings include: Mushroom Demi, Port reduction, Gorgonzola Cream, Horseradish Cream, Whiskey Peppercorn, Fire Roasted Cherry Tomato Salsa, Salsa, & Chimichurri.

## *Seafood*

Chef Justin's Shrimp & Gouda Grits  
Pan-Seared Crab Cake  
Grouper Florentine or Provençal  
Shrimp Stir-Fry  
Blackened, Asian or Grilled Grouper, Snapper, Salmon, Swordfish  
Seared Ahi Tuna  
Classic Scampi  
Herb Crusted Red Snapper with a Tomato Basil Sauce  
Pesto Cayenne Shrimp Skewer  
Grouper or Snapper Oscar  
Crowned Lobster Tail  
Cajun Fried Oyster  
Low Country Boil \* *Shrimp, Sausage, Cob Corn, Potato*

## *Vegetarian or Vegan*

Baked Spinach & Mushroom Lasagna  
Eggplant Napoleon with Goat Cheese and Tomato Chutney  
Pasta Primavera with Marinara or Roasted Garlic Alfredo  
Florentine or Ratatouille Stuffed Bell Peppers, Tomatoes, Portabellas or Yellow Squash

*\*available protein options: Tempe, Tofu, Beans*

*Regional Game (available upon request)*

*Kids Plate \$10.00 per child ages 3-14 includes:*

Fresh Strawberries, Red & Green Grapes  
Crustless PB&J's  
Chicken Fingers with Ketchup and Ranch Dipping Sauces  
Mac & Cheese  
Mini Regular & Chocolate Milks

*Salads and Vegetable Sides*

Spring Mix with Feta Cheese, Craisins, and Toasted Pecans with Capers Balsamic Vinaigrette  
Fresh Baby Spinach with Strawberries, Blue Cheese, Candied Pecans with Citrus Poppyseed Dressing  
Fresh Garden Salad with Ranch Dressing & House made Croutons  
Traditional Caesar with Fresh Romaine, Shredded Parmesan, House made Croutons & Creamy Caesar Dressing\* *Sauce on side for Buffets*  
Marinated Mushrooms and Artichoke Hearts  
Tomato and Mozzarella with Basil Ribbon  
Roasted Seasonal Veggies  
Stewed Okra and Tomatoes  
Mixed Vegetable Medley  
Green Beans Almondine  
Summer Squash Casserole  
Roasted Asparagus  
Tortellini or Bow Tie Pasta with Marinara, Alfredo or Creamy Pesto  
Asian BBQ Noodle  
Macaroni & Cheese  
Traditional Mashed Potatoes & Gravy  
White and Wild Rice Medley  
Spring Rice Pilaf  
Potatoes (garlic, horseradish, cheddar, blue cheese, au gratin, rosemary garlic roasted)  
Sweet Potato Casserole  
Balsamic Glazed Roasted Sweet Potatoes

**CHEF CARVING STATIONS**

Our carving stations feature attendants to serve your guests.

***Slowly Roasted Prime Rib of Beef*** - served with creamy horseradish sauce, Dijon mustard and mini rolls

***Slowly Roasted Steamship of Beef*** - served with creamy horseradish sauce, Dijon mustard and mini rolls

***Herb Crusted Roasted Whole Tenderloin of Beef*** - creamy horseradish sauce, Dijon mustard and mini rolls

***Peppered New York Strip Loin*** - with creamy horseradish sauce, Dijon mustard and assorted mini rolls

***Pepper Crusted Top Round of Beef*** - served with creamy horseradish sauce, Dijon mustard and mini

rolls ***Pecan Crusted New Zealand Rack of Lamb*** with Red Currant Preserves

***Chili Crusted Loin of Pork*** - served with tomatillo salsa and assorted mini rolls

***Honey Baked Pit Ham*** - served with aioli, Dijon mustard and assorted mini rolls

***Roasted Breast of Turkey*** - with cranberry orange salsa and assorted mini rolls

***Salmon Wellington Florentine*** - served with a dill yogurt sauce

## **SPECIALITY STATIONS**

### **Fried or Grilled Seafood Station**

Options available are Shrimp, Oysters, Grouper, Snapper, and Tuna

All served with Cocktail, Tarter, & Remoulade Sauces and Fresh Lemon Wedges

### **Chilled Seafood Station**

Featuring :

\*Whole Poached Salmon garnished with Cucumber Scales & Lemons served with a creamy onion dill dip Assorted

\*Sushi to include California Roll, Smoked Salmon & Cream Cheese Roll, & Spicy Tuna

\*Citrus Marinated Ceviche in an Endive Leaf

Chilled Jumbo Shrimp

\*Freshly Shucked Oysters

Spicy Bloody Mary Shrimp "shooters" served in shot glasses

All served with Cocktail, Tabasco, Worcestershire sauce and fresh lemon wedges

### **Mashed Potato, Mac & Cheese, or Tortellini Bars**

Available Toppings:

Grilled Chicken, Fried Sweet Tea Chicken Bites, Sautéed Shrimp, Chopped Applewood Smoked Bacon, Sliced Meatball, Diced Pepperoni, Diced Tomatoes, Scallions, Artichoke Hearts, Roasted Sweet Peppers, Tender Steamed Broccoli Tips, Fresh Sautéed Mushrooms, Caramelized Onion, Grated Parmesan, Cheddar Cheeses, Salsa and Sour Cream

### **Southern Buttered Grit Bar**

with Assorted Topping to Include: Sautéed Shrimp, Bradley's Sausage Bites, Chopped Bacon, Shredded Cheddar Cheese, & Chopped Green Onions

### **Cheese Station**

Choice of domestic & imported cheeses with assorted and fruit garnish

*Sweet Grass Dairy Cheeses available.*

### **Fondue Station**

Cheese, Chocolate or Caramel with appropriate accompaniments

Assorted bread cubes, fresh fruit, angel food cake, cheesecake bites, pretzels, kettle chips, and more!

### **Quesadillas Station with Attendant**

An assortment of chicken, steak, shrimp, and veggie quesadillas served with Salsa, Sour Cream, & Guacamole

## DESSERTS

Key Lime Tart	Pie* Choice of Variety	Peach, Blueberry or Cherry Cobbler
Hummingbird Cake	Carrot Cake	Warm Chocolate Bombe
Chocolate Cake	Tiramisu	New York Cheesecake
Apple Crisp	Brownie* Choice of Variety	Assorted Gourmet Cookies
Oreo Balls	Assorted Dessert Shooters	Assorted Cake Balls/Pops

*\* limit to two choices please*

**For menu pricing, please request a formal proposal. Pricing is based on items selected, time of event, number of attendees, and Market Availability**

## BAR SERVICES

### For Cash and Upon Consumption

*For events with 1 to 99 Guests: \*\$400 Minimum: If total sales is less than \$400, host will be billed the balance. Bartender and set-up fee not included.*

*For events with 100+Guests: (\*\$700 Minimum per 100 ppl.) If total sales is less than \$700\*, host will be billed the balance. Bartender and set-up fee not included.*

**Open Bar:** Guests do not pay for their drinks.

(1) Bartender per 100 guests

Bar Setup Fee Dependent on bar location(s)

Priced per person is based on host's alcohol selection. Stocked quantities determined in quote.

Bar guarantee counts must equal food guarantee counts.

**Ticket Bar:** Guests exchange tickets provided by the host for a drink. Host must pre-pay for a set number of tickets that will be given to guests.

How many tickets given to each guest is up to the host. Host must supply the staffing to sell or distribute tickets.

Bar Set-up Fee: \$75 per bar

Each Bartender is \$30 per hour

Price per ticket is based on host's alcohol selection.

**Upon Consumption Bar:** Guests do not pay for their drinks and the host is billed based on what is consumed.)

Bar Set-up Fee: \$75 per bar

Each Bartender is \$30 per hour

Pricing dependent upon selections

Domestic & Imported Beer

House Varietal Red & White Wine

Bottled Water & Sodas

SELECT ONE Brand Range FROM BELOW

Wells: Smirnoff, Seagram's, Canadian Club \$5 each

Calls: Absolute, Tan query, Bacardi, Jim Beam, Jack Daniels \$7 each

Premiums: Grey Goose, Bombay Safire, Bacardi Gold, Crown Royal \$9 each

**Cash Bar:** Guests pay for their own drinks at the bar. Market Pricing.

Bar Set-up Fee: \$75 per bar

Each Bartender is \$30 per hour

Domestic & Imported Beer

House Varietal Red & White Wine

Bottled Water & Sodas

SELECT ONE Brand Range FROM BELOW

Wells: Smirnoff, Seagram's, Canadian Club

Calls: Absolute, Tan query, Bacardi, Jim Beam, Jack Daniels

Premiums: Grey Goose, Bombay Safire, Bacardi Gold, Crown Royal



*Also Available:*

Signature Drinks  
Sparkling Punch  
Non-Alcoholic Punch  
Champagne Toast

## **MISCELLANEOUS**

*Rental Service Ware:*

*Table Linens, including specialty. Ask for quote.*

*Napkins, Linen or Disposable.*

Upscale Premium Clear Plastic  
Compostable Eco Friendly Service

China Service

Bar Glassware: Wine Glasses, Rocks Glasses, & Champagne Flutes

*Other Rental Items:*

Add Greenery or Candle, Add Flowers: Market price

Bud Vases \$15 each

**About RENTALS:**

Catering Capers is prepared to assist you with any of your rentals needs including: Tables, Chairs, China, Silverware, Glassware, Linens, Tables Decorations, or other items as requested but not provided by the venue. Pricing provided is only an ESTIMATE and final amount billed is based on suppliers final pricing including any changes in suppliers pricing from time of original estimate, order changes from the client, menu changes made by the client, shipping & handling fees, delivery fees, breakage fees, etc.

20 - 30% Service Charge and 7.5% Sales Tax

Service Charge includes delivery, set -up, service during event (if required), and removal of our equipment or provided rentals. Percentage based on level of service required. Any gratuities above this are at the sole discretion of the client. The 7.5% Sales Tax will only be waived if the client provides a current copy of the organizations tax exempt form. The payment must come from the organization in which the tax exempt form is valid for. Service Charge and Sales Tax are applied to all Food, Beverage, and Rental Totals.

Menus and Pricing are subject to change based on market conditions or an agreed substitution.