



## Corporate Catering Menu

Nancy's Corporate Catering menu is for our corporate customers ordering a minimum of \$200 or more for breakfast, and \$100 or more lunch for dinner.

To order, email [michelle@nancyshauteaffairs.com](mailto:michelle@nancyshauteaffairs.com) or [abi@nancyshauteaffairs.com](mailto:abi@nancyshauteaffairs.com) or call the store during business hours

850-434-0112 (M-F 9am-4pm).

### We will need the following information with your order:

Name & Phone - Delivery Date & Time - Delivery Location - Number of Guests - Office Contact Name & Phone

#### BREAKFAST

minimum order of \$200

**Traditional Breakfast** \$12 - scrambled eggs, bacon OR sausage, cheese grits OR potatoes and onions and a biscuit

**Continental Morning** \$12 - assorted fresh baked muffins, scones, butter croissants and fresh fruit

**Quiche of the Week** \$28/whole

**Parfait** \$6 - with fresh fruit and a puff pastry twist

**Assorted Mini Muffins and Scones** \$4

**Fresh Fruit Platter** \$5

#### SALADS (Individual Portions)

**Garden Salad\*** \$8 - romaine and iceberg with cucumbers, tomatoes, and choice of homemade dressings

**Sensational Salad\*** \$10 - crisp spring mix and iceberg w/ diced cucumber, green onions, strawberries, oranges and sugared pecans dressed with a blush wine vinaigrette

**Greek Salad\*** \$10 - romaine and iceberg, tomato, cucumber, pepperoncini, pickled red onions, Kalamata olives, feta, Greek vinaigrette

**Caesar Salad\*** \$10 - romaine, parmesan, garlic rye croutons, caesar dressing

*\*add chicken +6 shrimp +8 grouper +12*

#### SANDWICHES

##### Sandwich Tray \$13

assortment of selected sandwiches served with homemade potato chips

**Grilled Chicken Focaccia** - tarragon and scallion aioli, smoked gouda, spring mix with balsamic, and tomatoes on fresh baked focaccia

**Turkey on Multigrain** - roasted red peppers, fresh mozzarella, arugula with balsamic

**Grilled Asparagus Panini** - buffalo mozzarella, arugula with balsamic, tomatoes grilled on naan bread

**Chicken Salad Croissant**  
on croissant, made with Greek yogurt (can also be made with fat-free mayonnaise upon request)

**Steak & Roasted Onion Panini +\$1** - caramelized onions, roasted red peppers, spring mix with balsamic, tomato and swiss cheese

#### LUNCH & DINNER ENTREES

**\*\*VEGAN OPTIONS UPON REQUEST\*\***

minimum order of \$100

*served buffet style w/ choice of starch and vegetable (except where noted): lunch portion \$14: dinner portion \$18: add garden salad & bread for \$2 (\$2 additional per person for Sensational)*

**\*\*Chicken Archiduc Feta & Pancetta Chicken**

**Chicken Marsala Chicken Piccata**

**\*\*Chicken Alfredo Glazed Chicken Breast**

**Greek Style Chicken Beef Bourguignon**

**\*\*Shrimp Jambalaya \*\*Shrimp & Crawfish Savannah**

*\*\*choice of 1 side only*

#### ENTREE SIDES

**Vegetable Medley**

**Country Green Beans**

**Mac & Cheese**

**Jasmine Rice**

**Brussel Sprouts**

**Buttermilk Mashed Potatoes Haricots Vert**

**Delivery in Pensacola: Starting at \$35**

(Please ask for Delivery Rates outside of Pensacola)

#### DESSERTS

*priced per item*

**Cookie Platter** \$2.50

**Assorted Dessert Squares** \$2.50  
Chef's Choice

**Banana Pudding**  
small \$16 (serves 6-8)  
large \$25 (serves 16-18)

**Dessert Votives** \$4  
chocolate mousse, tiramisu,  
and banana pudding