

HAUTE AFFAIRS
Nancy's
CATERING & EVENTS

Catering Menu

Planning Your Event

Thank you for considering Nancy's Catering & Events for your special event. We appreciate your business and remain dedicated to our reputation of quality and elegance. Our catering menu is meant to be a starting place in designing your perfect event. Please always keep in mind that we would be happy to customize a menu for you, and if you don't see something that you are looking for, just ask!

After looking over our gourmet selections, please call us at 850-434-0112 to set up a personal consultation to discuss your special event or email info@nancyscateringandevents.com. We look forward to working with you!

Building Your Menu

There are many ways to design the style of any event, below are examples of some of our most popular designs. Feel free to mix and match, we love creativity!

Heavy Hors D'oeuvres Menu

\$20 - \$30+ per person

Three passed hors d'oeuvres
One or two hors d'oeuvres tables
Pick up desserts

Traditional Buffet Menu

\$25 - \$30+ per person

Three passed hors d'oeuvres
One salad choice
One, two or three entrees
Two sides of your choice
Fresh bread

Plated Dinner Menu

\$25 - \$40+ per person

Three passed hors d'oeuvres
One salad choice to be at place setting
One dinner entrée (or perhaps a duo of entrée selections)
Two accompaniments
Fresh bread

Food Station/Display Events

\$25 - \$40+ per person

Three passed hors d'oeuvres
2-4 Food Stations
Pick Up Desserts

Hors D'oeuvres

| \$2.5 per person per item |

Fried Green Tomatoes with Chèvre and Balsamic Reduction on Ceramic Spoon

Puff Pastry topped with Stilton Blue Cheese & Fig Preserves

Rosemary, Heirloom Tomato, & Brie, served on Crostinis

Wild Mushroom Ragout on Whole Wheat Crostinis with Parmesan Reggiano

Fried Olives stuffed with Pimento Cheese

Potato Leek Canapés with Bacon and Blue Cheese

Tiropita and Spanikopita

Pepper Jack Hushpuppies

Ham and Cheese Pinwheels

Wild Mushroom Gruyere Tartlets

Greek Salad Brochettes

Fried Mac and Cheese Bites

Cherry Tomatoes with Herbed Goat Cheese

| \$3 per person per item |

Arancini: Italian Rice Balls stuffed with meats, seafood

Pancetta Wrapped Granny Smith Apple Bites

Assorted Cheese Bites, stuffed with Jumbo Lump Crab Meat

Ricotta Spread topped with Red Apple Relish on Jalapeño Toast Points

Mini Baked Potato Bites topped with Herbed Sour Cream with Bacon Jam and Asparagus Tips

Baby Beet & Herbed Goat Cheese on Toasted Rye with Balsamic Glaze and Micro Greens

Coconut Chicken Skewers

Rueben Egg Rolls with Thousand Island Dipping Sauce

Tempura Asparagus

Sausage Stuffed Mushrooms

Assorted Finger Sandwiches (BLT, Turkey, Cucumber Herb, Pimento Cheese)

Empanaditas (beef, chicken, vegetable)

Mini Grilled Cheese with Tomato Basil Soup

Two Bite Burgers

Goat Cheese & Risotto Balls

Hors D'oeuvres

| *\$3.5 per person per item* |

Soy Wasabi Shrimp & Avocado served on Rice Cracker with Teriyaki Drizzle
Smoked Salmon Mousse on Cucumber Bites with Ghost Pepper Caviar
Bacon Wrapped Scallops
Miniature Smoked Salmon Cornet
Smoked Salmon Canapés
Shrimp and Chorizo Cakes
Jack Daniels Shrimp
Shrimp Bisque in Demitasse Cup
Crabmeat Stuffed Mushrooms
Blue Crab Cakes with Remoulade Sauce
Garlic Basted Stuffed Artichoke with Cream Cheese & Spinach
Chicken Satay with Teriyaki and Spicy Peanut Sauce

| *\$4 per person per item* |

Lump Crabmeat with Remoulade served in Belgian Endive Leaves
Coconut Shrimp with Orange Horseradish Dipping Sauce
Edible Tasting Spoon with Grilled Tuna and Mango Salsa
Shrimp Prosciutto
Bacon Wrapped Beef Tenderloin w/ blue cheese
Mini Beef Wellingtons
Spicy Shrimp Skewers with Pineapple Dipping Sauce

| *\$4.5 per person per item* |

Lollipop Lamb Chops
Fillet Tostada Bites on Crispy tortilla with Black Beans, Queso Fresco & Chimichurri
Duck Confit with Yukon Gold Gaufrette and Balsamic Reduction
Mini Black Pepper Biscuits with Duck Confit with Orange Marmalade
Fried Oysters with Brie
Duck Drumettes with Orange Bourbon Molasses Glaze

Salads

Garden Salad

*crisp iceberg and romaine with cucumbers, tomatoes
and your choice of homemade dressings*

Caesar Salad

fresh romaine lettuce, homemade croutons, parmesan cheese and our caesar dressing

Greek Salad

*traditional mediterranean salad with crisp iceberg and romaine, tomatoes, cucumbers, red onions,
olives, peppers and feta cheese with our homemade greek dressing*

Sensational Scenic Salad

*tender spring mix and crisp iceberg topped with strawberries, oranges, cucumbers,
green onions, sugared pecans, parmesan and dressed with a blush wine vinaigrette*

Waldorf Salad

*spring mix with apples, grapes, sugared walnuts and crumbled blue cheese,
all dressed in a blue cheese vinaigrette*

Cobb Salad

*crisp iceberg, romaine, and spring mix topped with cucumber, tomato, avocado, turkey, bacon,
blue cheese, egg, and blue cheese dressing*

Spinach Salad

*fresh spinach with red onion, egg, bacon, sliced mushrooms
and served with hot bacon vinaigrette*

Rocket Salad

*arugula, roasted peppers, pepperoncini, parmesan reggiano
with sweet balsamic shallot dressing*

Buffet Entrees

Chicken

Chicken Archduc

sautéed breast topped with a champagne sauce and julienne vegetables

Chicken Veronique

rosemary bread crumbed chicken breast topped with a white wine sauce and garnished with red grapes and blue cheese

Glazed Grilled Chicken Breast

chicken breast brushed with our very own brown sugar glaze and grilled to perfection

Artichoke Spinach Stuffed Chicken Breast

with sun dried tomato cream sauce

Chicken Oscar

chicken breast wrapped around asparagus, ham and cheese and baked, finished with a white wine sauce

Chicken Piccata

classic dish featuring sautéed chicken breast with capers

Chicken Marsala

elegant dish featuring sautéed chicken breast with a sweet Marsala wine and mushroom sauce

Chargrilled Chicken Alfredo

served over pasta with a creamy alfredo sauce

Feta & Pancetta Stuffed Chicken

breadcrumb crusted and sautéed with a chicken veloute sauce

Chicken Tetrazzini

chicken casserole loaded with cheese

Southern Fried Chicken

with our homemade breading and fried golden brown

Buffet Entrees

Seafood

Grouper Margarita

sautéed filet of grouper with a tequila and triple sec sauce

Grouper Pecan

Sautéed grouper filet coated with ground pecans

Vidalia Onion Crusted Grouper

with a light cream sauce

Sun Dried Tomato Crusted Grouper

with a light tomato sauce

Shrimp and Crawfish

with pasta in a Bayou Alfredo sauce

Shrimp Cocktail

large gulf shrimp boiled, pre-peeled, and served with cocktail sauce

Marinated Shrimp

large gulf shrimp boiled, pre-peeled, and served in a pickled marinade

Fire Cracker Shrimp

served with a cool mango chutney

Crawfish Étouffée

served with white rice

Crab Cakes

fresh lump crab meat cakes served with remoulade sauce

Crab Claws

large gulf crab claws fried or sautéed

Fried Grouper Fingers

fresh grouper filets sliced, battered, and fried

Buffet Entrees

Beef and Pork

Sliced London Broil
tender flank steak grilled and served with a mushroom demi

Pepper Coated Steak
grilled and served with rosemary

Beef Tips
tender tips of beef served with a brown gravy

Beef Tenderloin Medallions
served with a pinot noir demi

Pork Tenderloin
served with a port-wine sauce

Apricot & Cranberry Stuffed Pork Tenderloin
with a tangy orange marmalade glaze

Duck and Lamb

Seared Duck Breast
with pecan praline glaze

Rack of Lamb
served a variety of styles

Vegetarian

Stuffed Peppers
with dirty Rice and a crispy bread crumb crust

Pasta Primavera
fresh garden vegetables sliced and served with pasta in a olive oil or alfredo sauce

Stuffed Portobello Mushroom
grilled vegetables on a large portobello and finished off in the oven

many vegan options also available

Vegetable Side Dishes

Vegetable Medley
fresh sliced vegetables lightly seasoned and sautéed

Assorted Grilled Vegetables
fresh vegetables sliced, seasoned, and grilled

Haricot Verts
crisp green beans
served lightly seasoned, almonidine, or country style

Asparagus
served in a variety of styles

Broccoli
served in a variety of styles

Collard or Turnip Greens

Creamed Spinach

Brussel Sprouts

Starch Side Dishes

Mashed Potatoes
variety of styles

Au Gratin Potatoes

Lyonnaise Potatoes

Roasted Red Potatoes

Yukon Gold Potatoes

Whipped & Piped Potatoes

Rice
variety of styles
white, jasmine, pilaf, yellow, basmati

Pasta
variety of styles

Culinary Action Stations

Mashed Potato Bar

*served in martini glasses with a variety of toppings for your guests,
including gourmet cheeses, bacon, chives and mushrooms
add beef tips for an extra special treat*

Gourmet Grits Bar

*creamy grits served with a variety of toppings, including blackened shrimp, crawfish,
andouille sausage, maple smoked bacon, gouda, pepper jack, cheddar*

Macaroni & Cheese Bar

*fun and fabulous station featuring our cheesy macaroni served with a variety of toppings
including shrimp, crawfish, chicken tender bites, sausage, bacon, and gourmet cheeses*

Carving Station

*choose from a variety of cuts of meat for our chef to carve in front of guests
example options: Prime Rib of Beef, Beef Tenderloin, Strip Loin,
Pork Loin, Eye of Round, or Steamship Round*

Grill Station

*choose from a variety of entrees for our chef to cook in front of guests on our impressive flat-top grill
example options: Grouper Margarita, Beef Medallions, Seared MahiMahi
the options are endless!*

Oyster Station

*an oyster lover's dream
chef attended station featuring raw oysters, baked oysters, and fried oysters
with all the accompaniments*

Food Displays

Gourmet Cheese and Fruit Display

*beautifully displayed imported and domestic cheeses with fresh fruits
and artisan crackers*

Crudités

*crisp freshly cut and chilled vegetables including celery, carrot,
broccoli, cucumber, cauliflower and more
served with ranch or blue cheese dip*

Antipasto Display

*beautiful display of rolled meats such as salami, mortadella, pepperoni, prosciutto,
and Italian cheeses with stuffed olives, artichoke hearts with sliced fresh breads*

Honey Smoked Salmon Display

*large wild salmon filet honey smoked and served with all the accompaniments
including herbed cream cheese, eggs, onions capers & croutons*

Individual Salad Station

*choose three of your favorite salads for us to serve individually
in stemless martini glasses for guests to easily pick up*

Iced Seafood Bar

*fresh seafood usually blue crab claws, shrimp cocktail, and oysters on the half shell
all displayed on a bed of crushed ice with all of the accompaniments
(stone crab legs, jonah crab claws, and lobster are also available)*