



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 you can 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

Average Food Cost:
\$25 - \$30+ per person*

6-8 Tabled hors d'oeuvres

Traditional Buffet Menu

Average Food Cost:
\$25 - \$30+ per person*

Salad
Two or three entrees
Two sides
Fresh bread

Plated Dinner Menu

Average Food Cost:
\$25 - \$40+ per person*

Salad
One dinner entrée (or perhaps a duo of entrée selections)
Two sides
Fresh bread

Food Station/Display Events

Average Food Cost:
\$30 - \$40+ per person*

Salad
2-4 Food Stations
Two sides

**average food costs do not include pricing for labor & additional fees*

~Hors D'oeuvres~

| \$2.5 per person per item |

Fried Green Tomatoes with Chèvre and Balsamic Reduction
Rosemary, Heirloom Tomato, & Brie, served on Crostini
Potato Leek Canapés with Bacon and Blue Cheese
Tiropita and Spanakopita
Pepper Jack Hushpuppies
Wild Mushroom Gruyere Tartlets
Greek Salad Brochettes
Fried Mac and Cheese Bites
Three Cheese Stuffed Mushrooms with Basil

| \$3 per person per item |

Arancini: Italian Rice Balls stuffed with meats or seafood
Balsamic Roasted Blueberries or Red Apple Relish with Ricotta on Crostini
Mini Baked Potato Bites topped with Herbed Sour Cream with Bacon Jam and Asparagus Tips
Coconut Chicken Skewers
Rueben Egg Rolls with Thousand Island Dipping Sauce
Goat Cheese & Risotto Balls
Sausage Stuffed Mushrooms
Assorted Finger Sandwiches (BLT, Cucumber Herb, Pimento Cheese)
Empanaditas (beef, chicken, vegetable)
Mini Grilled Cheese with Tomato Basil Soup
Two Bite Burgers with Bacon Aioli
Mini Baked Brie Puffs with Raspberry Preserves
Sun Dried Tomato Chicken Bites with Sun Dried Tomato Pesto

~Hors D'oeuvres~

| \$3.5 per person per item |

Soy Wasabi Shrimp & Avocado served on Rice Cracker with Teriyaki Drizzle
Crawfish Stuffed Deviled Eggs with Pimento Cheese & Cayenne Pepper
Bacon Wrapped Scallops
Smoked Salmon Canapés
Shrimp and Chorizo Cakes
Jack Daniels Shrimp
Crabmeat Stuffed Mushrooms
Blue Crab Cakes with Remoulade Sauce
Garlic Basted Stuffed Artichoke with Cream Cheese & Spinach
Grilled Smoked Sausage Bites with Stone Ground Mustard & BBQ 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 with Blue Cheese
Mini Beef Wellingtons
Spicy Shrimp Skewers with Pineapple Dipping Sauce
Pepper Crusted or Blackened Sushi Grade Tuna with Ginger, Wasabi, & Soy

| \$4.5 per person per item |

Lollipop Lamb Chops
Fillet Tostada Bites on Crispy Tortilla with Black Beans, Queso Fresco & Chimichurri
Fried Oysters with Brie
Duck Drumettes with Orange Bourbon Molasses Glaze
Lobster Egg Roll with Mint, Cilantro & Toasted Butter
Black Pepper Biscuits with Pulled Pork & Pecan Praline 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 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*

Roasted Apple & Pear Salad

*mixed baby greens, shaved radishes, roasted apples and pears, gorgonzola cheese
and toasted walnuts with a honey dijon dressing*

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*

Sun Dried Tomato Crusted Chicken

stuffed with herbed goat cheese & topped with a sun dried tomato pesto

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

Southern Fried Chicken

with our homemade breading and fried golden brown

Asian Chicken Satay

served with teriyaki and spicy peanut sauce

~ 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
panko crusted with a sun dried tomato pesto

Bourbon & Garlic Glazed Salmon

Seared Salmon with Basil Pesto or Sun Dried Pesto

Shrimp and Crawfish Savannah
with pasta in a Bayou Alfredo sauce

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

Low Country Shrimp & Grits
Charleston style shrimp and grits with red and green peppers and andouille sausage in our buttery, pepper jack grits

Low Country Shrimp & Crawfish Boil
shrimp, crawfish, corn on the cob, red potatoes, & andouille sausage; based on availability

Fire Cracker Shrimp
served with a cool mango chutney

Crawfish Étouffée
served with white rice

Seafood Gumbo
grouper, bay shrimp and oyster, tomato stew

Crab Cakes
fresh lump crab meat cakes served with remoulade sauce

All seafood fresh daily. Other fish can be substituted based on availability

~ 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

Grilled Strip Loin
topped with a bourbon pecan sauce

Beef Tenderloin Medallions
served with a pinot noir demi

Fig Stuffed Porkloin
topped with a sweet peach glaze

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

Sesame Crusted Lamb Rack
with a honey teriyaki glaze

~ Buffet Entrees ~

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

Black Bean Cakes

hearty cakes topped with a chili crème fraîche

Eggplant Parmesan

breaded sliced layers of egg plant with fresh basil and homemade marinara

Vegan

Vegan Spinach Enchilada

a spinach tortilla filled with a variety of seasoned vegetables

White Bean and Mushroom Meatballs

cannelloni beans and portobello mushrooms topped with homemade marinara

able to accommodate specific vegan and vegetarian dishes upon request

~Vegetable Side Dishes~

Vegetable Medley

fresh sliced vegetables lightly seasoned; served grilled or sautéed

Roasted Corn with Broccoli & Red Peppers

Haricot Verts

served lightly seasoned, almonidine, or country style

Garlic & Parmesan Grilled Asparagus

Honey & Brown Sugar Glazed Carrots

Broccoli

Green Beans with Pearl Onions, Cherry Tomatoes & Balsamic Drizzle

Collard or Turnip Greens

Brussel Sprouts

~Starch Side Dishes~

Mashed Potatoes

buttermilk, garlic, and other styles

Au Gratin Potatoes

Lyonnaise Potatoes

Roasted Red Potatoes

Fired Roasted Root Vegetables

sweet potatoes, Yukon gold potatoes, turnips, beets, butternut squash & brussel sprouts; based on availability

Sweet Potato Casserole

Whipped & Piped Potatoes

Macaroni & Cheese

Rice

white, jasmine, pilaf, yellow, basmati

~ 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
examples: Grouper Margarita, Beef Medallions, Seared MahiMahi;
the options are endless!*

Oyster Station

*chef attended station featuring raw oysters, baked oysters, and fried oysters
with all the accompaniments*

Italian Pasta Bar

*a variety of pastas, sauces, proteins and cheeses for your guests to choose from,
all tossed together by one of our chefs; example options: fettuccini, gemelli, penne, ziti; meatballs,
smoked sausage, andouille sausage, grilled chicken, shrimp, crawfish; Alfredo, vodka, marinara,
basil pesto; mozzarella, parmesan; served with fresh baked breadsticks*

~Food Displays~

Gourmet Cheese and Fruit Display

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

Crudités

*crisp freshly cut and chilled vegetables including celery, carrots,
broccoli, cucumbers, 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 displayed on a bed of ice with all of the accompaniments
usually includes blue crab claws, Gulf shrimp, and raw oysters on the half shell
(stone crab legs, Jonah crab claws, and baby lobster tails are also available)*

Butcher's Charcuterie Board

*a hearty selection of cured meats and artisan cheeses with
a variety of spreads, dried fruits, pickled vegetables & fresh breads*

Buttermilk Biscuit Station

*homemade buttermilk biscuits served alongside an assortment of fruit
preserves, savory spreads, honey and homemade bacon jam;
add sausage, bacon or creamy sausage gravy for a little something extra*

~Late Nigh Snack Stations~

Truffle Street Fries

passed by one of our servers, drizzled in your pick of two of the following sauces: garlic aioli, ketchup, mustard & BBQ sauce

Mini Slider Station

choose 2 or 3 mini sandwich options - such as portobello sliders, shrimp po boys with shredded lettuce & creole aioli, mini muffulettas on focaccia, pulled pork with sweet BBQ sauce and pickled onions, buffalo chicken with shredded lettuce, or our two bite cheeseburgers with bacon aioli

Pretzel Bar

traditional soft pretzels topped with mustard, cinnamon sugar, chocolate sauce and beer cheese

Ice Cream Bar

every child's fantasy! choose your favorite ice cream flavor to be served in squat mason jars with toppings such as whipped cream, chocolate & caramel sauces, assorted candies, sprinkles, and maraschino cherries

Popcorn Bar

buttery-movie theatre style popcorn or caramel corn with toppings such as seasoning salts, cheeses, and sweet treats!

Nacho Bar

tortilla chips with toppings such as different salsas, queso dip, black olives, sliced jalapeños, black beans, shredded lettuce, sour cream and guacamole

S'mores Bar

backyard s'mores add some sweetness to any party! Traditional graham crackers with a variety of Hershey's chocolates and marshmallows for your guests to roast over a small flame

~Desserts~

Petit Fors

assorted mini cake squares in flavors such as Italian cream cake, German chocolate, red velvet, Bayou 7-Layer bars, coconut bars, lemon bar, carrot cake, & fudge brownies

Cookies

made from scratch with a choice of chocolate chip, peanut butter, double chocolate, oatmeal pecan, & tropical

Homemade Pies

pecan, apple crumble, key lime, cream cheese pecan, chocolate fudge, lemon ice box, coconut cream, chocolate bourbon torte, and pumpkin pie

Dessert Votives

Grand Marnier chocolate mousse, key lime pie, tiramisu & banana pudding; each served in a votive, glass jar

Baklava

a Nancy's classic featuring layers of flaky phyllo dough, honey & nuts

~Homemade Breads~

Roasted Tomato & Onion Focaccia

Multi-Grain with Cranberries

Sourdough

Crispy Baguette

Yeast Dinner Rolls