

## Prattville Catering

Please allow a four day notice on all orders  
All menu items are subject to seasonal availability

### **Appetizers (Savory Beginnings)**

Chicken or Pork Satays with Peanut Dipping sauce - 36 pieces

Carol's Crab Cakes

Italian sausage stuffed Mushrooms with Three Cheeses

Vietnamese Summer rolls with Bay Shrimp

Baked Brie in Puff Pastry with Fresh Fruits and Raspberry Sauce

Shrimp with Cocktail Sauce (15-20 count?)

Swedish Meat Balls

Chicken Empanadas

Vegetarian Pizza Appetizer

Vegetarian pinwheel sandwiches with herbed cream cheese on flat bread

Artisan cheese platter, An assortment of cheese from around the world. Includes

Gouda, Cambozola, Camembert, Brie, Teleggio a baguette & cracker platter.

Serves 8-10

Traditional cheese platter, with a variety of cheeses cut into bite-sized triangles.

Includes smoked mozzarella, provolone, Swiss, cheddar, and a wedge of brie and garnished with fruit, includes baguette & cracker platter.

Antipasti platter this lovely platter includes prosciutto, salami, fresh mozzarella,

Marinated olives, artichokes, red peppers and mushrooms with flatbreads and Breadsticks. Serves 8-10

Hot Creamy Artichoke and Green Chili Dip with Sourdough Baguettes

One pint, serves 8-10

Spinach, Cream Cheese and Dried Cranberries baked in Phyllo Dough

### **Salads**

Creamy Pasta Salad

Fresh Fruit Cascade

Field Greens with spiced nuts, blue cheese and balsamic vinaigrette

Red Potato Salad

Coleslaw Red and Green cabbage with a slightly creamy dressing

Baby Spinach Salad with toasted almonds, dried cranberries, red onions, grape tomatoes and Raspberry

Vinaigrette

Classic Caesar Salad

### **Soups**

French Onion Soup

Roasted Butternut Squash Bisque with Crab Garnish

Clam Chowder in cups with assorted house made crackers

Gazpacho

### **Vegetables**

Grilled Fresh Skewered Vegetables

Baked Beans

Marinated Grilled Portabella Mushrooms

Bicycler's Macaroni Salad

Rice Pilaf

Baked Potatoes  
Spinach Corn Pancakes  
Cheddar & Shallot Potato au Gratin  
Skewered and Grilled Fresh Vegetables in Balsamic Marinade  
Fresh Seasonal Vegetables  
Risotto with parsley and tomatoes  
Lorette Potatoes  
Fettuccine Alfredo with Shredded Parmesan  
Potato-Leek Casserole with Two Cheeses  
Wild Rice Pilaf

**Entrees all serve 8-10**

Prime Rib with au jus with horseradish sauce  
Marinated Barbecued Tri-Tip  
    Garlic Chili Sauce add:  
Herb rubbed filet mignon wrapped in bacon  
Barbequed Chicken Quarters  
Spinach and Ricotta Cheese stuffed Chicken in a Saffron Sauce  
Rosemary Chicken  
Vegetarian Pasta with fresh vegetable and Marinara Sauce  
Hot Dogs  
Baked Dill Crusted Fresh Salmon with lemon butter  
Roast Loin of Pork with Pineapple Mango Salsa  
Pasta Primavera (vegetarian)  
Angle Hair Pasta with Putenesca Sauce

**Breads, Rolls, Scones**

Assorted house made breads to accompany the meat and cheese platters  
    Serves 8-10  
Italian Rustic Bread Loaves  
Cream Cheese & Spinach Phyllo Rolls  
Artisan Dinner Rolls serves 8-10  
House made Pastries with butter and jam

**Sweet Endings**

Assorted house made cookies  
Bread Pudding with Applejack hard sauce or whipped cream  
Midnight Chocolate Cake with Kaluha Sauce  
Almond Butter Brickle Cheese Cake with Pomegranate Sauce  
Blueberry Crisp with Vanilla Ice Cream  
Assorted Cookies

**Beverages**

Coffee (1 gallon)  
Waters per each  
Ice Tea (1gallon)  
Lemonade (1gallon)  
Sodas per each  
Wine per bottle

## **Staffing**

Bartender  
Waitperson

Labor, Sales Tax and Gratuity will be added at the time of your order and will be based on services required and length of event.