

# E & P Catering Menu

www.eandpcatering.com

979-215-9545 or 979-215-3999

*This is just A small sample of what we offer. We can custom design a menu based on any taste, style or budget.*

## APPETIZERS/TAPAS/HORS DEVOURS

Prices are per person

❖ AFTERBURNERS BACON WRAPPED JALAPEÑO FILLED WITH SEASONED CREAM CHEESE	\$2	❖ HAM WRAPPED POTATOES.....	\$2
❖ ASIAN BBQ RIBS(BONELESS AVAILABLE) PORK RIBS MARINATED IN HOISON SAUCE AND HONEY	\$2	ROASTED BABY POTATOES WRAPPED IN HAM SERVED WITH SERRANO & GARLIC AIOLI DIPPING SAUCE	
❖ BACON WRAPPED QUAIL BREAST PAN SEARED AND SERVED WITH A SERRANO RANCH	\$3	❖ ITALIAN WRAPPED CHICKEN THIGHS.....	\$4
❖ BAKED SCALLOPS FRESH SEA SCALLOPS LIGHTLY SEASONED AND BAKED	\$4	STUFFED W/ FLORENTINE & WRAPPED IN PROSCIUTTO SERVED W/ WHITE WINE MUSHROOM AND CAPER SAUCE	
❖ BBQ CHICKEN SKEWER CHICKEN BREAST STRIPS SKEWERED AND BASTED WITH OUR SIGNATURE BBQ SAUCE		❖ MEATBALLS	\$2
❖ BLT CROSTINI AN OPEN FACED BLT SERVED ON A CRUST OF FRENCH BREAD WITH TOMATO, ENDIVE LETTUCE AND A HORSERADISH MAYO	\$3	HANDMADE WITH BEEF AND PORK AND YOUR CHOICE OF SAUCE	
❖ BEEF SKEWERS W/ ORANGE AND GARLIC THIN CUT BEEF MARINATED IN FRESH ORANGE JUICE AND GARLIC	\$2	❖ MEATLOAF SLIDERS	\$2
❖ BRIE AND PEAR CREAMY BRIE AND FRESH PEAR IN A PHYLLO PURSE	\$2	HAND MADE MEATLOAF SLIDERS SERVED ON A PRETZEL BUN	
❖ CALAMARES LIGHTLY BREADED RINGS OF FRESH SQUID CRISPY FRIED	\$3	❖ MELON BROCHETTE SKEWER	\$2
❖ CEVICHE SHOOTERS SHRIMP AND CRAWFISH W PICO DE GALLO IN A SHOT GLASS	\$3	HONEYDEW WATERMELON OR CANTALOUPE SKEWERED WITH PROSCIUTTO AND MOZZARELLA OR SEASONED CREAM CHEESE	
❖ CHIANTI RIB MUSHROOM CAPS SHORT RIBS SLOW BRAISED IN CHIANTI WINE UNTIL FALL APART TENDER AND STUFFED INTO PORTABELLA MUSHROOM CAPS	\$3	❖ MOJITO SHRIMP SKEWER	\$3
❖ CHICKEN SATAY SKEWERS OF MARINATED CHICKEN WITH THAI PEANUT SAUCE	\$2	SHRIMP MARINATED IN LIME, MINT AND RUM	
❖ CHICKEN WINGS W/ TOMATO DRESSING CHICKEN WINGS COOKED IN A SPICY SPANISH TOMATO DRESSING	\$2	❖ SHRIMP ROLL	\$2
❖ CRAB CAKES BITE SIZED LUMP CRAB CAKES	\$2	JUMBO SHRIMP WRAPPED IN SPRING ROLL WRAPPER & CRISPY FRIED	
❖ CRAB RANGOON Fried wonton filled with cream cheese and crab	\$2	❖ PECAN CRUSTED PORK CROSTINI	\$2
❖ CRAB TARTLETS SPANISH STYLE CRAB QUICHE WITH PARMESAN AND SOUR CREAM	\$3	PORK LOIN CRUSTED IN PECAN, SERVED ON TOASTED FRENCH BREAD W/ RASPBERRY CHIPOTLE SAUCE	
❖ EGGROLLS OR SPRING ROLLS HAND ROLLED IN VEGETABLE PORK CHICKEN OR SEAFOOD	\$2	❖ PLT	\$3
❖ EMPANADILLAS MINI EMPANADAS CHICKEN, BEEF OR CHEESE	\$2	CRISPY PROSCIUTTO, ARUGULA, AND SLICED ROMA TOMATOES ON A CROSTINI W/ GARLIC AIOLI	
❖ ENDIVE LETTUCE CUPS WITH CREAM CHEESE SALMON MOUSSE AND TOMATO RELISH	\$2	❖ PULLED PORK SLIDERS	
❖ ESCARGOT GARLIC SAUTÉED SNAILS	\$4	SLOW ROASTED PORK, PULLED WITH YOUR CHOICE OF OUR SIGNATURE BBQ SAUCE OR PEACH AND PINEAPPLE CHIPOTLE SAUCE	
❖ GARLIC SHRIMP	\$2	❖ QUESADILLAS	\$2
❖ GYRO SLIDER SEASONED LAMB WITH A YOGURT TZATZIKSAU AND CUCUMBER VINAIGRETTE		TRADITIONAL OR SHREDDED BRISKET WITH CRISPY ONIONS AND PEPPER JACK CHEESE W BBQ SAUCE	
❖ HAM CROQUETTES MINCED HAM, ONION AND CHEESE FRITTER	\$2	❖ ROASTED ASPARAGUS W/ SERRANO HAM	\$2
		❖ ROASTED BELL PEPPER SALAD	\$2
		ROASTED BELL PEPPERS, GARLIC AND ONIONS	
		❖ SAUTÉED GARLIC MUSHROOMS	\$2
		❖ SEARED SCALLOPS	\$3
		FRESH SEA SCALLOPS SEARED IN OLIVE OIL UNTIL GOLDEN BROWN	
		❖ SHRIMP KISSES	
		GULF SHRIMP W/ MONTERREY JACK CHEESE AND WRAPPED IN BACON	\$2
		❖ SIZZLING CHILI SHRIMP	\$2
		SPICY GRILLED SHRIMP WITH CAYENNE AND CHILI POWDER	
		❖ SPINACH AND TOMATO PIZZAS	\$2
		OLIVE OIL DRIZZLED PITA BREAD TOPPED WITH FRESH SPINACH AND TOMATOES AND BAKED	
		❖ STEAK BITES WITH CHILI SAUCE	\$2
		SIRLOIN MARINATED IN THAI CHILI SAUCE	
		❖ STUFFED CHERRY TOMATOES	\$2
		STUFFED WITH CREAM CHEESE AND SALMON AND DILL	
		❖ STUFFED MUSHROOMS	\$2
		STUFFED WITH FLORENTINE SEAFOOD DRESSING OR ITALIAN SAUSAGE AND CHEESE	
		❖ TART FLAMBÉ	\$2
		CARAMELIZED ONIONS CRISP PROSCIUTTO AND GRUYERE CHEESE W CRÈME FRAICHE IN A TART SHELL	

❖ HAWAIIAN CHICKEN KABOB \$2 MARINATED CHICKEN WITH BELL PEPPER AND PINEAPPLE W/ POLYNESIAN DIPPING SAUCE	❖ SEARED TUNA \$4 LIGHTLY SEARED AHI TUNA SERVED ON A ENDIVE LETTUCE CUP AND TOPPED WITH RED CAVIAR
❖ MINI CHALUPAS \$2 CORN TORTILLA CHALUPAS TOPPED WITH SHREDDED SALSA CHICKEN, PICO DE GALLO AND QUESO FRESCO	❖ SUSHI ROLLS \$3 SHAGGY DOG, NEW YORK, CALIFORNIA, SPICY TUNA & MORE
❖ LAMB POPS \$3 FRENCHED LAMB CHOPS W/ MOJITO DIPPING SAUCE	❖ Fruit, Cheese and or Vegetable Display \$2.95

## ENTRÉE'S

served with your choice of 2 sides and 1 salad

❖ (\* denotes entrees with just 1 side and 1 salad option)

❖ ASIAN PORK LOIN \$14.95 Marinated in Hoison sauce and slow roasted	❖ GRILLED OR FRIED SHRIMP \$14.95 GRILLED IN LEMON BUTTER OR LIGHTLY BREADED
❖ BEEF TENDERLOIN \$24.95 WHOLE BEEF TENDERLOIN COOKED TO MEDIUM RARE AND SERVED WITH HORSE RADISH CREAM AND AU JUS	❖ ITALIAN STUFFED CHICKEN \$14.95 STUFFED W/ SPINACH AND RICOTTA AND LIGHTLY BREADED
❖ BISTECCA FIORENTINA \$48.95 TUSCAN STYLE PORTER HOUSE STEAK SEARED OVER HIGH HEAT GRILL	❖ ITALIAN STYLE POT ROAST BEEF \$13.95 SLOW COOKED W/ ITALIAN HERBS AND SPICES & COVERED IN MARINARA
❖ CARNE GUISADA \$12.95 TENDER CUTS OF BEEF SLOW COOKED IN CLASSIC MEXICAN STYLE GRAVY	❖ ITALIAN PORK ROULADE \$15.95 PORK LOIN STUFFED WITH ITALIAN SAUSAGE AND MOZZARELLA W/ MARINARA
❖ CATFISH \$14.95 FARM RAISED CATFISH FRIED, GRILLED OR BLACKENED	❖ LASAGNA* \$11.95 LAYERS OF OUR RED SAUCE, RICOTTA CHEESE & SEASONED BEEF
❖ TORTELLINI \$16.95 W/ ITALIAN SAUSAGE FENNEL & MUSHROOMS	❖ LOBSTER AND SHRIMP RAVIOLI \$18.95 SERVED WITH A WHITE WINE AND LEMON SAUCE
❖ CHICKEN MARSALA \$14.95 HERBED CHICKEN BREAST W/ MARSALA WINE & MUSHROOM SAUCE	❖ MANGO HABANERA CHICKEN \$14.95 SKIN ON, PARTIALLY DEBONED CHICKEN BREAST GLAZED WITH A MANGO AND GINGER HABANERA SAUCE
❖ CHICKEN PICCATA \$14.95 CHICKEN BREAST COOKED IN A LEMON AND WINE SAUCE	❖ MONTERREY CHICKEN \$14.95 GRILLED & SMOTHERED IN ONIONS TOMATOES BELL PEPPERS & MONTERREY JACK CHEESE
❖ *CHICKEN POMODORO \$14.95 PENNE PASTA BAKED IN A RUSTIC COMBINATION OF BASIL GARLIC TOMATOES & A HINT OF PARMESAN CHEESE	❖ MOROCCAN STYLE CHICKEN \$14.95 MARINATED IN LIME JUICE AND MOROCCAN SPICES AND SERVED W/ CILANTRO LIME PESTO
❖ *CORNISH GAME HENS* \$16.95 ROASTED AND STUFFED W/ WILD RICE AND MUSHROOMS	❖ MUSSELS MARINARA \$21.95 FRESH MUSSELS SAUTÉED IN RED WINE AND MARINARA
❖ CHICKEN-TIKKA-MASALA \$14.95 CHUNKS OF CHICKEN COOKED IN YOGURT TOMATO & INDIAN SPICES	❖ PRIME RIB \$23.95 WHOLE HERB CRUSTED RIBEYE SLOW COOKED
❖ FAJITAS \$13.95 SEASONED BEEF OR CHICKEN MARINATED AND GRILLED	❖ RIBEYE STEAK \$18.95 RUBBED IN OLIVE OIL AND GARLIC PEPPER THEN GRILLED
❖ FISH GALVEZ \$15.95 GRILLED FISH W/ MEXICAN STYLE SHRIMP & CRAWFISH SAUCE	❖ ROASTED PORK LOIN \$14.95 WHOLE SLOW ROASTED AND HERB SEASONED PORK LOIN (ADD \$2 TO STUFF WITH CRANBERRIES, ONIONS AND APPLES)
❖ FRENCHED RACK OF LAMB \$22.95 PAN ROASTED FRESH NEW ZEALAND LAMB	❖ SIRLOIN MERLOT \$14.95 HAND CUT SIRLOIN SEARED W/ SHALLOTS AND FINISHED IN A REDUCTION OF BEEF BROTH AND MERLOT
❖ GRILLED CATFISH W/ CRAWFISH PICO DE GALLO \$15.95	❖ SPAGHETTI W/ MEATBALLS OR ITALIAN SAUSAGE* \$9.95
❖ GRILLED CHICKEN BREAST \$12.95 SEASONED WITH OUR HOUSE GARLIC PEPPER BLEND AND GRILLED TILL TENDER AND JUICY WITH WHITE WINE AND MUSHROOM SAUCE OR POBLANO CRÈME SAUCE	❖ STEAK AU POIVRE \$16.95 PEPPERCORN CRUSTED STEAK SERVED WITH A COGNAC SAUCE
❖ PARMESAN CRUSTED TILAPIA \$16.95 FRESH TILAPIA CRUSTED W/ FRESH GRATED PARMESAN CHEESE AND BAKED	❖ STEAK GORGONZOLA \$17.95 STEAK TIPS SERVED WITH A GORGONZOLA CHEESE ALFREDO
❖ PENNE ALA VODKA \$12.95 IMPORTED PENNE PASTA W/ OUR HOUSE RECIPE VODKA SAUCE	❖ T-BONE STEAK \$18.95 GRILLED T-BONE RUBBED W/ OLIVE OIL AND GARLIC PEPPER
❖ RIGATONI BOLOGNESE \$10.95 IMPORTED RIGATONI WITH A TOMATO BASED MEAT SAUCE	

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEE

<ul style="list-style-type: none"> <li>❖ <b>SPRING PENNE</b> <span style="float: right;">\$13.95</span> IMPORTED WHEAT PENNE W/ ASPARAGUS AND CHERUB TOMATOES TOSSED IN HERBED OLIVE OIL AND FRESH PARMESAN CHEESE</li> </ul>	<ul style="list-style-type: none"> <li>❖ <b>TUSCAN CHICKEN</b> <span style="float: right;">\$14.95</span> GRILLED WITH ITALIAN HERBS &amp; SPICES SERVED WITH A WHITE WINE AND LEMON BUTTER SAUCE</li> <li>❖ <b>VEAL SCALLOPINI</b> <span style="float: right;">\$16.95</span> THIN CUTS OF VEAL WITH A MUSHROOM PAN SAUCE</li> <li>❖ <b>TRI COLOR TORTELLINI</b> <span style="float: right;">\$12.95</span> VEGETABLE AND CHEESE TORTELLINI TOSSED IN AN ALFREDO SAUCE</li> <li>❖ <b>TILAPIA PICATTAA</b> <span style="float: right;">\$16.95</span> LIGHTLY BREADED PAN FRIED TILAPIA W/ A WHITE WINE AND CAPER SAUCE</li> <li>❖ <b>CRAB TOPPED TILAPIA</b> <span style="float: right;">\$17.95</span> GRILLED TILAPIA TOPPED WITH LUMP CRAB MEAT AND A WHITE SAUCE</li> </ul>
---	--

<b>MARKET PRICED ITEMS</b>	
<ul style="list-style-type: none"> <li>❖ BROILED STUFFED FLOUNDER</li> <li>❖ REDFISH ATCHAFALAYA</li> <li>❖ SEARED PEPPERCORN TUNA</li> <li>❖ OLIVE OIL POACHED SALMON</li> <li>❖ PANKO CRUSTED MAHI MAHI</li> <li>❖ CHILEAN SEA BASS</li> </ul>	<ul style="list-style-type: none"> <li>❖ OYSTERS ON THE HALF SHELL</li> <li>❖ MUSSELS OR CLAMS SAUTÉED IN WINE AND BUTTER</li> <li>❖ BOILED CRAB</li> <li>❖ WHOLE STUFFED GOAT</li> <li>❖ WHOLE ROASTED SUCKLING PIG</li> <li>❖ STANDING CROWN ROAST</li> </ul>

<b>SIDE OPTIONS</b>	
<ul style="list-style-type: none"> <li>❖ ASIAN NOODLE &amp; VEGETABLE SALAD (counts as 2 Sides)</li> <li>❖ BABY CARROTS</li> <li>❖ BAKED BEANS</li> <li>❖ BLACK EYED PEAS</li> <li>❖ BLACK BEANS</li> <li>❖ BROCCOLI SLAW</li> <li>❖ BRUSSEL SPROUTS</li> <li>❖ CABBAGE</li> <li>❖ COLE SLAW</li> <li>❖ CORN</li> <li>❖ GARLIC MASHED POTATOES</li> <li>❖ GARLIC VEGETABLES (LARGE CUT FRESH VEG ROASTED W/ GARLIC CLOVES)</li> <li>❖ MIXED GREENS</li> <li>❖ GRILLED ASPARAGUS (ADD \$1)</li> <li>❖ GINGER AND HONEY GLAZED CARROTS</li> </ul>	<ul style="list-style-type: none"> <li>❖ LOADED MASHED POTATOES</li> <li>❖ PINTO BEANS</li> <li>❖ ORZO WITH VEGETABLES (ADD \$1)</li> <li>❖ RED BEANS AND RICE</li> <li>❖ RICE PILAF</li> <li>❖ HERB ROASTED RED POTATOES</li> <li>❖ SAUTÉED GREEN BEANS</li> <li>❖ STEAMED MIXED VEGETABLES</li> <li>❖ SUCCOTASH</li> <li>❖ SWEET POTATOES</li> <li>❖ TUSCAN VEGETABLE BLEND</li> <li>❖ FINGERLING POTATO LYONNAISE</li> <li>❖ BUTTERED RED POTATOES</li> <li>❖ SOUR CREAM AU GRATIN POTATOES</li> <li>❖ RUSTIC ROASTED VEGETABLES (counts as 2 sides)</li> </ul>

<b>SALAD OPTIONS</b>	
<ul style="list-style-type: none"> <li>❖ <b>GREEK</b> ORGANIC SPRING MIX TOSSED WITH OLIVES PEPPERCINI GRAPE TOMATOES AND FETA CHEESE, WITH RED WINE VINEGAR</li> <li>❖ <b>GARDEN</b> ORGANIC SPRING MIX TOSSED WITH GRAPE TOMATOES AND CUCUMBERS WITH ITALIAN OR RANCH DRESSING</li> <li>❖ <b>PASTA</b> TRI COLOR ROTINI WITH OLIVES TOMATOES CHEESE AND TOSSED IN ITALIAN DRESSING</li> <li>❖ <b>CAESAR</b> ROMAINE LETTUCE TOSSED WITH CROUTONS AND PARMESAN CHEESE WITH CAESAR DRESSING</li> </ul>	<ul style="list-style-type: none"> <li>❖ <b>SICILIAN SALAD</b> ORGANIC SPRING MIX AND ROMAINE TOSSED WITH GRAPES, STRAWBERRIES WALNUTS IN PARMESAN DRESSING</li> <li>❖ <b>MEDITERRANEAN</b> ORGANIC SPRING MIX TOSSED WITH WALNUTS APPLES AND BALSAMIC VINAIGRETTE</li> <li>❖ <b>FRUIT</b> MIX OF FRESH FRUIT AND COCONUT</li> <li>❖ <b>AMBROSIA</b> Shredded coconut and chunks of pineapple, mandarin oranges, marshmallows, pecans and fruit cocktail are folded into whipped topping and chilled</li> </ul>

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEE

## DESSERT

❖ CHEESECAKE OUR SIGNATURE CHEESECAKE WITH YOUR CHOICE OF TOPPING	\$5	❖ GALETTES RUSTIC STYLE FRUIT TARTS MADE BY HAND WITHOUT A PAN OR MOLD	\$3
❖ CHEESECAKE BITES A VARIETY OF FLAVORS OF OUR SIGNATURE CHEESECAKE IN BITE SIZED PORTIONS	\$3	❖ MINI DESSERT BUFFET YOUR CHOICE OF MINI DESSERTS SET UP IN AN ARTISTICALLY ARRANGED BUFFET STATION> YOU MAY CHOOSE CHEESECAKE BITES, PIES, TARTS, COOKIES, BROWNIES, BARS OR ANYTHING YOU CAN THINK OF. THE ONLY LIMIT IS YOUR IMAGINATION.	\$4
❖ KEY LIME PIES MINI KEY LIME PIES TART AND CREAMY	\$3	❖ PINEAPPLE CREAM CHEESE NAPOLEONS SUGAR COOKIE FILLED WITH A PINEAPPLE AND MACADAMIA NUT CREAM CHEESE AND DRIZZLED WITH CARAMEL	\$3
❖ TIRAMISU LAYERED LADY FINGERS, COFFEE LIQUOR & CREAM DUSTED WITH COCOA POWDER	\$3	❖ STRAWBERRY SHORTCAKE SHORTCAKE BISCUITS FILLED WITH STRAWBERRY COMPOTE AND WHIPPED CREAM	\$4
❖ RED VELVET CAKE MINI RED VELVET CAKES TOPPED WITH A LIGHT WHIPPED CREAM	\$3	❖ BANANAS FOSTER FRITTER A DELECTABLE WARM BANANA FRITTER DRIZZLED WITH BANANA RUM SAUCE	\$4
❖ CREAM PUFFS LIGHT AIRY PUFF PASTRY FILLED WITH FRESH PASTRY CREAM	\$3	❖ CHOCOLATE CHIP COOKIES W MILK SHOOTER	\$3
❖ MINI TARTS DELICIOUS 3" TARTS IN YOUR CHOICE OF FRUIT FILLING OR CRÈME PIE	\$3		
❖ MINI APPLE PIE A LA MODE MINI APPLE PIES TOPPED WITH A SCOOP OF VANILLA ICE CREAM	\$3		

## *Bartending Services Available*

- \$35 an hour per bartender -

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEE

# *E&P Catering - Live Stations Menu*

## *Live Pasta Station*

\$14.95 as entrée, \$ 8 as an appetizer or side dish.

Guests custom build a pasta dish an one of our chefs will sauté to order.

## *Polenta Appetizer Station \$4*

Chef prepared polenta, pan fried in olive oil and topped with your choice of Marinara, fresh mozzarella and basil chiffanade, or Pesto and Parmesan.

## *Kabob Station \$12*

Guests will build their own skewers from pre-prepared meats and vegetables and finish them over our custom built indoor grill.

## *Seafood Station \$18*

A mix of raw seafood and grilled prepared as a live action station.

## *Bananas Foster Station \$4*

Chef prepared bananas foster will delight your guests with flames and sizzling bananas - Served over vanilla ice cream.

## *Potato Bar: \$4*

Mashed red potatoes and sweet potatoes with bacon crumbles, green onions, butter, sour cream, shredded cheddar cheese, cinnamon, brown sugar and maple syrup.

## *Asian Stir Fry Station*

\$15 as entrée station \$7 as an appetizer or side dish.

Guest build their own Asian stir fry, with choices of vegetables and meats served with steamed rice.

## *Mozzarella Medallions Station: \$4*

Hand breaded Fresh mozzarella pan fried and served with Marinara.

*Executive Chef: J. R. Brown*

# *E&P Catering - Small Plate Options*

*Mushroom Mille Feuille* : layers of phyllo dough with mushrooms and sweet pecorino.

*Tomato Terrine with Pesto* : Tomato olive and feta gelatin served with pesto sauce.

*Tomato and Basil Melange* : Tomato Melange on top of season Tuscan bread.

*Eggplant Dumplings with Cherry Tomato Sauce* : Crepe purses filled with and eggplant puree and served in a bed of cherry tomato sauce.

*Roasted Radicchio Salad* : A warm salad of roasted radicchio leaves with mozzarella and prosciutto.

*Country Style Baba* : potato muffin with prosciutto cotto and fontina cheese.

*Broccoli Timbale with Prosciutto Mousse* : layered dish of potatoes, prosciutto mousse, broccoli cream and olive paste.

*Mini strudel with Pears and Cheese* : Phyllo dough rolled with pancetta, pecans, sliced pears and Asiago.

*Mozzarella and Arugula Roll* : Fresh Mozzarella wrapped with roasted bell peppers and grilled zucchini on a bed of dressed arugula.

*Spicy Seafood Sautee* : Mix of fresh sautéed seafood with a white sauce on garlic bread.

*Maple Glazed Pork belly* : Seared pork belly with a maple syrup glaze.

*Greek Tenderloin* : Sliced medium rare beef tenderloin with Greek flavors served on rice pilaf.

*Crab and Avocado Sopas* : Masa cake topped with crab salad and avocado.

*Savory Napoleons* : layers of puff pastry and filling.

*Salmon and Spinach Tart* : Puff pastry tart filled with fresh spinach and Salmon Mouse.

## *E & P Catering - Around the World in 80 Bites*

A delightful way to take your guests on a culinary adventure, with stations highlighting cuisines from around the world, this package can be customized based on the cuisines you want your guest to experience. Each item is served as an appetizer or small plate portion.

\$30.00 per person (**does not include tax or service fee**).

*German:* Choice of Schnitzel sliders or bratwurst on cocktail rye bread with sauerkraut and brown mustard.

*Mexico:* Choice of quesadilla or nacho station.

*Italy:* Polenta or pasta station.

*Japan:* Sushi station.

*China:* Beef skewers or egg rolls.

*African:* Jollof rice with stewed chicken.

*India:* Chicken TIKKA MASALA or Samosas.

*Middle East:* Hummus with pita chips or taboulli.

*England:* Pork and stilton meat pies.

*Caribbean:* Pepper pot beef over mashed plantains.

*E & P Catering & Event Productions*

*Executive Chef : J. R. Brown*

# *E&P Catering - Chef's Platinum Theme Packages*

## *Texas Temptation*

*\$39.95 per person*

*Fruit, imported and domestic cheeses, and vegetable display with lightly sweetened fresh fruit puree shots and vegetable shots with ranch.*

*Choice of 3 of the following appetizers:*

*Bacon wrapped quail with Serrano ranch drizzle, Chicken firecrackers, shrimp kisses, crawfish boulette with orange tequila sauce, oysters Matagorda, oysters on horseback or soft-shell crab sliders.*

*Choose one salad: Garden salad with choice of dressing, or Texas citrus salad with green chile and honey dressing.*

*Choice of two entrees from the following categories, as well as two sides.*

### *The Plains:*

*Coffee crusted tenderloin with ancho chile sauce.*

*Herb roasted pork loin with port demi glace.*

*Prime rib Au jus.*

*Grilled chicken breast with White wine and mushroom or POBLANO crème sauce*

### *The Gulf Coast:*

*Potato crusted red fish topped with crawfish remoulade*

*Catfish with cilantro and lime brown butter*

*Seared shrimp with basil cream sauce over penne pasta*

*Grilled duck breast with DM's blueberry ketchup*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*



## *Mediterranean*

*\$39.95 per person*

*Fruit, imported and domestic cheeses, hummus, and tapenades with pita chips, crusts of bread and an assortment of olives and peppers.*

*Choice of 3 of the following appetizers:*

*Handmade Meatballs, Lamb stuffed grape leaves, Spanikopita, Gyro Sliders, Greek Beef Kabobs, Tuna and Tomato Boreks,*

*Choice of one salad: Greek salad, Mediterranean Salad or Salad Nicoise*

*Choice of 2 entrees*

*Whole Roast Goat Carving Station*

*Pollo Sebastiano- pan fried chicken breast in a cognac butter sauce with pine nuts, artichoke, sundried tomatoes and roasted red peppers*

*Greek Tenderloin with yogurt sauce*

*Ossobuco with Citrus Rind*

*Seafood Risotto*

*Sicilian Tuna*

*Whole shrimp and squid penne with ink sauce*

*Moroccan Chicken with Cilantro lime Pesto*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*

*Asian*

*\$39.95 per person*

*Fruit, imported and domestic cheeses, and vegetable display with lightly sweetened fresh fruit puree shots and vegetable shots with ranch.*

*Choice of 3 Appetizers: Asian BBQ Ribs, Crab Rangoon, Shrimp Roll, Pork Eggrolls, Vietnamese Spring Rolls, Chicken Satay, Hand Rolled Sushi or Beef Skewers*

*Choice of one salad: Asian salad- spring mix tossed with baby corn, water chestnuts, and mandarin oranges, crispy lo Mein in a toasted sesame dressing or any salad from our A La Carte menu.*

*Choice of two Entrees and two sides.*

*Whole Roasted and Glazed Pig  
Chicken or Pork Bulgogi (Korean BBQ)  
Asian Marinated Pork Loin  
Shrimp and Lobster with Chinese vegetables  
Lemon Grass Chicken  
Beef with Chinese Vegetables*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*

## Classic Americana

\$39.95 per person

*Fruit, imported and domestic cheeses, and vegetable display with lightly sweetened fresh fruit puree shots and vegetable shots with ranch.*

*Choice of 3 of the following appetizers:*

*Meatloaf sliders, Twice Baked Baby Potatoes, Shrimp Cocktail, Deviled Eggs, BLT Crostini, Shrimp and Grits in a Biscuit Bowl, Grilled Cheese with tomato soup shot.*

*Salad Station with Spring mix, Romaine, Bacon bits, sliced cucumbers, carrots, radish, grape tomatoes, shredded cheese, boiled eggs, and choice of dressings*

*Choice of Two entrees and two sides.*

*Roast Pork Loin with savory Applesauce*

*Mango habanero Chicken*

*Pot Roast with potatoes and carrots*

*Stuffed Pork chops*

*Classic Prime Rib*

*Pan Roasted chicken with natural gravy*

*Roast Turkey Breast*

*Roast Beef*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*

**Elegant Italian**

*\$39.95 per person*

*Fruit, imported and domestic cheeses, vegetable display with sliced bread and  
Bruschetta selection.*

*Choice of three Appetizers:*

*Handmade Meatballs, Antipasti skewers, Ensalada Caprese Skewers, Italian  
sausage and Mozzarella stuffed mushrooms, Savory Napoleons, Pan Fried  
Mozzarella station or*

*Choice of Two entrees and two sides.*

*Sweet Potato Gnocchi in sage brown Butter with sundried tomatoes and  
mushrooms*

*Chicken Francese- w asparagus, roasted red pepper and Mozzarella  
Osso Bucco*

*Scarpapriello-Diced chicken breast with sweet Italian sausage in garlic, rosemary,  
olive oil and white wine sauce*

*Signature Pasta Station*

*Mushroom ravioli*

*Bistecca Foirentina (12 oz)*

*Olive oil poached Salmon with Basil crème sauce*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*

## Continental Europe

*\$39.95 per person*

*Fruit, imported and domestic cheeses, and vegetable display with baked Brie En Croute and herbed cream cheese.*

*Choice of three of the following appetizers:*

*Pork and Stilton Pie, Escargot, Sauerkraut and Bratwurst on rye, Brie and Pear PHYLLLO Purse, Mini Beef Wellington, Gougeres (cheese puffs) or Vol-eu-vent*

*Choice of Two entrees and two sides and salad*

*London Broil with béarnaise sauce*

*Petit Filet with morel brandy sauce*

*Roasted Cornish hen*

*Wiener Schnitzel (veal)*

*Salmon Croquettes*

*Frenched Rib Pork loin*

*Crown Roast with wild rice dressing*

*All Packages include Iced tea, lemonade, china place setting.*

*Prices do not include tax, service fee or staffing charges.*