PRESTIGE CATERING

Trayed & Passed

Fruit & Cheese Bamboo

Pineapple, Strawberry & Cheddar Cheese on a Knotted Bamboo Skewer.

Savannah Chicken Skewers

Roasted Chicken Breast with Onion, Grape Tomato, & a Lemon Butter Wine Sauce roasted on a Bamboo Skewer.

Shrimp Martini

Tail-On Jumbo Shrimp rimmed on a Martini Glass with Cocktail Sauce & Lemon Wheel.

Bacon Wrapped Scallops

Dry Pack Sea Scallops with Olive Oil, Sea Salt, Black Pepper & wrapped with Applewood Bacon.

Wonton Wrapped Shrimp

Jumbo Shrimp, Ginger, Scallions, Garlic & Lime fried in a Wonton Wrap.

Hor D' Oeuvres

Candied Bacon

Applewood Smoked Bacon candied with Brown Sugar & Spices.

Wrapped & Stuffed Peppers

Fresh Jalapeno Pepper halves stuffed with Cream Cheese, wrapped with Applewood Bacon & Oven Roasted.

Sweet Sausage Pastry

Mild Italian Sausage rolled in a Puff Pastry, Baked & drizzled with Honey. Sliced into 2 inch wheels.

Stuffed Mushrooms

Baby Mushroom Caps seasoned & Stuffed with Choice of Sausage Stuffing or Crab Stuffing.

Roma Crostinis

Roma Tomato, Fresh Basil, Fresh Mozzarella, Olive Oil, Red Vine Vinegar & Spices on a cracker sized Crostini.

Plattered & Displayed

Fruit & Cheese Display

Fresh cut Pineapple, Honey Dew, Cantaloupe, Strawberries & Grapes with Cheddar, Pepper-jack & Monterey Jack Cheeses.

Fruit, Cheese & Veggie Tray

Pineapple, Cantaloupe, Strawberries, Grapes, Broccoli, Carrots, Celery, Cheddar, Pepper-jack & Monterey Jack Cheeses.

Crab Salad Stuffed Rolls

Crab Meat, Onion, Celery with Spices & Dressing top loaded into square Sweet Rolls.

Chicken Salad Stuffed Rolls

Roasted White Meat Chicken, Onion, Celery, Pickle, with Spices & Dressing top loaded into square Sweet Rolls.

Pulled Pork Sliders

Dry Rubbed Pork roasted, pulled & stuffed into Sweet Rolls and drizzled with Hickory BBQ Sauce.

Hor D' Oeuvres

Mini Crab Cakes

Handmade with Jumbo Lump Crab, Panko Bread Crumbs & several Spices.

Boneless Buffalo Chicken

Hand Breaded White Meat Chicken fried golden brown. Get 'em plain or tossed in one of our Buffalo Sauces.

3 Cheese Meatballs

Ground Beef & Pork rolled with Parmesan, Romano, Mozzarella & several Spices. Tossed in Marinara & Thai Chili Sauces.

Baby Back Rib Bones

Dry Rubbed & Slow Roasted. Sliced into Single Sections & served with BBQ Sauces on the side.

Chips & Dip

Crunchy Corn Tortilla Chips with choice of White Queso Dip, House-made Salsa, or Guacamole.

Plattered & Displayed

Loaded Potato Slices

Scooped & thick sliced Potatoes fried & topped with Cheddar-jack Cheese, Chopped Bacon & Sour Cream Drizzle.

Shrimp Cocktail

Tail-On Jumbo Shrimp peeled & deveined served on Ice with Cocktail Sauce & Lemon Wheels.

Cheese & Crackers Tray

Sliced Cheddar, Pepper-jack, Monterey Jack & Swiss Cheeses served with a Variety of Crackers.

Deli Wrap Tray

Ham & Turkey, Lettuce, Tomatoes, Cheddar-jack & Ranch in Flour, Spinach or Tomato Basil Tortillas.

Chicken Wrap Tray

Chicken Breast, Lettuce, Tomato, Cheddar-jack & Ranch wrapped in Flour, Spinach or Tomato Basil Tortillas.

Hor D' Oeuvres

Deli Cuts & Assorted Breads

Ham, Turkey & Roast Beef, Yellow American & Swiss Cheese Slices. Sourdough, Whole Wheat, Rye & Soft Rolls.

Finger Sandwiches

Hoagies & Deli Breads, Ham, Turkey, Roast Beef, Fresh Veggies, Italian Seasoning & Dressings, Cheeses & much more!

Burger Sliders

Mini Ground Beef Patties served in Square Sweet Rolls.

Southwest Egg Rolls

Chicken, Beans, Corn & Cabbage rolled in a Wonton Wrap & Deep Fried. Drizzled with a Thai Chili Sauce.

Tacos Carnitas

Mini Corn Taco Shells stuffed with Pulled Pork, Chopped Onions & Cilantro.

Salads

Chopped House

Fresh Tomatoes, Cucumbers, Red Onion & Cheddar-jack Cheese chopped & mixed with our Salad Foundation & Balsamic Vinaigrette Dressing.

The Cobb

Chopped Bacon, Tomatoes, Cucumbers, Boiled Egg, Bleu Cheese Crumbles & Guacamole mixed with our Salad Foundation & a Dressing of your Choice.

California

Chopped Walnuts, Dried Cranberries, Tomatoes, Cucumbers, Red Onion & Bleu Cheese Crumbles mixed with our Salad Foundation & Raspberry Vinaigrette Dressing.

Caesar

Traditional Romaine Lettuce, Parmesan Cheese & Croutons all tossed together with a Creamy Caesar Dressing.

Chopped Chef

Sliced Deli Ham & Turkey Breast, Tomatoes, Cucumbers, Red Onion, Bacon, Yellow American & Swiss Cheeses, Croutons & Boiled Egg mixed with our Salad Foundation & a Dressing of your Choice.

Salads

Chopped Tomato Bacon

Chopped Applewood Smoked Bacon, Grape Tomato Halves, Red Onions, Cheddar-jack Cheese, Croutons & Fresh Ground Pepper mixed with our Salad Foundation & Balsamic Vinaigrette Dressing.

Bacon Bleu

Applewood Smoked Bacon, Bleu Cheese Crumbles, Tomatoes, Cucumbers & Red Onion mixed with our Salad Foundation & Ranch Dressing.

Boston Salad

Chopped Applewood Smoked Bacon, Diced Hard Boiled Egg, Bleu Cheese Crumbles, Tomatoes, & Croutons mixed with our Salad Foundation & Ranch Dressing.

Bleu Apple Springs

Bleu Cheese Crumbles, Chopped Candied Pecans, Chopped Apples, Red Onion, Grape Tomatoes & a Spring Mix tossed with an Apple Cider Vinaigrette.

De-constructed Wedge Salad

Chopped Iceberg Lettuce with Bleu Crumbles, Chopped Bacon, Red Onion & Tomatoes, drizzled with Ranch Dressing.

Mountain Top Chicken

Fresh trimmed Chicken Breast topped with BBQ Sauce, Bacon, Cheddar-jack Cheese, Tomatoes & Scallions.

Savannah Chicken

Fresh trimmed Chicken Breast topped with Tomatoes, Scallions & a Lemon Butter Wine Sauce.

Smothered Chicken

Fresh trimmed Chicken Breast smothered with sauteed Onions, Mushrooms & White American Cheese.

Chicken Parmesan

Fresh trimmed Chicken Breast lightly dusted & Pan Fried. Topped with Marinara Sauce, Provolone & Parmesan Cheeses

Chicken Cor Don Bleu

Chicken Breast lightly dusted & stuffed with Ham & Swiss Cheese. Oven roasted & topped with Cream Sauce.

Entrees

Chicken Florentine

Chicken Breast stuffed & roasted with Spinach & Provolone Cheese. Oven roasted & topped with Cream Sauce.

Chicken Bruschetta

Grilled Chicken Breast & Melted Mozzarella with Chopped Roma Tomatoes, Fresh Basil, Onion, Olive Oil & Spices.

Chicken Scampi

Trimmed Chicken Breast Oven Roasted & topped with Fresh Garlic & a Lemon Butter Wine Sauce over Angel Hair Pasta.

Chicken Fried Chicken & Biscuits

Chicken Fried Chicken with Buttermilk Biscuits & Sawmill White Pepper Gravy.

Tavern Fried Chicken

Chicken Fried Chicken topped with Bacon & Bleu Cheese Alfredo Sauce.

Pasta & Comfort Foods

Louisiana Penne Pasta

Penne Pasta tossed in a Cream Sauce with Bacon & Louisiana spiced Chicken. Topped with Tomatoes & Scallions.

Lasagna

Layers of Lean Ground Beef, Mozzarella & Parmesan Cheeses, Pasta Sheets & Ricotta Cheese Blend with Rich Marinara.

Traditional Baked Ziti

Lean Ground Beef, Marinara & Ziti Pasta layered with Mozzarella & Parmesan Cheeses..

Italian Sausage Baked Ziti

Mild Italian Sausage thin Sliced on a Bias, Marinara & Ziti Pasta layered with Mozzarella & Parmesan Cheeses.

Loaded Baked Ziti

Mild Italian Sausage Sliced on a Bias, Ground Beef Bolognese & Ziti Pasta layered with Mozzarella & Parmesan Cheeses.

Entrees

Baby Back Ribs

Pork Baby Back Ribs slow roasted with our Own Dry Rub. Basted with smoky BBQ Sauce.

Chopped BBQ Chicken

White Meat Chicken slow roasted with our own Dry Rub Seasoning & hand chopped. Topped with smoky BBQ Sauce.

Pulled Pork BBQ

Butcher Block Boston Butts slow roasted in house with our own Dry Rub Seasoning & smoky BBQ Sauce.

Meatloaf

Blend of Lean Ground Beef, Panko Bread Crumbs, Parmesan Cheese & many spices.

Chicken & Waffles

Chicken Fried Chicken over thick Belgian Waffle drizzled with Red Pepper Flake Maple Syrup.

Steak

Tavern Steak

Choice C.A.B. roasted with Sea Salt & Coarse Ground Black Pepper. Topped with Bacon & Bleu Cheese Alfredo Sauce.

Filet Medallions

Choice C.A.B. roasted with Sea Salt & Coarse Ground Black Pepper. Topped with a Cracked Pepper Merlot Sauce.

Hanger Steak

Choice C.A.B. 24 hour Marinated with a Sweet Hoisin Sauce. Oven Roasted & Sliced on a Bias.

Center Cut Filet Mignon

Prime Grade C.A.B. Center Cut Filet Mignon roasted with Olive Oil, Sea Salt & Cracked Pepper.

Prime Rib Chef Carving Station

Choice C.A.B. Ribeye slow roasted with Sea Salt & Coarse Ground Black Pepper. Sliced in Dining Venue by our Chef.

Entrees

Petite Bacon Wrapped Filets

Choice C.A.B. wrapped in Applewood Smoked Bacon & roasted with Sea Salt & Coarse Ground Black Pepper.

Steak Marsala

Choice C.A.B. roasted with Sea Salt & Cracked Pepper. Topped with a Marsala Wine Mushroom Sauce.

London Broil Carving Station

Choice C.A.B. Flank Steak Marinated 24 hours & Char-grilled. Sliced in Dining Venue by our Chef.

Beef Tips & Rice

Choice C.A.B. roasted with Sea Salt & Coarse Ground Black Pepper. Served over White Rice with Brown Mushroom Sauce.

Steak Palmas

Choice C.A.B. Roasted & Sliced. Served over Smashed Fried Potatoes topped with Fat Daddy Sauce & Fried Onions.

Seafood

Roasted Wrapped Sea Scallops

Oven Roasted, Large, Dry-Packed, Bacon Wrapped Scallops with Olive Oil, Sea Salt & Cracked Pepper.

Alaskan Salmon

Wild Caught Salmon Broiled with Olive Oil, Sea Salt, Cracked Pepper & a Bourbon Thai Sauce.

Cajun Shrimp & Rice

Jumbo Peeled Tiger Shrimp Sauteed in Cajun Butter with Louisiana Spices, served with Rice Pilaf.

Lemon Caper Shrimp

Jumbo Peeled Tiger Shrimp Seared with Lemon, Garlic, Butter, Onion & Capers. Served over Rice Pilaf.

Salmon Carving Station

Wild Caught Salmon, Bourbon Thai Marinated & Broiled. Sliced in Dining Venue by our Chef.

Entrees

Shrimp Scampi

Jumbo Peeled Shrimp Sauteed & topped with Fresh Garlic & a Lemon Butter Wine Sauce over Angel Hair Pasta.

Shrimp & Grits

Jumbo Peeled Shrimp Sauteed & Served over Stone Ground Grits.

Savannah Sea Scallops

Oven Roasted, Dry-Packed, Scallops topped with Tomatoes, Scallions & a Lemon Butter Wine Sauce.

Sante Fe Mahi Mahi

Cajun Seared Mahi Mahi over Black Beans & Rice.

Glazed Ahi Tuna

Seared Ahi Tuna brushed with a Sesame Oriental Glaze.

Pasta Salad

Penne Pasta, Red Onions, Diced Tomatoes, Parmesan Cheese, Italian Spices & a special blended dressing.

Potato Salad

Cubed Potatoes, Red Onion, Celery, Boiled Egg, Spices & a Southern styled Base all mixed together.

Coleslaw

Fresh Shredded Green Cabbage, Shredded Carrots, Chopped Red Cabbage & a Sweet Creamy Dressing.

House-made Potato Chips

Sliced Idaho Potatoes Fried with Zero Trans Fat Oil & lightly seasoned.

Rice

Long Grain Rice prepared with Traditional Spices, Tomatoes & Butter.

Sides Selections

Baked Beans

Southern BBQ styled Baked Beans with Brown Sugar & Spices.

Roasted Red Potatoes

Red Potatoes roasted with Olive Oil, Onions, Garlic, Salt & Pepper.

Red Mashed Potatoes

Red Potatoes with Fresh Garlic, Onion, Butter, Cream, Salt & Pepper.

Black Beans

Traditional Mexican styled Black Beans made with Ground Cumin, Garlic, Cilantro & other Spices.

Mac & Cheese

Traditional Elbow Maccaroni baked in a thick, creamy Yellow Cheese Sauce.

Side Selections

Roasted Asparagus & Tomatoes

Fresh cut Asparagus tossed in Olive Oil & Roasted with Grape Tomatoes, Fresh Garlic & Onions, Sea Salt & Black Pepper.

Sweet Mashed Potatoes

Sweet Potatoes prepared with Whipped Butter, Brown Sugar, Molasses & Cream.

Tomato & Almond Green Beans

Fresh, Long Cut Green Beans pan seared with Olive Oil, Diced Tomatoes, Sliced Almonds, Salt & Pepper.

Steamed Vegetables

Broccoli Florets, Sugar Snap Peas, Yellow & Orange Carrots cut on a bias.

Bacon Brussel Sprouts

Brussel Sprouts Chopped & tossed with Grape Tomatoes, Bacon, Onion, Garlic, Olive Oil & Spices. Oven Roasted.

Sides Selections

Lobster Mac & Cheese

Elbow Maccaroni baked in a thick, creamy Yellow Cheese Sauce with Chopped & Shredded Lobster Meat.

Loaded Smashed Fried Potatoes

Smashed Fried Potatoes topped with Melted Cheddar-jack, Chopped Bacon & Chives.

Sweet Potato Fingerlings

Fingerling Sweet Potatoes tossed with Olive Oil & Spices & Oven Roasted.

Roasted Sweet Potatoes

Chopped Sweet Potatoes, Onion & Fresh Garlic tossed with Olive Oil & Spices & Oven Roasted.

Sweet Baby Carrots

Peeled Baby Carrots tossed with Olive Oil, Onion, Fresh Garlic, Maple Cinnamon Sugar & Spices. Oven Roasted.

Beverage Packages

Basic Beverage Package

Urns of Iced Tea, Sweet Tea, Water & Lemonade with fresh Lemon Slices & Assorted Sweeteners.

Soft Drink Package

Canned Coke, Diet Coke & Sprite displayed in decorative Iced Boxes.

Coffee Package

Hot Urns of Coffee, Decafe Coffee, Cream & Assorted Sweeteners.

Hot Tea Package

Variety of Flavors with fresh Lemon, Honey & Assorted Sweeteners.

Juice Package

Orange Juice & Apple Juice.

Beverages

The Breakfast Beverage Package

Coffee, Assorted Hot Tea Flavors, Orange & Apple Juices with fresh Lemon, Honey, Cream & Assorted Sweeteners.

Basic Beverage & Soft Drinks

Iced Tea, Water, Lemonade & Soft Beverages with fresh Lemons & Assorted Sweeteners.

Basic Beverage & Coffee

Iced Tea, Sweet Tea, Water, Lemonade & Coffee with fresh Lemons, Cream & Assorted Sweeteners.

After Dinner Beverage Package

Coffee, Milk, Chocolate Milk, Root Beer & Cream Soda with Cream & Assorted Sweeteners.

Full Beverage Package

Iced Tea, Water, Lemonade, Soft Beverages & Coffee with fresh Lemon, Cream & Assorted Sweeteners.

Chocolate Chunk Brownies

Homemade Chocolate Brownies with using Ghirardelli brand Chocolate. Cut into 2" Squares or Triangles.

Fresh Baked Chocolate Chip Cookies

Traditional 2" Chocolate Chip Cookies baked in house. Made to Order.

New York Style Cakes

Red Velvet, Carrot, Death By Chocolate, Coconut, Chocolate Mousse, Turtle, White Chocolate Raspberry Mousse & more.

New York Style Cheese Cakes

A variety of Chocolate, Apple Crumb, Blueberry Crumb, White Chocolate Raspberry, Turtle, Brownie, Strawberry & more.

New York Style Pies

A variety of Chocolate Cream, Coconut, Peanut Butter, Key Lime & More averaging 10 Inches Round.

Pastries & Desserts

Assorted Cheesecake Truffles

Oreo, Coconut, German Chocolate, Strawberry, Blueberry Crumb, Chocolate, Vanilla & more rolled & Chocolate dipped.

Assorted Dessert Fingers

Key Lime, Peanut Butter, Oreo Dessert Bars, Mini Eclairs, Mini Cannolis & more.

Alpine Dessert Bar

Alpine Bakery variety of New York Styled Cakes, Pies & Cheesecakes.

Assorted Cookies & Brownies

2" Chocolate Chip & Macadamia Nut Cookies, Chocolate Chunk & Caramel Pretzel Brownies baked in house.

Alpine Sheet Cakes

Red Velvet, Coconut, Chocolate Mousse, White Chocolate Raspberry & Carrot. Each serves 45-50.

Bottled Beer

All Brands of Bottled, Canned & Keg Beer available.

Draft Beer

Large Selection of Import & Domestic Beers Available.

Wine

Large Selection of Reds, Whites & More.

Liquor & Liquours

All levels of Vodkas, Rums, Tequilas, Brandys, Cognacs, Bourbons, Scotches & Flavored Liquours available.

Signature Cocktail

Let us make Your Event Special! We will create a Signature Cocktail tailored specific for Your Occasion.

Beverages

Champagne Toast

Add a Champagne Toast to your Special Occasion.

Sangria Station

Sangria Urn Station made with Fresh Juices, Fresh Fruits & Sparkling Beverage.

Virgin Sangria

Non-Alcoholic Sangria Urn Station made with Fresh Juices, Fresh Fruit & Sparkling Beverage.

Table Wine By The Bottle

Wine by the Bottle to be placed on Dining Tables with Wine Glasses for your Guests.

The Basic Package

Main Course: Choice of 1 Salad, 2 Entrees, 2 Side Items, Bread & Butter
Basic Beverage Package: Tea, Sweet Tea, Water & Lemonade.
***Add a Basic or Premium Dessert Package at a Discounted Rate.**
***Add an Appetizer Package at a Discounted Rate.**
***Add a Bar Service Package at a Discounted Rate.**

School & Team Package

Main Course: Choice of 1 Salad, 1 Entrees, 2 Side Items, Bread & Butter
Basic Beverage Package: Tea, Sweet Tea, Water & Lemonade.
***Add a Basic Dessert Package at a Discounted Rate.**

Wedding Package

Staff Passed Appetizer Package: Choice of 2 Appetizers Trayed & Passed by Prestige Service Staff
Main Course: Choice of 1 Salad, 2 Entrees, 2 Side Items, Bread & Butter
Basic Beverage Package: Tea, Sweet Tea, Water & Lemonade.
***Add a Premium Dessert Package at a Discounted Rate.**
***Add a Bar Service Package and/or a Champagne Toast at a Discounted Rate.**

Breakfast Package

Lighter Side: Yogurt with Granola, Fresh Strawberries & Blueberries for topping. Fresh Fruit Platter that includes Strawberries, Pineapple, Grapes & Cantaloupe. Assorted Danish & Muffins

The Standard: Scrambled Egg Bar - Scrambled Eggs, Cheddar-Jack Cheese, Bacon Bits, Scallions & Tomatoes.
Grit Bar - Stone Ground Grits, Cheddar-Jack Cheese, Applewood Bacon Bits, Scallions & Diced Tomatoes.
Biscuits & Gravy - Buttermilk Biscuits & Sawmill Pepper Gravy.
Choice of French Toast Sticks OR Buttermilk Pancakes - Served will Maple Syrup, Butter & Assorted Jelly.
Served with Sides of Applewood Smoked Bacon & Breakfast Sausage.

Chicken & Waffles: (Includes **The Standard**) Chicken Fried Chicken - Hand-Breaded Chicken Breast Pan Fried. Served with Sawmill Pepper Gravy over delicious Belgium Waffles.

Steak & Eggs: (Includes **The Standard**) Prime Rib Carving Station - Served with Creamy Horseradish Sauce.
Scrambled Egg Bar - Scrambled Eggs, Cheddar-Jack Cheese, Bacon Bits, Scallions & Tomatoes.

Corporate Package

Lunch Packages available as an In-store Pickup, Location Drop-off, or Full Staff Catered.

Premium Dessert Package

Assorted Cookies & Brownies with an Alpine Bakery Bar Selection of your Choice. We will assist with the Quantities.

Bar Service Package

Basic Bar Package: 2 Beer Selections, 2 White Wines, 2 Red Wines.
Premium Bar Package: 2 Beer Selections, 2 White Wines, 2 Red Wines, Full Service Cocktails, Signature Drink.
Cash Bar Setup: You & Your Guests Individually Purchase Beverages of your choosing from our Bar Service Staff.