**JUST GOOD EATS CATERING**

2022 Menu Options

# HORS D'OEUVRES/ APPETIZERS

Meatballs (Traditional BBQ, Sweet

Hawaiian)

Deviled Eggs (Regular,

Creole Styled,

Bacon Infused)

Seafood Egg Rolls

Philly Cheesesteak Eggrolls

Quesadillas

Buffalo Chicken Bites

Shrimp Cocktail Shooters

Shrimp & Grit Shooters

Fried Green Tomatoes and Shrimp

Pin Wheels (Turkey or Ham)

Finger Sandwiches (Turkey, Ham,

Roast Beef, Tuna)

Boudin Balls

Mini Burger Sliders

Shrimp/ Chicken/ Steak Kabobs

Bacon Wrapped Shrimp

Avocado Salmon Bruschetta Toast

# PASTA DISHES

Cajun Shrimp Alfredo

Blackened Chicken Alfredo

Creole Seafood Pasta

Traditional Spaghetti and Cheese

Shrimp and Sausage Pastalaya

Traditional Spaghetti (Add Meatballs –

Stuffed or Regular $$)

Lobster Mac n Cheese

Tomato Basil Pasta (Chicken or Shrimp)

BYO Pasta Bowl + Pick Noodle, Sauce,

Protein, Veggie

# VEGGIES/ SIDES

Fresh Garden Green Beans

Seasoned Traditional Green Beans

Grilled Bacon Wrapped Asparagus

Squash Medley

Boiled Cabbage

Mustard Greens Steamed Broccoli (Add alfredo cheese or parmesan $$) Sautéed Spinach, Mushrooms and

Tomatoes

Garlic Mashed Potatoes

Candied Yams

Collard Greens

Seasoned Red Potatoes

Stuffed Mushrooms

Stuffed Seafood Potatoes

Fried Brussels

Sweet Potato Casserole

Whole Kernel Corn

Corn on the Cob (Grilled)

# RICE DISHES

Chicken and Sausage Jambalaya (Add Shrimp $$)

Stuffed Bell Peppers (Seafood or Beef) Seafood or Plain Corn Bread Dressing

Crawfish Etoufee’

Cajun Yellow Rice

Dirty Rice (Beef)

Rice Pilaf

Shrimp Creole

Pepper Steak& Rice

Veggie Fried Rice

Shrimp Fried Rice

Seafood Gumbo

Chicken and Sausage Gumbo

# DIPS

Seafood Spinach Queso

Traditional Rotel Dip

Spinach and Artichoke Dip

Guacamole Dip

Lump Crab Queso

Fresh Salsa

# BRUNCH OPTIONS

Chicken and Waffles (Traditional or Red

Velvet)

Creole Shrimp and Grits

Fish & Frits

Eggs Benedict

Salmon & Crab Cakes

Blackened Salmon w/ Shrimp Cream

Sauce

Quiche (Filled with Mushrooms Spinach

& Tomatoes)

Vegan Stir Fry

Eggs of Choice

Yogurt Parfaits

Skillet Potatoes

Seasoned Red Potatoes

Sausage Patties

Sausage Links

Thick-Sliced Bacon

Blueberry Muffins

Mini Pancakes

French Toast (Fruit Topping/ Cinnamon/

Traditional)

# MEAT OPTIONS

Blackened Catfish Strips or Filets

Stewed Oxtail

Braised Lamb Chops

Fried Catfish Strips or Filets

Blackened Chicken Breast

(Continued)

Fried Chicken Wings

Honey Glazed Salmon

Baked Chicken Wings/Legs/Drums

Roasted Chicken

Tomato, Spinach Stuffed Chicken

Pork Roast (Smothered)

Whole Turkey

Cajun Roasted Chicken

Stuffed Cornish Hens

Whole Ham

Blackened Salmon

Ragin’ Redfish

Seared Ahi Tuna

Grilled Lobster Tail

Prime Rib

Short Ribs

BBQ Shrimp (Shell On)

Sliced Pork Tenderloin

Smothered Turkey Wings

Brisket

# ACTION STATIONS

Omelet Station

Chicken & Waffle Bar

Carving (Whole Meat Station)

Fried Food

Nacho/ Taco Bar

Salad Bar

Pasta Bowl Creation Station

# BRUNCH PACKAGES

Pricing varies on menu items chosen from options provided.

## Just BRUNCHIN’

(Any guest count)

5-6 Brunch Options

## BRUNCH EXTRAVAGANZA

(Any guest count)

2 Brunch Entrees

2 Brunch Sides

2 Sides of Breakfast Meat

Mimosa Set Up

Fruit Display

Additional Bread

# CATERING STARTER PACKAGES

Recommended Packages, Although the client can choose whatever options they desire. This just sets a basis for meal choices.

## Just BASIC

(Suggested 100 guest or less)

1 APP

1 MEAT

1 PASTA/RICE

1 VEGGIE

**Just EXTRAVAGANT**

(Suggested for 100-200 guests)

2 APP

2 MEATS

1. PASTA/ RICE
2. VEGGIES

W/ SALAD & BREAD

## Just SUPREME

(Suggested for 200-300 guests)

3APP

2 MEATS

2 PASTA/ RICE

2 VEGGIES/ SIDES

W/ SALAD & BREAD

# PACKAGE ADD-ONS

Servers $75 Each

Set Up/ Travel / Service / Break Down (VARIES)

Salad Bar/ Display (VARIES)

Breadbasket (VARIES)

Fruit Tray $75

Small Fruit Display $250

Medium Fruit Display $375

Large Fruit Display $500

**\*NEW\* Grazing Spreads – Can be added to any formal Catering Spread Set Up.**

**Pricing varies on the size of event, nature of snacks to be laid out. Custom Charcuterie Boards are also available.**

Custom Punch/Lemonade/ or Tea $1 PP

Plate ware/ Cutlery/ Cups can be included upon request for an additional amount.