

2018 - 2019
C.R. Catering Co.
Menus & Offerings

Hors d'Oeuvres Selections

- Spinach & Artichoke Heart Dip with Tortilla Chips or Crostinis
- Meatballs in Marinara or Demi Glace
- House Made Pimento Cheese with Assorted Crackers
- Fresh Fruit & Cheese
- Marinated & Grilled Vegetables
- Charcuterie Board with Pickled Vegetables
- Tomato Basil Bruschetta with Crostinis
- Six Cheese Pasta Purses Salad with Balsamic Vinaigrette
- Antipasto Platter
- Bruschetta Bar (Example: Tomato Basil Bruschetta, Olive Tapanade, Roasted Red Pepper Hummus, House Made Pimento Cheese, & Crostinis)
- Shrimp Cocktail with Housemade Cocktail Sauce & Lemon Wedges
- Bacon Wrapped Scallops
- Creamy Crab Dip with Tortilla Chips or Crostinis
- Crab Cakes with Lemon Aioli
- Salmon Croquettes with Cajun Remoulade

Southern Dinner Menu #1 (OFF SITE)

- Pulled Pork BBQ
- House Made C.R. BBQ Sauces
- Baked Beans with Honey & Bacon
- Traditional Cole Slaw
- Potato Salad
- Sandwich Buns
- Water & Lemonade

Southern Dinner Menu #2 (OFF SITE)

Appetizer:

Fresh Fruit & Cheese Board

Main Buffet:

Pulled Pork BBQ

House Made C.R. BBQ Sauces

Bourbon Glazed Bone In Chicken

Macaroni & Cheese

Baked Beans with Honey & Bacon

Traditional Cole Slaw

Sandwich Buns

Water & Lemonade

Southern Dinner Menu #3 (OFF SITE)

Appetizer:

House Made Pimento Cheese with Crackers

Main Buffet:

Fresh Garden Salad with 2 Dressings

Dinner Rolls with Whipped Butter

Rosemary Roasted Bone In Chicken

Spiral Honey Ham

Macaroni & Cheese

Seasonal Vegetable Saute

Sweet Potato Mash

Water & Lemonade

Italian Dinner Menu #1 (OFF SITE)

Fresh Garden Salad with 2 Dressings

Dinner Rolls with Garlic Butter

Penne Bake with Marinara, Italian Sausage, Onions & Bell Peppers

Penne Bake with Rose & Grilled Chicken

Penne Bake with Creamy Pesto & Vegetables

Water & Lemonade

Italian Dinner Menu #2: (OFF SITE)

Appetizer:

Traditional Bruschetta with Crostinis

Main Buffett:

Fresh Garden Salad with 2 Dressings

Dinner Rolls with Garlic Butter

Chicken Parmesan

Eggplant Bake with Marinara

Sauteed Summer Squash & Zucchini

Water & Lemonade

Italian Dinner Menu #3 (OFF SITE)

Appetizers;

Traditional Bruschetta with Crostinis

Spinach & Artichoke Dip with Crostinis

Main Buffett:

Fresh Garden Salad with 2 Dressings

Dinner Rolls with Garlic Butter

Chicken Picatta

Lasagna Marinara (Meat Lasagna Available)

Seasonal Vegetable Saute

Water & Lemonade

Italian Dinner Menu #4: (OFFSITE)

Appetizer:

Antipasto Platter

Traditional Bruschetta with Crostinis

Main Buffett:

Caesar Salad

Dinner Rolls with Garlic Butter

Chicken Parmesan

Salmon with Lemon White Wine Sauce

Spinach Lasagna with Marinara

Sugar Snap Peas with Mushrooms

Water & Lemonade

Traditional Dinner Menu #1 (OFF SITE)

Fresh Garden Salad with 2 dressings
Dinner Rolls with Whipped Butter
Citrus & Herb Roasted Bone In Chicken
Garlic Roasted Red Jacket Potatoes
Seasonal Vegetable Saute
Water & Lemonade

Traditional Dinner Menu #2 (OFF SITE)

Appetizer:

Fresh Fruit & Cheese Board

Main Buffet:

Bleu Cheese & Candied Pecan Spinach Salad with Raspberry Dressing
Dinner Rolls with Whipped Butter
Bourbon Glazed Bacon Wrapped Pork Loin
Blackened Salmon topped with Sliced Lemon Rounds
Rice Pilaf
French Green Beans with Slivered Almonds
Water & Lemonade

Traditional Dinner Menu #3: (OFFSITE)

Appetizer:

Bacon Wrapped Scallops

Main Buffet:

Fresh Garden Salad with 2 Dressings
Dinner Rolls with Whipped Butter
Citrus & Herb Roasted Chicken Breast
Salmon in a Lemon White Wine Sauce
Mashed Potato Bar with Bacon, Sour Cream, Chives, & Cheddar Cheese
Sauteed Summer Squash & Zucchini
Water & Lemonade

Traditional Dinner Menu #4 (OFF SITE)

Appetizers:

Bacon Wrapped Scallops
Fresh Fruit & Cheese Board

Main Buffet:

Fresh Garden Salad with 2 Dressings
Dinner Rolls with Whipped Butter
Prime Rib Carving Station with Horsey Sauce & Au Jus
Citrus & Herb Roasted Chicken Breast
Salmon with Lemon Buerre Blanc
Garlic Roasted Red Jacket Potatoes
French Green Beans with Slivered Almonds
Water & Iced tea

Southern Dinner Menu #1 (ON SITE)

Appetizer:

House Made Pimento Cheese with Crackers
Fruit Platter

Main Buffet:

Kale & Ginger Pomegranate Salad
BBQ Pulled Pork
Shrimp & Grits with
Traditional Cole Slaw
Baked Beans with Honey & Bacon
Collard Greens
Cornbread with Whipped Butter
All Non-Alcoholic Beverages Included

Italian Menu #1 (ONSITE)

Fresh Garden Salad with 2 Dressings
Dinner Rolls with Garlic Butter
Chicken Parmesan over Spaghetti Marinara
Roasted Salmon with Roasted Red Pepper Coulis
Pasta Purses with Rose Sauce
Sauteed Summer Squash & Zucchini
All Non-Alcoholic Beverages Included

Italian Menu #2: (ON SITE)

Appetizers:

Traditional Bruschetta with Crostinis

Main Buffet:

Fresh Garden Salad with 2 Dressings

Dinner Rolls with Garlic Butter

Meat Lasagna with Marinara

Chicken Dijon over Penne Pasta

Pasta Purses with Pesto Cream and Shrimp

Seasonal Vegetable Saute

All Non-alcoholic Beverages Included

Traditional Dinner Menu #1 (ON SITE)

Fresh Garden Salad with 2 dressings

Dinner Rolls with Whipped Butter

Rosemary Roasted Bone In Chicken

Beef Stroganoff

Chive Whipped Potatoes

Seasonal Vegetable Saute

All Non-alcoholic Beverages Included

Traditional Menu #2: (ON SITE)

Appetizer:

Crab Cakes

Bacon Wrapped Scallops

Main Buffet:

Kale & Ginger Pomegranate Salad

Dinner Rolls with Whipped Butter

Shrimp & Grits with Andouille Sausage

Prime Rib Carving Station

Bourbon Glazed Chicken Breast

Fresh Green Beans with Slivered Almonds

Mashed Potato Bar with Bacon, Sour Cream, Chives & Cheddar Cheese

All Non-Alcoholic Beverages Included

Italian Menu #1: (CASA REHEARSAL DINNER)

Appetizer:

Traditional Bruschetta with Crostinis

Salad:

Fresh Garden Salad with Choice of Ranch or Italian Vinaigrette

Dinner Rolls & Garlic Bread

Entree Choices:

Chicken Parmesan over Angel Hair

Shrimp Alfredo over Fettuccine

Lasagna Marinara

All Non-Alcoholic Beverages Included

Italian Menu #2: (CASA REHEARSAL DINNER)

Appetizer:

Antipasto Platter

Salad:

Fresh Garden Salad with Choice of Ranch or Italian Vinaigrette

Dinner Rolls & Garlic Bread

Entree Choices:

Chicken Saltimbocca over Angel Hair

Shrimp & Pasta Purses with Roasted Red Pepper Alfredo

Eggplant Bake with Fresh Vegetable Saute'

All Non-Alcoholic Beverages Included

Italian Menu #3: (CASA REHEARSAL DINNER)

Appetizer:

Fried Calamari

Salad:

Caesar Salad

Dinner Rolls & Garlic Bread

Entree Choices:

NY Strip with Mashed Potatoes and Cabernet Demi Glace

Pan Seared Salmon with Charleston Sauce and Fresh Vegetable Saute'

Spinach Lasagna with Marinara or Meat Sauce

All Non-Alcoholic Beverages Included

Dessert Menu:

Double Chocolate Cake

Homemade Brownie

NY Style Cheesecake

Homemade Tiramisu

Custom Cakes and Cupcakes Available Upon Request