

2021 Hosting Service Fee:

My party hosting service fee of \$375* includes: procurement of food; set up of serving area; on site food preparation and cooking; buffet/ family style service; replenishments and clean up. A written estimate of menu and services is always provided in planning your party along with written contract.

*Includes up to 6 hours of time at home/venue up to 20 people

*Parties over 21-25 people charged additional \$15/person - Maximum of 40 people

*Each additional hour on site required charged at \$45/hour

* Required 3 hours preparation to serving dinner

*Food costs charged separately based on menu selections

**The following menu items are based on my specialties
as well as popular requests from clients**

Appetizers:

I recommend up to 2 selections per a dinner

Charcuterie Platters

Tomato Bruschetta Bread Bowl

Caprese Salad Skewers

Pimento Cheese/Spinach Artichoke Puff Pastry Bites

Chili Lime Shrimp Phyllo Bites

Crab Cake Phyllo Bites

Sweet & Savory Cocktail Meatballs

Buffalo Chicken Dip w/ Celery and Chips

Salads:

Mixed Greens

Caesar

Arugula and Fruit (in season specials)

Fruit & Berries

Salad Fixings Bar

Italian Antipasti

Dinner Menu Selections

I recommend to my clients choosing up to 2 main entrees,
a starch and a vegetable selection

Chicken:

Grilled Herbed Lemon
Caprese
Picatta
Marsala
Mediterranean
Spinach/Artichoke Stuffed Breast

Pork:

Sausage & Peppers
Sliced Tenderloin Medallions

Beef:

Sliced London Broil
Sliced Flank Steak
Beef Tenderloin Medallions
Grilled Rib Eye or NY Strip

Seafood:

Crab Cakes
Shrimp & Rice
Crab Stuffed Flounder
Salmon
Local Grouper or Halibut
Combo of Shrimp, Mussels, Clams and or Scallops

Vegetarian/Vegan:

Stuffed Eggplant/Peppers
Field Roast Sausage & Peppers
Field Roast Sausage & Pasta

Side Starches:

Macaroni & Cheese
Pasta Primavera
Rigatoni w/ Artichokes & Peppers
Pasta / Tortellini Salad
Herbed Rice
Mashed Red Potatoes
Herbed Roasted Potatoes

Vegetables:

Roasted Brussels Sprouts
Balsamic Glazed Asparagus
Grilled/Sauté Zucchini
Sauté Green Beans
Sauté Honey Butter Carrots

Themed Dinners:

Taco Bar

Grilled Chicken and Beef w/ tortillas, rice, corn and all fixings

Pasta Bar

Spaghetti, Penne and Tortellini pasta w/ marinara, pesto and alfredo sauces, meatballs, sausage, veggies and garlic bread

BBQ:

Ribs, Pulled Pork and Chicken w/ slider buns and sauces, green beans, macaroni & cheese and cole slaw

Low Country Boil:

Seasoned Peel & Eat Local Shrimp, Potatoes, Smoked Sausage and Corn on the Cob w/ lemons, cocktail and hot sauces, salad and bread

Dessert Ice Cream Sundae Bar:

Vanilla, Chocolate and Strawberry Ice Cream w/ syrups, whipped cream and fixings or candies, sprinkles, nuts, cookies and fruit