

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 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:
\$25 - \$40+ per person

Salad
2-4 Food Stations
Two sides

~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 Crostini

Wild Mushroom Ragout on Crostini with Parmesan Reggiano

Fried Olives stuffed with Pimento Cheese

Potato Leek Canapés with Bacon and Blue Cheese

Tiropita and Spanakopita

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 or seafood

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

Mini Muffuletta Sandwiches

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

Mini Meatball Subs

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

breadcrumb crusted with a sun dried tomato pesto

Fried Grouper Fingers

fresh grouper filets sliced, battered, and fried

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

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

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

~ 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 dishes upon request

~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
buttermilk, garlic, and other styles

Au Gratin Potatoes

Lyonnaise Potatoes

Roasted Red Potatoes

Yukon Gold Potatoes

Whipped & Piped Potatoes

Macaroni & Cheese

Rice
*variety of styles
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
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 diced 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 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)