



# Party Menus

# How it Works

## CHOOSE A PRICING MODEL

SEE PAGE 3.

## SELECT A MENU

SEE PAGES 4-9.

EMAIL YOUR SELECTIONS WITH ANY DIETARY SUBSTITUTIONS OR ADDITIONS

## INVOICING & PAYMENT

1) AFTER YOUR EMAIL, EXPECT A QUOTE IN YOUR EMAIL INBOX FROM  
CHEFSHEABUTTER@GMAIL.COM WITHIN 7 DAYS.

2) ACCEPT THE QUOTE.

3) A FINAL INVOICE WILL BE EMAILED.

PLEASE NOTE A 3% FEE WILL IS INCURRED FOR LATE PAYMENTS.

# Party Pricing Models

Chef Shea Catering offers two types of catering.

The pricing below is for Drop & Go Catering including delivery.

Full Service Catering is an additional \$250. That includes delivery, set-up, decor, serving utensils and to-go containers,

DESCRIPTION	10-15 GUESTS	16-20 GUESTS	21-25 GUESTS
<b>STANDARD</b> 1 MAIN, 2 SIDES, 1 DRINK OR DESSERT	<b>\$700</b>	<b>\$1,000</b>	<b>\$1,300</b>
<b>PREMIER</b> 1 MAIN, 3 SIDES, 1 DESSERT OR DRINK	<b>\$900</b>	<b>\$1,200</b>	<b>\$1,500</b>
<b>DELUXE</b> 2 MAINS, 4 SIDES, 1 DESSERT, 1 DRINK	<b>\$1,200</b>	<b>\$1,500</b>	<b>\$1,800</b>

## DROP & GO CATERING:

MENU ITEMS ARE DELIVERED IN 12.5"L X 10.5"W X 2.5"H ALUMINUM FOIL PANS WITH LABELED LIDS. 1 MAIN EQUATES TO 2 PANS; 1 SIDE EQUATES TO ONE PAN. PLATES, EATING UTENSILS AND CUPS ARE NOT INCLUDED IN PRICING.

## FULL SERVICE CATERING:

YOUR CHEF WILL BRING GROCERIES ABOUT 3 HOURS BEFORE SERVICE. SHE WILL PREPARE A DELICIOUS MEAL, SERVE YOU, AND CLEAN UP AFTERWARD. THERE WILL BE LEFTOVERS, SO YOUR CHEF WILL BRING CONTAINERS! PLEASE HAVE CLEAN KITCHEN, AN EMPTY SINK AND A STURDY TABLE READY FOR DECORATION. PLEASE KEEP THE KITCHEN CLEAR OF GUESTS. PLATES, EATING UTENSILS AND CUPS ARE NOT INCLUDED IN PRICING.

# Thanks a Brunch

## MAINS

SHRIMP & GRITS

BROWN SUGAR SOCKEYE SALMON

CHICKEN & LIEGE WAFFLES

## SIDES

PIMENTO CHEESE & SPINACH FRITTATA

SMASHED ROSEMARY POTATOES

BLACK TRUFFLE SCRAMBLED EGGS

SPICED FRENCH TOAST

SMOKED SALMON DEVILED EGGS

MAPLE GLAZED SAUSAGE LINKS

SWEET POTATO BISCUITS

CANDIED BACON

CHEDDAR GRITS

BLACK BUTTER GARLIC & CHIVE TATER TOTS

## DESSERTS

GRILLED FRUIT SALAD W/ FRESH MINT

PECAN STICKY BUNS WITH COFFEE GLAZE

## DRINKS

MIMOSAS

BLOODY MARY'S

ICED COFFEE

BRUNCH PUNCH





# Southern Charm

## MAINS

UNCLE ROB'S BEEF RIBS

PORK BURNT ENDS

FRIED OR SMOKED CHICKEN

LOW COUNTRY BOIL

## SIDES

SMOKED BAKED MAC & CHEESE

SMASHED ROSEMARY POTATOES

SMOKED TURKEY COLLARDS & KALE

POTATO SALAD

SMOKE SALMON DEVILED EGGS

FLASH FRIED BALSAMIC BRUSSELS SPROUTS W/ BACON

MAPLE DIJON CARROT CHIPS

SWEET POTATO BISCUITS

HOT HONEY CORNBREAD

## DESSERTS

POUND CAKE PANINI (GRILLED POUND CAKE NESTLED BETWEEN SPICED PEACH COMPOTE)

BANANA PUDDING

PINEAPPLE UPSIDE-DOWN CAKE

## DRINKS

MINT JULEP

WHISKEY ARNOLD PALMER

NEW ORLEANS HURRICANE

BOURBON CITRUS PUNCH



# Island Vybés

## MAINS

OXTAIL PINEAPPLE BOWLS  
JERK CHICKEN QUARTERS W/ SHRIMP SKEWERS

## SIDES

GARLIC PARM ROASTED BROCCOLINI  
JAMAICAN CABBAGE  
COCONUT FRIED RICE  
TRADITIONAL PEAS & RICE  
SMOKED TURKEY COLLARDS & KALE  
FLASH FRIED BALSAMIC BRUSSELS SPROUTS  
MANGO SPICED MEATBALLS  
ISLAND GUACAMOLE & FRIED PLANTAIN STRIPS

## DESSERTS

CARIBBEAN COCONUT CAKE  
SWEET POTATO RUM CAKE

## DRINKS

RUM SPICED SORREL  
TROPICAL RUM PUNCH





# Asian Fusion

## MAINS

KIMCHI MONGOLIAN BEEF  
GOUCHUJANG CHILEAN SEA BASS

## SIDES

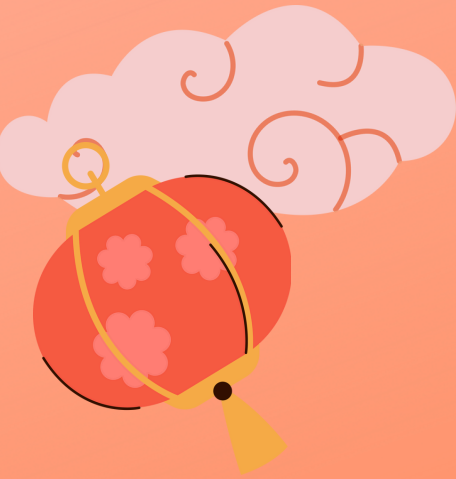
GARLIC ROASTED BROCCOLINI  
PAN FRIED DRUNKEN NOODLES  
THAI RED CURRY SOUP  
SESAME STICKY RICE  
PONZU FRIED RICE  
SCALLION PANCAKES  
PICKLED VEGETABLES W/ BAMBOO SHOOTS  
ASIAN CUCUMBER SALAD  
CRAB RANGOON DIP

## DESSERTS

COCONUT CAKE  
SWEET POTATO RUM CAKE

## DRINKS

ASAIN PEAR MOJITO  
STRAWBERRY SOJU WITH BASIL GINGER



# Peru Passion

## MAINS

LOMO SALTADO (PERUVIAN BEEF STIR FRY)

POLLO A LA BRASA (PERUVIAN ROASTED CHICKEN QUARTERS)

## SIDES

ARROZ CHAUFA (GINGER FRIED RICE)

GARLIC PARM ROASTED BROCCOLINI

BROWN BUTTER JERK FRIED PLANTAIN

ARROZ VERDE (HERB INFUSED JASMINE RICE)

ROASTED VEGGIE ORZO SALAD

CHARRED VEGGIES W/ AJI VERDE DRESSING

PAPAS A LA HUANCAINA (CRISPY POTATOES W/ SPICY, CREAMY QUESO

FRESCO SAUCE

CREAMY CHICKEN ENCHILADA SOUP W/ PLANTAIN STRIPS

## DESSERTS

ALFAJORES AND VANILLA BEAN ICE CREAM W/ SPICED CARAMEL

PICARONES (DONUTS) IN COFFEE SYRUP

## DRINKS

SPICED RUM CHICHA MORADA

INCA COLA MANGO PUREE SPRITZERS





# Kiddie Menu



## MAINS

LOADED NACHOS BAR

CHICKEN NUGGIES (HAND CUT, BRINED AND MARINATED IN SPECIAL SPICES)

BURGER SLIDER AND/OR HOT DOG BAR

BBQ MEATBALLS

## SIDES

PASTA SALAD

PIGS IN A BLANKET

PRETZEL BITES & CHEESE DIP

SPINACH BALLS

VEGGIE BOARD & SELECTED DIPS

CHEESY LOADED TATOR TOTS

MAC & CHEESE CUPS

GARLIC PEPPERONI PIZZA ROLLS

FRUIT SALAD

CHEESE QUESADILLA BITES

MANGO SALSA OR MILD TOMATO & TORTILLA CHIPS

GARLIC PARM CAULIFLOWER BITES

## DESSERTS

DEEP FRIED OREOS WITH POWDERED SUGAR

S'MORE-GASBOARD (S'MORES BAR) OR POPCORN BAR

GREEK YOGURT PARFAITS OR FROYO BERRY BITES

CHOCOLATE DESSERT FONDUE WITH FRUIT AND COOKIES

CAKE POPS (EXTRA CHARGE)

## DRINKS

ELECTRIC BLUE PUNCH OR FRUIT FILLED PUNCH

JUICE BOXES





# Gallery





# Gallery

