



# CATERING MENU

SPECIAL REQUESTS ARE WELCOME

# PLATTERS & STARTERS

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## GRILLED CHICKEN KABOBS \$15.95/DOZEN

Skewed chicken marinated in lemon juice, oil, oregano, and peppers drizzled with garlic lemon aioli

## CAPRESE SKEWERS \$12/DOZEN

Fresh mozzarella cheese stacked with cherry tomatoes and basil. Lightly drizzled with house balsamic glaze.

## CORN SALSA CUPS \$12/DOZEN

Corn, jalapenos, onions, and lime.

## PROSCIUTTO WRAPPED MELON \$20/DOZEN

Prosciutto di parma wrapped around seasonal melon.

## HAWAIIAN HAM + CHEESE SLIDERS \$20/DOZEN

Sweet Hawaiian rolls stacked with fresh sliced ham and Swiss cheese. Brushed with mustard butter sauce and topped with poppy seeds.

## CHICKEN PARMESAN SLIDERS \$20/15 PIECE

Italian slider bun brushed with garlic butter, topped with chicken cutlet, red sauce, and mozzarella cheese.

## TEA SANDWICHES \$13/DOZEN

Available in cucumber and dill, smoked salmon, or pimento cheese.

## STEAK CROSTINI \$24/DOZEN

Toasted crostini, steak, topped with bleu cheese crumbles or horseradish mayo.



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# CHAFERED SMALL BITES

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## MOZARELLA STICKS \$15/DOZEN

Hand-cut fresh mozzarella, breaded with house breadcrumbs, fried, with your choice of marinara or ranch dipping sauce.

## ZUCCHINI STICKS \$20/3 DOZEN

Fresh zucchini breaded with house bread crumbs, fried, served with comeback sauce.

## SPANAKOPITA \$14/DOZEN

Puff pastry made with spinach, feta cheese, and onion.

## BACON WRAPPED JAL. POPPERS \$24/DOZEN

Jalapenos stuffed with cream cheese and cheddar, wrapped in bacon.

## SAUSAGE BALLS \$20/DOZEN

Ground sausage, cheddar cheese, and biscuit mix.

## QUESADILLAS \$5/EACH

Tortilla, pico de gallo, cheddar cheese, and pepperjack cheese. Add chicken for \$2, steak for \$4, or shrimp for a \$4 additional fee.



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# SALADS

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## HOUSE SALAD

\$25 SMALL/ \$40 LARGE

Spring mix, shaved rainbow carrots, cherry tomatoes, cucumbers, topped with cheddar cheese and house-made croutons. Your choice of dressing.

## CEASAR SALAD

\$30 SMALL/ \$60 LARGE

Romaine lettuce, parmesan cheese, house-made dressing ceasar dressing and croutons.

## SPINACH SALAD

\$30 SMALL/ \$60 LARGE

Spinach, red onion, feta cheese, toasted almonds, raspberries, and blueberries topped with house-made raspberry vinaigrette.

## BROCCOLI SALAD

\$30 SMALL/ \$60 LARGE

Broccoli, dried cranberries, cheddar cheese, sunflower seeds, bacon, and onion. Your choice of dressing.

# DIPS

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BACON, CHEESE, AND RANCH \$18/QT

BUFFALO CHICKEN \$18/QT

PIMENTO CHEESE \$14/QT

SPINACH AND ARTICHOKE \$16/QT

*All dips are served with fresh-fried tortilla chips. Pita chips available upon request.*



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# BUFFET ENTREES

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CHICKEN SPAGHETTI	\$30 HALF/ \$60 WHOLE
SPAGHETTI, CHICKEN, ROTEL, CREAMY CHEESE SAUCE	
CHICKEN AND DUMPLINGS	\$30 HALF/ \$60 WHOLE
CHICKEN, VEGTABLES, DUMPLINGS	
CHICKEN POT PIE	\$30 HALF/ \$60 WHOLE
CHICKEN, VEGTABLES, BAKED WITH PIE CRUST	
GUMBO	\$40 HALF/ \$80 WHOLE
ANDOUILLE SAUSAGE, CHICKEN, SHRIMP, WHITE RICE IN A RICH SAUCE	
JAMBAYLA	\$40 HALF/ \$80 WHOLE
RICE, CHICKEN, ANDOULLI SAUSAGE, ONIONS, BELL PEPPERS, GARLIC ADD SHRIMP \$10	
CHICKEN PARMESAN	\$50 HALF/ \$100 WHOLE
FRIED CHICKEN CUTLETS, MARINARA SAUCE, PARMESAN CHEESE	
CHICKEN FRANCESE	\$50 HALF/ \$100 WHOLE
EGG FRIED CHICKEN CUTLETS, LEMON WHITE WINE SAUCE	
PASTA PRIMAVERA	\$50 HALF/ \$100 WHOLE
PENNE PASTA, FRESH STEAMED MIXED VEGETABLES	
LASAGNA	\$30 HALF/ \$60 WHOLE
ITALIAN SAUSAGE, BEEF, RICOTTA, MOZZARELLA	
PENNE ALA VODKA	\$30 HALF/ \$60 WHOLE
PENNE PASTA, VODKA SAUCE ADD CHICKEN \$10	

*All buffet entrees can be plated upon request.*



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# PLATED ENTREES

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## HERB ROASTED CHICKEN \$25/PLATE

Whole chicken leg roasted with herbs, topped with chimichurri, served over mashed potatoes with your choice of vegetable.

## NEW YORK STRIP \$45/PLATE

16oz New York strip, over mashed potatoes, with your choice of veggies. Topped with red wine mushroom demi glaze.

## BEEF MEDALLIONS \$35/PLATE

Served with mushroom demi glaze and your choice of vegetable.

## MUSHROOM RISOTTO \$20/PLATE

Arborio rice and mushrooms boiled in parmesan stock.

## SHRIMP AND GRITS \$24/PLATE

Grilled shrimp with cheese grits made with peppers, onions, celery, and garlic.

## PORK LOIN \$35/PLATE

Served over mashed potatoes, topped with rosemary garlic butter, and your choice of vegetable.

## CREAMY CHICKEN \$23/PLATE

Chicken thighs served over rice in a creamy garlic thyme sauce.



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# BREAKFAST

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SCRAMBLED EGGS, BACON OR SAUSAGE,  
BISCUIT, GRITS OR HASHBROWNS  
\$12/PERSON

FRUIT TRAY - \$40

Seasonal fruit. Add yogurt or granola for an additional \$10.

CHICKEN & WAFFLES - \$30/DOZEN

House breaded chicken, waffles, and syrup.  
Add spicy honey or regular honey for \$10.  
Add honey butter for \$8.

QUICHE - \$30/PER QUICHE

Broccoli quiche, zucchini quiche, salmon quiche,  
or bacon quiche.

BISCUITS AND GRAVY - \$30/DOZEN

With house made sausage gravy.

FRENCH TOAST \$20/DOZEN

French bread with cinnamon sugar batter.  
Served with syrup.



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## DESSERTS

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TIRAMISU	\$10/ SERVING
STRAWBERRY SHORTCAKE	\$2/ CUP
BANANA PUDDING	\$2/ CUP
ASSORTED COOKIES	\$15/ DOZEN
FRUIT TRAY & YOGURT DIP	\$40
MINI CHOCOLATE TORTES	\$36/ DOZEN

## SIDE ITEMS

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VEGGIE PLATTER WITH RANCH	\$36
SAUTEED GREEN BEANS	\$30 HALF/\$60 WHOLE
BRUSSEL SPROUTS	\$35 HALF/\$70 WHOLE
ROASTED CARROTS	\$20 HALF/\$40 WHOLE



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