Deep Fork Grill Catering 2010

Thank you for your interest in Deep Fork Grill Catering! Deep Fork Grill is dedicated to providing each guest the experience of a lifetime. With affordable pricing, innovative menu choices and a fun energetic staff, you can't lose. We are driven by new ideas, cutting edge technique and a never ending quest for knowledge. Let Deep Fork Grill plan your next event and see what passion, commitment, quality and consistency can do for you.

Whether your occasion is an intimate dinner, cocktail party, company luncheon, wedding reception or business dinner, Deep Fork Grill Catering is a perfect match. We look forward to making your special occasion an event to remember!

H	ors d'Oeuvres List Serv	ings: <u>20-74</u>	<u>75-24</u>	<u>125 +</u>
٠	Chicken Brochettes served with Chipotle Aioli	\$2.50	\$2.25	\$2.00
٠	Miniature Cedar Plank Salmon	\$2.50	\$2.25	\$2.00
٠	Deep Fork Grill Crab Cakes served with Cajun Remoulade	\$3.00	\$2.75	\$2.50
٠	Shrimp and Mango Ceviche with a Cilantro Lime Vinaigrette	\$3.00	\$2.75	\$2.50
٠	Toasted Cheese Ravioli with a Brown Butter Sauce	\$2.25	\$2.00	\$1.75
٠	Hot Spinach and Artichoke Dip served with Parmesan Garlic Pita Chi	ps \$2.25	\$2.00	\$1.75
٠	Miniature Wellingtons; Choice of Beef, Chicken or Mushroom	\$2.50	\$2.25	\$2.00
٠	Potatoes Skins with; Filled with your choice of Cheddar and Chives,	\$2.00	\$1.75	\$1.50
	Blue Cheese and Caramelized Onions, Cheddar Cheese and Bacon		\$2.00	\$1.75
	Sautéed Shrimp and Parmesan	\$2.75	\$2.50	\$2.25
•	Caesar Salads in a mini Fillo cup	\$1.50	\$1.25	\$1.00
٠	Grilled Chili Lacquered Chicken Skewers			
٠	with a tequila Lime Dipping Sauce	\$2.50	\$2.25	\$2.00
٠	Smoked Salmon Crostini with Cream Cheese and Capers	\$2.50	\$2.25	\$2.00
٠	Stuffed Mushrooms; Stuffed with you're your choice of Crab,	\$2.50	\$2.25	\$2.00
	Herb Bread Stuffing or Herbed Cheese.	\$2.00	\$1.75	\$1.50
٠	Smoked Beef Tenderloin			
	with Boursin and a Cherry Balsamic Reduction on Toast Points	\$3.50	\$3.25	\$3.00
٠	Sliders: Your Choice of Shaved Prime Rib,	\$3.00		\$2.50
	Roasted Pork Tenderloin or Smoked Turkey	\$2.50		\$2.00
٠	Roma Tomato and Pesto Bruschetta	\$2.00	,,,	\$1.50
•	Homemade Hummus with Pita and Feta Cheese	\$2.00	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	\$1.50
٠	Sesame Crusted Ahi Tuna with Asian Fruit Compote & Ponzo Sauce	\$3.50	\$3.25	\$3.00
٠	Jumbo Shrimp Cocktail with Cocktail Sauce	\$4.25	\$4.00	\$3.75
٠	Portobello Mushroom with Roasted Peppers and Goat Cheese	\$2.25	\$2.00	\$1.75
٠	Bacon Wrapped Sea Scallops with Shitake Mushroom Sauce	\$3.50	\$3.25	\$3.00
٠	Fennel Braised Pork with Goat Cheese on Crostini	\$2.50	\$2.25	\$2.00
٠	Jalapeno Bacon Wrapped Shrimp with a Horseradish Marmalade	\$4.25	\$4.00	\$3.75
٠	Spiced or Candied Nuts and Holiday Snack Mix	\$2.00	\$1.75	\$1.50

Individual Platters...

These Platters can be a fantastic addition to any of our menus listed above.

Fruit and Cheese Display

Chef's selection of fresh seasonal and dried fruits accented with artesian cheeses Two Cheese Selections \$45.00 Three Cheese Selections \$60.00 (Platter serves 25-30 people)

Smoked Salmon Platter

House Cold Smoked Salmon Served with Capers, Diced Red Onions, Diced Tomatoes, Cream Cheese and Toast Points \$125.00 per platter (Platter serves 25-30 people)

Baked Brie En Croute

Baked Brie in Puff Pastry With Fresh Berries and Raspberry Sauce \$45.00 per Brie (Platter serves 25-30 people)

Italian Inspired Antipasto Platter

A Beautiful selection of Italian Meats, Peppers, Cured Olives, Marinated Mushrooms, Roasted Vegetables and Fresh Mozzarella Served with Italian Flatbreads \$55.00 per platter (Platter serves 25-30 people)

Seafood Trio

Lobster, Shrimp and Scallops Served on Ice with Garlic Butter and Cocktail Sauce \$200.00 per platter (Platter serves 20-30 people)

Chippers and Dippers

Choice of 3 Mix and Match \$30.00 per platter (Platter serves 20-30 people)

Chippers

Raw Veggies Pita Chips Parmesan and Garlic Flatbreads Assorted Crackers Garlic and Parmesan Toast Points

Dippers

Roasted Red Pepper Hummus Black Olive Tapenade Fennel and Onion Dip Southwestern Ranch Dip

- All Buffet Style Parties come with complimentary paper and plastic ware.
- Rental quotes for Glass, China, Silver and Linen are available upon request.

Thank you for Choosing Deep Fork Grill Custom Catering

Sample Hors d' Oeuvres Menu

Appetizer Menu #1 - \$12

Fruit and Cheese Platter With Crackers

Hot Spinach & Artichoke Dip With Pita Chips

Smoked Turkey Sliders With Dijon

Mini Twice Baked Potatoes With Cheddar, Bacon, and Chives

Appetizer Menu #2 - \$15

Chicken Brochettes With a Chipotle Aioli

Mini Beef Wellington

Smoked Salmon Canapés

Anti-Pasta Skewers

Tomato Bruschetta on Toast Points

Red Pepper Hummus with Pita chips

Appetizer Menu #3 - \$20

Fruit & Cheese Platter With Crackers

The Wedge Trio Roasted Red Pepper Hummus, Olive Tapenade, and Spinach Artichoke Dip with Flat Bread

> Chicken Brochettes With Chipotle Aioli Sauce

Caprese Skewers Fresh Mozzarella and Cherry Tomatoes drizzled with a Basil Pesto

Smoked Beef Tenderloin on a Toast Point With Boursin Cheese and a Balsamic reduction

Sesame Crusted Ahi Tuna With and Asian Fruit Compote & Ponzo Sauce

> Prime Rib Sliders With sour Cream Horseradish Sauce

Deep Fork Crab Cake With a Cajun Remoulade Sauce

Deep Fork Grill Catering Information

Guarantee

A final confirmation of the guaranteed number of guests is required by noon, two business days prior to your event. This number will be considered final and you will be charged accordingly. Otherwise, the number listed on your contract will be considered the final count.

Gratuities and Tax

Each server is \$25 an hour from set up, service to clean up. Tax is 8.375%. **Note***13.5% Alcohol and Beverage Tax is Applicable to all Alcoholic Beverages.

Services

\$25 an hour is required to pay a bartender for any alcoholic beverages served at the event,

Glass, China, Silver and Linens

Deep Fork Grill can assist with rentals and set up for any occasion. There is a standard linen fee of \$40 for white tablecloths. Glass, China, Silver and Linen can be rented through a Rental Company, our coordinators would be happy to assist in helping the client acquire these items.

Specialty Desserts

Please speak to your coordinator in regards to Specialty Desserts.

Transportation/Valet

Deep Fork Grill is happy to arrange for any type of transportation or valet requirements needed for your event.

Flowers and Decor

Deep Fork Grill can assist you with theme decorations, floral centerpieces, holiday decorations or ice sculptures for your event.

Entertainment

Deep Fork Grill can arrange for live music or a DJ as well as any kind of performance art from belly dancers to comedians for your event.