The Brown Bag Café 2019 Holiday Catering Menu

Each side item is sold in a half catering pan feeding approximately 8-12 people

<u>Side Items</u>

Broccolí/Cheese/Ríce Casserole\$30
Chicken & Dumplings\$35
Macaroní & Cheese\$20
Meat Lasagna\$35
Chicken Lasagna w/ white sauce\$40
Vegetable Lasagna\$35
Jewish Cabbage Rolls\$43
Turkey Tetrazzíní\$30
Baked Potato Casserole\$30
Sweet Potato Casserole\$30
White Truffled Mashed Potatoes\$25
Bacon/Onion Caramelized Brussel Sprouts\$30
Bacon Green Beans\$27
Bourbon/Pork Belly Baked Beans\$30
Shrimp & Grits\$70
Crawfish & Grits\$70
Shrimp/crawfish & Grits\$80
Greek Pasta Salad\$30
Curríed House Vegetables\$30
Bison/Chicken Gumbo\$40
Cowboy Chili\$40
Loaded Potato Soup\$35

Mustard Greens W/Bacon....\$30

Collard Greens W/Bacon....\$30

Braised Asparagus....\$35

Corn Maque Choux....\$25

Stuffed Bell Peppers....\$35

Red Beans/Sausage & Rice....\$25

Entrees

Bacon Wrapped Stuffed Pork Loin....feeds 15-20...ask the Chef for stuffing options to customize your meal....starts at \$80

House Smoked Ham...15-19#average....\$100

Smoked Prime Rib W/Bourbon Peppercorn au Jus...15+#....feeds 10-15 people...\$250

Bread

Plain Southern Cornbread....1/2 catering pan....8-12 pieces...\$20

Jalapeno/Cheddar Cornbread ...1/2 catering pan...8-12 pieces...\$25

Yeast Rolls...sold by the dozen...\$10

Compound Butter....sold by the #....ask the chef for flavor options....\$10

Hors D'oeuvres (Sold by the Dozen)

Beef Wellington....\$26

Spanakopíta....\$26

Míní Quíche....\$20

Andouille Stuffed Mushrooms...\$15

Smoked Salmon on Cucumbers....\$15

Skewered Shrimp Cocktail (3 shrimp per skewer)..includes cocktail sauce...\$25

Tuna tar tare w/ house bagel chips & wasabi aioli....\$20
Steak tar tare w/ house bagel chips & Dijon aioli....\$20

Pinwheels: Roast Beef & Cheese...\$13; Turkey & Cheese....\$12; Ham & Cheese....\$12

BBQ Pork Sliders on Yeast Rolls....\$25

Bacon Wrapped Scallops....\$25

Míní Muffalettas....\$25

Pork Potstickers W/ Soy Ginger Dipping Sauce....\$15

Sold by the Bowl (serves 12 people)

Spinach Artichoke Dip w/ Tortilla Chips....\$15

Chips & Salsa....\$15

Baba Ganoush & Tortilla Chips...\$16

Black Bean Dip & Tortilla Chips....\$15

Beer Cheese Dip w/ Tortilla Chips....\$18

Roasted Red Pepper Hummus & Pita Chips....\$17

Shrimp/Crab/Parmesan Dip w/ Tortilla Chips...\$25

Brown Bag Café Pímiento Cheese & Crackers...\$23

Party Platters (serves 15-20 people)

Seasonal Fruit Tray....\$55

Domestic Cheese Tray....\$100

imported Cheese Tray\$150

Combination Domestic Cheese & Fruit....\$80

Combination Imported Cheese & Fruit....\$100

Charcuterie Meat/Crackers/Pate....\$200

Special Order Caviar..... can get most American and imported caviars....call for details

Desserts

Bourbon Pecan Pie Deep Dish (14 slices)....\$50

Pumpkin Pie....\$15

Wild Blackberry 4 Layer Ombre Cake with Sugar Pearl Frosting (14 slices)...\$75

Sweet Potato/Maple Cheesecake (14 slices)...\$50

Turtle Cheesecake (14 slices)....\$65

Keto Cheesecake (14 slices)....\$65

3 Layer Hummingbird Cake (14 slices)....\$75

3 Layer Decadent Chocolate Cake (14 slices)....\$75

Chocolate Meringue Pie...\$30

Chocolate/Peppermint Cheesecake (14 slices)...\$50

All catering orders must be submitted 7 days prior to pickup!!

We can deliver to your location for a small delivery fee.

All orders over \$200 will require a small deposit.

There is a \$25 cancellation fee if your order is not cancelled within 48 hours of pickup.

We look forward helping with your holidays!!!!