

Catering Menu

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What makes Truly Unique Catering Different?

Our passion and devotion to hospitality. At each step of the planning process there is a professional to guide and assist you. Our planners and sales staff are supported by a team of experts in event execution and management, who review every detail in building an event. We bring to the table skill and attention, new and distinctive.

No detail is considered inconsequential while we work to translate the vision in your mind's eye into reality. Entertaining for business needs or entertaining for social events. We believe every event from the beginning to end should be Truly Unique.

Please keep in mind that the items in our menu are merely suggestions. We will gladly custom design your personalized menu and take responsibility for all support services such as china, silverware, glassware, linens, tables, chairs, tents, valet parking, entertainment and much more.

Company Policies

All menu prices are based on 50 guests or more.

For liability reasons, we do not permit outside food, with the exception of wedding cake, to be present at our catered events. If you have questions concerning this policy please contact our consultants.

Delivery/Pick Up Service

All of our fine foods are available for delivery/pick up service. A ten-person minimum is required for all deliveries. A delivery charge will apply to all orders and is determined by location.

Staff

Service staff is available at a rate of \$18.50 per hour, per staff member. A minimum of four hours per staff member, including set up and break down time. Additional staff charges may be applied for events on holidays.

Securing Your Date

Payments are dues as follows:

- 10% of estimated contract or \$500.00, whichever is greater, is due to secure date
- 50% of estimated contract due sixty (60) days before the event
- Remaining estimated balance due ten (10) days before the event

Due to the high demand of our exclusive venue locations and the limited amount of dates available, in the event of cancellation within sixty days of the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with Truly Unique Catering & Event Planning. For cancellations more than sixty days from the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with Truly Unique Catering & Event Planning.

Final Guarantee

A final guaranteed guest count would be required not less than seventy-two (72) hours prior to the event. No allowances will be made for numbers less than the guaranteed count.

Employees of Truly Unique Catering & Event Planning will be provided Taste of Excellence Catering staff will service your event from three (3) hours before your guests' arrival and will stay for breakdown one (1) hour after your contracted end time. If Truly Unique Catering & Event Planning employees are required outside of the contracted hours due to "request by client" for at an hourly rate of \$18.50 per hour per employee. A extended time, client will be billed an additional \$18.50 per hour (to the nearest quarter hour) per employee the following business day.

Truly Unique Catering & Event Planning shall have no liability of any kind for any failure to perform herein due to fire, flood, earthquakes, accidents, strikes or other labor disputes or any other act or event beyond its control . .

Minimums

A minimum of 50 guests is required for all full-service catered events. All events below the 50 guest minimum may be subject to a 22% service charge.

Food and beverages cannot be based on less than 80 percent of your total guests attending.

Method of Payment

Truly Unique Catering & Event Planning gladly accepts all major credit cards including Visa, Master Card and Discover. Cash, personal and company checks are also accepted.

Rise & Shine Breakfast

Classic Continental Breakfast

Oven-fresh danishes
Giant muffins
Bagels with cream cheese and preserves
Coffee service
Orange and cranberry juice
6.75 per person

Executive Continental Breakfast

Oven-fresh danishes
Giant muffins
Bagels with cream cheese and preserves
Fresh sliced fruit
Coffee service
Orange and cranberry juice
7.75 per person

Classic Breakfast Special

Fresh sliced fruit
Assorted breakfast pastries
Scrambled eggs
Hickory smoked bacon
Maple sausage links
Home fried potatoes
Orange and cranberry juice
Coffee service
10.95 per person

Substitute breakfast strata or individual breakfast frittata for an additional \$2.00 per person

Executive Breakfast Special

Fresh sliced fruit
Assorted breakfast pastries
Hickory smoked bacon
Maple sausage links
Home fried potatoes
Orange & cranberry juice
Coffee service

Omelet Station

Sautéed to order with choice of:

Toppings:

Sliced mushrooms
Chopped onions
Sweet bell peppers
Tomatoes
Asparagus tips
Bacon
Sausage
Ham
Assorted cheeses

16.95 per person



Decorative Displays

Crudités

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip.

2.75 per person

Fresh Fruits

Seasonal whole and fresh cut fruits with our famous walnut fruit dip. Displayed in dramatic fashion with an array of color.

3.00 per person

Imported & Domestic Cheeses

Cheeses showcased from all over the world, including America. Displayed on colorful marble with assorted crackers and fresh grapes.

3.25 per person

Artisan Cheese Board

Gourmet cheeses to include 4-year-old cheddar, Fontina, gruyere, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried fruits and nuts.

4.95 per person

Chaucuterie Board

Dried and smoked meats to include prosciutto, soppresseta, and aged salami. Displayed with assorted olives, mustards and marmalades.

5.95 per person

Whole Baked Brie

A whole wheel of French brie cheese wrapped in puff pastry. Decoratively garnished and topped with a pecan praline sauce (will feed 40-50 people).

75.00 per wheel

Antipasti Display

Imported and domestic cheeses, salami, pepperoni, prosciutto, capicola and sopresetta, asparagus, marinated tomatoes with feta cheese, green bean salad with bacon, red onion and sundried tomatoes, artichoke and mushroom salad, creamy cucumber salad, grilled portabella mushrooms, zucchini, squash, eggplant and honey glazed carrots, fire roasted red peppers, assorted olives, hummus, tabbouleh, tuna salad, buffalo mozzarella with tomatoes and fresh basil. Decoratively displayed and garnished an assortment of breads, crackers, crostini and pita chips.

Whole Atlantic poached salmon
for guest counts of 100 or more.

11.75 per person

13.75 for guest counts under 100 people

Breads & Spreads

Assorted artisan breads, pita chips, crostini and crackers, rosemary and garlic infused oils, kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip and whole roasted garlic. Decoratively displayed and garnished.

6.75 per person

Hors D'oeuvres

50 piece minimum per selection

Hot Assorted

1.50 per piece

Bruschetta topped with fresh basil, mozzarella and plum tomatoes

Bruschetta topped with artichoke, spinach and mozzarella cheese

Mushrooms filled with three cheeses and fresh nutmeg

"Sliders" mini burgers- Beef, Chicken, Vegan Greek

Sesame chicken bites with fresh scallions & teriyaki sauce

Mushrooms filled with sweet Italian sausage

Herb chicken tenderloins wrapped with basil and prosciutto ham

Spinach and feta cheese in crispy phyllo dough

Oriental pot stickers with a soy plum sauce

Potato pancakes with bits of bacon sour cream, and chives

Miniature cocktail reubens

Miniature egg rolls with duck sauce

Warm gorgonzola onion tarts

Brie and pine nut beggar purse

Wild mushroom and asparagus in a crispy wonton

Thai chicken skewers with a five spice peanut sauce

Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions

Banana pepper poppers with a roasted red pepper remoulade

Camebert and dried cherry puffs

Honey BBQ meatballs

Cold Assorted

1.50 per piece

Negimaki - Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze

Melon wrapped with prosciutto ham

Beef satays with pickled red onion and cucumber slaw

Asparagus wrapped in prosciutto with a balsamic drizzle

Slow roasted roma tomatoes with Boursin cheese on crostini

Deviled eggs with pickled celery

California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli

New potatoes filled with herbed cream cheese and fresh chives

Fresh fruit skewers with our exotic fruit dip (additional .25)

Caprese skewers with a balsamic reduction

Grilled portabella mushroom atop a crostini with a balsamic basil aioli

Smoked Salmon Lollipops with herbed cheese

Bias cucumber rounds filled with whipped Boursin and fresh chives

Tomatoes stuffed with goat cheese and kalamata olive tapenade



Hors D'oeuvres

50 piece minimum per selection

Hot Seafood

2.25 per piece

Crab fritters with zesty remoulade

Coconut shrimp with an orange
chili sauce

Crab cakes with a spicy tartar and
lemon zest

Dates and Bleu Cheese Wrapped
in Bacon

Scallops and sweet potato phyllo

Crab filled mushrooms

Casino Shrimp drizzled Garlic aioli

Scallops wrapped in bacon

Grilled shrimp in a sweet garlic
sauce

Cold Seafood

2.25 per piece

Jumbo shrimp cocktail

Jumbo Shrimp & Grit Spoon

Smoked salmon and cucumber
with fresh dill

Pan seared scallops on a crispy
tortilla round with a salsa fresca

For the Distinguished Palate

BBQ boneless short rib bites on a
rosemary skewer
2.00 per piece

Assorted Empanadas-
Beef, Chicken, Vegetable, & Spinach Date
and Manchego Cheese
2.00 per piece

Vegetarian

Arancini Rice Balls
2,25 per piece

Tomato Basil Crostini
1.50 per piece

White Bean Dip Bruschetta
1.50 per piece

Black Bean Eggrolls
2.25 per piece

Action Stations

Hot Stations

All Hot Station food is prepared to order at a chef-attended station.
Ask about our combination pricing and other create-your-own action stations.

Mac & Cheese Bar

Guests can create their own childhood favorite.

Rotini, elbow, or penne pasta and traditional, four cheese and rosemary bleu cheese sauces. Choose from the follow toppings spinach, sun dried tomatoes, bacon, chorizo, corn, peas, mushrooms, roasted peppers, and roasted chicken.

12.50 per person

Add shrimp for 4.00 per person

Mashed Potato Martini Bar

Roasted red pepper, roasted garlic and parmesan and pesto whipped mashed potatoes piped into a martini glass. Your guests select from the following toppings: Sautéed mushrooms in a burgundy wine reduction; gorgonzola cheese; cheddar cheese; caramelized onions; fire roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives.

5.50 per person

Gourmet Pasta Station

Create your own Italian Creation.

Guests choose their own pasta, sauce and toppings from the following: bowtie, penne, or rotini pasta. Marinara, alfredo, roasted garlic aioli or our signature sauce Italian sausage plum tomato cream. Toppings to include spinach, Kalamata olives, sundried tomatoes, caramelized onions, mushrooms, julienne vegetables, pine nuts, fresh basil, and parmesan cheese. Served with a warm garlic breadstick.

12.50 per person

Add meatballs and sausage or roasted chicken for 4.50 per person

Pasta

Bowtie pasta in an Italian sausage, plum tomato cream sauce

Three cheese ravioli with a champagne lobster cream sauce

Penne pasta and julienne vegetables tossed in an herbed wine sauce

Gnocchi with grilled chicken, and spinach in a bleu cheese cream

Penne pasta with rock shrimp, roasted garlic, sun-dried tomato and Kalamata olives sautéed in white wine

Penne, farfalle or linguini with traditional marinara or bolognese sauce

Fettuccini with shrimp, scallops and crab meat tossed with a creamy herb sauce

7.50-10.50 per person

Meat Carving and Searing Station

All of our meats can be traditionally carved or seared to order on a slab of seasoned steel with infused oils

Tenderloin of beef with a creamy horseradish and burgundy sauce
17.50

Top sirloin of beef with a creamy horseradish and burgundy sauce
9.50

Prime rib of beef served with au jus and horseradish cream
17.50

Roast turkey breast with cranberry chutney and honey mustard
8.50

Roast boneless leg of lamb with mint sauce and fresh pesto
12.50

Rack of lamb with mint sauce and whole grain mustard
15.50

Honey baked ham with assorted mustards
7.50

Pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade
8.25

Pork loin pinwheel style with roasted garlic, pine nuts, asiago cheese and spinach served with natural jus
8.50

Sesame crusted ahi tuna with a lemon ginger grass sauce
10.50

13 Spice London Broil marinated for 36 hours in our chefs special blend
9.50

Fusion and Tapas

Seafood and Salad Station

Sicilian Flatbread with basil pesto sun-dried tomatoes, pine nuts, and gorgonzola

Spinach Salad with red onion goat cheese, candied pecans, and maple bourbon vinaigrette

Caesar Salad with parmesan-anchovy-garlic toast points and shaved parmesan

Char-grilled shrimp marinated in a sweet Thai chili glaze. This exquisite dish is finished with a pineapple, mango salsa. Garnished with fresh cilantro and lemon zest.

Grilled Mojo Atlantic Salmon over field greens with avocado & Pico de Gallo

Sesame crusted Ahi tuna with a ginger lemon grass sauce over a seaweed salad and key lime wonton chip

Beef Station

Filet Mignon medallions with a Marin cabernet reduction over leek and wasabi gold mashed potatoes

Hoisin braised short rib over cilantro fingerling potatoes

Chicken Station

Walla Walla onion and lemon chicken with Yukon gold potato pancake and braised spinach

Blackened chicken lobster slaw and key lime tortilla strips

Please Inquire Pricing
2 onsite chefs at 20.00 per hour
(per every 100 guests)

Accompaniment Dishes

Truly Unique House Salad

Assorted greens with julienne carrots, cucumbers, tomatoes and toasted almonds dressed with our house aged balsamic vinaigrette

Vegetables

Fresh green beans in a lemon butter

Julienne of carrots, zucchini, yellow squash and onion

Baby carrots

Medley of broccoli, cauliflower and carrots

Roasted broccoli with Kalamata olives and capers

Ratatouille with sautéed eggplant, zucchini, onions, tomatoes and garlic

Asparagus bundles with a carrot bowtie and lemon (1.00)

Assorted grilled vegetables

Roasted garlic and lemon asparagus

Salad Upgrades

Classic Caesar salad with sautéed garlic croutons and Peccorino Romano cheese

Spinach salad with fresh raspberries, walnuts, goat cheese and a raspberry vinaigrette

Romaine, roasted mushrooms, gorgonzola cheese and crushed pecans with an herbed buttermilk dressing

Mini iceberg wedge with tomatoes, red onion, bacon, bleu cheese & white Russian dressing

Ciabatta garlic wedge served with a fresh caprese salad with balsamic reduction & basil oil

Fresh radicchio cups with mixed field greens, toasted figs, roasted roma tomatoes and toasted pumpkin seeds with a raspberry hazelnut vinaigrette

Grilled marinated romaine heart with diced tomato, red onion, crumbled bleu cheese and chopped egg with a Caesar dressing

1.00-2.50 upgrade charge per person

Potatoes & Rice

Garlic and rosemary roasted redskin potatoes

Scalloped potatoes

Crunchy au gratin potatoes

Baked potato with butter, sour cream and chives

Twice baked potatoes

Roasted garlic mashed Yukon gold potatoes

Poached baby redskin potatoes with chive butter

Wild rice pilaf

Risotto - Wild mushroom, roasted red pepper or three cheese (1.00)

Dinner Entrees

All Dinner Entrees are served with our Truly Unique House Salad,
your choice of vegetable, starch, fresh rolls with butter

Pork Entrees

Teriyaki Glazed Roast Pork Loin
Sliced and served with a spicy cabbage slaw

Spinach Stuffed Pork Loin
Sliced pinwheel pork loin stuffed with spinach,
pine nuts and asiago cheese. Served with natural
juices and roasted garlic

Dried Fruit Stuffed Pork Loin
Pork loin stuffed with dried fruits, garlic and
fresh herbs. Served with an apple onion
marmalade

Prosciutto wrapped Pork Tenderloin
Served with a Gorgonzola cream sauce

18.95-22.95 per person

Vegetarian & Vegan(V) Entrées

Wild Mushroom Crepes
Wild mushroom & asparagus stuffed crepes.
Served with a tarragon cream sauce

Grilled Vegetable Terrine (V)
Grilled portabella mushroom, eggplant, zucchini,
yellow squash and roasted red pepper stack.
Drizzled with a balsamic reduction.

Stuffed Portabella Cap (V)
Stuffed portabella mushroom cap with risotto,
sautéed spinach, sundried tomatoes and
kalamatta olives.

Tomato Florentine
Beefsteak tomato stuffed with spinach, garlic,
shallots and parmesan cheese

Additional vegetarian and vegan options available.
We can accommodate any gluten free or special
dietary requests.

Ask a sales manager about custom designing a
menu for your special event.

Seafood Entrees

Pan Seared Filet of Salmon
Pan seared and served with champagne dill
cream sauce

Potato Crusted Grouper
Potato crusted grouper served with a light
lemon buerre blanc

Stuffed Tilapia
Stuffed with julienne vegetables and basted with
sherry butter

Halibut Steak
Fresh halibut lightly seasoned and sautéed with
butter and lemon

Lobster a L'americaine
An 8 oz. lobster tail oven roasted with shallots,
thyme, brandy, and tarragon. Served with a
garlic butter sauce (M.P.)

Maryland Crab Cakes
Prepared in traditional fashion with Old Bay
Seasoning. Sautéed to golden brown with
remoulade sauce

Grilled Ahi Tuna
Grilled Ahi tuna steak with a ginger soy zinfandel
sauce

Jack Daniels Salmon
Filet of salmon grilled and glazed with a sweet
Jack Daniels sauce

Mediterranean Cod
Pan seared cod served sautéed spinach,
sundried tomatoes, and Kalamata olives.
Finished with a light lemon buerre blanc

Dayboat Scallops
Pan seared scallops finished with a hearts of
palm and roasted corn slaw

23.95-34.95 per person

All of our menu items can be combination priced.
Prices may vary depending on quantity of guests.

Please contact our consultants

Dinner Entrees

All Dinner Entrees are served with our Truly Unique House Salad,
your choice of vegetable, starch, fresh rolls with butter

Chicken Entrées

Chicken Pizzaiolo with Artichokes
Grilled airline chicken breast with herbed tomato concasse and artichoke cream. Topped with pine nuts and asiago cheese

Chicken Florentine
Stuffed with spinach and fontina cheese, served with a white wine cream sauce

Chicken Parmesan
Breaded and sautéed, topped with fresh marinara and Italian cheeses

Chicken Madeira
Braised chicken, shallots and garlic wrapped in a puff pastry and served with a Madeira cream sauce

Chicken Marsala
Sautéed with fresh mushrooms and a marsala wine sauce

Blackened Chicken Pesto
Rubbed with Cajun spices and blackened and served with a pistachio pesto cream

Chicken and Scallion Cream Sauce
Boneless breast of chicken, grilled and topped with a champagne cream sauce and fresh scallions

Brie Chicken
Lightly sautéed and baked with a flavorful raspberry brie and walnut sauce

Lemon Chicken
Grilled airline chicken breast drizzled with a sweet lemon garlic sauce

Chicken Cordon Bleu
With prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce

Crab Stuffed Chicken Breast
An airline chicken breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

19.95-28.95 per person

Beef Entrées

8oz/10oz Peppercorn Crusted Beef Tenderloin
Served with a rich red wine reduction

8oz/10oz Garlic Rosemary Rubbed Beef Tenderloin
Served with an herbed demi-glace

Beef Wellington
Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling. Served with a dark burgundy sauce.

12oz/14oz New York Strip Steak
Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace

Braised Boneless Beef Short Rib
Short ribs braised in red wine and aromatic vegetables in a pan reduction

Roasted Long Bone Veal Chop
Long bone veal chop marinated in garlic and herbs. Served with a red wine reduction

Your Favorite Cut
We will cut any steak you request and prepare it to your liking

26.95-36.50 per person

Summertime Favorites

Our Outdoor Gatherings can be as casual or as formal as you like. Heavy weight disposable plates, utensils, cups and napkins are included. China and silverware are available upon request.

Pig Roast

Apple and cherry roasted pig presented and carved on a garnished table (size determined by number of guests). Herb marinated or barbecued chicken also served with your choice of three picnic accompaniment dishes

19.75 per person
(Minimum 50 guests for Whole Pig)

Executive Cookout

Center cut New York strip steak char-grilled to perfection. Served with sautéed mushrooms and onions. Select three accompaniment dishes.

12 oz. - 29.50 per person
10 oz. - 26.75 per person

Summer's Day Picnic

Char-grilled fresh hamburgers
All beef hot dogs
Select three picnic accompaniment dishes.

14.75 per person

Country Barbecue

Meaty St. Louis Ribs
Barbecued baby back ribs (+ \$2.00)
Barbecued or herb marinated chicken

Select three picnic accompaniment dishes

15.95 per person

Additions to Your Outdoor Gathering

Italian sausage with peppers and onions

2.50 per person

Herb marinated or barbecued chicken quartered

3.50 per person

Herb marinated or barbecued boneless chicken breast

4.50 per person

Beef kebabs with mushrooms, onions and bell peppers

6.95 per person

Chicken kebabs with mushrooms, onions and bell peppers

5.25 per person

Shrimp kebabs with mushrooms, onions and bell peppers

6.95 per person

Picnic Accompaniments

Corn on the cob

Homemade cole slaw

Garden pasta salad

Refreshing fruit salad (+1.00)

Boston baked beans

Creamy cucumber tomato salad

Deli style potato salad

Tossed garden salad

Baked potatoes with toppings

Marinated and grilled vegetables

Black bean corn salad

Tomato salad with feta and herbs

Seven layer baby pea salad

Marinated artichoke salad

Grilled redskin potato salad (+1.00)

Three cheese tortellini salad

Additional picnic accompaniment dishes can be added for 2.75 per selection

Sweet Endings

Signature Line Finger Pastries

Decorative and delightful to say the least! Our pastry chef will prepare a variety of hand crafted gourmet finger pastries

5.95 per person

Torts and Cheese Cakes

Carrot Cake, Key Lime Pie, Tiramisu Cake, Caramel Apple Pie, Black Forest Cake, Old Fashioned Cheesecake, Chocolate Mousse Cake, Raspberry Cheesecake, Pecan Bourbon Pie, Espresso Cheesecake

5.00 per slice

Dessert Buffet

Includes selection of 4 torts and finger pastries (Minimum of 75 guests)

7.95 per person

Fresh Chocolate Dipped Strawberries

20.00 per dozen

Table Side Desserts

Choice of 2

Bananas Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over French vanilla ice cream

Strawberries Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and strawberries over French vanilla ice cream

Sundae Bar

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreo cookies, chopped nuts, whipped cream and maraschino cherries

4.95 per person

(.95 for additional ice cream favors)

Late Night Snack

Gourmet Slider Bar

Black Angus Burger

Pulled Pork Sliders

Black Bean Vegan Sliders

Toppings: Ketchup, BBQ sauce, stone ground mustard, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, lettuce, avocado, pickles, sliced red onion, bleu cheese, brie cheese, cheddar cheese, jalapenos, sautéed mushrooms, black bean corn salsa, jicama slaw

10.95 per person

Make-Your-Own Mini Taco Bar

Seasoned ground beef and grilled julienne chicken served with mini hard taco shells.

Toppings: Sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, shredded cheddar cheese, sour cream, black bean and traditional salsa

10.95 per person

Build-Your-Own Flatbread Pizza Station

Fresh-baked flatbreads drizzled with olive oil and oven roasted

Choice of Sauces: Pesto, garlic butter, tomato basil and herb infused olive oil

Toppings: Buffalo mozzarella, blue cheese, provolone cheese, artichoke hearts, baby spinach, sundried tomatoes, kalamatta olives, mushrooms, red onion, Italian sausage, bacon, ham, pepperoni

13.95 per person

Popcorn Bar

Guests can choose from homemade caramel corn, cheddar cheese corn, truffle and Parmesan and traditional butter

10.95 per person

French Fry Bar

Crinkle cut, waffle cut and sweet potato fries served with the following toppings

Toppings: Chili, cheese sauce, sour cream, ketchup, BBQ sauce, truffle aioli, chives, oil and vinegar

10.95 per person

Beverages

Hot Beverages

Coffee

Colombian and Decaffeinated

Hot Teas

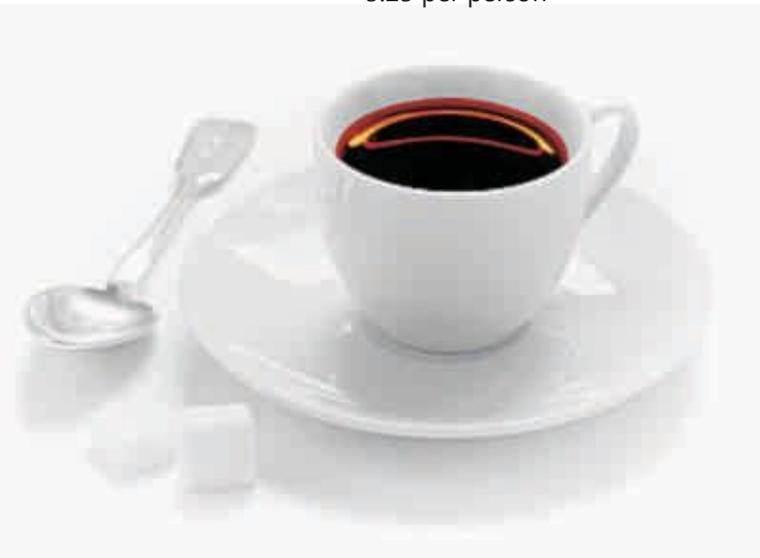
English Breakfast, Earl Gray, Raspberry Royal, Lemon Lift, Orange. Served with half & half, sugar, sweet & low and stir sticks.

2.50 per person

Elegant Coffee Service

Columbian blend coffee served with favored syrups, cinnamon sticks, chocolate shavings, whipped cream, half and half and demitasse sticks

5.25 per person



Cold Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea

Selection of four 2.50 per person

Elegant fountain punch bowls are available upon request. Ask your consultant for details.

Decorative Beverage Displays

Decorative Fruit Punch

Assorted fruit juices with a decorative frozen fruit ring

2.50 per person

Decorative Raspberry Iced Tea

Raspberry iced tea displayed with brown sugar rimmed glasses and garnished with fresh raspberries

3.00 per person

Decorative Lemonade Display

Fresh squeezed lemonade displayed and served in a martini glass

3.00 per person



Bar Services

Bar Service

Ice, Coke, Diet Coke, Sprite, Ginger Ale,
Orange and Cranberry Juice, Bloody Mary Mix,
Sweet & Sour Mix, Tonic Water, Club Soda,
Sweet & Dry Vermouth, Lemons, Limes, Cherries,
Olives, Stirrers and Pourers

4.00 per person

Beer & Wine

Imported and Domestic beer, Merlot,
Chardonnay, Cabernet Sauvignon, White
Zinfandel

14.00 per person

Martini Bar

Wow your guests with our over the top martini
bar. The display is set of by oversized 1 gallon
martini glasses layered with sheets of glass. Add
a Martini shot luge to your already impressive
display to triple chill your drinks and encourage
guest interaction

3.50 per person

Does not include Alcohol. M.P.

Top Shelf Bar

Includes domestic and imported beer, wine and
bar service

Absolut and Stolichnaya Vodka, Tanqueray Gin,
Canadian Club Whiskey, Jack Daniels Whiskey,
Jim Beam Bourbon, Bacardi Rum, Dewars Scotch,
Cuervo Gold Tequila

18.00 per person

Premium Bar

Includes domestic and imported beer, wine and
bar service

Sky and Grey Goose Vodka, Beefeaters Gin,
Crown Royal Canadian Whiskey, Jack Daniels
Whiskey, Jim Beam Bourbon, Bacardi Superior
Rum, Glenlivet and Glenfiddich Scotch, Patron
Tequila

21.00 per person



Truly Unique Catering & Event Planning

trulyuniquecatering.com



Tikishia Jenkins

Executive Chef/ Event Designer -Owner

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