

A chef wearing a white shirt and a striped apron is focused on preparing food in a kitchen. He is using a knife to chop ingredients on a wooden cutting board. The counter is cluttered with various kitchen items, including a bottle of oil, a container of herbs, and some prepared food. In the background, there are large windows and a framed picture on the wall. The entire image is overlaid with a semi-transparent dark green filter.

CHEF SLY'S CATERING MENU 2020

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



Hors D'oeuvres

Salads

Entrées

Starches

Veggies

Brunch

Action Stations



HORS D'OEUVRES

Cold Hors D'oeuvres

Tomato Mozzarella Skewers	3
Tomato Basil Bruschetta.	3
Deviled Eggs	3
Fruit Platter	4
Vegetable Platter	4
Charcuterie Platter	7
Jerk Chicken Crostini W/Mango Salsa	7
Shrimp Cocktail	7
Crab Cucumber Cups	7

Priced Per Person
10 person minimum

Hot Hors D'oeuvres

Spinach Artichoke Dip 5

Wings 6

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

BBQ Chicken & Slaw Cups 6

BBQ Chicken Slider 6

Burger Slider 6

Shrimp & Grits Cups 7

Mini Crab Cakes 7

Crab Cake Slider 7

Priced Per Person
10 person minimum



SALADS

Salads

Southern Peach 5

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

Josephine's Garden 3

Cherry Tomatoes, Cucumbers, Shredded Carrots

Caesar 3

Romaine, Garlic Croutons, Parmesan cheese

Caprese 4

Tomato, Mozzarella, Balsamic Glaze

Priced Per Person
10 person minimum



ENTRÉES

Entrées

Roasted Chicken	9
Seared Salmon	10

Premium

Braised Short Rib	15
Beef Striploin	13
Jumbo Shrimp	14

Priced Per Person
10 person minimum



STARCHES

Starches

Mashed Potatoes	4
Macaroni & Cheese	4
Candied Yams	4
Grits	3

Premium

Baked Potato Bar	6
Smoked Gouda Mac & cheese	6
Herb Risotto	5

Priced Per Person
10 person minimum



VEGGIES

Veggies

Green Beans	3
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Honey Glazed Carrots	3
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Vegetable Medley	3
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Broccoli	3
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Premium

Collard Greens	5
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Broccolini	5
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Priced Per Person
10 person minimum



BRUNCH

Brunch

Shrimp & Grits	12
Braised Short Ribs & Grits	12
Bacon & Sausage (Pork)	6
Bacon & Sausage (Turkey)	7
Chicken Wings W/ Honey Chipotle Drizzle	8
Sear Old Bay Salmon	9
Waffles (Plain, Blueberry OR Strawberry Syrup)	4
Red Velvet Waffles (Plain, Blueberry OR Strawberry Syrup)	5
Challah French Toast (Plain, Blueberry OR Strawberry Syrup)	6

Priced Per Person
10 person minimum

Brunch Cont...

Grits	4
Smoked Gouda Grits	7
Breakfast Potatoes	4
Scramble Eggs (Add Cheese \$2 per person)	4
Mini Quiche	5

Priced Per Person
10 person minimum

Brunch Cont...

Parfaits	6
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Fruit Platter	4
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Smoothie Bar (2 Chef selected Smoothies)	7
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Assorted Breads and pastries	6
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Mimosa Bar	15
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Priced Per Person
10 person minimum



ACTION STATIONS

Action Stations

Shrimp & Grits

12+ Chef Attendant Fee

Omelet

8+ Chef Attendant Fee

Smoothie Station

8+ Chef Attendant Fee

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

10+ Chef Attendant Fee

Carving Station

Price Varies +Chef Attendant Fee

Banana Foster Stations

5+ Chef Attendant Fee

Priced Per Person
10 person minimum
\$75 Chef Attendant Fee

**ASK ABOUT BUNDLE
PACKAGES!**

SAVE UP TO 30%



I DON'T JUST
COOK FOOD,

I create an experience.

CHEF *Sly* 

BOOK YOUR EVENT TODAY!!!