



Southern Charm

CATERING COMPANY

Meat - Chicken

ALL MEAT ENTREES MAY BE SERVED AS ENTREES OR AS HORS D' OEUVRES

BREADED CHICKEN STRIPS – LIGHTLY BREADED CHICKEN STRIPS FRIED TO PERFECTION AND SERVED WITH HONEY MUSTARD OR BBQ SAUCE

SOUTHERN PECAN CHICKEN SALAD – FRESH MADE CHICKEN SALAD ACCENTED WITH PECANS AND SERVED WITH AN ASSORTMENT OF CRACKERS

MINI CHICKEN QUESADILLAS – SAUTÉED TENDER STRIPS OF CHICKEN MELTED WITH PEPPERS, ONIONS, SALSA AND A MIXTURE OF CHEESE STUFFED IN A FLOUR TORTILLA

GRILLED TERIYAKI CHICKEN SKEWERS – SERVED ON WOODEN SKEWERS WITH PINEAPPLE CHUNKS AND A SAVORY SESAME PEANUT DIPPING SAUCE

CHICKEN WELLINGTON - CHICKEN AND ASSORTED VEGETABLES, FRESH SAGE AND STUFFED IN A DELICATE PUFFED PASTRY SHELL

CHICKEN BRYAN – FRESH STRIPS OF CHICKEN SAUTÉED AND SMOTHERED IN SUN DRIED TOMATOES AND A GARLIC BUTTER CREAM SAUCE

CHICKEN TUSCANY – CHUNKS OF CHICKEN SAUTÉED AND SERVED WITH PARMESAN CHEESE, GARLIC, ONIONS AND A SAVORY CREAM SAUCE

BREADED CHICKEN STRIPS – LIGHTLY BREADED CHICKEN STRIPS FRIED TO PERFECTION AND SERVED WITH HONEY MUSTARD AND BBQ SAUCE

CHICKEN POCKETS – PUFFED PASTRY STUFFED WITH CHICKEN, ONIONS, CHIVES AND CREAM CHEESE AND THEN COOKED TO A LIGHT BROWN

BUFFALO CHICKEN WINGS - CHICKEN WINGS FLOURED AND FRIED AND ROLLED IN A SPICE SAUCE AND SERVED WITH BLUE CHEESE OR RANCH DRESSING

BACON CHICKEN WRAPS – CHICKEN MEDALLIONS WRAPPED IN BACON AND ROLLED IN OUR BROWN SUGAR MIXTURE

ITALIAN STIR FRY CHICKEN – CHUNKS OF CHICKEN SAUTÉED WITH ITALIAN DRESSING

CILANTRO CREAM CHICKEN – A SPECIAL BLEND OF SPICES AND HERBS LOADED WITH A CREAMY BASE AND FULL OF FRESH CILANTRO

CHICKEN FLORENTINE – CHICKEN BREAST WITH SPINACH, AND AN ASIAGO CREAM SAUCE

CHICKEN PASTA PRIMAVERA – PARMIGIANO-REGGIANO CHEESE ADD A POP TO THESE VEGETABLES AND BOW TIE PASTA

CHICKEN ENCROUTE WITH CHIVES AND CREAM CHEESE – FRESH CHICKEN BREAST TOPPED WITH A VARIETY OF CHEESES AND HERBS AND WRAPPED IN A PUFFED PASTRY

SAUSAGE-STUFFED CHICKEN BREASTS WITH A MARSALA CREAM SAUCE

PECAN ENCRUSTED CHICKEN WITH A KENTUCKY SAUCE

FRIED CHICKEN WITH HERBED CREAM SAUCE

CHICKEN WITH CHAMPAGNE CREAM SAUCE

CHICKEN AND WILD RICE CASSEROLE





Meat - Beef

FILET MIGNON WITH CABERNET PEPPERCORN DEMI-GLAZE – FILET MIGNON COVERED WITH MUSHROOMS, SHALLOTS, CREAM AND A DEMI GLAZE REDUCTION

NEW YORK STRIP STEAKS WITH A SMOKEY BACON PORT SAUCE – GRILLED NY STRIP STEAKS WITH A SMOKEY BACON PORT SAUCE WITH BACON, SHALLOTS, AND PEPPERCORNS

THREE PEPPERCORN BEEF TENDERLOIN – SLOW ROASTED BEEF TENDERLOIN WITH A SPECIAL BLENDED SAUCE AND THREE PEPPERCORNS

STEAK KABOBS – CHOICE CUT OF STEAK SKEWERED WITH PEPPERS AND ONIONS

TERIYAKI LONDON BROIL

BUTTER BEEF TIPS

Meat - Seafood

CITRUS MAHI MAHI WITH BELL PEPPER COUSCOUS – LEMON AND LIME ALONG WITH SCALLIONS ADD LOTS OF FLAVOR TO THIS CATCH

SHRIMP SCAMPI – BUTTER AND GARLIC ADD ZEST AND TONS OF FLAVOR TO THIS FAVORITE

SHRIMP WITH LINGUINE IN A PESTO SAUCE

GRILLED SALMON WITH BALSAMIC BUTTER

Meat - Pork

VEGETABLES AND SUN DRIED TOMATO STUFFED PORK LOIN

SPINACH AND MUSHROOM STUFFED PORK LOIN

SCALLOPED POTATOES WITH PORK CHOPS

