



Catering Menu Selection Package

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www.tishassouthernstylecuisine.com

*Southern Hospitality up here in the North
Fine quality food for all occasions*

Tisha's Southern Style Cuisine Guidelines

Menu selections may be mixed or matched depending on the client's preference. If an entrée selection is dropped or added to the client's menu selection, Tisha's Southern Style Cuisine must be notified at least five days in advance.

Limited buffet selections:

- *Two meats or fish*
- *Two side dishes*
- *One vegetable*
- *One salad*
- *One bread*
- *One dessert*
- *One beverage (Tisha's Southern Style Cuisine does not provide alcohol)*
- *Any additional items from the menu selection will be an additional \$25 per person.*

All hot menu prices and theme menu selections range from \$35 to \$55 per person. (ALL Prices are subject to change depending on the type of event). Ask Caterer about Breakfast and Kid Menu prices.

<i>\$35.00</i>	<i>\$45.00</i>	<i>\$55.00</i>
<i>50 – 99</i>	<i>100 – 199</i>	<i>200+</i>

Display platters are priced separately from the buffet selections. There is a choice of two display platters. See platter selections per prices.

Hot and cold hors d'oeuvres are included in menu selections per buffets and plated functions. There is a choice of four hors d'oeuvres.

Per hors d'oeuvres party's only, a per person price is given. See hors d'oeuvres section.

Action stations are an additional \$100 per station. A uniformed chef attendant will serve to order.

Plated menu package selection prices may range higher than buffet menu prices due to the quality and cost of the plated items.

Wait-staff is charged at a rate of \$15 to \$20 per hour.

If Tisha's Southern Style Cuisine is chosen, samples of the client's choices can be made available for tasting. There will be additional kitchen fee of \$150.00 per day as well as a 6 percent sales tax. Client is responsible for kitchen fee and any other items rented. Prices subject to change annually.

Thank you for choosing Tisha's Southern Style Cuisine.

****WARNING****

CONSUMING UNDERCOOKED EGGS, BEEF, AND/OR POULTRY
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

PLEASE ASK THE CATERER IF THERE'S ANY DAIRY, EGG, SOY, WHEAT, PEANUT, AND TREE NUT
IF YOU HAVE ANY TYPE OF ALLERGY TO ANY OF THESE ITEMS

Breakfast and Brunch Menu Selections

Fresh Start

Freshly Baked Assorted Muffins

Assorted Pastries

Croissants

Assorted Bagels

Cream Cheeses and Butter

Assorted Yogurts

Smoked Salmon

Baked Eggs

Quiche Lorraine (Bacon, Onions, Swiss Cheese)

Mushroom And Spinach With Aged Cheddar Quiche

Ham And Swiss Quiche

Tomato, Italian Sausage, Onion Frittata

Potato, Spinach, Bacon, Aged Cheddar Frittata

Vegetable Frittata (Asparagus, Mushroom, Onion, Red peppers)

Classic Breakfast Items

Scrambled Eggs (Whole Eggs, Egg Beaters, Egg Whites)

Crispy Bacon (Pork Or Turkey)

Sausage Links Or Patties (Pork Or Turkey)

Potato Hash Browns

Corned Beef Hash

Skillet Potatoes

Southern Style Grits With Gravy

Buttermilk Biscuits

Hot Off The Griddle

Pancakes

French Toast

Belguim Waffles

Omelette Station Is Also Available.

Assorted Juices And Sliced Breads Are Also Available.

Northern Soul Catering

Children's Menu Ages 12 And Under

Starters

Caesar Salad With Dressing

Tossed Salad With Dressing

Celery And Carrot Sticks

(Chicken Can Be Added To Salads)

Vegetables

Peas And Carrots

Green Beans

Corn (On Or Off The Cobb)

Entrees

Penne Pasta (With Butter Or Marinara Sauce)

Spaghetti And Meatballs

Fish And Chips

Cheese Pizza

Burgers/Cheeseburgers

Hotdogs

Grill Cheese

Baked Ziti

Mac And Cheese

Chicken Tenders And French Fries

Quesadilla (Chicken Or Just Cheese)

Desserts And Beverages Will Be Discussed Upon Selecting Menu Items.

Tisha's Southern Style Cuisine

Hot Menu Selection

Herb Roasted Chicken
Chicken Francese
Grilled Chicken
Stuffed Chicken Breast
Teriyaki Chicken
Chicken Marsala
Curry Chicken
Jerk Chicken
Fried Chicken
Chicken and Dumplings
Chicken Cacciatore
Buffalo Wings
Barbecue Spare Ribs
Sausage and Peppers
Smothered Pork Chops
Fried Pork Chops
Stewed Pork
Shepherd's Pie w/ Sweet Potato Topping
Stewed Turkey Wings
Turkey Gumbo
Baked Ziti
Baked Lasagna
Pepper Steak
Stewed Beef
Salmon Roulade
Jambalaya
Fried Fish (snapper, catfish, tilapia, whiting)
Stuffed Filet of Sole
*Stuffed Lobster – Market price**

Tisha's Southern Style Cuisine

Side Dishes per Hot Menu Selections

Mashed Potatoes
Roasted Red Potatoes
Scallop Potatoes
Candied Yams
Baked Sweet Potatoes
Yellow Rice
Red Beans and Rice
Rice Pilaf
Creamed Spinach
Macaroni and Cheese
Tuna Casserole
String Beans
Vegetable Medley
Coleslaw
Cornbread
Fried Plantains
Zucchini and Carrots
(Or any side dish requested)

Tisha's Southern Style Cuisine

Cold Menu Selection

Tossed Caesar Salad
House Salad
Pasta Salad
Antipasto Salad
Seafood Salad
Chicken Salad
Ham and Pasta Salad
Broccoli and Tortellini Salad
Caribbean Crabmeat Salad
Faralle with Asparagus Salad
Greek Orzo Salad
Vegetable Pasta Salad
Potato Salad
Egg Salad
Fresh Fruit Salad
Sweet Potato Salad w/Apples and Bacon
Macaroni Salad
Tuna Salad
Three Bean Salad
Cucumber and Tomato Salad

Desserts

Peach Cobbler
Apple Cobbler
Bread Pudding and Kentucky Bourbon Sauce
Carrot Cake
Pineapple Upside down Cake
Cheesecake
Chocolate Covered Strawberries
Chocolate Covered Cherries
Viennese Table
Banana Pudding
Pound Cake
(Or any dessert requested)

Platters

Assorted Cheese and Cracker Display

served with assorted crackers

\$2 per person

Seasonal Fresh Fruit Assortment

served with yogurt dip

\$3.50 per person

Chilled Shrimp Display

served with lemon wedges and cocktail sauce

\$4 per person

Grilled Vegetable Display

served with hummus

\$3 per person

Antipasto Display

includes assorted Italian delicacies including marinated artichoke hearts, mushrooms, assorted olives, pepperoni, roasted red peppers, fresh mozzarella, salami, capicola and provolone served with Sicilian bread

\$4.25 per person

Norwegian Smoked Salmon

served with cream cheese, capers, red onions, chopped eggs and fresh bread

market price

Artichoke Dip

with tortillas and assorted breads

Sushi and Sashimi Display

variety of fresh sushi and sashimi served with wasabi, soy sauce, pickled ginger; chopsticks included

market price per dozen

Fresh Garden Crudités Display

display of fresh seasonal vegetables served with assorted dips

\$3.95 per person

Raw Bar

display of raw oysters, clams, mussels, rock crab claws and king crab legs served with cocktail sauce and fresh lemons

market price per dozen

Tisha's Southern Style Cuisine

Premium Hors d'oeuvres

There is a charge of \$10 per person per an event that only serves hors d'oeuvres. A selection of eight of the finest hors d'oeuvres may be chosen to be served butler style throughout your event. Please note: hors d'oeuvres per buffets and plated dinners are included in the package. Any hors d'oeuvres can be substituted for one that is not included on menu upon request.

Hot Hors d'oeuvres

Mini Maryland Crab Cakes with Remoulade Sauce

Chicken Empanada with Spicy Salsa

Stuffed Mushrooms with pork or crab stuffing

Beef Satay with a Chipotle Sauce

Spinach and Feta Cheese Phyllo Triangles

Chicken Satay with a Peanut Dipping Sauce

Swedish Meatballs

Vegetable Spring Rolls with Asian Dipping Sauce

Franks en Croute with Whole Grain Mustard

Mini Chicken Cordon Bleu

Mini Beef Patties

Cold Hors d'oeuvres

Chilled Shrimp and Cocktail Sauce

Smoked White Fish Salad

Smoked Salmon Mousse

Seared Yellow Fin Tuna

Red Potato with Sour Cream

Tuna and Cucumber Boats

Deviled Eggs

Grilled Brushetta with Tomato, Garlic, Basil and Romano Cheese

Roasted Tenderloin Canapé

Asparagus Tips wrapped in Prosciutto

Smoked Duck Breast on Endive

California Rolls with Asian Dipping Sauce

Tisha's Southern Style Cuisine

Action Stations

Slider Station

Beef Sliders

Pulled Pork Sliders

Grilled Chicken

Breaded Cod Sliders

Vegetarian Sliders

Turkey Sliders

Crab Sliders

Chili and Cheese sliders

Philly Cheesesteak Sliders

Carving Station

(Select two of the following)

Honey Roasted Ham with a Pineapple Glaze

Roasted Turkey Breast with Cranberry Sauce and Homemade Gravy

Herb Crusted Leg of Lamb served with Mint au Jus

Peppered Tenderloin of Beef with a Red Wine Reduction

Beef Brisket with Beef Gravy

Pasta Station

(Select two of the following Pasta's and Sauce's)

Pasta's

Penne

Fusilli

Tri-colored Tortellini

Rigatoni

Sauce's

Marinara

A laodka

Basil Alfredo

Sun-dried Tomatoes with Pesto

Clam Sauce with Fresh Herbs

Tisha's Southern Style Cuisine

Sauté Station

(Selection of one)

Gulf Shrimp Provençal

sautéed shrimp with white wine, lemon, parsley and tomatoes served with rice

China Stir Fry

choice of pork, chicken or vegetables served with fried rice

Moroccan Grill

consisting of assorted proteins and vegetables

Themed Menu Selections – (Choice of 2 Entrees)

Chinatown

Shrimp Lo Mein

Beef Broccoli Stir-Fry

Honey Sesame Chicken Wings

Spring Rolls

Fried Rice

Stir-Fried Vegetables

Chopsticks

Taste of Italy

Chicken Marsala

Chicken Parmesan

Baked Lasagna with Meatballs or Baked Ziti

Sausage and Peppers

Pasta Primavera Salad

Garden Salad with 2 Dressings

Garlic Breadsticks

Tisha's Southern Style Cuisine

Mexican Fiesta

*Beef / Chicken Fajitas
Tortilla Chips with Bean Dip
South American Pasta Salad with Corn, Black Beans and Cilantro
Rice and Red Beans
Taco Shells hard and soft
Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream, Salsa, Jalapenos and Guacamole
Enchiladas*

Hawaiian Luau

*Beef or Chicken Kabobs with Teriyaki Sauce
Roasted Pork with Honey Mustard Sauce
Macadamia Nut Rice
Grilled Seasonal Vegetables
Fresh Fruit
Garden Salad
Hawaiian Sweet Rolls*

Southern Hospitality

*Fried or Baked Chicken
Barbecue Spare Ribs
Macaroni and Cheese
Potato Salad
Candied Yams
Fresh String Beans
Cornbread
Coleslaw*

Tisha's Southern Style Cuisine

Caribbean Flare

Mini Beef Patties

Rice and Peas

Caribbean Jerk Chicken

Curried Pork

Seasonal Steamed Vegetable Medley

Plantains and Johnny Cakes

New England Clam / Lobster Bake

N.Y. Sirloin

Lobster

Clams

Mussels

Red-bliss Potatoes

Onions

Sweet Potatoes

Corn on the Cob

Sweet Sausage

Chowder (Red or White)

Melted Butter

Choice of Salad

Watermelon

Choice of Beverage

Assorted Cookies and Brownies

Tisha's Southern Style Cuisine

Southern Fish Fry

Fried Whiting or Catfish
Creamy Cheddar Grits or White Rice
Macaroni and Cheese
Texas Chili
Hushpuppies
Corn on the Cob
Cornbread
Homemade Gravy
Choice of Salad
Choice of Beverage
Tartar Sauce
Lemons
Malt Vinegar

Backyard Cookouts

Grilled NY Sirloin
Grilled Swordfish w/ Fruit Salsa
Grilled Sweet Sausage
Burger/Cheeseburgers (Lettuce, Tomatoes)
Hotdogs (Sauerkraut)
Barbecue Baby Back Ribs
Corn on the Cob
Coleslaw
Watermelon
Choice of Salad
Choice of Beverage

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Party Supplies

<i>Lunch Napkins</i>	<i>\$3.00 per 150 count</i>
<i>Dinner Napkins</i>	<i>\$5.00 per 150 count</i>
<i>Paper Table Covers</i>	<i>.15 /feet</i>
<i>6" Plates</i>	<i>\$7.50 per 100 count</i>
<i>9" Plates</i>	<i>\$10.00 per 100 count</i>
<i>Soup Bowl</i>	<i>\$8.00 per 100 count</i>
<i>8 oz. Hot Beverage Cups</i>	<i>\$2.50 per 100 count</i>
<i>9 oz. Hot Beverage Cups</i>	<i>\$12.00 per 100 count</i>
<i>12 oz. Cold Beverage Cups</i>	<i>\$5.00 per 100 count</i>
<i>Plastic Forks</i>	<i>\$2.50 for 100 count</i>
<i>Plastic Spoons</i>	<i>\$2.50 per 100 count</i>
<i>Plastic Knives</i>	<i>\$2.50 per 100 count</i>
<i>Ice Sculpture</i>	<i>\$250.00 Each</i>
<i>Punch Fountain</i>	<i>\$45.00 Each</i>
<i>Chocolate Fountain</i>	<i>\$45.00 Each</i>
<i>Silver Chaffing Dishes</i>	<i>\$45.00 Each</i>
<i>Copper Chaffing Dishes</i>	<i>\$45.00 Each</i>
<i>Stainless Chaffing Dishes</i>	<i>\$18.50 Each</i>

China and Silverware is not available