

Menu



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Beyond Details
CATERING & FLORAL DESIGN

www.beyonddetails.net

To ensure you have a balanced menu with enough cuisine for your guests, please
choose a minimum of:

1 salad, 2 entrees, 2 vegetables, and 1 starch. Tea and Water are complimentary.
Additional beverages available.

Additional choices may be selected to enhance your Menu.

s a l a d s

SPRING vine ripe tomatoes, cucumbers, carrots, croutons, with Italian
dressing 4

CAESAR crisp romaine lettuce, shaved parmesan with croutons 4

BABY SPINACH sliced mushrooms, red onions, mandarin oranges,
bacon pieces, diced hardboiled eggs, served with French dressing 4

GREEK wild greens, romaine lettuce, cucumber chunks, red onions, vine
ripe tomatoes, kalamata olives, feta cheese, pepperoncini peppers, croutons with
homemade Greek dressing 4

CAPRESE arugula, fresh sliced buffalo mozzarella, vine ripe tomatoes,
fresh basil, sea salt, cracked black pepper, olive oil, with balsamic vinaigrette 4

GARDEN romaine lettuce, cucumber chunks, vine ripe tomatoes,
broccoli florets, carrots, cheddar cheese, sunflower seeds served with homemade
ranch dressing 4

WEDGE iceberg lettuce wedge, vine ripe tomatoes, red onions, bleu cheese
crumbles, applewood smoked bacon pieces, scallions with bleu cheese dressing
4

PASTA ITALIANO bowtie pasta, vine ripe tomatoes, red onions,
kalamata olives, green olives, artichokes, with Italian seasoning served with balsamic
vinaigrette 4

COTTON WAREHOUSE mixed greens, red and green grapes,
feta cheese, blackberries, strawberries, slices of granny smith apples, Vidalia onions,
with Vidalia onion dressing 5

HAWAIIAN CHICKEN sundried cranberries, golden raisins,
toasted almond slivers, with red onions. – presented in a pineapple half add \$2 per
person 5

SALAD MARTINI BAR A server presents to you a martini
glass with lettuce in which you will proceed down the line to add toppings of your
own choice including: bacon pieces, lettuce, cheese, onions, croutons, and a dressing
of your choice 5

MASON JAR toppings layered from the bottom up starting with
balsamic vinaigrette, iceberg or romaine lettuce, tomatoes, onions, cheese, cucumbers
6

e n t r e e

1 @ \$8 or 2 @ \$6

TUSCAN chicken breast with artichokes, roasted red peppers, red onions,
Feta cheese, in a lemon basil cream sauce 8

SOUTHWESTERN chicken breast with aged cheddar, apple wood
smoked bacon pieces, scallions, topped with bbq sauce 8

LE'MONE chicken breast with green chilies, lime sauce, diced vine ripe
tomatoes in a cream of chicken sauce 8

FETTUCCHINI grilled chicken breast with alfredo and sundried
tomatoes 8

TORTELLINI tri colored cheese tortellini, with grilled beef
medallions, asparagus tips, vine ripe diced tomatoes in a lemon caper cream sauce
8

LASAGNA grilled vegetables, ricotta cheese, mozzarella, basil in a
roasted tomato sauce 8

LEMON PEPPER chicken breast with artichokes, capers,
Portobello, presented in a white wine cream sauce 8

TROPICAL chicken breast garnished with homemade mango salsa 8

HERB roasted chicken breast with fresh herbs from our garden served in a
traditional brown gravy 8

WELLINGTON *beef, wrapped in a puff pastry with sliced portobello, cracked black pepper, in brown gravy* 8

SALMON *grilled filet served with a teriyaki brown sugar and pineapple glaze* 8

TILAPIA *baked filet stuffed with three cheeses, spinach, and smoky bacon pieces served in a herb butter sauce* 8

TENDERLOIN *pre-sliced pork served with raspberry chutney* 8

CARVED *roast beef station with horsey mayo sauce* 8

CRAB *cake with Cajun corn and crab bisque* 8

CHICKEN KABOBS *white meat diced chicken skewered with tomatoes, peppers, snow peas, and pineapple chunks displayed on a bed of yellow rice*
8

CHICKEN FRANCOIS *boneless skinless chicken breast presented with an herb seasoned panko breading garnished with a lemon basil cream sauce*
8

1 @ \$10 or 2 @ \$8

FLOURENTINE *stuffed pork tenderloin with creamed spinach, sliced mushrooms, shaved parmesan, cracked black pepper in a tomato cream sauce*
10

CATFISH *farm-raised filet stuffed with shrimp and crab in a lemon butter sauce* 10

CORNISH *roasted game hen presented in a sage, sundried cranberry and golden Raisin cornbread dressing*
10

LEMON BASIL boneless chicken breast covered with fresh mixture of
crab, yellow, red and orange roasted bell pepper in a New Orleans butter sauce 10

1 @ \$12 or 2 @ \$10

FILET grilled, wrapped in bacon and rubbed with garlic butter, peppercorns
with cracked black pepper and sea salt 12

FLANK peppered steak presented with broccoli florets, red peppers, snow
peas in a dark gravy glaze 12

LOBSTER ravioli in a crabmeat chive cream sauce with embedded
chives 12

v e g e t a b l e s

VEGETABLES *seasonal, mixed, grilled* 4

ITALIAN *green beans bundles wrapped in bacon, season with homemade Italian seasoning* 4

ASPARAGUS *grilled with herbed butter* 4

CARROT *soufflé, baked and dusted with powdered sugar* 4

SUMMER SQUASH *light and fluffy casserole with summer garden squash baked with a variety of cheeses and seasoned to perfection* 4

GREEN BEANS *not your grandmas; crunchy and baked in French onion bread crumbs* 4

BABY CARROTS *with an orange marmalade glaze* 4

COUS COUS with onion, zucchini and squash 4

GREEN BEAN almandine with buttered almond slivers 4

SPINACH creamed 4

BROCCOLI rice casserole with cheddar cheese and covered with
crunchy French onions 4

Other vegetable options are available upon request

starches

SMASHED potatoes with buttermilk ranch covered with crunch bacon
pieces and chives 4

YELLOW rice with green peas and diced red peppers 4

BABY new potatoes, roasted with herbs accompanied with caramelized
onions 4

WILD rice pilaf with sliced mushrooms 4

WHIPPED garlic potatoes 4

SMOKED cheddar cheese grits with chives, cheese and bacon pieces 4

RICE dressing with sliced mushrooms and water chestnuts 4

TORTELLINI tri colored cheese with parma rosa sauce 4

MACARONI three cheese; will make you slap your mother in- law
right in the face 4

2X potatoes baked with smoky bacon pieces and chives 4

SWEET potato soufflé with marshmallow and caramelized pecan topping

4

CANDIED sweet potatoes with brown sugar and cinnamon 4

cocktail hour

These items are available if you would like to have hors d'oeuvres for your cocktail hour

1 @ \$3.75 or 2 @ \$6

Gourmet cornbread cups with bbq chicken & slaw

Mini bacon bleu cheeseburgers

Southern styled deviled eggs

Artichoke feta tortilla wraps

BLT stuffed mini tomatoes

Mediterranean cream cheese torte

Salmon stuffed new potatoes

Spinach & feta stuffed mushrooms

Dill chicken skewers with dill dip

Baked spinach and artichoke dip with tri-colored
tortilla chips

Italian bruschetta

New Orleans shrimp squares

Coconut chicken satay with peanut dipping sauce

Mini beef wellington