

*Gourmet Ministries LLC*



## Appetizers

### Charcuterie Platter

assorted crackers, pickles, tomatoes, one cheese option, Chef's selection of two meats, cucumbers, preserves, grapes, nuts/seeds, and sliced sourdough

*\*platter amount varies per guest\**

*Small Platter \$80 | Large Platter \$150*

### Warm Buffalo Chicken Dip w/ crackers or tortilla chips

*Half Pan \$45 | Large Pan \$95*

### Vegetable Platter

*Half Platter \$30 | Large Platter \$55*

### Fruit Platter

*Half Platter \$50 | Large Platter \$100*

### Housemade Chips w/ ranch dip

*Half Pan \$20 | Large Pan \$40*

### Crab Cakes (\$5 per crab cake)

*Half pan serves 7-10 guests | Large pan serves up to 20-25 guests*

*chaffing pans and sternos available upon request*

*additional charges apply*

## **Main Course**

### **Salads**

- House Salad
- Caesar Salad

*Half Pan \$18 / Large Pan \$35*

### **Sides**

- Corn on the Cob
- Roasted Broccoli
- Sauteed Asparagus
- Sauteed Green Beans
  - Sweet Peas
- *Half pans range from \$28-\$30 / Large pans range from \$55-\$60*

### **Premium Sides**

- Mac N' Cheese
- Garlic Mashed Potatoes

*chaffing pans and sternos available upon request  
additional charges apply*

- Candied Yams
- Collard Greens
- Loaded Ranch Potatoes
- Broccoli N' Cheese Casserole

*Half pans range from \$35-\$45 | Large pans range from \$70-\$85*

## **Meats**

- Herb Roasted Chicken Breast
- Fried Chicken or Fish (*availability depends on location*)
  - Blackened Catfish
  - Blackened Salmon
  - Hamburger Steak
- Creamy Baked Chicken
  - Meatballs
  - Shrimp Kabobs
- Flavored Wings (Buffalo, Jerk, Honey Barbecue, Chef OJ Hot Rub)

*Small pans range from \$55-\$150 | Large pans range from \$110-\$200*

*chaffing pans and sternos available upon request  
additional charges apply*

## **Pasta**

- Lasagna
  - Blackened Chicken Alfredo
  - Blackened Shrimp Alfredo
  - Jerk Chicken Alfredo (*#1 seller*)
    - Seafood Alfredo
    - Cajun Rasta Pasta
  - Creamy Andouille Sausage, Chicken N' Noodles
- Small pans range from \$30-\$55 / Large pans range from \$60-\$150*

## **Breads**

- Dinner Rolls
- Cornbread
- Garlic Bread

*Small pans range from \$15 / Large pans range from \$25*

*chaffing pans and sternos available upon request  
additional charges apply*

## **Desserts**

Chef OJ's Chocolate Mousse Oreo Delight

Oreo Tiramisu

\*\*Crème Brulee

Triple Berry Tart Cups

Dessert Crepes (Nutella, Strawberry, Crème)

*\$2.50 per guest*

*\*\* \$3.00 per guest*

*chaffing pans and sternos available upon request  
additional charges apply*

## **Beverages**

Sweet Tea

Lemonade

Bottled Water

Can of Soda Coke, Diet Coke or Sprite

*Pricing upon request*

*chaffing pans and sternos available upon request  
additional charges apply*

## **Chef OJ's Catering Package #1**

House Salad

2 Sides

1 Meat

Bread

Beverage

*Pricing, travel fee, and other expenses upon inquiry*

## **Chef OJ's Catering Package #2**

Appetizer or Dessert (excluding Crab Cakes)

House or Caesar Salad

2 Sides

1 Meat

Bread

*Pricing, travel fee, and other expenses upon inquiry*

*chaffing pans and sternos available upon request  
additional charges apply*



## **Chef OJ's Full Catering Package #3**

Appetizer (excluding Crab Cakes)

House or Caesar Salad

2 Sides

2 Meats (excluding Seafood)

Bread

Beverage

Dessert

*Pricing, travel fee, and other expenses upon inquiry*

*Special request entrees, sides, add-ons, appetizers are accepted if available*

*chaffing pans and sternos available upon request  
additional charges apply*

\*Due to Covid-19 restrictions, all catering options will be drop-off only. All catering orders require at least 3 weeks' notice with 50% deposit. All cancellations must be submitted at least 48 hours prior to the date requested, otherwise, deposits will be forfeited. **NO EXCEPTIONS!**

**Deposit payments are accepted via Cash, CashApp, Check, PayPal**



*chaffing pans and sternos available upon request  
additional charges apply*