

# Event Menu



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## Hors D'Oeuvres

**BLT Bruschetta**

**Assorted Cheese Tray and Crackers**

**Fresh Vegetables with Ranch**

**Ham/Turkey Pinwheels**

**Italian Meatball Tasters**

**Spanakopita**

**Caprese Skewers**

**Mini Corn Muffins/Pimento Cheese**

**Mini Crab Cakes**

**Mini Spring Rolls**

**Spinach Artichoke Dip**

**Fresh Fruit Tray**

**Wraps- Turkey/Roast Beef/Veggie**

**Tea Sandwiches**

**Shrimp/Grits Shooters**

**Roasted Potato Bites**

## Fresh Garden Salads

**Chef's Mixed Garden**, spring Mix Salad, cherry tomatoes, carrots, cucumbers

**Caesar Salad**, fresh shaved parmesan cheese and crisp Romaine lettuce mixed with Caesar dressing

**Pear Salad** with Arugula Lettuce

**Lettuce Wedge**, iceberg lettuce cut in a wedge with bacon and blue cheese dressing

**Italian Pasta Salad**

**Blue Cheese Coleslaw**

**Greek Salad**

**Corn Salad**

**Shrimp Salad**

## Salad Dressings

Choose 3

**Golden Italian**

**Country French**

**Balsamic Vinaigrette**

**Buttermilk Ranch**

## **Beef**

**Grilled Beef Sirloin**, USDA Prime Beef cooked to perfection in our special house rub

**Beef Brisket**, USDA Prime Beef cooked to perfection in our special house rub,seasoned in an Asian Spiced Sauce

**Roast Prime Rib**, Served in Au Jus sauce with fresh herbs & peppers/onions

**Whole Roasted Aged New York Strip**, carved to Order and Accompanied with Green Peppercorn Sauce

**Beef Short Ribs**, USDA 8 oz. Black Angus Beef Filet with Burgundy Demi Glaze

**Pot Roast**, Tender Chuck Roast Slow Roasted with Carrots & Caramelized Onions, Perfect when Paired with our Creamy Mashed Potatoes

**Meatloaf**, An Old Family Down Home Recipe baked with smothered onions and peppers

**Swedish Meatballs**, Cooked in Roux-based creamy gravy.

**Hamburger Steak with onions**, smothered in gravy, typically served with white rice or delicious potatoes.

**Marinated Flank Steak** with onion ragout, cooked in a flavorful blend of soy sauce, red wine vinegar cooked to perfection.

## Chicken

**Chicken Breast in Wild Mushroom Sauce**, Boneless and Skinless Breast Topped with Whole Sautéed Mushrooms in a Light Cream Sauce

**Chicken Teriyaki**, Boneless Breast Topped with a Grilled Maui Pineapple Wedge

**Chicken Cordon Bleu**, Boneless Breast with ham and Monterey jack cheese breaded and topped with Dijon mustard cream sauce

**Chicken Marsala**, Boneless and Skinless Breast with Fresh Mushrooms in a Rich Creamy Marsala Wine Sauce

**Home Cooked Fried Chicken**, Whole Chicken Pieces lightly battered and fried until golden.

**Baked Chicken**, Whole Chicken Pieces baked with its juices topped with herbs

**Barbecue Chicken**, Whole Chicken Pieces or Boneless Chicken Breast, Grilled to Perfection with our Famous Barbecue Sauce

**Chicken Fontina**, Boneless Breast Stuffed with Fresh Spinach, Mozzarella & Gorgonzola Cheese in a Champagne Cream Sauce

**Traditional Stuffed Chicken**, Boneless Breast with Herb Bread Stuffing & Sautéed Mushrooms in a Wild Mushroom Cream Sauce

**Bacon Wrapped Chicken**, Tender chicken breast stuffed with cream cheese and chives, wrapped with a slice of bacon and topped with basil cream sauce.

## Seafood

**Jumbo Lump Crab Cake**, topped with a Zesty Remoulade

**Grilled Wild Pacific Salmon**, Champagne Butter Sauce, or Topped with a Fresh Mango Salsa

**Grilled Tilapia**, Baked with Lemon Butter Sauce or Topped with a Fresh Mango Salsa

**Baked or Fried Jumbo Shrimp**, Fresh Lemon & Cracked Pepper, Served with Lemon Butter Sauce

**Fried Whiting Filets**, Battered and fried to golden texture

**Fried Tilapia**, Lightly Battered with fresh squeezed lemon

**Southern Style Shrimp and Grits**, Sauteed Jumbo Shrimp served over a bed of smooth stone ground grits topped with a rich cream sauce flavored with bacon, peppers and onions.

**Low Country Boil**, Delicate mixture of corn, sausage, shrimp and red potatoes basted in mild seasoning the Low Country style.

**Baked Tilapia**, Delicious filet of Tilapia baked to perfection with a splash of paprika, lemon slices and herbs.

## Sides

**Sweet Buttered Corn**

**Low Country Red Rice**

**Sweet Candied Yams**

**Hush Puppies**

**Fresh Steamed Broccoli**

**Golden Hush Puppies**

**Southern Lima Beans**

**Sweet Garden Peas**

**Homestyle Baked Beans**

**Fresh Fancy Green Beans**

**Steamed White Rice**

**Steamed Brown Rice**

**Smoked Gouda Macaroni and Cheese**

**Creamy Green Bean Alfredo**

**Homemade Creamy Red Mashed Potatoes with Brown Gravy**

**Roasted Asparagus and Cauliflower**

**Seasoned Yellow Rice**

**Buttered Rolls**

**Grilled Veggies-Squash, Zucchini and Onions**

**Southern Collard Greens**



## Desserts

Cookies & Brownies

Sheet Cakes & Pies

Cobblers

Cheesecakes

## Breakfast

**Continental Breakfast**, linen lined baskets of muffins, Danish and Cinnamon Rolls, an assortment of warm bagels with cream cheese, assorted jellies and a Fresh Seasonal Fruit and Berry Display.

**Homestyle American Breakfast**, Scrambled Eggs with Cheddar Cheese, Applewood Smoked Bacon, Grilled Sausage Links, Homestyle Potatoes, Fresh Fruit Salad, Muffins with jelly and butter.

### **Beverages:**

Coffee, Decaffeinated Coffee and Hot Tea with paper Coffee cups, cream and Sugar. Assortment of Bottled Juices and / or Bottled water is available.

## Breakfast Sides

French Toast

Danish/Pastries

Bagels w/Cream Cheese

**Assorted Muffins**

**Belgium Waffles**

**Eggs**

**Bacon/sausage**

**Turkey Bacon/ Sausage**

**Grits**

**Tri-colored Potatoes**

**Assorted Fruit**

**Omelets Station**

**Assorted Juices**

**Coffee Service**

**Hot Tea Assortment**

**Yogurts**

**Mini Chicken/Waffles**

**Mini Pancake Stacks**