

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!

For breakfast & brunch events, please contact a planner directly!

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

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:
\$25 - \$40+ per person

Salad
2-4 Food Stations
Two sides

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Hors D'oeuvres

| \$2.5 per person per item |

Fried Green Tomatoes with Chèvre and Balsamic Reduction on Ceramic Spoon

Rosemary, Heirloom Tomato, & Brie, served on Crostinis

Wild Mushroom Ragout on Crostinis with Parmesan Reggiano

Potato Leek Canapés with Bacon and Blue Cheese

Tiropita and Spanikopita

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, Turkey, 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

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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

Miniature Smoked Salmon Cornet

Smoked Salmon Canapés

Shrimp and Chorizo Cakes

Jack Daniels Shrimp

Crabmeat Stuffed Mushrooms

Blue Crab Cakes with Remoulade Sauce

Garlic Basted Stuffed Artichoke with Parmesan, Cream Cheese & Spinach

Grilled Smoked Sausage Bite with Stone Ground Mustard

| \$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

Pepper Crusted or Blackened Sushi 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

Mini Black Pepper Biscuits with Duck Confit with Orange Marmalade

Fried Oysters with Brie

Duck Drumettes with Orange Bourbon Molasses Glaze

Lobster Egg Roll with Mint, Cilantro & Toasted Butter

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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*

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*

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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 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

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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

breadcrumb crusted with a sun dried tomato pesto

Bourbon & Garlic Glazed Salmon

Seared Salmon with Basil Pesto

Shrimp and Crawfish

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 & green peppers and andouille sausage in our buttery, pepper jack grits

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 is fresh daily. Other fish can be substituted based on availability

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Buffet Entrees

Beef and Pork

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

Pepper Coated Strip Loin
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 or a brown sugar & dijon mustard reduction

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

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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

Stuffed Portobello Mushroom

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

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 requests

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

Creamed Spinach

Brussel Sprouts

Starch Side Dishes

Mashed Potatoes

buttermilk, garlic, and other styles

Au Gratin Potatoes

Lyonnaise Potatoes

Roasted Red Potatoes

Fire Roasted Root Vegetables

*sweet potatoes, yukon gold potatoes,
turnips, beets, butternut squash & brussel sprouts*

Sweet Potato Casserole

Whipped & Piped Potatoes

Macaroni & Cheese

Rice

white, jasmine, pilaf, yellow, basmati

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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*

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 and parmesan cheese, with fresh baked breadsticks*

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Food Displays

Gourmet Cheese and Fruit Display

beautifully displayed locally made cheese wheels & blocks, such as brie, herbed goat cheese and blue cheese with fresh fruits, crackers and sliced baguette

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)

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

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Late Night Snack Stations

Truffle Street Fries

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

Mini Slider Station

choose 2 or 3 mini sandwich options, such as a portobello slider, shrimp po boy with shredded lettuce & creole aioli, mini muffuletta's on focaccia, pulled pork with sweet bbq sauce and pickled onions, buffalo chicken with shredded lettuce, or our two bite cheeseburger 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 sauce, 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 bars add some sweetness to the party! traditional graham crackers with a variety of Hersey's chocolates and marshmallows for you to roast over a small flame.

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Desserts

Petit Fors

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

Cookies

made from scratch with the choice of chocolate chip, peanut butter, double chocolate, oatmeal pecan, or 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 mariner 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

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