



Formerly Johnnie's Catering

BREAKFAST SPECIALTIES

CATERED BREAKFASTS ARE LIMITED TO GROUPS OF 50 GUESTS OR MORE. TRAYS MAY BE PICKED UP FOR SMALLER GROUPS

FRESH BREAKFAST PASTRIES - \$3.75 PER GUEST

ASSORTED MINI PASTRIES INCLUDING CINNAMON ROLLS, MUFFINS, SWEET BREADS, CROISSANTS, AND DANISHES. SERVED WITH JELLY, BUTTER AND CREAM CHEESE.

FRESH SEASONAL FRUIT - \$3.50 PER GUEST

AN ASSORTMENT OF FRESH FRUITS. SERVED WITH OUR FAMOUS VANILLA BEAN DIP.

HOMEMADE CINNAMON ROLLS - \$1.75 PER GUEST

HOMEMADE FRESH MUFFINS - \$1.75 PER GUEST

SUNRISE SPECIAL - \$7.95 PER GUEST

INCLUDES SCRAMBLED EGGS, CRISP BACON, COUNTRY SAUSAGE, BISCUITS AND GRAVY.
ADD POTATOES FOR AN ADDITIONAL \$1.95 PER GUEST

QUICHE - \$7.95 PER GUEST

YOUR CHOICE OF HAM AND CHEESE, BACON, SWISS AND ONION, LORRAINE, VEGETABLE, CHICKEN OR FLORENTINE. SERVED WITH FRESH FRUIT AND A MUFFIN.

BREAKFAST CASSEROLE - \$7.95 PER GUEST

EGG CASSEROLE BAKED WITH CHEESE AND YOUR CHOICE OF HAM, SAUSAGE, VEGETABLES, OR SOUTHWEST STYLE (SAUSAGE, GREEN CHILE, GREEN ONION, AND MONTEREY JACK CHEESE). SERVED WITH BISCUITS AND GRAVY OR FRESH FRUIT.

CHEF ATTENDED OMELET STATION - \$9.00 PER GUEST PLUS \$100 CHEF FEE

FLUFFY OMELETS MADE TO ORDER WITH A VARIETY OF CHEESES, MEATS AND VEGETABLES. SERVED WITH BISCUITS, BUTTER AND JELLY.

ADD BACON OR SAUSAGE FOR \$2.00 PER GUEST.



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BBQ MEALS

ALL BBQ MEALS ARE SERVED WITH YOUR CHOICE OF TWO SIDES, OUR TASTY SAUCE, BREAD, AND DESSERT

Sliced Brisket - \$11.95 per Guest

Beef Brisket Slow Smoked with Hickory

Smoked Chicken Breast - \$9.75 per Guest

Slow Smoked Bone-In Chicken Breast

Smoked Turkey - \$9.75 per Guest

Slow Smoked Turkey Breast

Pork Spare Ribs - \$11.00 per Guest

Traditional Spare Ribs smoked with Hickory in our smokers.

Smoked Sausage or Hot Links - \$9.75 per Guest

OR \$10.25 per Pound

Add these items to any meal or order by the pound.

Baby Back Ribs - \$13.75 per Guest OR \$18.50 per Slab

Tender Baby-Back Ribs slow smoked in our own smokers.

Chopped BBQ Sandwich - \$8.25 per Guest

Sliced or Chopped Brisket or Pulled Pork on Buns.



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ITALIAN MEALS

ITALIAN MEALS BELOW ARE SERVED WITH PASTA, CHOICE OF ONE SIDE, BREAD AND DESSERT. ADDITIONAL SIDES AND BEVERAGES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

FETTUCCINI ALFREDO WITH FRESH VEGETABLES - \$8.75 PER GUEST

FETTUCCINI PASTA SERVED WITH A RICH ALFREDO SAUCE AND FRESH SEASONAL VEGETABLES. SHRIMP OR CHICKEN MAY BE ADDED FOR AN ADDITIONAL CHARGE.

GRILLED CHICKEN ALFREDO - \$9.95 PER GUEST

FETTUCCINI PASTA SERVED WITH A RICH ALFREDO SAUCE AND A GRILLED CHICKEN BREAST.

ITALIAN CHICKEN BREAST - \$9.95 PER GUEST

BOWTIE PASTA SERVED WITH RICH MARINARA OR ALFREDO SAUCE AND A GRILLED CHICKEN BREAST.

BEEF, CHICKEN OR VEGETABLE LASAGNA - \$9.50 PER GUEST

MEAT LASAGNA WITH A RICH MARINARA.

CHICKEN OR VEGETABLE LASAGNA WITH A RICH CREAM SAUCE.

SPAGHETTI WITH MEAT SAUCE - \$9.50 PER GUEST

SPAGHETTI PASTA WITH MEATY MARINARA SAUCE.

ITALIAN MEALS BELOW ARE SERVED WITH A CHOICE OF TWO SIDES, BREAD AND DESSERT. BEVERAGES AND ADDITIONAL SIDES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

ROASTED PORK LOIN WITH ROASTED RED PEPPER CREAM - \$11.55 PER GUEST

**SLOW ROASTED PORK LOIN WITH HERBS,
SLICED AND SERVED WITH A ROASTED RED PEPPER CREAM SAUCE**

GRILLED CHICKEN WITH ROASTED RED PEPPER CREAM - \$9.95 PER GUEST

**BONELESS, SKINLESS CHICKEN BREAST GRILLED AND SMOTHERED
WITH ROASTED RED PEPPER CREAM SAUCE.**



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ITALIAN MEALS (2)

ITALIAN MEALS below ARE SERVED WITH A CHOICE OF TWO SIDES, BREAD AND DESSERT.
BEVERAGES AND ADDITIONAL SIDES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

Grilled Chicken with Artichoke Cream - \$9.95 per Guest

BONELESS, SKINLESS CHICKEN BREAST GRILLED AND SMOTHERED WITH ARTICHOKE CREAM SAUCE.

Chicken Picatta - \$9.95 per Guest

**CHICKEN BREAST LIGHTLY DUSTED WITH FLOUR AND SAUTÉED,
THEN FINISHED WITH LEMON JUICE AND CAPERS FOR A LIGHT REFRESHING TASTE.**

Manicotti - \$8.75 per Guest

CHEESE-STUFFED PASTA COVERED WITH A RICH MARINARA SAUCE AND BAKED.

Baked Cheese Tortellini - \$8.75 per Guest

CHEESE-STUFFED TORTELLINI WITH A MARSALA CREAM SAUCE.

Chicken Parmesan - \$9.95 per Guest

**LIGHTLY BREADED CHICKEN BREAST BAKED IN THE OVEN
AND SERVED WITH A RICH MARINARA SAUCE.**

Chicken Marsala - \$9.95 per Guest

SAUTÉED CHICKEN BREAST WITH A RICH MARSALA CREAM SAUCE WITH MUSHROOMS.



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MEXICAN MEALS

ALL MEXICAN MEALS ARE SERVED WITH A CHOICE OF TWO SIDES, TORTILLA CHIPS, HOMEMADE SALSA, AND DESSERT BARS OR COOKIES. GUACAMOLE, QUESO AND BEVERAGES MAY BE PURCHASED FOR AN ADDITIONAL CHARGE. SUGGESTED SIDES: PINTO BEANS, BLACK BEANS, SEASONED RICE, GRILLED VEGETABLES OR GREEN CHILE CORN.

Chicken and Green Chile Casserole - \$9.75 per Guest

CORN TORTILLAS LAYERED WITH CHICKEN AND GREEN CHILE SAUCE AND SMOTHERED WITH MONTEREY JACK CHEESE

TACO BAR - \$9.75 per Guest

SEASONED GROUND BEEF OR GRILLED CHICKEN SERVED WITH TWO TACO SHELLS, SHREDDED CHEESE, LETTUCE, SOUR CREAM AND PICO DE GALLO

Kings Ranch Chicken - \$9.75 per Guest

A CLASSIC CASSEROLE OF DICED CHICKEN, ONION, GREEN PEPPER, CORN TORTILLAS AND CHEESE IN A CREAMY SAUCE.

Fajitas (Beef, Chicken, Pork or Combo) - \$12.50 per Guest

CHOICE OF BEEF, CHICKEN, PORK, OR COMBO FAJITA MEAT WITH GREEN AND RED PEPPER AND ONIONS. SERVED WITH SHREDDED CHEESE, SOUR CREAM, FLOUR TORTILLAS, AND PICO DE GALLO.

MEXICAN BEEF CASSEROLE - \$9.75 per Guest

LAYERS OF CORN TORTILLAS, SEASONED GROUND BEEF AND CHEDDAR CHEESE

Ancho Rubbed Chicken Breast - \$9.75 per Guest

GRILLED CHICKEN BREAST SEASON WITH A MILD ANCHO CHILE RUB.

PORK CARNITAS - \$10.25 per Guest

PULLED PORK PILED HIGH ON GRILLED SWEET POTATO ROUNDS AND DRIZZLED WITH RASPBERRY CHIPOTLE BARBEQUE SAUCE.



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COMFORT FOODS

ALL ENTREES ARE SERVED WITH A CHOICE OF TWO SIDES, BREAD AND DESSERT, UNLESS OTHERWISE SPECIFIED.

SLICED ROAST BEEF - \$9.75 PER GUEST

INSIDE ROUND OF BEEF SLOW COOKED TO TENDER AND SERVED WITH NATURAL GRAVY.

GRILLED PORK TENDERLOIN - \$16.50 PER GUEST

TENDERLOIN OF PORK SEASONED WITH HERBS AND GRILLED TO PERFECTION.

BEEF OR CHICKEN KABOBS - \$14.75 PER GUEST

SKEWERS OF BEEF OR CHICKEN WITH SEASONAL VEGETABLES ARE MARINATED AND GRILLED.

MOM'S POT ROAST - \$10.25 PER GUEST

**SLOW COOKED POT ROAST WITH CARROTS, CELERY AND ONIONS.
SERVED WITH BROWN GRAVY.**

ROASTED TURKEY - \$9.95 PER GUEST

**BAKED WHOLE TURKEY WITH CRANBERRY SAUCE.
SERVED CARVED UNLESS OTHERWISE SPECIFIED.**

ROASTED PORK LOIN - \$ 11.50 PER GUEST

WHOLE PORK LOIN RUBBED WITH THYME AND GARLIC AND THEN ROASTED.

ORANGE GLAZED CHICKEN BREAST - \$10.25 PER GUEST

CHICKEN BREAST GRILLED AND GLAZED WITH A BUTTERY ORANGE GLAZE.

BAKED HAM WITH PEACH MANGO SALSA - \$9.75 PER GUEST

PIT HAM SLICED AND BAKED WITH OUR PEACH MANGO SALSA.

PECAN CRUSTED CHICKEN BREAST - \$10.25 PER GUEST

**CHICKEN BREAST MARINATED AND COATED WITH A PECAN CRUST
AND BAKED IN THE OVEN.**

SWEET AND SOUR CHICKEN - \$9.75 PER GUEST

**DICED WHITE MEAT CHICKEN, PINEAPPLE AND PEPPERS
IN A RICH SWEET AND SOUR GLAZE.**



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COMFORT FOODS (2)

ALL ENTREES ARE SERVED WITH A CHOICE OF TWO SIDES, BREAD AND DESSERT, UNLESS OTHERWISE SPECIFIED.

BLACKENED CHICKEN BREAST - \$9.75 PER GUEST

A BONELESS, SKINLESS CHICKEN BREAST BLACKENED.

CREOLE CATFISH - \$9.75 PER GUEST

FILET OF CATFISH BAKED AND SMOTHERED IN A RICH CREOLE SAUCE.

BLACKENED TILAPIA - \$9.75 PER GUEST

A TILAPIA FILET LIGHTLY SEASONED WITH CAJUN SPICES AND BLACKENED.

CITRUS SALMON - \$9.75 PER GUEST

**A SALMON FILET LIGHTLY GRILLED WITH CITRUS FLAVORINGS
AND TOPPED WITH PEACH AND MANGO SALSA**

THE FOLLOWING ENTREES ARE SERVED WITH A CHOICE OF ONE SIDE, BREAD AND DESSERT.

BEEF STROGANOFF - \$9.75 PER GUEST

**TENDER SIRLOIN TIPS COOKED IN A STROGANOFF SAUCE AND SERVED WITH EGG NOODLES AND
CHOICE OF ONE SIDE.**

BURGUNDY BEEF TIPS - \$10.25 PER GUEST

**SLOW COOKED SIRLOIN TIPS IN A RICH BURGUNDY SAUCE THEN TOSSED WITH EGG NOODLES. SERVED WITH
CHOICE OF ONE SIDE.**



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SPECIAL ORDERS

Juicy STEAKS AND SEAFOOD - CALL FOR QUOTE

**OUR STEAK MENU OFFERS STRIPS, RIBEYES, AND FILETS.
FOR SEAFOOD WE OFFER SHRIMP, SALMON, TUNA AND MAHI MAHI -
OTHERS AVAILABLE UPON REQUEST**

ROASTED BEEF TENDERLOIN - CALL FOR QUOTE

**CHOICE CUT OF BEEF TENDERLOIN SEASONED AND COOKED TO YOUR SPECIFICATIONS. MAY BE
ROASTED, GRILLED OR SMOKED.**

SLOW ROASTED PRIME Rib - CALL FOR QUOTE

A SLOW COOKED CHOICE CUT OF BEEF COOKED TO YOUR SPECIFICATIONS.

COCKTAIL SHRIMP WITH SAUCE - CALL FOR QUOTE

SMOKED SALMON - CALL FOR QUOTE



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CHARCOAL BROILER HAMBURGERS

ALL MEALS INCLUDE ONE SIDE AND A DESSERT.

Charbroil Hamburgers - \$8.95 per Guest

HAMBURGERS SERVED WITH LETTUCE, TOMATO, ONION, CHEESE, MUSTARD AND MAYO.

YOU MAY SUBSTITUTE VEGGIE BURGERS AT NO EXTRA CHARGE.

Grilled Chicken Sandwiches - \$9.45 per Guest

SERVED WITH LETTUCE, TOMATO, ONION, MUSTARD AND MAYO.

Hot Dogs - \$8.95 per Guest

DELICIOUS 1/4 lb. HOT DOGS SERVED WITH MUSTARD, KETCHUP AND SWEET RELISH.

Grill On Site Option:

HAVING A CORPORATE PICNIC OR BACKYARD BARBEQUE? LET US BRING THE GRILLS AND COOK ON SITE FOR YOU. WE USE REAL CHARCOAL AND COOK TO ORDER. GRILL ON SITES ARE LIMITED TO GROUPS OF 50 OR MORE.

Grill On Site Burgers - \$11.95 per Guest

(METRO AREA ONLY - OUTSIDE METRO DELIVERY CHARGES MAY APPLY)

INCLUDES BURGER, ONE SIDE, DESSERT, DRINK, SERVICE STAFF, GRILL AND COOK.

HOT DOGS MAY BE ADDED TO ANY OF THE ABOVE MEALS FOR AN ADDITIONAL \$3.00 PER GUEST.

CHILI OR SHREDDED CHEESE MAY BE ADDED TO ANY OF THE ABOVE MEALS FOR AN ADDITIONAL

\$1.50 PER SERVING.



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All American Sandwiches

All Sandwiches ARE SERVED WITH YOUR CHOICE OF ONE OF OUR FRESH-MADE SALADS AND A HOMEMADE COOKIE.

The Basics - \$8.45 per Guest

PRE-MADE SANDWICHES ON WHITE AND WHEAT BREADS CUT INTO HALVES AND ARRANGED DECORATIVELY ON TRAYS. EACH SANDWICH IS PILED HIGH WITH SMOKED TURKEY, PIT HAM AND LEAN ROAST BEEF WITH A VARIETY OF CHEESES. LETTUCE, TOMATO, PICKLE, AND ONION ARE PRESENTED ON A SEPARATE TRAY.

Build Your Own Sandwich Bar - \$8.45 per Guest

WITH THIS OPTION WE TRAY EACH ITEM SEPARATELY SO THAT YOUR GUESTS CAN LITERALLY "BUILD THEIR OWN" SANDWICHES. SMOKED TURKEY, PIT HAM AND ROAST BEEF WILL BE SERVED ON TRAY ALONG WITH A VARIETY OF CHEESES. LETTUCE, TOMATO, PICKLES AND ONIONS WILL BE ON A SEPARATE TRAY. WE ALSO OFFER A NICE SELECTION OF BREADS INCLUDING WHITE, WHEAT, POTATO, KAISER, AND CROISSANTS.

Chicken Salad Croissant - \$8.45 per Guest

OUR FAMOUS CHICKEN SALAD ON A LARGE CROISSANT. LETTUCE, TOMATO, AND RED ONION ON THE SIDE.

Grilled Chicken Focaccia - \$8.45 per Guest

SEASONED CHICKEN BREAST SLICED ON TOP OF FRESH LETTUCE, ROMA TOMATOES, ROASTED RED PEPPERS AND BASIL MAYONNAISE.

Muffuletta - \$8.45 per Guest

GENOA SALAMI, HAM, PROVOLONE, RED ONION, AND OLIVE SPREAD. LETTUCE AND TOMATO ON THE SIDE.

Southwest Turkey Wrap - \$8.45 per Guest

SMOKED TURKEY, MONTEREY JACK CHEESE, DICED GREEN CHILE, DICED GREEN ONION, CRUMBLERED BACON AND CHIPOTLE MAYONNAISE.

Caesar Chicken Wrap - \$8.45 per Guest

DICED GRILLED CHICKEN, ROMAINE LETTUCE, SHREDDED PARMESAN AND CAESAR DRESSING ROLLED IN A GARLIC AND HERB WRAP.

Veggie Sandwiches or Wraps - \$8.45 per Guest

ASSORTED SEASONAL VEGETABLES COMBINED TO MAKE A DELICIOUS SANDWICH OR WRAP.

Boxed Lunches - \$8.50 per Guest

INCLUDES A SANDWICH (CHOICE OF BREAD AND MEAT) WITH LETTUCE AND TOMATO, ONE SIDE OR A BAG OF CHIPS, SEASONAL FRUIT GARNISH AND CHOICE OF A BROWNIE OR COOKIE. (INCLUDES MUSTARD AND MAYO)



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Giddy GREENS

THESE SALADS CAN BE SERVED BOX LUNCH STYLE OR ON A BUFFET TO LARGE GROUPS. A DESSERT IS INCLUDED.

SOUTHWEST Grilled Chicken Salad - \$8.95 per GUEST

Mixed GREENS topped with Diced TOMATO, Black BEANS, CORN, GREEN ONION, AND CHEDDAR CHEESE AND A Diced ANCHO Rubbed Grilled CHICKEN BREAST.

HOT Chicken Salad - \$8.95 per GUEST

A COMBINATION of Diced CHICKEN BREAST, MAYO, CELERY, ONIONS AND ALMONDS topped with CHEDDAR CHEESE AND SERVED WARM WITH A Mini CROISSANT.

CHICKEN ARTICHOKe PASTA SALAD - \$8.95 per GUEST

FARFALLI PASTA mixed with Grilled CHICKEN, ARTICHOKES, Black OLIVES, AND CAPERS. TOSSED in OUR OWN CAESAR DRESSING AND FRESH PARMESAN CHEESE AND SERVED with a Mini CROISSANT.

ASIAN Chicken Salad - \$8.95 per GUEST

Chopped GREENS with Red and Yellow PEPPERS, MANDARIN ORANGES, PEANUTS AND CHOW MEIN Noodles, Topped with TERIYAKI CHICKEN STRIPS AND SESAME VINAIGRETTE AND SERVED WITH A Mini CROISSANT.

CLASSIC CAESAR SALAD - \$8.95 per GUEST

FRESH Chopped ROMAINE, PARMESAN CHEESE, AND CROUTONS, AND TOSSED in CAESAR DRESSING AND SERVED with a GARLIC BREADSTICK.
Add HOT Grilled CHICKEN for \$3.00 per GUEST.

CHEF Style SALAD - \$8.95 per GUEST

TRADITIONAL CHEF SALAD with HEAPING PORTIONS of Chopped HAM AND TURKEY, CHEDDAR AND SWISS CHEESE, GARNISHED with ROMA TOMATOES AND AN EGG.

Chopped ITALIAN SALAD - \$8.95 per GUEST

Chopped GREENS topped with PEPPERONI, SALAMI, BANANA PEPPERS, TOMATO AND Red ONION AND SERVED with a Mini CROISSANTS

Diced CHICKEN SALAD - \$8.95 per GUEST

Chopped GREENS Topped with PEPPER BACON, CHEDDAR CHEESE, TOMATOES, CHEESE AND Red ONIONS AND SERVED with a Mini CROISSANT.



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Giddy GREENS (2)

THESE SALADS CAN BE SERVED BOX LUNCH STYLE OR ON A BUFFET TO LARGE GROUPS. A DESSERT IS INCLUDED.

Buffalo Chicken Salad - \$8.95 PER GUEST

CHOPPED GREENS TOPPED WITH BUFFALO CHICKEN, TOMATOES, CHEESE AND RED ONIONS AND SERVED WITH A MINI CROISSANT.

Cobb Salad - \$8.95 PER GUEST

MIXED GREENS WITH DICED GRILLED CHICKEN, AVOCADO, TOMATOES, CRUMBLD BLUE CHEESE AND CHIVES.

SEASONAL STRAWBERRY SALAD - \$8.95 PER GUEST

MIXED SPRING GREENS WITH CANDIED PECANS, CRUMBLD BLUE CHEESE, DICED GRILLED CHICKEN AND SLICED STRAWBERRIES.

Baked POTATO Combo - \$8.95 PER GUEST

LARGE BAKER POTATOES SERVED WITH SOUR CREAM, CHEESE, BUTTER, AND CHIVES. SERVED WITH A LARGE FRESH TOSSED SALAD WITH DRESSINGS. ADDITIONAL TOPPINGS AVAILABLE FOR AN ADDITIONAL CHARGE: BEEF TIPS, GRILLED CHICKEN, FAJITA MEAT, CHILI OR BROCCOLI AND CHEESE.



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HOT AND WARM DIPS

HOT ROASTED VEGETABLE Dip - \$2.50 per GUEST

A BLEND OF ROASTED FRESH VEGETABLES IN A CREAM CHEESE-BASE SERVED WARM. SERVED WITH CRACKERS.

WARM BLUE CHEESE AND BACON Dip - \$2.50 per GUEST

A BLEND OF BLUE CHEESE, BACON, CREAM CHEESE AND GARLIC SERVED WARM WITH GARLIC BAQUETTE ROUNDS.

SPINACH AND ARTICHOKE Dip - \$2.50 per GUEST

A CREAMY BLEND OF SPINACH, ARTICHOKE, AND PARMESAN. SERVED WITH GARLIC BAQUETTE ROUNDS.

QUESO Dip - \$2.75 per GUEST

WARM CHEESE Dip. SERVED WITH TORTILLA CHIPS. TACO MEAT MAY BE ADDED FOR AN ADDITIONAL CHARGE.

ROASTED CORN AND GREEN CHILE FONDUE - \$2.75 per GUEST

CREAM CHEESE, ROASTED CORN, AND GREEN CHILES SERVED WARM WITH TORTILLA CHIPS.

Cold Dips AND SPREADS

GUACAMOLE - \$2.75 per GUEST

YOU KNOW THE GREEN KIND...SERVED WITH TORTILLA CHIPS.

THREE LAYER CRAB Dip - \$2.50 per GUEST

A LAYER OF CREAM CHEESE BLENDED WITH PINEAPPLE AND GREEN ONIONS. A LAYER OF WHITE MEAT CRAB AND A LAYER OF COCKTAIL SAUCE. SERVED WITH CRACKERS.

ITALIAN LAYER TORTE - \$2.50 per GUEST

LAYERS OF HERBED CREAM CHEESE, ARTICHOKE, BASIL PESTO, BLACK OLIVES, CAPERS AND ROASTED RED PEPPERS. SERVED WITH CHIPS.

MEXICAN LAYER Dip - \$2.50 per GUEST

LAYERS OF REFRIED BEANS OR BLACK BEANS, SOUR CREAM, SALSA, CHEDDAR CHEESE, GREEN ONIONS, RED PEPPERS AND BLACK OLIVES. SERVED WITH TORTILLA CHIPS.

Salsa Sampler - \$2.50 per GUEST

GET ALL FOUR OR PICK ONE OF OUR GREAT HOMEMADE SALSAS. REGULAR SALSA, SMOKED TOMATO SALSA, BLACK BEAN AND CORN SALSA, TROPICAL SALSA, OR PEACH MANGO SALSA. SERVED WITH TORTILLA CHIPS.

OTHER DIPS - \$2.25 per GUEST

RANCH/ SOUTHWEST RANCH/ CUCUMBER DILL/ HUMMUS/ ROASTED RED PEPPER/ CRAB ARTICHOKE/ FRENCH ONION/

SPINACH VEGETABLE/ GARDEN VEGETABLE



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SAVAGE STARTERS

BRUSCHETTA BAR - \$2.75 PER GUEST

MAKE YOUR OWN BRUSCHETTA BAR WITH GARLIC BAGUETTE ROUNDS, DICED TOMATO, FRESH BASIL, AND BUFFALO MOZZARELLA. ALSO INCLUDED ARE BASIL PESTO AND OLIVE TAPENADE.

Grilled Chicken Strips - \$3.00 per Guest

A FRESH AND HEALTHY IDEA IN CHICKEN STRIPS - GRILLED CHICKEN BREAST CUT INTO STRIPS AND FLAVORED WITH YOUR FAVORITE SEASONING: CAESAR, CILANTRO LIME, LIME CHILE, TERIYAKI, CAJUN, FAJITA, SUN-DRIED TOMATO AND BARBEQUE.

Pork Carnitas with Grilled Sweet Potatoes - \$3.00 per Guest

Grilled Thick Sweet Potato Rounds, Piled High with Shredded Pork and then Drizzled with a Raspberry Chipotle Barbeque Sauce.

Smoked Sausage Rounds in Raspberry Chipotle Sauce - \$2.75 per Guest

Chicken Salad Cream Puffs - \$2.00 Each

Asparagus Wrapped in Smoked Beef Tenderloin - \$3.75 Each

Southwest Sausage Balls - \$2.50 per Guest

Shrimp Skewers with Snow Peas - \$2.50 Each

Baked Brie in Puff Pastry (Sweet or Savory) - \$2.50 per Guest

Bruschetta Skewers - \$1.75 Each

Pesto Artichokes with Feta Cheese - \$2.50 per Guest

Wings: Buffalo, BBQ or Plain - \$2.75 per Guest

Meatballs: Swedish, Sweet and Sour, Italian, Raspberry Chipotle - \$2.75 per Guest

Smoked Jalapeno Poppers - \$1.75 Each



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SOMETHING DIFFERENT

THESE APPETIZERS ARE FOR THE CUSTOMER LOOKING FOR A LITTLE SOMETHING DIFFERENT.
THESE ARE HANDMADE, SPECIALTY APPETIZERS THAT YOU WILL BE SURE TO LOVE.

VEGETABLE Spring Rolls - \$2.25 PER GUEST

A COLORFUL MIXTURE OF CHINESE VEGETABLES TOSSED WITH SOY SAUCE AND SESAME OIL WRAPPED IN A SPRINGROLL WRAPPER.

CRAB-STUFFED MUSHROOM CAPS - \$2.25 PER GUEST

A LARGE, WHOLE MUSHROOM CAP GENEROUSLY FILLED WITH DELICIOUS CRABMEAT STUFFING.

SPANAKOPITA - \$2.25 PER GUEST

A FLAKY TRIANGLE PHYLLO PASTRY FILLED WITH SPINACH, ZESTY FETA CHEESE, AND TANTALIZING SPICES.

Mini BEEF WELLINGTON - \$4.25 PER GUEST

A SAVORY PIECE OF BEEF TENDERLOIN ACCENTED WITH MUSHROOM DUXELLE WRAPPED IN A FRENCH -STYLE PUFF PASTRY.

MUSHROOM TART - \$3.25 PER GUEST

SHIITAKE, OYSTER, PORTOBELLO, CREMINI AND BUTTON MUSHROOMS, FRESH HERBS, AND SWISS CHEESE FILL A FLAKY HANDMADE CHIVE TART SHELL.

CHICKEN SATAY - \$3.45 PER GUEST

CHICKEN TENDERLOIN MEAT ON A 6 INCH SKEWER.

CHICKEN AND PINEAPPLE KABOB - \$3.45 PER GUEST

TENDER CHICKEN BREAST WITH CRISPY RED AND GREEN PEPPERS AND A PINEAPPLE CHUNK ON A 6 INCH SKEWER.

BEEF SATAY - \$3.45 PER GUEST

A SUCCULENT STRIP OF BEEF ON A 6 INCH SKEWER.

BEEF KABOB - \$3.60 PER GUEST

THREE TENDER CUBES OF SIRLOIN, RED AND GREEN PEPPERS AND ONIONS ON A 6 INCH SKEWER.



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RUNNING HOT AND COLD

Okie Relish Tray - \$2.50 per Guest

THE old fashioned FAVORITE of PICKLED OKRA, SWEET GHERKINS, BABY CORN, DILL SPEARS, BLACK AND GREEN OLIVES, PEPPEROCINIS AND GREEN ONIONS.

Cold Grilled Vegetables - \$2.75 per Guest

THESE VEGETABLES ARE LIGHTLY GRILLED AND SERVED COLD WITH A SOUTHWEST DIPPING SAUCE.

FRESH RAW VEGETABLE TRAY - \$2.75 per Guest

BROCCOLI, CARROTS, CELERY, PEPPERS AND SEASONAL FAVORITES. OFFERED RAW OR LIGHTLY GRILLED WITH RANCH DIP.

CRUDITE PLATTER - \$3.50 per Guest

CARROTS, SNOW PEAS, BLANCHED GREEN BEANS OR ASPARAGUS, JICAMA, RED PEPPERS, GREEN PEPPERS, GOLD PEPPERS, AND MARINATED MUSHROOMS.

ANTIPASTA PLATTER - \$3.25 per Guest

PROVOLONE, HAVARTI, GENOA SALAMI, PROSCUITTO, OLIVES, PEPPEROCINI, MARINATED ARTICHOKES, CHERRY TOMATOES, AND FETA CHEESE.

CLASSIC MEAT TRAY - \$3.00 per Guest

THINLY SLICED SMOKED TURKEY, PIT HAM AND LEAN ROAST BEEF. ADD BUNS FOR \$0.35 EACH.

BEST OF THE BEST MEAT PLATTER - \$4.50 per Guest

SMOKED BEEF BRISKET, PORK LOIN, PASTRAMI, GENOA SALAMI, AND ROASTED TURKEY BREAST. SERVED WITH BUNS OR MINI CROISSANTS.

FRESH FRUIT PLATTER - \$3.50 per Guest

AN ELEGANT TRAY OF THE FRESHEST SEASONAL FRUITS. SERVED WITH OUR VANILLA BEAN DIP.

GRANDE CHEESE PLATTER - \$4.50 per Guest

AN ASSORTMENT OF WEDGES OF SHARP CHEDDAR, SMOKED GOUDA, HAVARTI, BRIE, SWISS, DANISH BLUE, GORGONZOLA, OR FETA. GARNISHED WITH GRAPES AND SERVED WITH CRACKERS.

BASIC CHEESE TRAY - \$2.75 per Guest

ASSORTED SLICED OR CUBED CHEESE (CHEDDAR, SWISS AND HOT PEPPER). SERVED WITH CRACKERS.

Table Display (100 Guest Minimum) - \$8.75 per Guest

AN ELEGANT DISPLAY OF FRUITS, CHEESES, AND VEGETABLES WITH DIPS AND CRACKERS

ARRANGED ON THE TABLE. ONE OF OUR SIGNATURE ITEMS. WWW.RUNNINGWILDCATERING.COM

OFFICE PHONE: (405) 751-0111



Formerly Johnnie's Catering

Mini Sandwiches

Mini Wrappers - \$2.75 per Guest

AN ASSORTMENT OF APPETIZER SIZED WRAPS FILLED WITH MEATS, CHEESES, AND VARIOUS FILLINGS THEN ROLLED AND SERVED CUT DIAGONALLY.

Mini Croissant Sandwiches - \$2.75 per Guest

AN ASSORTMENT OF ROASTED TURKEY, PIT HAM AND LEAN ROAST BEEF SANDWICHES ON A MINI CROISSANT WITH CHEESE AND LETTUCE. MAY SUBSTITUTE CHICKEN SALAD OR VEGETARIAN FILLINGS.

Dollar Roll Sandwiches - \$2.75 per Guest

AN ASSORTMENT OF ROASTED TURKEY, PIT HAM AND LEAN ROAST BEEF SANDWICHES ON A DOLLAR ROLL WITH CHEESE AND LETTUCE. MAY SUBSTITUTE CHICKEN SALAD OR VEGETARIAN FILLINGS.

Sliders - \$2.75 per Guest

PULLED SMOKED BRISKET, PULLED SMOKED PORK, CHICKEN OR TRADITIONAL HAMBURGER (LETTUCE, TOMATO AND PICKLE).

ADDITIONAL TOPPINGS AVAILABLE AT \$0.50 PER GUEST:

MUSHROOMS, COLESLAW, SHREDDED CHEESE, AND CAESAR LETTUCE.



Formerly Johnnie's Catering

SWEETS GONE WILD

CHOCOLATE DIPPED STRAWBERRIES OR CHOCOLATE FONDUE WITH FRUIT FOR DIPPING

GOURMET COOKIES - \$1.10 PER GUEST OR \$11.99 PER DOZEN.
AN ASSORTMENT OF OUR FRESH HOMEMADE COOKIES.

BROWNIES - \$1.40 PER GUEST OR \$11.99 PER DOZEN
RICH FUDGE WITH PECANS, PEANUT BUTTER, CREAM CHEESE, OR BLONDE BROWNIES

LEMON SQUARES - \$1.40 PER GUEST OR \$11.99 PER DOZEN
SWEET LEMONY DELICACIES

CHEESECAKES - \$4.00 PER SLICE OR \$35.00 FOR A WHOLE
PLAIN OR WITH TOPPINGS OF CHERRY, STRAWBERRY, CARAMEL PECAN OR BLUEBERRY.

CAKES - \$4.00 PER SLICE OR \$42.00 FOR A WHOLE
CHOCOLATE SUICIDE, LEMON FROST OR CARROT.

COBBLERS - \$22.00 (only SERVED whole)
CHERRY, APPLE, PEACH OR BLACKBERRY.

PIES - \$2.75 PER SLICE OR \$15.00 FOR A WHOLE
FRUIT PIES: CHERRY AND APPLE. SEASONAL PIES: PECAN AND PUMPKIN

BREAD PUDDING - \$3.00 PER SERVING
WARM AND GOOEY WITH A LEMON SAUCE.

FANCY MINI DESSERTS - \$1.50 PER GUEST
AN ASSORTMENT OF MINI CONFECTIONS.



Formerly Johnnie's Catering

SWEETS GONE Wild

DECADENT CHOCOLATE FOUNTAINS - \$395.00 per Fountain

CHOCOLATE FOUNTAINS CASCADE A CONSTANT STREAM OF CHOCOLATE FOR YOUR GUESTS TO DIP A VARIETY OF ITEMS

STRAWBERRIES, PRETZELS, MARSHMALLOWS, PINEAPPLE AND OREOS - JUST TO NAME A FEW.

PRICE INCLUDES: CHOCOLATE FOR 200 GUESTS (12-14 lbs.) CHOCOLATE COMES IN A VARIETY OF FLAVORS

500 DIPPING SKEWERS

AND A SERVER FOR 3 HOURS.

DIPPING ITEMS MAY BE PURCHASED FOR \$2.25 PER GUEST

GELATO ITALIAN ICE - \$80.00 per Pan (Any Flavor)

TURTLE CHEESECAKE, TIRAMISU, PEANUT CHOCOLATE, STRACCIATELLA (CHOCOLATE CHIP), NO SUGAR ADDED CHOCOLATE, NO SUGAR ADDED STRAWBERRY, AND MANY OTHERS.

MUST BE PURCHASED BY THE FULL PAN. (FULL PAN SERVES 42 - 3.5 oz. servings)



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SOMETHING TO SIP

TEA - \$10.00 PER GALLON

UNSWEETENED, SWEETENED OR RASPBERRY. INCLUDED ICE, CUPS AND SWEETENERS.

LEMONADE - \$10.00 PER GALLON

PINK OR REGULAR. INCLUDES ICE AND CUPS

PUNCH - \$10.00 PER GALLON

WE TRADITIONALLY SERVE A CITRUS GOLDEN PUNCH, OTHERS ARE AVAILABLE UPON REQUEST. INCLUDES ICE AND CUPS.

COFFEE - \$10.00 PER GALLON (NON-DISPOSABLE)

OR \$12.00 PER GALLON (DISPOSABLE)

REGULAR AND DECAF. INCLUDES CUPS, SWEETENER, SUGAR AND CREAMER.

BREAKFAST JUICES - \$1.50 EACH

**INDIVIDUAL BOTTLES OF ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, TOMATO JUICE, AND V-8.
SERVED WITH CUPS AND ICE.**

SODAS AND BOTTLED WATERS - \$2.00 EACH

CANNED SODA AND BOTTLED WATER. SERVED WITH ICE AND CUPS.