

Menu PACKAGES

APPETIZER PACKS

Choose 3 Apps \$13.50

Choose any three appetizers, dips, sandwiches or sliders.

Choose 4 Apps \$15.75

Choose any four appetizers, dips, sandwiches or sliders.

Choose 4 Apps With Salad & Rolls \$17.50

Choose any four appetizers, dips, sandwiches or sliders. Comes with your choice of salad and yeast rolls.

Individual App \$4.50

Choose between any appetizers, dips, sandwiches or slider.

Charcuterie Boards \$6.50

Grazing table also available.

ENTREE PACKS

Single Protein \$20.99

One entree, two sides, salad, yeast rolls. Beverages included, sweet tea and mango lemonade.

Two Proteins \$25.99

Two entrees, two sides, salad, yeast rolls. Beverages included, sweet tea and mango lemonade.

SIDES

Add-On Side Item \$3.50

DESSERTS

Mini Desserts \$2.00

Full Size Desserts \$5.00

ALL ITEMS ARE PRICED PER PERSON

BRICK OVEN

Andalusian Oaks Exclusive

Brick Oven Pizza Appetizer Package \$14.50

Homemade Handtossed Pizza
Includes: Red Sauce, White Sauce, Pesto Sauce

Brick Oven Pizza Entree Package \$25.99

Shredded Mozzarella, Fresh Mozzarella, Fresh Tomato & Basil, Pepperoni, Sausage Crumbles, Olives, Mushrooms, Peppers/Onions, Grilled Chicken

Self Serve Toppings Included: Parmesan Cheese & Pepperflakes

**Appetizer pack does NOT include beverages and is a smaller appetizer portion. Entree pack is a full size dinner portion WITH salad and beverages included, sweet tea and mango lemonade. **

FULL SERVICE CATERING AND RENTALS

Inquire online for more information about our rentals, event staff, bartenders, china and more!

If our menu and packages don't fit your needs, no worries! Let us create a custom menu and package just for you!

Submit your form online and tell us more about your event today!

Here to make your day Gourmet!



SIGNATURE DRINK OPTIONS

Desert Pear Margarita, Watermelon Crush, Tropical Mule, Old Fashion, Jack n Coke, Canadian Palmer

BEER

Domestic/ Imported beers:
Michelob Ultra, Budlight, Yuengling, Stella, Corona

Hard Seltzers: *Hi-noon, White Claw*

WINE

Josh Cellars white wines:
Sauv Blanc, Pinot Grigio, Moscato

Josh Cellars reds wines: *Cab Sauvignon, Pinot Noir, Merlot*

LIQUOR

Tito's Vodka, Taqueray Gin, Bacardi Rum, Jose Cuervo Silver, Crown Royal Whiskey, Woodford Reserve Bourbon

PACKAGES

The classic: beer/wine \$18.00 per person
Includes 3 beer, 1 seltzer (or 4 beers), 2 white wines, 2 red wine.

The platinum: liquor/beer/wine \$28.00 per person
Includes vodka, gin, rum, tequila, whiskey, bourbon. 2 beer selections, 1 white wine, 1 red wine, and 2 signature drinks selections.

Most food packages include sw tea and mango lemonade. Platinum includes mixers, sweet n sour, tonic, club soda, juices- orange, cranberry, pineapple, soda-coke, diet coke, sprite, ginger-ale and includes all garnishes.

disposable cups, cocktail napkins, ice and one bar table included with linen





The MENU



APPETIZERS

Cabernet Beef Tenderloin Skewers

Grilled tenderloin in a garlic red wine marinade.

Rosemary Fig Glazed Chicken Skewers

Grilled chicken breast marinated in our rosemary fig sauce.

Raspberry Walnut Brie Phyllo Cup

Individual phyllo cups filled with creamy brie cheese, fresh raspberry preserves, topped with chopped walnuts.



Sweet n' Sour Meatball Skewers

Mini beef meatballs, slow cooked in our sweet and tangy sauce.

Arancini

An Italian rice ball, stuffed with ground beef, green peas, cheese, and fried to perfection. Cheese stuffed Arancini also available.



Caprese Skewers

Individual bamboo skewer of grape tomato, fresh bocconcini, basil, and drizzled with balsamic glaze.

Charcuterie Board

Assortment of hard and soft gourmet cheeses, cured meats, and touches of dried fruits, crackers, nuts, jams, jellies and fresh fruit accents.

(Priced separately)

Sun-dried Tomato Polenta Bites

Cheesy polenta bites with caramelized red onions, sun-dried tomatoes and parmesan cheese.





APPETIZERS-DIPS

Spinach Artichoke Dip

Hot spinach artichoke dip, a delicious creamy dip, prepared with cheese, spinach, and artichokes. Baked and served with crackers.

Jalapeño Popper Dip

Classic homemade dip prepared with cream cheese, cheddar cheese and accented with diced jalapeños. Served warm with tortilla chips.

Baked Crab Rangoon Dip

Fresh lump crab meat, combined with fresh scallions and cream cheese, then baked to perfection. Served with crackers/chips.

APPETIZERS- TEA SANDWICHES & SLIDERS

Salmon Tea Sandwich

Fresh baked salmon, combined with fresh dill, lemon, and cream cheese. Served on sourdough, whole wheat, or multigrain breads.

Cucumber & Herbed Cream Cheese Tea Sandwich

Sliced cucumber, fresh cracked pepper, with herbed cream cheese spread. Served on sourdough, whole wheat, or multigrain breads.

Apricot Turkey Slider

Delicious soft yeast roll, spread with herbed cheese and apricot preserves, then topped with deli sliced turkey and fresh mixed baby greens.

Chicken Salad Slider On Mini Croissant

Sweet and savory chicken salad with fresh grapes, pecans, dried cranberries, on a bed of green leaf lettuce. Served on a mini croissant.



APPETIZERS-SLIDERS CONTINUED

Buffalo Chicken Slider

Sliced deli buffalo chicken, pepperjack cheese, topped with a zesty buffalo ranch spread. Served on a soft yeast roll.

GREEN SALADS

Caesar Salad or Traditional Garden

Choose between our traditional caesar with fresh romaine lettuce, shaved parmesan, and croutons OR our garden salad with mixed greens, cherry tomatoes, shredded carrots, cucumber and shaved parmesan.

Served with caesar, ranch or balsamic vinaigrette.

Greek Salad

Fresh romaine lettuce, cherry tomatoes, red onion, black olives, cucumbers, pepperonchini peppers and feta cheese.

Served with feta greek dressing.

Fresh Summer Salad

Fresh spring mix, tossed with strawberries, blueberries, raspberries, blackberries, then topped with almonds and feta cheese. Served with a raspberry walnut vinaigrette.

PASTA SALADS

Southwestern Pasta Salad

Small shell pasta with corn, black beans, grape tomatoes, fresh green onions and cilantro. Tossed in a spicy chipotle ranch dressing.

Mediterranean Couscous Salad

Small pearl couscous, diced cucumber, cherry tomatoes, red onions, olives, and basil. Tossed in a greek feta dressing.

Caprese Tortellini Salad

Cheese tortellini combined with bocconcini cheese, grape tomatoes, with a touch of fresh basil and house-made balsamic vinaigrette.



ENTREES

Chicken Rollatini

Rolled and breaded chicken breast. Stuffed with a bread crumb mixture of tomatoes, fresh garlic, onions and cheese. Baked in white wine.

Chicken Cordon Bleu

Tender chicken breast that's stuffed with ham, swiss cheese, then rolled in a butter and breadcrumb mixture then baked to perfection.

Caramelized Apple & Onion Chicken

Pan seared chicken breast, with caramelized apples and onions. Served in a tangy reduction.

Chicken Madeira

Slow roasted chicken with baby bella mushrooms and onions in a delicate madeira wine sauce.

Beef Pot Roast

Choose an option Tradition or Cabernet Mushroom. Slow roasted beef with carrots, celery, and onions served in au jus OR slow roasted beef in a cabernet mushroom gravy.

Grilled Chicken Peperonata

. Grilled chicken thighs topped with flavor packed roasted vegetables including onions, bell peppers, and tomatoes.

Garlic Butter Tenderloin Steak Bites

Marinated tenderloin, grilled and cubed into pieces. Then seared in a garlic butter sauce.

Grilled Skirt Steak

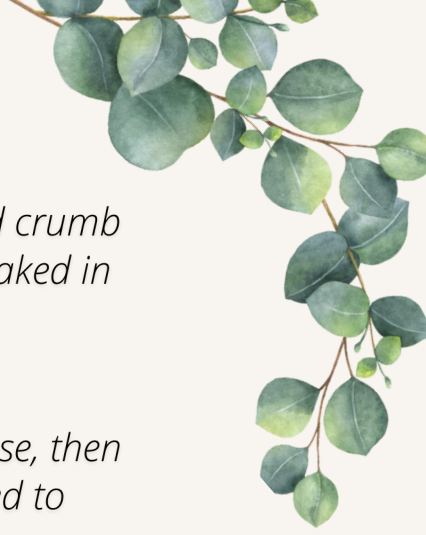
Freshly seasoned tender and juicy skirt steak, grilled and sliced.

Rosemary Pomegranate Salmon (Upcharge \$6)

Center cut salmon filets are seasoned and baked with a honey rosemary sauce. Topped with fresh pomegranate and feta cheese.

Citrus Glazed Shrimp (Upcharge \$6)

Jumbo shrimp, seared and tossed in our house-made citrus glaze.





VEGAN & VEGETARIAN ENTREES

Spaghetti Squash with Bean Bolognese
Quinoa Stuffed Acorn Squash
Eggplant Rollatini
Chickpea Ragou with Rice

SIDES

Parmesan Rice

Basmati rice steamed in chicken stock with parmesan and parsley.

Creamy Mashed Potatoes or Roasted

*Potatoes mashed with cream cheese, butter and fresh herbs OR
roasted baby potatoes seasoned with fresh herbs and
parmesan.*

Twice Baked Loaded Potato Skins

*Tender baked potatoes, sliced in half and combined with butter,
sour cream, bacon, cheddar, scallions and rebaked.*

Creamy Tortellini Pasta

*Onions, celery, and carrots sautéed in white wine and
homemade chicken stock, then simmered with cream and
combined with cheese tortellini.*

Vegetable Options

Fresh roasted broccoli.

*Fresh roasted green beans, served with almonds
and roasted tomatoes.*

Vegtable medley- broccoli, cauliflower, and carrots.

Ratatouille

*Fresh roasted zucchini, yellow squash, eggplant, onions, and
tomatoes. Simmered
in our house-made red sauce with fresh herbs.*



DESSERTS-MINI

Cheesecake Shooters
Chocolate Mousse Shooters
Chocolate Cups Filled With Raspberry Mousse
Peanut Butter Brownies
Coconut Macaroons With Chocolate Drizzle
Key Lime Tarts
Mini Cannolis (Upcharge)
French Macaroons (Upcharge)



DESSERTS-FULL SIZE

Lemoncello Slice
Personalized Carrot Cake
Chocolate Mousse Cake Slice
Cheesecake- Variety Of Flavors
Blueberry Lemon Mascarpone Slice
Peanut Butter Chocolate Explosion
Raspberry Lemon Drop Cake

(All full size desserts are priced separately \$5 each)

