



A "Phenomenal" Reception Menu

Seated Dinner Buffet

Includes China Dinner Plates on Buffet, Flatware and Glassware at Each Table Setting

Passed Hors d'oeuvres

Select two:

- | | |
|--|---|
| BBQ Pulled Pork Belly Sliders, Turnip Green Slaw | Caribbean Spicy Beef Puff Pastry |
| Chicken Fried Rice Spring Roll, Sweet Chili Sauce | Collard Green Spring Rolls, Sweet Chili Sauce |
| Herb Marinated Grilled Chicken Souvlakia | Mozzarella Mushroom Spinach Puff Pastry |
| Mushroom Arugula White Truffle Flat Bread | |
| BBQ Meatball & Pasta Salad Shooters | |
| Prosciutto Arugula Goat Cheese Flat Breads | Pull BBQ Pork Egg Rolls in a Shot Glass |
| Tomato Basil Soup Sips, Basil Goat Cheese Croutons | |
| Mini Jumbo Lump Crab Cakes, +\$2pp | Smoked Salmon Chips, +\$1pp |
| Southern Style Shrimp Devil Eggs, +\$1pp | |

Chef Attended Table

Select One:

- Creamy Four Cheese Mac & Cheese Martini's** select two "mixers"
Bacon Lardons, Honey Drizzled Chicken, Danish Blue Cheese, Cilantro, Chives, Sour Cream
- Grilled Chicken Tacos**, Pico de Gallo, Tomatillo Sauce, Fresh Tortillas, Cheese, Sour Cream, Lettuce
- Grilled Chimichurri Flank Steak**, Fresh Chimichurri Sauce, Button Rolls
- Slow Roasted Herb Pork Lechon**, Juicy "Pork Shoulder", Cuban Spices, Button Rolls, and Horseradish Aioli
- Wild Caught Georgia Catfish Tacos**, Turnip Green Slaw, Jalapeño Aioli, Pico de Gallo
- Mini Braised Short Rib**, Slivered on Bone, Garlic Mash Potatoes, Sautéed Julienned Vegetables +3pp
- Lump Crab Cake**, Ground Mustard Sauce, Sautéed Julienned Vegetables, +4pp
- Shrimp & White Truffle Grits**, Andouille Sausage Tasso Gravy, Stone Ground Grits, +\$5pp



A "Phenomenal" Reception Menu Continued

Main Table

Select One:

Aglio Olio Pecorino, Garlic, Extra Virgin Olive Oil, Parsley, Cracked Red Pepper, Pecorino Romano Cheese

Baked Mozzarella Ziti, Savory Tomato Cream Sauce, Fresh Basil, Mozzarella

Spaghetti Bolognese, Savory Meat Sauce, Parmesan

Traditional Southern Mac & Cheese, Four Cheeses, Cheese Topped, With or Without Bacon

Wild Mushroom Farfalle, Mushrooms, Truffle Oil, White Wine Garlic Cream Sauce, Fresh Basil

Four Cheese Ravioli, Fresh Hand Made Pasta with 4 Cheese, choice of Tomato Cream or Parmesan Cream Sauce +\$2pp

Smoked Gouda Mac & Cheese, Smoked Gouda, Italian Bread Crumb Crust, Fresh Basil +\$3pp

Sun-dried Tomato Artichoke Pesto, Pesto Cream, Black Olives, Parmesan +\$1 pp

All Pastas Served with Fresh French Baguettes, Extra Virgin Olive Oil, and Parmesan Cheese

Select One:

Caribbean Brown Stew Chicken, Hearty Brown Stew Sauce, Onions, Root Vegetables

Curry Chicken, Indian Yellow Curry, Root Vegetables & Onions

Marinated Grilled Chicken, Sautéed Wild Mushrooms & Onions, White Wine Velouté

Marinated Grilled Jerk Chicken, Fresh Lime, Sweet Plantains

Mediterranean Chicken, Grilled Chicken, Spinach, Olives, Feta, Sun Dried Tomatoes, Roasted Red Peppers, Lemon Dill Velouté

Pan Seared Salmon, Ginger Citrus Sauce

Potato Crusted Tilapia, White Wine Tarragon Dill Caper Sauce

Rosemary Roasted Chicken, Herbs, Honey Spiced Au Jus, Sautéed Onions

Sesame Miso Grilled Chicken, Fresh Lime, Sesame Miso Sauce

Sesame Teriyaki Salmon, Sautéed Onions

Vegetable Creole, Mushrooms, Cabbage, Zucchini, Carrots, Corn, Black Beans, Spicy Tomato Creole Sauce

Smothered Chicken, Southern Fried Airline Chicken, Smothered in Onions & White Wine Gravy +\$3pp

Vegetable Mock Chicken Tofu, Mushrooms, Carrots, Red Cabbage, Zucchini, Yellow Squash +1 pp



A "Phenomenal" Reception Menu Continued

Select Two:

Kale Salad, Fresh Kale, Fresh Apple Cider Vinaigrette, Feta, Toasted Pecans, Shaved Red Onion
PFBCH House Salad, Arcadia Mix Greens, Toasted Pecans, Feta, Shaved Red Onion, Craisins
Simple Salad, Fresh Butter Lettuce Mix, Cucumbers, Shaved Red Onion, Croutons, Tomatoes, Carrots, Cheese

Crispy Brussels Sprouts, Goat Cheese, Cider Vinaigrette Drizzle
Fresh Root Veggies, Danish Blue Cheese Dip
Fried Corn, Onion, Bell Pepper, Cajun Seasoning
Fluffy Jasmine Rice, Buttered Rice
Herb Roasted Potatoes, Olive Oil
Kidney Beans & Rice, Cooked in Caribbean Flavor Aromatic Broth
Miso Rice, Fluffy Buttered Rice, Miso Glaze
Red Beans & Rice, Andouille Sausage, Spices, Rich Aromatic Tomato Broth
Roasted Vegetables, Root Vegetables, Aromatic Vegetables
Seasonal Fruit, Sweet Cream Honey
Southern Butter Beans, Slow Cooked Butter Beans, Spices, and Rice

Self-Attended Stations:

Fresh Tortilla Chip Bar, Fresh Pico de Gallo, Queso, Chili, Jalapeños
Tater Tot Bar, Slow Braised Chili, Cheese, Onions, Chives, Sour Cream, Jalapeños



“Phenomenal” Dinner Buffets

Includes China Dinner Plates on Buffet, Flatware and Water Glass at Each Setting

Caribbean Destination Buffet

Marinated Grilled Jerk Chicken, Island Jerk (Spicy) or American Jerk (Mild)

Peas & Rice, Seasoned Rice with Kidney Beans

Four Cheese Macaroni & Cheese

Sweet Plantains

PFBCH House Salad, Fresh Butter Lettuce Mix, Toasted Pecans, Feta Cheese,
Shaved Red Onion, Tomatoes or Craisins

Brown Stew Chicken, Rich Aromatic Sauce

Potato Salad, Red Skin Potatoes, Aromatics

Green Purple Cabbage & Raisin Slaw

Served with Fresh Bread & Butter

Caribbean Favorites Buffet

Braised Oxtails, Rich Aromatic Brown Sauce

Peas & Rice, Seasoned Rice with Kidney Beans

Four Cheese Mac Macaroni & Cheese

Sweet Plantains

PFBCH House Salad, Fresh Butter Lettuce Mix, Toasted Pecans, Feta Cheese,
Shaved Red Onion, Tomatoes or Craisins

Grilled Jerk Chicken, Island Jerk (Spicy) or American Jerk (Mild)

Green Purple Cabbage & Raisin Slaw

Sautéed Confetti Vegetables, Zucchini, Squash, Cabbage, Carrots

Served with Fresh Bread & Butter



“Phenomenal” Dinner Buffets Continued

Classic Buffet

Classic Salad, Fresh Greens, Tomatoes, Shaved Onions, Cheese, Cucumbers, Croutons,
PFBCH Catalina Dressing

Herb Roasted Chicken, Rosemary, Velouté

Herb Roasted Potatoes

Fresh French Green Beans

Chicken & Spinach Pasta, Penne, Spinach Garlic Sauce

Classic Cesar Salad, Fresh Romaine, Croutons, Shaved Red Onion, Parmesan, Cesar Dressing

Sautéed Julienned Vegetables

Served with Fresh Bread & Butter

Classic Southern Chicken Buffet

Southern Fried Chicken, Honey Drizzled

Four Cheese Mac & Cheese, Four Cheeses

Fluffy White Rice, Velouté

Fresh Green Beans

Marinated Grilled BBQ Chicken

Turnip Green Slaw

Pasta Salad

PFBCH House Salad, Arcadian Mixed Greens, Toasted Pecans, Feta, Shaved Red Onion,
Tomatoes or Craisins, “Phenomenal” Apple Cider Vinaigrette

Served with Fresh Bread & Butter

Devotion Buffet

PFBCH House Salad, Fresh Butter Lettuce Mix, Toasted Pecans, Feta, Shaved Red Onion, Tomatoes or
Craisins

Grilled Chicken, Sautéed Onions, Miso Sesame Lime Sauce

Fluffy Buttered Jasmine Rice

Sautéed Julienned Vegetables

Three Protein Black Angus Meatloaf, Aromatics, Beef Velouté

Fresh French Green Beans

Fluffy Buttered Jasmine Rice

Served with Fresh Bread & Butter



“Phenomenal” Dinner Buffets Continued

Grilled BBQ Buffet **Marinated Grilled BBQ Chicken**
Turnip Green Slaw
Pasta Salad

Grilled BBQ Ribs, Southern BBQ Sauce
Potato Salad, Red Skin Potatoes, Aromatics
Fresh Green Beans, Shaved Garlic & Onions
Corn, Buttered on Cob
PFBCH House Salad, Arcadian Mixed Greens, Toasted Pecans, Feta, Shaved Red Onion,
Tomatoes or Craisins, “Phenomenal” Apple Cider Vinaigrette
Served with Fresh Bread & Butter

Italiano Buffet

Italian Salad, Fresh Salad Greens, Tomatoes, Crouton, Olives, Cheese, PFBCH Italian Dressing
Lasagna Italiano, Layered Beef Lasagna, (Available in Turkey +\$2 pp)
Fresh Shaved Garlic Green Beans, Shaved Garlic, Shallots

Classic Cesar Salad, Fresh Romaine, Croutons, Shaved Red Onion, Parmesan, Cesar Dressing
Chicken & Shrimp Carbonara, Pancetta Cream Sauce, Fresh Tomatoes & Basils
Roasted Vegetables, EVOO, Herbs
Served with Fresh Italian Bread, Olive Oil and Parmesan



"Southern Comfort" Dinner Buffet

Includes China Dinner Plates on Buffet, Flatware and Water Glass at Each Setting

Passed Hors d'oeuvres

Select Three

- Buffalo Chicken Bites**, Danish Blue, Fresh Chives, on a Petite Fork
- Buffalo Oyster on a Half Shell**, Cornmeal Crusted Fried, Buffalo Sauce, Danish Blue Cheese Crumbles
- Collard Green Spring Rolls**, Sweet Chili
- Cornmeal Crusted Catfish Nugget**, Jalapeño Tartar, on a Petite Fork
- Cornmeal Crusted Fried Oyster on a Half Shell**, Jalapeño Tartar
- Mini Chicken & Rosemary Waffles**, Powdered Sugar on a Petite Fork
- Pulled BBQ Pork**, Mini Buttermilk Biscuits, Pork Belly, Turnip Green Slaw, Dill Pickle Chip
- Smoked Salmon Croquet**, on Crispy Wonton Round
- Turnip Green Spinach Artichoke Grilled Cheese**, Mini Pumpernickel, Mozzarella, Spices
- Caramelized Peach Onion Jalapeño Flat Bread**, Cheddar Cheese, Arugula, Mozzarella, Truffle Oil +\$1
- Lump Crab Cake Sliders**, Brioche Bun, Jalapeño Tartar +\$2
- Mini Chicken & Waffles Sliders**, Cheddar Cheese, Pork or Turkey Bacon, Rosemary Aioli, Powdered Sugar +\$2
- Mini Shrimp & Lobster Rolls**, Skewered Sweet Brioche, Tarragon Aioli +\$3
- Southern Style Shrimp Devil Eggs**, +\$1

Salads

Pick One

- PFBCH House Salad**, Arcadian Mixed Greens, Toasted Pecans, Feta, Shaved Red Onion, Tomatoes or Craisins
- Southern Buttermilk Ranch Salad**, Turnip & Salad Greens, Cucumbers, Carrots, Tomatoes, Pumpernickel Croutons, Cheese, Shaved Onions



"Southern Comfort" Dinner Buffet Continued

Main Table

Pick Two:

BBQ Baked Beans, Spices, Sausage, Tomato
Braised Collard Greens, with or without Pork
Cornbread Dressing, Aromatics, Fresh Cranberry Sauce
Creamy Stone Ground Grits, Butter and Heavy Cream
Crispy Brussels Sprouts, Goat Cheese Crumbles, Apple Cider Vinaigrette
Fluffy Buttered Jasmine Rice, Velouté
Fresh French Green Beans, Shaved Garlic and Onions
Fried Green Tomatoes, Herb Goat Cheese, Fresh Basil, Fried Okra Garnish, Cider Sauce
Garlic Mash Potatoes with Velouté
Herb Roasted Red Potatoes
Potato Salad, Red Skin Potatoes, Aromatics
Sautéed Cabbage, Bacon, Onion
Sautéed Julienned Vegetables
Southern Butter Beans, slow cooked Butter Beans, Spices and Rice
Sweet Potato Mash, Cinnamon Sugar, Toasted Pecans, Marshmallows
Traditional Southern Mac & Cheese, Four Cheeses, Cheese Topped
Turnip Green Slaw, Raisins, Creamy Slaw Dressing

Select Two:

Southern Fried Chicken, Honey Drizzled
Roasted BBQ Chicken, Honey Brown Sugar Sauce
Smothered Grilled Chicken, Smothered With Sautéed Onion & Mushrooms
Smothered Pork Chops, Onion Mushroom Pan Gravy, +\$3pp
Braised Bone-in Chuck Roast, Braised with Red Wine, Root Vegetables
Roasted Turkey Wings, Rosemary Roasted or BBQ Roasted +\$3pp

Honey Glaze Ham, Pineapple, Cherries
Pulled Pork BBQ, Smoked Shoulder, Pork Belly, Spices, Honey Brown Sugar BBQ Sauce
Biscuit Bar, Buttermilk Biscuits, Sausage Gravy, Fresh Thicket Farm Preserves
& Jams, Whipped Butter, Country Sausage, Southern Fried Chicken +\$3pp

Served With Corn Muffins & Whipped Honey Butter



“Phenomenal” Small Plate Action Stations

(We Recommend at Least 3 Stations for a Cocktail Party)
Includes China Cocktail Plates, Flatware and White Cocktail Napkins on Buffet
May be offered as Dinner Buffet for a 25% upcharge for additional Food, China Dinner Plates, Flatware and Water Glass at each table setting

+\$195 Chef Required Per Station +\$1.75 Per Person Rolls & Whipped Butter 50% Guest Count Required

Chef Sauté Stations

(2 – 3 oz. portions)

Asian BBQ Short Ribs, Sweet Chili Slaw, Pasta Salad
BBQ Brisket Smoked Gouda Pasta, Fresh Basil, Cork Screw Pasta
Classic Alfredo, Tagliatelle Noodles, Fresh Basil
Chicken and Waffles, Honey Drizzle Southern Fried Chicken, Crispy Waffles
Four Cheese Ravioli, Classic Alfredo Sauce, Fresh Basil
Grilled Chicken Pesto Cream, Sun-dried Tomatoes, Pesto Cream Sauce
Gyoza, Chicken, Pork or Vegetable filled Dumplings, Spicy Korean Sauce
Herb Grilled Chicken, Sautéed Wild Mushroom and Onions
Italian Sausage Marinara, Marinara, Pecorino, Fresh Basil
Lamb Ragout, Tagliatelle, Feta, Cilantro
Lump Crab Cake, Sautéed Silver Corn, Creole Seasoning, Aromatics
Pan Seared Salmon, Garlic Mash Potatoes and Basil Herb Sauce
Pulled Brown Stew Chicken, Kidney Beans Rice, Plantains
Shrimp & Grits, Tasso Andouille Sauce, White Truffle Grits
Smoked Mozzarella Spinach Penne, Roasted Red Pepper Cajun Cream
Spaghetti Bolognese, Hearty Meat Sauce, Pecorino, Fresh Basil
Spaghetti & Meatballs, Marinara, Pecorino, Fresh Basil
Sushi Rolls, California, Tuna, Spicy Crab, Tempura Shrimp, Yotoko Sauce
Teriyaki Chicken, Vegetable Fried Rice, Sriracha Drizzle

Carving Stations

Fried Turkey, Honey Drizzle
Herb Roasted Pork Shoulder, Aromatics, Honey Drizzle
Prime Rib Roast, Horseradish Sauce
Honey Glaze Ham, Pineapple, Cherries, Cloves
Grilled Flank Steak, Medium Temp, Chimichurri Sauce
Lamb Station, Grilled a Lamb Ribs, Rosemary Leg of Lamb, Cucumber Yogurt Sauce, Mint Jelly



“Phenomenal” Small Plate Action Stations Continued

Food Bars

(75 Person Minimum)

Baked Potato Bar, Salted Skin Potatoes, Butter, Sour Cream, Shredded Cheese, Bacon Crumbles, Chives
Mac & Cheese Bar, Cilantro, Bacon Crumbles, Danish Blue Cheese Crumbles, Pulled BBQ Pork
Chili Bar, Sour Cream, Cheese, Cilantro, Onions, Tortilla Shreds, Jalapeño, Rice

“Phenomenal” Salad Stations

(Chef Tossed Salad Made to Order)

Butter Lettuce Salad

Butter Lettuce Mix, Cucumbers, Boiled Eggs, Crispy Rice Noodles, Shredded Cheese, Raisins

Cesar Salad

Romaine Mix, Pecorino, Fresh Croutons, Shaved Red Onion, Cesar Dressing

Chicken Cesar Salad

Grilled Chicken, Romaine Mix, Pecorino, Fresh Croutons, Shaved Red Onion, Cesar Dressing

PFBCH House Salad

Arcadian Mixed Greens, Toasted Pecans, Feta, Shaved Red Onion, Tomatoes or Craisins,
“Phenomenal” Apple Cider Vinaigrette

Shaved Pecorino Salad

Spring Mix, Fresh Croutons, Shaved Pecorino, Shaved Red Onion, Raspberry Vinaigrette

Spicy Mango Steak Salad

Grilled Steak, Lo-Mein Noodles, Fresh Mango, Peanuts, Fresh Mint & Cilantro, Asian Cabbage,
Carrots, Spicy Thai Vinaigrette

Wedge Salad

Ice Berg Wedge, Crumble Bacon, Diced Tomatoes, Fresh Croutons, Blue Cheese, Fresh Ranch



"The Munchies" Late Nite Action Stations

Includes China Cocktail Plates, Flatware and Napkins on Buffet
Minimum of 50% Guest Count Required (+195 Chef Attended Station)

Burger Bar

(1 per Person)

All American Burger, American Cheese, w/wo Bacon, Lettuce, Tomato, Onion, Pickle, Ketchup
Ground Chicken Herb, Fresh Oregano, Thyme, Basil, Lettuce, Tomato, Onion, Cheese, Basil Aioli
Lamb Burger, Cucumber, Feta, Cucumber Yogurt Sauce, Lettuce, Tomato

Foot Long Chicago Dogs, Neon Relish, Wedge Tomato Pickle Spear, Diced Onion, Celery Salt, Mustard

Foot Long Chili Cheese Dogs, Onions, Slaw, Ketchup, Mustard

Foot Long New York Dogs, Hot Dog Onions, Sauerkraut, Ketchup, Relish, Mustard

Foot Long Polish Sausage, Sautéed Onions & Peppers, Relish, Sauerkraut, Ketchup, Mustard

French Fry Bar, Slow Braised Chili, Cheese, Onions, and Chives, Sour Cream, and Jalapeños

Fresh Tortilla Chip Bar, Fresh Pico de Gallo, Queso, Chili, Jalapeños.

Mini Chili Cheese Dogs, Onions, Slaw, Ketchup, Mustard

Mini Chicago Dogs, Neon Relish, Wedge Tomato Pickle Spear, Diced Onion, Celery Salt, Mustard

Mini New York Dogs, Hot Dog Onions, Sauerkraut, Ketchup, Relish, Mustard

Mini Philly Cheese Steaks, Shaved Steak, Onions, Peppers, Whiz, Provolone

Mini Polish Sausage, Sautéed Onions & Peppers, Relish, Sauerkraut, Ketchup, Mustard

Tater Tot Bar, Slow Braised Chili, Cheese, Onions, Sour Cream, Chives and Jalapeños

Pizza & Flat Breads

(Signature Station, Available Inside & Outside)

(+\$195 Chef Attended Station)

Prosciutto De Parma & Arugula Flat Bread

Prosciutto, Cream Cheese Spread, Caramelized Onion, White Truffle Oil, Arugula

Mushroom Arugula White Truffle Flat Bread

Cream Cheese Spread, Marinated Mushrooms, Caramelized Onions, Cheese, Arugula Truffle Oil

Pepperoni Sausage Basil Flat Bread

Marinara, Mozzarella, Basil, Pepperoni, Sausage, EVOO

Custom Flat Breads

Create your Own Flat Breads and Pizza Slices



“Phenomenal” Brunch Buffets

Cocktail Style Buffet

Includes China Cocktail Plates, Flatware, White Cocktail Napkins on Buffet

Seated Dinner Buffet

Includes China Dinner Plates, Flatware on Buffet and Water Glass at Each Table Setting

BBQ Brunch

Choose Five:

Assorted Fresh Fruit

Baked Navy Beans

Biscuits & Gravy

Cole Slaw

Potato Salad

Pulled BBQ Pork on Mini Brioche Buns

Scrambled Eggs

Yellow Stone Ground Grits

Choose One:

Bacon

Chicken Sausage

Pork Sausage Link

Choose One:

Omelet Station

Bacon, Bell Pepper, Ham, Mushrooms, Onions, Sausage

Pancake Station

Fruit, Powdered Sugar, Sprinkles, Toasted Nuts, Whipped Butter, Whipped Cream

Served with Assorted Breads, Fresh Farm Jams and Preserves



“Phenomenal” Brunch Buffets Continued

Carving Station Brunch

Choose Five:

Assorted Fresh Fruit

Carved Fried or Roasted Turkey & Ham

Four Cheese Mac n Cheese

Garden Salad Fresh Greens, Craisins, Feta and “Phenomenal” Apple Cider Vinaigrette

Haricot Vert

Southern Cornbread Stuffing, Cranberry Sauce & Velouté

Scrambled Eggs

Sweet Potato Mash, Toasted Pecans

Choose One:

House Potatoes

Yellow Stone Ground Grits

Choose One:

Bacon

Chicken Sausage

Pork Sausage Link

Choose One:

Omelet Station

Bacon, Bell Pepper, Ham, Mushrooms, Onions, Sausage

Pancake Station

Fruit, Powdered Sugar, Sprinkles, Toasted Nuts, Whipped Butter, Whipped Cream

Served with Assorted Breads, Fresh Farm Jams and Preserves



“Phenomenal” Brunch Buffets Continued

Chicken & Waffle Brunch

Choose Five:

Assorted Fresh Fruit

Four Cheese Mac n Cheese

Garden Salad Fresh Greens, Craisins, Feta and “Phenomenal” Apple Cider Vinaigrette

Honey Drizzle Southern Fried Chicken

House Potatoes

Scrambled Eggs

Yellow Stone Ground Grits

Crispy Waffles

Choose One:

Bacon

Chicken Sausage

Pork Sausage Link

Choose One:

Omelet Station:

Bacon, Bell Pepper, Ham, Mushrooms, Onions, Sausage

Waffle Station:

Fruit, Powdered Sugar, Sprinkles, Toasted Pecans, Whipped Butter, Whipped Cream

Served with Assorted Breads, Fresh Farm Jams and Preserves



“Phenomenal” Brunch Buffets Continued

Grilled Chicken Brunch

Choose Five:

Assorted Fresh Fruit

Garden Salad Fresh Greens, Craisins, Feta and “Phenomenal” Apple Cider Vinaigrette

Grilled Jerk Chicken or **Grilled Marinated Chicken**

House Potatoes

Peas and Rice

Scrambled Eggs

Yellow Stone Ground Grits

Choose One:

Pasta Salad

Potato Salad

Choose One:

Bacon

Chicken Sausage

Pork Sausage Link

Choose One:

Omelet Station

Bacon, Bell Pepper, Ham, Mushrooms, Onions, Sausage

Pancake Station

Fruit, Powdered Sugar, Sprinkles, Toasted Nuts, Whipped Butter, Whipped Cream

Served with Assorted Breads, Fresh Farm Jams and Preserves



“Phenomenal” Brunch Buffets Continued

Seafood Brunch

Choose Five:

Assorted Fresh Fruit

Fried Catfish

Garden Salad Fresh Greens, Craisins, Feta and “Phenomenal” Apple Cider Vinaigrette

House Potatoes

Red Beans and Rice

Scrambled Eggs

Shrimp in Tasso Gravy +\$4pp

Yellow Stone Ground Grits

Choose One:

Pasta Salad

Potato Salad

Choose One:

Bacon

Chicken Sausage

Pork Sausage Link

Served with Assorted Breads, Fresh Farm Jams and Preserves



Passed Hors d'oeuvres Selections

Beef

Beef Empanada

Spicy Caribbean Flavored Beef filled Pastry

Cheeseburger Sliders

Black Angus Beef, American Cheese, Brioche Bun, Pickle, Ketchup, Mustard

Pimento Cheese Sliders

Black Angus Beef, Pimento Cheese, Brioche Bun, Pickle, Ketchup, Mustard

Skewered Grilled Chimichurri Rib Eye Steak

Grilled Fresh Rib Eye, Drizzle of Fresh Chimichurri Sauce

Chicken

Chicken Fried Rice

Fresh Fried Rice, Peas & Carrots, Asian Spices, Marinated Chicken

Chicken Salad Sliders

Chicken Breast, Celery, Shallots, Parsley, Cranberries, Mini Brioche Roll, Green Leaf Lettuce

Gyoza (Pot Stickers)

Chicken filled Dumplings, Sweet and Spicy Korean Sauce

Honey Drizzled Chicken & Creamy Mac & Cheese

Honey Drizzled Fried Chicken Chunk, Creamy Mac & Cheese Bed

Sesame Chicken Shots

Asian Tossed Sweet Spicy Sesame Teriyaki Chicken, Fried or Jasmine Rice, Wonton Garnish

Skewered Chicken on a Stick Shots

Honey Drizzled Chicken, Truffle Honey Mustard, Miso Sesame, Barbecue Sauce

Skewered Marinated Ground Chicken

Herb Marinated Ground Chicken, Cucumber, Garlic, Yogurt Feta Sauce

Won Ton Chicken Teriyaki Tacos

Marinated Chopped Teriyaki Chicken, Cilantro Slaw, Open Faced Presentation



Passed Hors d'oeuvres Continued

Lamb

Grilled Lamb Chop

Rosemary, EVOO, Cucumber Yogurt Sauce

Lamb Gyro

Marinated Ground Lamb, Cucumber, Red Onion, Garlic, Yogurt Sauce, Feta,
Open Face or Taco Style

Lamb Medallions

Cucumber, Onion Marmalade, Yogurt Feta Sauce, Crostini

Lamb Skewers

Marinated Ground Lamb, Cucumber, Garlic, Yogurt Feta Sauce

Lamb Sliders

Cucumber, Yogurt Sauce, Feta, Tomato, Green leaf lettuce, Red Onion

Pork

Braised BBQ Pork Belly

Slow Braised Pork Belly on a Bed of Turnip Green Slaw

Gyoza (Pot Stickers)

Pork filled Dumplings, Sweet and Spicy Korean Sauce

Pepperoni & Sausage Puff Pastry

Fresh Sliced Pepperoni, Ground Sausage, Basil, Mozzarella Cheese filled Puff Pastry

Prosciutto De Parma & Arugula Flat Bread

Prosciutto, Cream Cheese Spread, Caramelized Onion, White Truffle Oil, Arugula

Pulled BBQ Pork Egg Rolls

Roasted & Smoked Pork, Sweet and Spicy BBQ Sauce, Shredded Pepper Jack Cheese

Pulled Pork Sliders

Roasted & Smoked Pork, Sweet Spicy BBQ Sauce, Turnip Green Slaw, B & B Pickle



Passed Hors d'oeuvres Continued

Seafood & Fish

Caribbean Pick-Up Bacalao Fish

Cod Fish Bacalao, Peppers, Onions, and Crostini Cracker

Caribbean Stewed Fish Spring Rolls

Cod Fish Bacalao, Onions, Peppers, Herbs, Tomatoes, Filled Spring Rolls

Chimichurri Grilled Shrimp and Feta Quinoa Shots

Marinated Jumbo Grilled Gulf Shrimp, Fresh Chimichurri, Quinoa Fresh Feta Dressing

Mini Fried Catfish & White Truffle Grits

Southern Corn Dredged Catfish, Tasso Creole Sauce, White Truffle Grits

Mini Gulf Shrimp & White Truffle Grits

Sautéed Shrimp in Tasso Gravy, White Truffle Grits, Garlic Crostini

Mini Lobster Corn Dog

Fresh Lobster, Corn Breaded, Dijon Mustard

Mini Super Lump Crab Cake

Jumbo All White Crab, Fresh Lemon, Dill, Jalapeño Cream Tartar

Smoked Salmon Chip

Fresh Salmon Smoked, Capers, Aromatics, Chipotle Cream Cheese

Southern Style Shrimp Devil Eggs

Creamy filled Eggs with Shrimp and Chive Topping

Vegetable

Collard Green Spring Rolls

Collard Green & Cabbage filled Spring Rolls, Sweet Chili Sauce

Fried Green Tomatoes

Goat Cheese and Basil

Gyoza (Pot Stickers)

Vegetable filled Dumplings, Sweet and Spicy Korean Sauce

Mozzarella Mushroom Spinach Puff Pastry

Mushroom Duexelle, Spinach, Mozzarella Cheese filled Puff Pastry

Mushroom Arugula White Truffle Flat bread

Cream Cheese Spread, Marinated Mushrooms, Caramelized Onions, Cheese, Arugula Truffle Oil

Vegetable Spring Rolls

Vegetable filled Spring Rolls Sweet Chili Sauce

Warm Tomato Soup Shots

Warm Tomato soup, Basil Monchego Crouton



Seated and Served Dinners

Courses Priced a la Carte
Additional Staffing Fees Apply

Plated Salads and Soups

Bibb Salad

Bibb Lettuce, Craisins, Danish Bleu Cheese, Toasted Pecans, Champagne Vinaigrette

Chicken Cesar Salad

Romaine Mix, Croutons, Parmesan Cheese, Pecorino, Cesar Dressing

Chimichurri Grilled Steak Salad

Mixed Greens, Tomatoes, Goat Cheese, Shaved Red Onions Toasted Pecans, "Phenomenal" Apple Cider Vinaigrette

PFBCH Signature Salad

Arcadian Mixed Greens, Craisins, Feta Cheese, Shaved Red Onions, Toasted Pecans, "Phenomenal" Apple Cider Vinaigrette

Spicy Mango Steak Salad

Asian Cabbage, Carrots, Cilantro, Lo-Mein Noodles, Mango, Mint, Peanuts, Spicy Thai Vinaigrette

Wedge Salad

Bacon Crumbles, Bleu Cheese, Croutons, Tomatoes, Ranch Dressing

Basil Tomato Soup

House-made Creamy Tomato Broth, Basil, Buttery Cheese Crouton Sandwich

Clam Chowder

House-made Clam Broth, Aromatics, Clams, Cream, Potatoes, Crusty Baguette



Seated and Served Dinners Continued

Dual Entrée

Butter Poached Lobster Tail and Filet Mignon

White Truffle Mashed Potatoes, Seasonal Petite Vegetables

Chicken and Salmon Teriyaki

Sautéed Bok Choy and Fried Rice

Chicken and Seafood Paella

Aromatic Rice, Chicken, Mussels, Shrimp

Chimichurri Grilled Petite Rib Eye and Shrimp

Sautéed Spinach and Garlic Mash Potatoes

Crab and Shrimp Stuffed Chicken

Parmesan Romano Crust, Basil Cream, Pasta, Spinach

Grilled Chicken and Red Wine Sauce Petite Rib Eye

Sautéed Collard Greens and Sweet Potato Mash

Parmesan Crusted Chicken and Shrimp Pecorino

Basil, Pasta, Pecorino Cream Sauce, Sautéed Vegetable, Tomatoes

Sea Bass and Grilled Chimichurri Petite Rib Eye

Sugar Snap Peas, Crispy Potatoes

Tarragon Lemon Butter Salmon and Peppercorn Crusted NY Strip Steak

Grilled Asparagus, Roasted Red Potatoes



Seated and Served Dinners Continued

Beef

Basil Butter Mesquite Flank Steak

Herb Infused Mash Potatoes, Sautéed Confetti Vegetables

Peppercorn Crusted Petite Rib Eye

Asparagus, Seasoned Rice, Mushroom and Onion Cream Sauce

Three Protein Meatloaf

Beef, Italian and Herb Sausage, Rice Pilaf, Raisins and Roasted Velouté

Chicken

Hot Honey Drizzle Southern Fried Chicken

Four Cheese Mac n Cheese, Turnip Green and Fried Basil Slaw Garnish

Rosemary Roasted Chicken

Asparagus, Sweet Potato Mash, Spiced Honey Au Jus

Lamb

Sweet Sticky Miso Sesame Lamb Ribs

Aromatics, Senegalese Couscous, Cilantro Pickled Red Onion Garnish, Pecans

Pinot Noir Braised Lamb Shanks

Truffle Polenta, Spinach and Cilantro Chive Garnish



Seated and Served Dinners Continued

Seafood

Jumbo Lump Crab Cake

Aromatics, Turnip Green Slaw, Course Ground Mustard Sauce

Lobster and Cheese Ravioli

Pecorino Cream Sauce, Basil Garnish

Potato Crusted Halibut

Grilled Asparagus, Truffle Polenta, Tarragon Beurre Blanc

Potato Crusted Sea Bass

Buttered Leeks, Garlic Mashed Potatoes, Grilled Asparagus

Shrimp and Grits

White Truffle Grits, Tasso Andouille Sauce



Seated and Served Dinners Continued

Desserts

Banana Rum Bread Pudding, Cream Anglaise Sauce

Chocolate Moelleux Cake, Confectioners' Sugar, Whipped Cream

Crème Brûlée

Key Lime Pie, Lime Coulis Sweet Cream Topping

Oreo Raspberry Cheesecake, Macerated Raspberry, White Chocolate

Strawberry Shortcake, Pound Cake, Sweet Whipped Cream Topping



DESIGN AND DÉCOR

In addition to providing you with catered food Phenomenal Food by Chef Holly has an optional design service available to clients. Our design expert team can help you create the décor for your romantic wedding, a girlie sweet sixteen or a chic corporate function. Our team will help you with choosing floral, linens and so much more for your cocktail party, wedding reception and everything in between to complement our catering. Let our design team help you create not just an event but an experience that you and your guests will never forget!

STAFFING

Phenomenal Food by Chef Holly provides stellar staff service for your event. All of our staff members are dressed in all black which includes black pants, black button down shirts and black ties. PFBCCH will provide a required Event Manager to oversee the event. Event chefs, bartenders and operations personnel are required and billed separate from service staff. All staffing will be determined by the event type, number of guests, menu and magnitude of the event.

BOOKING AN EVENT

Phenomenal Food by Chef Holly would absolutely love to be a part of your special event. If you would like to have us cater for you a minimal deposit and signed contract are required. Once contract is signed guest count may not decrease more than 10%. Once production has started final payment is required and is due 21 days prior to the event date. Final menu and guest count are due 10 days prior to the event date. Minimal guest count increases will be accommodated up to 5 days before event date. PFBCCH must be given 10 days for significant guest count increases.

Please contact your Account Executive for further details.