



**R E D I V V Y**

CATERING & EVENTS, LLC

# Catering Menu

THE EXPERIENCE YOU CAN TASTE

678.467.3060 // [redivvycatering.com](http://redivvycatering.com)



**REDIVVY**  
CATERING & EVENTS, LLC

## BUTLER PASSED HORS D' OEUVRES

### VEGETARIAN

#### **Traditional Arancini 24/dozen**

fried risotto, mozzarella & rustic marinara

#### **Wild Mushroom Risotto Cake 36/dozen**

(GF) truffle goat cheese

#### **Potato Basket 24/dozen**

(GF) Four cheese ricotta stuffing and chives

#### **Stuffed Doritos 36/dozen**

fried mozzarella coated in Doritos

#### **Watermelon Bites 24/dozen**

(GF) feta, cucumber, pickled red onions and balsamic glaze

#### **Spanakopita 24/dozen**

balsamic drizzle

#### **Mac & Cheese Bites 24/dozen**

fried macaroni bites and queso dip

#### **Tomato Bruschetta 24/dozen**

marinated tomato, whipped feta, garlic crostini and balsamic jam

#### **Crudit  Shooters 36/dozen**

(GF) seasonal vegetables and green goddess dressing

#### **Caprese Skewers 24/dozen**

(GF) grape tomatoes, fresh basil, fresh mozzarella, balsamic drizzle and sea salt

#### **Tomato Bisque 36/dozen**

grilled cheese sticks

#### **Fruit Skewer 24/dozen**

(GF) petite skewers of fresh melon, grapes, and strawberries

#### **Mushroom Tartlet 36/dozen**

mushroom, leek, four cheese stuffing

#### **Stuffed Mushroom 24/dozen**

Signature four cheese blend

#### **Spinach & Artichoke Shooters 36/dozen**

Grilled crostini

#### **Fried Green Tomato 36/dozen**

Goat cheese and hot honey glaze

#### **Pretzel Bites 24/dozen**

Queso cheese dip

### SEAFOOD

#### **Pan Seared Crab Cake 36/dozen**

Old Bay remoulade or mango salsa

#### **Ceviche 48/dozen**

Shrimp, scallops, tostada

#### **Shrimp Cocktail 36/dozen**

(GF) Traditional accompaniments

#### **Coconut Shrimp 36/dozen**

Spicy orange marmalade

#### **Shrimp & Grits 36/dozen**

Creole sauce, scallions

#### **Tuna Nacho 48/dozen**

Pink peppercorn seared rare tuna, wonton crisp, avocado cr me and pickled ginger

#### **Bacon Wrapped Scallops 36/dozen**

Tangy house bbq sauce

#### **Teriyaki Salmon Skewers 24/dozen**

Teriyaki glaze and pineapple salsa

#### **Miniature Lobster Rolls 48/dozen**

Blue Crab Beggars Purse 48/dozen

mango chili sauce

#### **Lobster Bruschetta 48/dozen**

grape tomato, shaved onion, basil, fontina

#### **Tuna Tartare 48/dozen**

Sesame, ginger, lemon, cilantro, tostada

#### **Lobster Bisque Shooter 48/dozen**

chive, cr me fraiche

#### **Shrimp Tostada 36/dozen**

avocado, lime, slaw and sriracha aioli

#### **Chilled Oyster 48/dozen**

(GF) traditional accompaniments

#### **Crab & Avocado Toast 48/dozen**

Mint and fresh lime

#### **Crab Stuffed Mushroom 48/dozen**



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## BUTLER PASSED HORS D' OEUVRES

### PROTEIN

#### **Honey Pecan Chicken Salad 24/dozen**

Celery, pecans, cranberries apples in a mini waffle cup

#### **Chicken & Waffles 24/dozen**

Honey aioli and mini waffle bowls

#### **Spicy Honey Fried Chicken Deviled Eggs 36/dozen**

Hot honey glaze

#### **Braised Curry Chicken & Coconut Grits 48/dozen**

crispy plantains

#### **BBQ Pork Arancini 36/dozen**

Fried risotto, fontina and chipotle BBQ sauce

#### **BBQ Pork On Toasted Cornbread 36/dozen**

Braised pork, cheddar jalapeno cornbread and chipotle BBQ sauce

#### **Fried Green Tomato 36/dozen**

Goat cheese and bacon jam

#### **Fennel And Chorizo Tartlet 36/dozen**

honey aioli

#### **Candied Bacon Deviled Egg 36/dozen**

(GF) chives

#### **Grilled Tenderloin 48/dozen**

caramelized onion, fontina and grilled crostini

#### **Short Rib Potato Basket 48/dozen**

(GF) pepper jack cheese and horseradish cream

#### **BBQ Pork & Pimento Biscuit 48/dozen**

#### **Country Ham Biscuit 24/dozen**

cheddar cheese and local mustard

#### **Pepper Steak Bruschetta 48/dozen**

horseradish cream and lavish

#### **Orange Sesame Grilled Chicken Skewers (GF) 24/dozen**

#### **Wings 24/dozen**

Hot, Mild, lemon pepper, teriyaki, Bbq, Old Bay

#### **Meatballs 24/dozen**

#### **Melon & Prosciutto Skewer 36/dozen**

white balsamic thyme syrup and sea salt



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## CHEF ATTENDED CARVING STATIONS

### **TENDER HERB ROASTED SIRLOIN**

mushroom ragout and local mustard

### **HERB & GARLIC PRIME RIB**

horseradish-chive cream, fresh horseradish and local mustard

### **PEPPER GRILLED TENDERLOIN OF BEEF**

Texas Pete aioli and house made steak sauce

### **SMOKED BEEF BRISKET**

seasonal chutney and western style bbq sauce

### **MOJO GRILLED PORK LOIN**

citrus-apple glaze and local mustard

### **WALNUT & HERB CRUSTED RACK OF LAMB**

hot pepper jam and mint pesto

### **HOUSE SMOKED TURKEY BREAST**

western style bbq sauce and local mustard

### **PINK PEPPER CRUSTED TUNA LOIN**

soy sauce, pickled ginger and wasabi cream

### **VEGAN BUTTERNUT SQUASH & CAULIFLOWER**

roasted carrot-hominy salad and local honey

### **FIESTA TACO STATION**

**CHOICE OF TWO PROTEINS** chicken tinga, carne asada, blackened shrimp, pulled pork shoulder and tequila-lime tofu

**ACCOMPANIED BY** house made pico de gallo, pepper jack queso, guacamole, black bean and corn salad, shredded cheddar, lettuce, chive sour cream, lime wedges, cilantro, assorted hot sauces, fresh tortilla chips, and spanish style rice

## **PASTA STATION**

PLEASE CONSULT WITH YOUR SALESPERSON ABOUT YOUR VENUE'S RESTRICTIONS ON COOKING WITH OPEN FLAMES.

**CHOICE OF TWO PROTEINS** grilled chicken breast, beef meatballs, herb & garlic grilled shrimp or italian sausage

**CHOICE OF TWO SAUCES** traditional marinara, basil pesto, parmesan cream, pesto cream or vodka sauce

**CHOICE OF ONE PASTA** penne, rigatoni, farfalle or rotini

**ACCOMPANIED BY** kalamata olives, roasted tomatoes, fresh spinach, artichoke hearts, roasted red pepper, shaved parmesan cheese, feta cheese, caramelized onions and grilled focaccia



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## INTERACTIVE STATIONS

### POTATO BAR

CHOICE OF TWO POTATOES garlic mashed potatoes, parmesan mashed potatoes, tater tots, roasted red skin potatoes, sweet potato tots or whipped sweet potatoes

ACCOMPANIED BY butter, sour cream, shredded cheddar, scallions, chopped bacon, blue cheese, brown gravy and fried onion straws. Sweet potatoes accompanied by brown sugar, maple syrup, candied pecans and marshmallows

### SLIDER BAR

SERVED WITH FRESH GREENS, SLICED TOMATO, HOUSE MADE PICKLES, SHAVED ONION, KETCHUP, LOCAL MUSTARD AND GARLIC AIOLI.

**BEEF & CHEDDAR** fried pickle chips

**BEEF** bacon and blue cheese jam

**TURKEY** avocado spread and pepper jack cheese

**CRAB CAKE** cilantro remoulade and house pickles

**CAJUN SHRIMP** house pickles and Texas Pete aioli

**BLACK BEAN & MUSHROOM** provolone and fried pickle chips

### LOW COUNTRY BOIL

peel and eat shrimp, smoked sausage, red skin potatoes, fresh steamed corn on the cob, assorted hot sauces and fresh biscuits

### MAC & CHEESE BAR

traditional and pepper jack-brisket mac & cheese

ACCOMPANIED BY chopped bacon, andouille sausage, roasted tomatoes, roasted red peppers, roasted broccoli, scallions, bbq sauce and parmesan bread crumbs



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## TRADITIONAL DISPLAYS

### FRUIT DISPLAY

fresh melons, pineapple, grapes, berries, seasonal fruits and vanilla honey yogurt dipping sauce

### CHEESE DISPLAY

local and world market cheeses, mixed nuts, dried fruit, house made pimento cheese, grilled crostini and crackers

### VEGETABLE CRUDITES

local and seasonal vegetables and green goddess dressing

### ROASTED VEGETABLE DISPLAY

grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms and balsamic-herb evoo drizzle

### CRUDITE SHOOTERS

zucchini, baby carrots, red bell peppers, celery, asparagus, grape tomatoes and creamy green goddess dressing

## HOT DIPS

SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND CRACKERS UNLESS OTHERWISE NOTED.

### BACON BEER CHEESE DIP

sharp cheddar cheese, applewood smoked bacon, scallion and roasted pepper

### BUFFALO CHICKEN DIP

roasted chicken, buffalo seasoning, cheddar cheese and fresh tortilla chips

### SUNDRIED TOMATO & CHORIZO FUNDIDO

spicy chorizo, pepper jack queso, sundried tomato purée and fresh tortilla chips

### SPINACH & ARTICHOKE DIP

artichoke heart, baby spinach and parmesan cheese

### CRAB DIP

fresh crab meat, blended spices, dry sherry and cream cheese

### GREEN CHILI CHICKEN DIP

green chili braised chicken, cream cheese, cilantro, spices and fresh tortilla chips

### HOT PEPPER JACK QUESO

fresh tortilla chips

## SPECIALITY DISPLAYS

### BISCUIT BAR

house made buttermilk and sweet potato biscuits, crisp bacon, local chicken-apple sausage, locally cured country ham, whipped butter, apple butter, seasonal jam, local mustard and local honey

### CHEESE & CHARCUTERIE BOARD

chef selected cured meats and cheeses, house made pimento cheese, house made pickles, mustard, honey, grilled crostini and crackers

### MEDITERRANEAN STATION

tomato bruschetta salad, antipasto salad, tabbouleh, roasted red pepper hummus, marinated olives, grilled crostini and crackers

### CHILLED SEAFOOD DISPLAY

herb and garlic shrimp shooters with bloody mary cocktail sauce, local oysters on the half shell with horseradish, lemons and bloody mary cocktail sauce, and hand carved tuna with pickled ginger, wasabi cream, Texas Pete aioli and fried wontons

### NACHO BAR

house fried corn tortillas, pepper jack queso, salsa, guacamole, black bean and corn salad, green olives, chive sour cream, jalapeño, beef and bean chili and salsa verde

## COLD DIPS

SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND CRACKERS UNLESS OTHERWISE NOTED.

### CLASSIC PIMENTO CHEESE DIP

### CARAMELIZED ONION DIP

caramelized sweet onion, sharp parmesan and creamy cheese spread

### ROASTED RED PEPPER HUMMUS

roasted red bell pepper, chickpea, roasted garlic and evoo

### GUACAMOLE

chunky avocado, tomato, jalapeño, onion, cilantro, lime and fresh tortilla chips

### FIRE ROASTED SALSA

tomato, onion, jalapeño, garlic and fresh tortilla chips



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Buffet

**Entree**

Mediterranean Chicken (GF) artichoke, roasted pepper, olive, spinach and caper brown butter sauce

BBQ Grilled Chicken (GF) grilled pineapple and scallion

Herb Rubbed Chicken (GF)

Caprese Roasted Chicken Breast (GF) roasted tomato, spinach, mozzarella cheese, fresh basil and balsamic glaze

Chicken Paella (GF) asparagus, tomatoes, Portobello, roasted garlic, saffron broth and sofrito  
Prosciutto wrapped chicken spinach, ricotta stuffing and lemon pesto cream sauce

Tuscan Florentine chicken pesto cream sauce

Grilled Pork Loin (GF) coca cola & chipotle bbq sauce

Herb Crusted Pork Loin (GF) honey dijon glaze

Roasted Cuban Pork Loin (GF) citrus mojo and cilantro

Green Chili Roasted Pork Shoulder (GF) blackened corn relish

Traditional Paella (GF) clams, mussels, shrimp, chicken, asparagus, tomato, zucchini, portabella, pepper, cauliflower, saffron broth and sofrito

Pink Peppercorn Crusted Salmon (GF)

Sesame Ginger Roasted Salmon watercress & light citrus vinaigrette garnish

Oven Roasted Salmon (GF) chipotle butter

Grilled Citrus Salmon (GF) mango salsa

Grilled Salmon (GF) hickory smoked bbq sauce

Slow Braised Beef Short Ribs red wine demi glaze

Sliced Bistro Steak (GF) roasted baby sweet peppers, red wine jus and whole roasted garlic

Grilled Flat Iron Steak (GF) caramelized peppers, onions, and chimichurri

Korean Short Ribs

Vegetarian Paella (GF) asparagus, tomato, zucchini, portabella, pepper, cauliflower, saffron broth and sofrito

Tortellini Pasta mushrooms, spinach, parmesan and tomato cream sauce

Goat Cheese Ravioli pesto cream sauce



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Buffet

**SIDES**

TRADITIONAL MAC & CHEESE  
BRUSCHETTA MAC & CHEESE  
SMOKED GOUDA MAC & CHEESE  
ROSEMARY & LEMON ROASTED FINGERLINGS (GF)  
WHIPPED SWEET POTATOES WITH MAPLE SYRUP PECANS (GF)  
HERB ROASTED RED SKIN POTATOES (GF)  
ROASTED GARLIC MASHED POTATOES (GF)  
BASIL WHIPPED POTATOES (GF)  
CHIMICHURRI ROASTED POTATOES (GF)  
CRISPY SMASHED POTATOES (GF)  
MEXICAN STREET CORN  
HARICOT VERT ALMONDINE (GF)  
BROCCOLI ALMONDINE (GF)  
SOUTHERN COLLARD GREENS (GF)  
PARMESAN CREAMED SPINACH (GF)  
CHEDDAR GRITS (GF)  
ROASTED ROOT VEGETABLES (GF)  
BACON & ONION SAUTÉED BRUSSELS SPROUTS (GF)  
BACON & ROASTED RED PEPPER HARICOT VERTS  
ROASTED SWEET POTATO HASH  
VANILLA GLAZED CARROTS & PARSNIPS (GF)  
CHARRED ASPARAGUS (GF)  
SWEET POTATO, CRANBERRIES & FETA CHEESE HASH (GF)  
SEASONAL SUCCOTASH (GF)  
GARLICKY PLANTAINS (GF)  
ROASTED BROCCOLI & CAULIFLOWER (GF)  
LEMON GARLIC ROASTED BROCCOLI (GF)  
ROASTED ZUCCHINI & SQUASH (GF)  
CHARRED BROCCOLINI WITH GINGER-CITRUS VINAIGRETTE (GF)  
TUSCAN ORZO  
RICE PILAF





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## BUFFET

### **SIDES & SALADS**

DRESSINGS: POPPY SEED VINAIGRETTE, RASPBERRY WALNUT VINAIGRETTE, BALSAMIC, RANCH, BLUE CHEESE & CAESAR

#### **THE BIG BLUE**

FRESH GREENS, APPLE, BLUE CHEESE CRUMBLES, BUTTERMILK RANCH

#### **CAPRESE SALAD**

FRESH MOZZARELLA, TOMATOES, BASIL, ARUGULA, BALSAMIC GLAZE

#### **SEASONAL BERRY SALAD**

FRESH GREENS, SEASONAL BERRIES, MANDARIN ORANGES, GOAT CHEESE CRUMBLES

#### **GARDEN SALAD**

MIXED GREENS, CARROTS, CUCUMBERS, GRAPE TOMATOES

#### **SPINACH SALAD**

TOASTED ALMONDS, DRIED CRANBERRIES, BLUE CHEESE CRUMBLES

#### **CAESAR SALAD**

FRESH ROMAINE, PARMESAN CHEESE, CREAMY CAESAR DRESSING, CROUTONS

#### **GREEK SALAD**

FRESH ROMAINE, CUCUMBERS, FETA, TOMATOES, OLIVES, LEMON HERB VINAIGRETTE

#### **COUSCOUS SALAD**

SPINACH, WINTER SQUASH, DRIED CRANBERRIES, WALNUTS

#### **COUSCOUS SALAD**

BELL PEPPERS, CUCUMBERS, OLIVES, ONION, CITRUS HONEY VINAIGRETTE

#### **POTATO SALAD**

#### **SOUTHERN STYLE COLESLAW**

#### **ROTINI PASTA SALAD**

SALAMI, MOZZARELLA, TOMATOES, OLIVES, ARTICHOKE, PEPPERONCINI, ROASTED RED PEPPERS



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PLATED

**COMBINATION ENTREES**

**HERB GRILLED CHICKEN BREAST & SHRIMP** winter vegetable medley, parmesan whipped potatoes and red eye gravy

**GRILLED BEEF TENDERLOIN & LOBSTER RAGOUT** butter roasted fingerlings and grilled asparagus

**ROASTED SALMON "OSCAR"** crab cake, cilantro remoulade, charred broccolini and sweet potato hash

**ANGELS ON HORSEBACK** ribeye, bacon fried shrimp, horseradish cream, roasted fingerling potatoes and asparagus

**CHIMICHURRI GRILLED FLAT IRON WITH BLACKENED SHRIMP** avocado salad, jalapeno & goat cheese grit cake and ranchero sauce

**SOUTHERN COMBO** bbq grilled chicken breast, grilled shrimp, edamame-grilled corn succotash and cheddar grit cake

**FILET OSCAR** butter poached crab, tarragon béarnaise, roasted garlic mashed potatoes and grilled asparagus

**HERB GRILLED CHICKEN & SHRIMP** dirty rice and bacon onion crispy brussels sprouts



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**ENTREES**

SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST wild rice pilaf, crispy collards and caper butter

FRIED GREEN TOMATOES collards, pimento cheese grits and tomato gravy

QUINOA CHICKPEA CAKES grilled bok choy and red pepper coulis

RED WINE BRAISED SHORT RIBS smoked gouda grits, roasted root vegetables and horseradish gremolata

BLUE CHEESE CRUSTED BEEF TENDERLOIN toasted parmesan mashed potatoes, bacon brussels sprouts and house made steak sauce

SHRIMP & GRITS jalapeño-goat cheese grits and red eye gravy

ROASTED SALMON sweet potato-pancetta hash, grilled asparagus and curried raisin yogurt

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad, grilled parmesan asparagus and grilled focaccia

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion, edamame-grilled corn succotash and cheddar grit cakes

FIRE ROASTED HEIRLOOM TOMATOES edamame-grilled corn succotash, wilted baby kale and parmesan bread crumbs

HARISSA & CHIMICHURRI GRILLED FLAT IRON lemon roasted fingerling potatoes, avocado-tomatillo salad and chimichurri

KOREAN BBQ SHORT RIBS basmati rice, cauliflower kimchi and grilled bok choy

GRILLED AHI TUNA forbidden rice salad, grilled bok choy and tamarind soy glaze

PAN SEARED SCALLOPS ricotta risotto, spring peas, bell peppers, lemon, arugula and charred broccolini



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**ENTREES**

**BLACKENED ATLANTIC SALMON** black bean-corn salad, salsa verde and spanish rice  
**PESTO GRILLED CHICKEN BRUSCHETTA** baby heirloom-basil salad, stracciatella cheese and grilled parmesan asparagus

**MEDITERRANEAN ROASTED CHICKEN BREAST** spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter

**VEGAN BOUILLABAISSSE** carrots, cauliflower, chickpeas, broccolini, peppers, lentils, tomato broth, toasted baguette and almond rouille

**RIBEYE FRITES** crispy fried potatoes, grilled seasonal vegetables and harissa butter

**SLOW BRAISED BEEF SHORT RIBS** toasted parmesan mashed potatoes, roasted rainbow carrots and red wine demi-glace

**BLACKENED MAHI** rice pilaf, pickled shrimp relish and charred broccolini

**SESAME ROASTED SALMON** basil basmati rice, watercress-almond salad and citrus vinaigrette

**PAN SEARED SCALLOPS** ricotta risotto, spring peas, bell peppers, lemon, arugula and charred broccolini

**MEDITERRANEAN ROASTED CHICKEN BREAST** spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter

**CORNMEAL CRUSTED FRIED GREEN TOMATOES** smoked gouda grits, garlic braised chard and chicory tomato gravy

**RIBEYE FRITES** crispy fried potatoes, grilled seasonal vegetables and harissa butter

**PAN SEARED SCALLOPS** mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil

**GRILLED SALMON** pancetta-cannellini bean sauté, charred broccolini and pickled cabbage

**SHRIMP & GRITS** smoked andouille sausage, white cheddar grits and chicory tomato gravy



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## **PETITE DESSERTS**

### **FRENCH MACAROONS**

assorted colors and flavors

### **TARTS**

apple, banana cream, coconut cream, key lime, lemon curd and fresh fruit

### **CHEESECAKE SQUARES**

blueberry, turtle, raspberry white chocolate, triple chocolate, NY style, banana pudding, peanut butter, cookie dough, pumpkin, cinnamon swirl, caramel apple

### **CUPCAKES**

carrot, chocolate, cookie dough, red velvet, salted caramel, vanilla

### **TRUFFLES**

turtle, Kahlua white chocolate and chocolate raspberry

### **SHOOTERS**

banana pudding, blackberry-lemon, blueberry pie, carrot, coconut pie, lemon mousse, red velvet, s'mores, strawberry shortcake and white chocolate mousse

### **BROWNIES**

salted caramel, fudge, butterscotch, snickerdoodle

### **MINI PIES**

apple, blueberry, coconut cream, peanut butter, pecan

### **COOKIES**

chocolate chip, oatmeal raisin, sugar, snickerdoodle, ginger snap

### **MINI SWEET POTATO CRUNCH TORTES**

walnut, vanilla wafer, brown sugar, butter, Sweet potato batter and sweetened whipped cream

### **CHOCOLATE MOUSSE CUPS**

### **CREME BRULEE**