



*Jayla Mays*

CATERING SERVICE  
POWERED BY CATER2U

**the menu.**



# brunch menu.

## PRICING DISCLAIMER:

The set-up fee IS NOT included in the following prices.  
Cooking and utensils for each order will result in an additional **\$75 fee.**  
Request to travel to a residential home or commercial property event will result in an additional **\$75 fee.**

## MAYS MOST POPULAR

### MENU #1

Chicken & Waffles  
Shrimp & Grits  
Fruit Tray  
Eggs  
Bacon OR Sausage  
Brunch Potatoes

**\$25 PER PERSON**

### MENU #2

Shrimp & Grits  
Honey Glazed Salmon  
Buttery Biscuits  
Buttermilk Waffles  
Fruit Tray  
Eggs  
Bacon OR Sausage  
Brunch Potatoes

**\$32 PER PERSON**

### MENU #3

Catfish & Grits  
Buttery Biscuits  
Chicken & Waffles  
Eggs  
Fruit Tray  
Bacon OR Sausage  
Brunch Potatoes

**\$27 PER PERSON**



# **pasta** menu.

## **PRICING DISCLAIMER:**

The following prices are for "FULL SIZE PANS" which can feed 15-20 people per pan. Single servings are NOT available unless sold as personal plates on selected days at the discretion of the chef.

**Grilled Chicken Alfredo • \$150**

**Grilled Chicken & Shrimp Alfredo • \$165**

**Alfredo • \$175**

Clients choice of Chicken, Shrimp, or Sausage

**Cajun Alfredo \$200**

(Chicken, Sausage, Shrimp, & Crawfish)

**Salmon Alfredo • \$170**

**Lemon Herb Pasta with Grilled Chicken • \$160**

**Lemon Herb Pasta with Blackened Shrimp • \$170**

**Rasta Pasta • \$130**

(Bell Peppers & Sun Dried Tomatoes)

**Grilled Chicken Rasta Pasta • \$170**

**Shrimp Rasta Pasta • \$180**

**Lamb Chop Rasta Pasta • \$280**

(includes 32 lambchops)

**Veggie Alfredo • \$155**

(Mushrooms, Bell Peppers, Zucchini, & Squash)

**Vegan Mac & Cheese • \$150**

(Order a Half Pan for \$60)

**Lamb Chops • Large Pan \$300**

(Order a Half Pan for \$150)



# dinner menu.

## PRICING DISCLAIMER:

Please be sure to include any food allergies in you order placement!

## MAYS MOST POPULAR

### MENU #1

Stuffed Chicken Breast  
Mash Potatoes  
Green Beans  
Greek Salad

**\$90 TOTAL**

### MENU #2

Honey Glazed Salmon  
Sautéed Shrimp  
Wine Cream Sauce  
Rice Pilaf  
Broccoli  
Greek Salad

**\$110 TOTAL**

### MENU #3

Blackened Tilapia  
Honey Glazed Salmon  
Wine Cream Sauce  
Roasted Potatoes  
Mixed Veggies  
Greek Salad

**\$110 TOTAL**

HAVE PICKY EATERS? **BUILD YOUR OWN DINNER!**

SEE NEXT PAGE FOR DINNER OPTIONS >>>





# dinner options.

## PROTEINS

Blackened Salmon  
Stuffed Chicken Breast  
Lamb Chops  
(has to be 4 or more ppl)  
Blackened Tilapia  
Blackened Catfish  
Pastas  
Seafood Boil  
(Shrimp/Crab Legs)  
Steaks  
Grilled Chicken  
Lobster Tails

## STARCHES

Mash Potatoes  
Roasted Potatoes  
Rice Pilaf  
Lemon Herb Pasta  
5 Cheese Mac  
Quinoa  
Couscous

## VEGGIES

Veggies  
Broccoli  
Broccolini  
Mixed Veggies  
(broccoli, zucchini, carrots)  
Greek Salad  
made with homemade vinaigrette  
Caesar salad  
Cajun corn  
Asparagus  
Brussel sprouts  
Cabbage  
Green beans  
Spinach

# event dishes.

## PRICING DISCLAIMER:

Here's a price quote for individual items that can be paired with other food selections: **(each item is approximately 50 servings)**

All heated dishes are delivered in professional stainless steel chaffers which will be picked up at the end of your event.

Delivery fees additional depended on location of event. This is just a variety of items that we specialize in, however you're free to make suggestions. Above pricing may vary depended on actual date of event - subject to change slightly higher or lower due to market prices.

**Sweet & Spicy Meatballs • \$100**

**Smoked Chicken Wings • \$375**

Flavors: Caribbean Jerk Smoked, Cajun Spicy Smoked, or Lemon Pepper – 40lbs

**Pinwheel Party Tray • \$150**

wraps made with deli meat/wheel

**Seasonal Fruit Tray • \$100**

**Fruit Skewers • \$150**

**Cold Boiled Shrimp with Homemade Cocktail Sauce • \$300**

**Sliced Smoked Brisket with Rolls • \$300**

**Shrimp & Chicken Skewers with Grilled Veggies • \$400**

(swap out for shrimp & beef/pork)

**Smoky Grilled Chicken Wraps with Homemade Salsa \$200**

(these wraps are made with seasoned smoked chicken breast, a southwest cream cheese mixture, fresh pico, cheddar and jack cheese wrapped in a spinach, jalapeño or cilantro wrap)

**Pesto Pasta salad with Grilled Chicken • \$175**

**Seafood Crab Cakes • \$500**

(luxurious fresh crab meat and shrimp)

**Antipasto Platter • \$300**  
(selection of exquisite cheeses, deli meats, and veggies such as olives, peppers, etc.)

**Cold Macaroni Salad • \$125**

**Greek Salad • \$150**  
(served with springmix, tomatoes, cucumbers, olives, pepperoncini, etc)

**Mini Smoked Chicken Salad Sandwiches • \$175**

**Mini Sliders • \$250**  
(your choice of beef or turkey)

**Mini Shrimp Tostadas (100pcs) • \$400**

**Mini Steak Tostadas (100pcs) • \$400**

**Baked Potato Casserole • \$150**

**Baked Potato Bar • \$300**

**Caprese Salad • \$200**

**Sausage Wontons • \$200**

**Mini Chicken Chimichangas • \$300**

**Fish Tacos • \$400**  
(made with Mahi Mahi)

**Fish Tacos • \$200**  
(made with Tilapia)

**Mini Roast Beef Wraps • \$300**

**Hot Spinach & Artichoke Dip • \$200**

**Hot Crab & Spinach Dip • \$200**

**Crab & Shrimp Fondaux • \$400**



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**thanks.**