



UltimateCulinary  
CATERING

## From Our Kitchen To Yours

We specialize in fresh, chef prepared food for any occasion, and our professional service leaves nothing to chance.

*Our commitment to you, is great food and great service at fair price. Inside you'll find a list of our tried and true favorites. If there is something special you would like, let's talk. We love collaborating to come up with the perfect menu to suit your event.*

Thank you,  
Andy Grimes  
Chef/Owner



- Wedding Receptions
- Party Planning
- Corporate Catering  
(breakfast, lunch & dinner)
- Seated Dinners
- Buffets
- Holiday Parties
- Pick-up and Drop off Service
- Home Meal programs
- Church Dinners
- Anniversaries
- Picnics
- Consulting
- Corporate Aviation

# Party & Reception

## COLD APPETIZERS

Parmesan Crisp with Baby Lettuce, Heirloom Tomato, Creamy Gorgonzola and Bacon.....	3.50
Mini Butter Poached Lobster Rolls with Citrus Aioli .....	5.00
Fried Green Tomatoes with Pimento Goat Cheese.....	3.50
Spicy Vegetable Basil Rolls with Asian dipping sauce .....	3.00
Curried Blue Crab stuffed Cherry Tomatoes .....	4.50
Herb Crostini with Olivada and Roasted Red Pepper .....	3.00
Smoked Salmon Blinis with Crème Fraiche and Beluga Caviar.....	4.75
Chicken Salad w/ Walnuts and Granny Smiths in Miniature pasty cups .....	3.25
Jumbo Asparagus wrapped with Parma Prosciutto .....	3.50
Smoked Trout on Pumpernickel rounds with Sour Cream and Osetra Caviar.....	3.75
Prawns Cocktail w/ lemon and Chipotle Cocktail sauce .....	4.50
Caramelized Vidalia Onion and Spring Vegetable Tartlet .....	3.00
Tuna Tartare in Sesame Tuilles with Pickled Ginger.....	4.75
Assorted Sushi Rolls (we can do any roll you like) .....	Mkt

# Party & Reception

## HOT APPETIZERS

Pancetta wrapped Sea Scallops on a Rosemary Skewer.....	4.50
Chicken or Pork Satay with spicy Peanut dipping sauce .....	3.50
Spinach and Wild Mushroom Strudel.....	3.50
Beef Tenderloin Brochettes with Horseradish dip.....	4.25
Low Country Crabcakes with Smoked Tomato Remoulade.....	4.00
Ratatouille stuffed Cremini mushrooms .....	3.00
Smoked Chicken and Green Chile Quesadillas with Cilantro sour cream .....	3.50
Crispy Risotto Fritters stuffed with Smoked provolone Spring vegetables and Fresh herbs .....	3.00
Pulled pork on Sourdough rolls with Sweet pickles.....	3.75
Cajun Chicken and Tasso Ham Eggrolls with Creole dipping sauce .....	3.75
Smoked Salmon pizzeta with Capers, Dill and sour cream .....	4.00
Crispy Chicken Fingers Traditional or Buffalo style .....	3.00

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## PLATTERS

Antipasto platter of Grilled and Marinated Vegetables.....	3.00
Fresh Tropical Fruit Platter.....	2.75
Baked Brie En Croute .....	3.25
Seasonal Vegetable Crudite with Ranch dipping sauce.....	2.50
Homemade Potato Chips with a Trio of Dips .....	1.75
Assorted Roll-up Sandwiches: Turkey, Ham & Cheese and Grilled Chicken.....	3.00
Imported and Domestic Cheese display with Assorted Crackers, Bread and Grapes .....	3.50
Norwegian Salmon Gravlox Platter .....	3.75
Freshly Shucked West Coast Oysters with Champagne Mignonette .....	4.75
Beluga or Osetra Caviar with Crème Fraiche and Traditional Garnishes .....	Mkt

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## **ACTION STATIONS**

Herb Roasted Beef Tenderloin with Horseradish Jack Cheese Biscuits .....	15.00
Sautéed Prawns with Stone Ground Cheese Grits .....	14.50
Wild Mushroom and Butternut Squash Risotto with Fresh Thyme and Ricotta Salata .....	9.75
Herb Roasted Striploin of Beef on Sourdough Rolls with Horseradish Sauce .....	12.00
Cavateppi Pasta with Vine ripe Tomatoes, Fresh Basil and Calamata Olives .....	8.25

# Party & Reception

## DESSERTS

Miniature Walnut Fudge Brownies .....	3.00
Assorted Mini Cookies .....	2.50
Pecan Diamonds .....	3.00
Lemon Tartlets with Fresh Raspberries .....	3.50
White and Dark Chocolate Dipped Strawberries .....	4.50
Chocolate Silk.....	3.50
Mini White Chocolate Cheesecakes .....	4.00

**NOTE:**

All appetizer and platter selections require 25 each minimum.  
If this will not work for your particular party, let us work with you  
to create a menu for your event.