



CHEF SLY'S CATERING MENU 2021

"I Don't Just Cook Food, I Create an EXPERIENCE"

Create Your Experience!

Hors D'oeuvres

Salads

Entrées

Sides

Brunch

Action Stations





HORS D'OEUVRES

Cold Hors D'oeuvres

Tomato Mozzarella Skewers 8

Shrimp Cocktail

Bruschetta

- Tomato Basil 5
- Prosciutto Fig Goat Cheese 7
- Jerk Chicken 8

Fruit Platter 10

Vegetable Platter 10

Charcuterie Platter 15

Priced Per Person
10 person minimum

Hot Hors D'oeuvres

Wings 8

(Sly's Slick Sauce, Bourbon BBQ, Lemon Pepper) *Classic Sauces Available*

IN-A-CUP

- BBQ Chicken & Slaw Cups 8
- Shrimp & Grits Cups 10
- Short Ribs & Polenta 12

Mini Lump Crab Cakes 12

Low Country Boil 15

Priced Per Person
10 person minimum

Hot Hors D'oeuvres Cont.

Sliders

- Burger 8
- Salmon 10
- Jumbo Lump Crab Cake 15

Quesadillas

- BBQ Chicken 8
- Salmon 10
- Short Rib 12

Priced Per Person
10 person minimum



SALADS

Salads

Southern Peach 8

Arugula, Caramelized Peaches, Feta cheese, Pecans, Balsamic Vinaigrette

Josephine's Garden 5

Cherry Tomatoes, Cucumbers, Shredded Carrots

Caesar 5

Romaine, Garlic Croutons, Parmesan cheese

Caprese 8

Tomato, Mozzarella, Balsamic Glaze

Priced Per Person
10 person minimum



ENTRÉES

Entrées

Roasted Chicken	10
Seared Salmon	12
Braised Short Rib	20
Filet Mignon	25
Jumbo Shrimp	25
Rack of Lamb	30

Priced Per Person
10 person minimum



STARCHES

Starches

Mashed Potatoes	10
Macaroni & Cheese	12
Candied Yams	12
Herb Risotto	15
Grits	10
Baked Potato Bar	15
Smoked Gouda Mac & cheese	20

Priced Per Person
10 person minimum



VEGGIES

Veggies

Green Beans	7
Honey Glazed Carrots	8
Vegetable Medley	10
Broccoli	7
Collard Greens	10
Broccolini	8

Priced Per Person
10 person minimum



BRUNCH

Brunch

Shrimp & Grits	25
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Braised Short Ribs & Grits	25
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Bacon & Sausage (Pork)	15
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Bacon & Sausage (Turkey)	16
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Chicken Wings W/ Honey Chipotle Drizzle	15
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Waffles (Plain, Blueberry OR Strawberry Syrup)	7
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Red Velvet Waffles (Plain, Blueberry OR Strawberry Syrup)	9
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Challah French Toast (Plain, Blueberry OR Strawberry Syrup)	15
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Priced Per Person
10 person minimum

Brunch Cont...

Grits	10
Smoked Gouda Grits	10
Breakfast Potatoes	10
Scramble Eggs (Add Cheese \$2 per person)	8
Mini Quiche	10

Priced Per Person
10 person minimum

Brunch Cont...

Parfaits	10
Fruit Platter	10
Smoothie Bar (2 Chef selected Smoothies)	12
Assorted Breads and pastries	10
Mimosa Bar	35

Priced Per Person
10 person minimum



Action Stations

Shrimp & Grits

Omelet

Smoothie Station

Pasta (1 Pasta, 2 Sauces, 4 Add ins)

Carving Station

Banana Foster Stations

25+ Chef Attendant Fee

10+ Chef Attendant Fee

12+ Chef Attendant Fee

15+ Chef Attendant Fee

Price Varies +Chef Attendant Fee

10+ Chef Attendant Fee

Priced Per Person
10 person minimum
\$150 Chef Attendant Fee

**ASK ABOUT BUNDLE
PACKAGES!**

SAVE UP TO 30%



CHEF SLY'S PRIVATE DINNER MENU

"I Don't Just Cook Food, I Create an EXPERIENCE"

NEED TO KNOW

\$200 In-home Service Fee

(This does not include food and is per meal service)

\$25 Delivery Fee *(Within Charlotte city limits)*

All prices listed are PER PERSON

Brown Sugar Rubbed Chicken

Garlic Mashed Potatoes

Steamed Broccoli

Honey Butter Glaze

\$65

Seared Salmon

Argentinian Shrimp

Parmesan Herb Risotto

Steamed Broccolini

Lemon Beurre Blanc

\$65

Seafood Dream

Jumbo Lump Crab Stuffed Salmon

Argentinian Shrimp

Potato Disk

Asparagus

Cajun Beurre Blanc

\$80

Seafood Dream II

Jumbo Lump Crab Cake

Snow Crab Cluster

Argentinian Shrimp

Potato Disk

Roasted Sweet Corn & Peppers

Sweet Cajun Butter

\$80

Braised Short Ribs

Smash Red Potatoes

Sauteed Green Beans

Peppercorn Au Jus

\$75

Filet Mignon

Smash Red Potatoes

Sauteed Green Beans

Garlic Herb Butter

\$75

Braised Oxtail

Coconut Rice & Peas

Curried Cabbage

Plantains

\$80

Bolognaise Pasta

Fresh Pappardelle

Pesto

Garlic French Bread

\$60

Alfredo Pasta

Fresh Fettucine

Grated Parmigiana

Garlic French Bread

\$60



I DON'T JUST
COOK FOOD,

I create an experience.

CHEF *Sly* 

BOOK YOUR EVENT TODAY!!!