



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 style 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, Tomato Bruschetta, and Brie served on Crostini

Potato Leek Canapés with Bacon and Blue Cheese

Tiropita and Spanakopita

Southern Deviled Eggs

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

Buffalo Chicken Bites with Blue Cheese and Celery

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

Pretzel Bites served with Honey Mustard and Chocolate Dipping Sauces

Coconut Chicken Skewers

Rueben Egg Rolls with Thousand Island Dipping Sauce

Teriyaki Chicken Bites served with Pineapple

Goat Cheese and Risotto Balls

Sausage Stuffed Mushrooms

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

Mini Empanadas (beef, chicken, vegetable)

Ham and Cheese Pinwheels

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 and Avocado served on Rice Cracker with Teriyaki Drizzle

Shrimp Taco Bites served with Avocado and Lime Crème Fraîche

Crawfish Stuffed Deviled Eggs

Shrimp Cocktail Shooters

Mini Meatball Subs

Turkey Meatball with Basil and Marinara served with Bowtie Pasta

Bacon Wrapped Scallops

Smoked Salmon Canapés

Jack Daniels Shrimp

Crabmeat Stuffed Mushrooms

Blue Crab Cakes with Remoulade Sauce

Garlic Basted Stuffed Artichoke with Cream Cheese & Spinach

Bacon Wrapped Sausage Bites with a Honey Glaze

| *\$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

Tenderloin Steak Bruschetta on Crostini with Swiss Cheese

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, and Soy

| *\$4.5 per person per item* |

Lollipop Lamb Chops

Shrimp Summer Rolls with a Sweet Chili Sauce

Fried Oysters with Brie

Duck Drumettes with Orange Bourbon Molasses Glaze

Lobster Egg Roll with Mint, Cilantro and Toasted Butter

Black Pepper Biscuits with Pulled Pork and 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 homemade 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;
baked and 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

panko 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 and a brandy cream sauce

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 seasonal availability

Fire Cracker Shrimp

served with a cool mango chutney

Crawfish Étouffée

served with white rice

Seafood Gumbo

grouper, bay shrimp and oysters in a 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 a rosemary demi-glaze

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 in 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; can also be made vegan

Pasta Primavera

fresh garden vegetables sliced and served with pasta in an 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 and Red Peppers

Haricot Verts

served lightly seasoned, almonidine, or country-style

Garlic and Parmesan Grilled Asparagus

Honey and Brown Sugar Glazed Carrots

Broccoli

Green Beans with Pearl Onions, Cherry Tomatoes and 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 and brussel sprouts; based on seasonal availability

Sweet Potato Casserole

Whipped and Piped Potatoes

Macaroni and 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 and gourmet cheeses

Macaroni and Cheese Bar

fun and fabulous station featuring our cheesy macaroni served with a variety of toppings including shrimp, crawfish, chicken tender bites, andouille 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/or fried oysters
served 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, and 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 & crostini

Individual Salad Station

choose three of your favorite salads for us to serve individually in stemless martini glasses or in mini mason jars for guests to easily pick up and enjoy

Iced Seafood Bar

fresh seafood displayed on a bed of ice with all of the accompaniments; usually including 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 dried fruits, pickled vegetables and fresh breads

Buttermilk Biscuit Station

homemade buttermilk biscuits served alongside an assortment of fruit preserves, 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 and drizzled in your pick of two of the following sauces: garlic aioli, ketchup, mustard and BBQ sauce

Mini Slider Station

choose 2 or 3 mini sandwich options - such as portobello sliders, shrimp po boys with shredded lettuce and creole aioli, mini muffulettas on focaccia, pulled pork with sweet BBQ sauce and pickled onions, buffalo chicken with shredded lettuce, mini crab cakes with firecracker sauce 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

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

Popcorn Bar

buttery-movie theatre style popcorn or caramel corn with toppings to include seasoning salts, cheeses and sweet treats

Nacho Bar

tortilla chips with toppings including various 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

Funnel Cake Fries

a sweet treat served with various dipping sauces - including chocolate and caramel sauces - as well as powdered sugar

~Desserts~

Petit Fors

assorted mini cake squares in flavors such as Italian cream cake, German chocolate, red velvet, bayou bars, coconut bars, lemon bars, 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 and banana pudding; each served in a glass votive

Baklava

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

~Homemade Breads~

Roasted Tomato and Onion Focaccia

Multi-Grain with Cranberries

Sourdough

Crispy Baguette

Yeast Dinner Rolls