

# Catering Menu Ideas

Catering For  
Every Event  
& Every  
Budget





From private affairs to extravagant banquets, Chuck's catering program promotes the celebration of food. With the ability to create a tailored catering menu; Chuck offer's first-class catering solutions to meet the needs of your event while exceeding your highest expectations.

No matter the event, no matter your budget, we can create a menu you and your guest will love. Our clients trust us to play a part in their most important days. You too can enjoy that confidence with your next event.

This menu only serves as a guide to our most popular items. If you don't see an item that you want, don't worry, personal customizing your menu is what sets us apart and makes us the best choice for every event.



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# Chef Chuck Harris CCC

Chef Chuck Harris CCC is one of the first hospitality Alumni of Lamar University. Chuck received a Bachelor of Science degree in Family and Consumer science, specializing in Hospitality Management. Chuck is still very active in the program and through the Texas Chefs Association, and the American Culinary Federation, he promotes the growth of the school. He serves on the Culinary Board at Lamar and is a member of the Texas Chef's Association and a member of the Sabine Area Restaurant Association.

Harris began his career as Chef at David's Upstairs and later became Sous Chef at the Beaumont Country Club. While serving as Chef and manager at Monaco's Italian Restaurant in Port Arthur, Monaco's was voted best restaurant in a 2000 readers Poll. From there Harris was named the Executive Chef at Holiday Inn Plaza in Beaumont. It was voted "Best banquet Facility" in 2001, 2002, 2003 and 2004. In 2005 Harris was named Chef of the Year by the Golden Triangle Chefs Association. Harris then assumed a position as Chef De Cuisine with L'auberge Hotel and Casino at Jack Daniels Bar and Grill. He was quickly promoted to Executive banquet Chef, winning several awards there as well. In 2008 Harris opened Spindletop Steakhouse and again was named Favorite in Chef and restaurant categories from various polls. In 2009 Harris was selected to represent the state of Texas in the Great American Seafood Cook Off that was aired on Food network where he placed respectfully in the top five. He was also selected to compete in "Chef's Under Fire" and placed second in the Houston Region.



Chef Chuck Harris is very active in sharing his passion with the community. He can be found doing demonstrations, teaching cooking classes, offering his expertise in event planning as well as commercial restaurant consultations. What ever event you have planned, Chef Chuck Harris CCC can deliver; everything from an intimate dinner for two, to a gala for 2000.

*One of the very nicest  
things about life is the way  
we must regularly stop  
whatever it is we are doing  
and devote our  
attention to eating.*

*~Luciano Pavarotti  
and  
William Wright, Pavarotti*



## Hors d'œuvres Menu

### WITH OUT A FORK

*(perfect choices for pass by hand appetizers)*

*Apricot and Toasted Pecan Canapés  
Cucumber Dill Canapés  
BLT Canapés  
Cajun Seafood Canapés  
Potato & Herb Cream Cheese Canapé  
Salmon Rosette Canapés  
Beef Tender & Blue Cheese Canapés  
Red & Black Caviar Canapés  
Bacon Cheddar Canapés  
Beef Tender & Rayford Canapés  
Bleu Cheese & Walnut Canapés  
Kingston Chicken & Sweet Potato Canapés  
Tomato & Mozzarella Crostinis  
Olive or Eggplant Tapenade Crostinis  
Soft Shell or Oyster on Crostinis  
Grape or Olive Stuffed Cheese Truffles  
Brie & Caper Tarts  
Hummus Canapés  
Bacon Cheddar Roll Ups*

*Goat Cheese Stuffed Strawberries w/ Black Pepper  
Variety of Stuffed Quiche  
Havarti & Pecan Quesadilla with Pear Preserves  
Stuffed Mushroom (Spinach, Sausage or Seafood)  
Cheesy Potato Stuffed Mushroom  
Brie & Fig Crostinis  
Mini Beef Wellingtons with Remoulade  
Mini Crab Cakes w/ Cool Lime  
Stuffed Filo (Spinach, Sausage or Seafood)  
Variety of Stuffed Cherry Tomatoes  
Olive & Cheese Skewers  
Fresh Sushi with Wasabi, Ginger & Soy  
Bloody Mary Oyster Shooters  
Shrimp Remoulade Shots  
Variety of Fiesta Tortilla Pinwheels  
Raspberry & Brie Filo Tarts  
Sundried Tomato & Goat Cheese Tarts  
Walnut & Brie Tarts  
Spinach & Artichoke Cakes with Cool Lime Sauce*

### PREMIUM MEATS

*(All Pork Loin, Beef, Ham & Turkey include Rolls & Condiments. Substitute Sweet Potato Biscuits for an additional charge)*

*~Best Carved on Site~  
Chateaubriand w/ Horseradish Cream  
Prime Rib w/ Au jus & Horseradish Cream  
Beef Tenderloin w/ Horseradish Cream  
Steamboat Round w/ Au jus & Horseradish Cream  
Italian Stuffed Pork Loin  
Stuffed Pork Roulade  
Caribbean Stuffed Pork Loin  
Horseradish Encrusted Pork Loin  
Sesame Seared Tuna w/ Wasabi, Ginger & Soy  
Virginia Baked Ham w/ Spicy Mustard*

*~Chicken Tenders~  
Delmonico, Oriental Sesame, Spicy Peanut,  
Apricot Glazed, Lemon Crème, Creole, Teriyaki  
Grecian, Sweet & Sour, Fried or Buffalo Style*

*~Works Well Dressed on a Tray~  
Beef Tenderloin w/ Horseradish Cream  
Honey Glazed Ham w/ Spicy Mustard  
Papaya Smoked Pork Loin w/ Papaya Relish  
Polynesian Pork Loin w/ Pineapple Salsa  
Cajun Roasted Pork Loin w/ Remoulade  
Cajun Fried Turkey w/ Remoulade*

*~Served in a Chafer~  
Lemon Ginger Garlic Pork Loin  
Horseradish Encrusted Pork Loin  
Honey Roasted Pork Loin  
Lollipop Lamb Chops  
Pork, Tuna, Lamb, Chicken or Beef Kabobs  
Chicken or Beef Satay  
Sliced Beef Brisket*

## IT'S ALL ABOUT SEAFOOD

*(All seafood is subject to changes in availability and pricing)*

### *~Specialty Items~*

*Low Country Boil  
Bacon Wrapped Stuffed Shrimp  
Peeled & Deveined Shrimp w/ Cocktail  
Boiled Shrimp w/ Cocktail Sauce  
Raw Oyster Martini Bar  
Bloody Mary Oyster Shooters  
Gumbo Shooters with Fried Okra Garnish  
Shrimp Scampi or Creole Tuna Kabobs  
Smoked Salmon w/ Cream Cheese & Capers  
Sesame Seared Tuna with Wasabi, Ginger & Soy  
Savory Crawfish Cheese Cake with Ciabatta Crostini  
Local Fried Seafood...  
Oysters, Shrimp, Crab Claws or Catfish*

### *~Seafood Nibbles~*

*Spicy Crab Cakes w/ Cool Lime Sauce  
Crawfish Cakes w/ Remoulade Sauce  
Seafood Stuffed Mushrooms  
Fried Crawfish Pies  
Fried Crawfish or Shrimp Grit Bites  
Crawfish or Shrimp Stuffed Filo Cups  
Mini Salmon Wellingtons w/ Cool Lime  
Fried Soft Shell Crab or Oyster on Crostinis  
Fried Shrimp Egg Roll  
Smoked Salmon Pinwheels  
Salmon Rosettes Canapés  
Fresh Sushi w/ Wasabi, Ginger & Soy  
Cajun Seafood Canapés  
Salmon Mousse Canapés  
Fried Crawfish Tails with Remoulade Sauce*

### *~Soups & Main Dishes~*

*Seafood Gumbo w/ Rice  
Crab Bisque  
Crawfish Bisque  
Shrimp & Mango Bisque  
Crawfish Étouffée w/ Rice  
Shrimp Creole w/ Rice  
Cajun Seafood Jambalaya  
Shrimp & Grits  
Seafood Paella*

### *~ Seafood Dips~*

*Crab Mornay with Toast Points  
Crawfish Delight w/ Crostinis  
Crème De Shrimp w/ Toast Points  
Baked Oyster Florentine w/ Pita Points  
Baked Crab Florentine w/ Crostinis  
Shrimp Butter w/ Crackers  
Spicy Shrimp Dip w/ Crackers  
Chilled Spinach & Crab Dip w/ Crackers  
Crab Butter w/ Crackers*

### *~Seafood Salads~*

*West Indies Salad  
Shrimp Salad  
Cajun Seafood Pasta Salad  
Shrimp & Artichoke Remoulade  
Marinated Crab Claws  
Marinated Shrimp with Capers & Onions*

## FRIED FAVORITES

*Fried Green Tomatoes w/ Creole Remoulade  
Fried Artichoke Hearts  
Fried Button Mushrooms w/ Rayford Sauce  
Fried Vidalia Onions  
Fried Dill Pickle Chips  
Fried Okra  
Local Fried Seafood...  
Oysters, Shrimp, Crab Claws or Catfish  
Fried Crawfish Tails with Remoulade Sauce*

*Sweet Potato Bites with Praline Sauce  
Andouille & Gouda Grit Bites with Raspberry Habanero Sauce  
Bacon Cheddar Grit Bites  
Fried Meat Pies  
Fried Mushroom Pies  
Classic Fried Chicken Tenders  
Fried Kibbie Balls w/ Tatziki Sauce  
French Fries & Sweet Potato Fries*





## SIMPLE SANDWICH CHOICE

*Mini Croissants, Finger Sandwich Style or Tortilla Wraps  
filled with  
Assorted Meats & Cheeses, Gourmet Chicken Salad, Tuna Salad, Ham Salad, Egg Salad or Pimento Cheese*

*Cucumber Dill Tea Sandwiches, Cucumber Goat Cheese Sandwiches, Fiesta Tortilla Pinwheels*

*~Minis~*

*Mini Reuben's, Mini Pulled Pork, Mini Hamburgers, Mini Muffulettas, Mini Chicken, Mini Blackened Fish*

## HOT BITES

<i>Variety of Stuffed Quiche</i>	<i>Goat Cheese &amp; Sundried Tomato Tarts</i>
<i>Stuffed Potato Skins w/ Sour Cream</i>	<i>Raspberry &amp; Brie Filo Tarts</i>
<i>Seafood, Sausage or Spinach Stuffed Mushrooms</i>	<i>Spanikopita</i>
<i>Cheesy Potato Stuffed Mushrooms</i>	<i>Spinach &amp; Artichoke Cakes w/ Cool Lime Sauce</i>
<i>Drummettes...</i>	<i>Beef Wellingtons w/ Remoulade</i>
<i>Fried, Buffalo or Honey BBQ</i>	<i>Chicken Wellingtons</i>
<i>Meatballs...</i>	<i>Sausage &amp; Gouda Stuffed Filos</i>
<i>Teriyaki, Italian, Swedish, BBQ or Sweet n Sour</i>	<i>Havarti &amp; Pecan Quesadilla w/ Pear Preserves</i>
<i>Sugar Glazed Bacon Wrapped Water Chestnuts</i>	<i>Bacon Cheddar Roll Ups</i>
<i>Eggplant Rolo</i>	

## DIP & SPREADS

<i>Goat Cheese Torte w/ Homemade Bagel Chips</i>	<i>Chilled Spinach &amp; Artichoke Dip w/ Crackers</i>
<i>Bacon Cheese Ring w/ Butter Crackers</i>	<i>Shrimp Butter w/ Butter Crackers</i>
<i>Caviar Pie w/ Bagel Chips</i>	<i>Spicy Shrimp Dip w/ Butter Crackers</i>
<i>Strawberry Brie w/ Ginger Snaps</i>	<i>Gourmet Chicken Salad w/ Crackers</i>
<i>Kahlua Nut Brie w/ Ginger Snaps</i>	<i>Hawaiian Chicken Salad w/ Crackers</i>
<i>Italian Herb Spread w/ Crudités</i>	<i>Pineapple Spread w/ Crackers</i>
<i>Cheddar Beer Dip with Pretzels</i>	<i>Olive or Eggplant Tapenade w/ Crostini</i>
<i>Zesty Ranch Spread w/ Crudités</i>	<i>Black Eyed Pea Caviar w/ Tortilla Chips</i>
<i>Sundried Tomato Spread w/ Crudités</i>	<i>Bruschetta with Toasted Baguette's</i>
<i>Seven Layer Bean Dip w/ Tortilla Chips</i>	<i>Hot Artichoke &amp; Cheese Dip w/ Pita Points</i>
<i>Hot Spinach &amp; Artichoke Dip w/ Pita Points</i>	<i>Crawfish Delight w/ Crostinis</i>
<i>Crab Mornay w/ Crostinis</i>	<i>Crème De Shrimp w/ Toast Points</i>
<i>Baked Crab Florentine w/ Crostinis</i>	<i>Baked Oyster Florentine w/ Pita Points</i>
<i>Papaya Salsa w/ Tortilla Chips</i>	<i>Crab Butter w/ Crackers</i>
<i>Roasted Red Pepper Hummus w/ Pita Bread</i>	<i>Brie Trio w/ Savory or Sweet Wafers</i>
<i>Mediterranean Hummus with Pita Bread</i>	<i>Cream Cheese &amp; Pepper Jelly Ring with Wheat Crisps</i>



## FRESH SALADS, VEGGIES & MORE

### *~Pasta Salads~*

*Cajun Seafood Pasta Salad*  
*Italian Pasta Toss*  
*Caribbean Pasta Salad*  
*Greek Pasta Salad*  
*Garden Veggie Pasta Salad*  
*Grilled Chicken Penne Pasta Salad*

### *~Other Fresh Salads~*

*Fiesta Black Bean Salad*  
*Mediterranean Rice Salad*  
*Tabuli Salad*  
*Marinated Black Eye Pea Salad*  
*Cucumber Tomato & Mozzarella Salad*  
*Cucumber Tomato & Artichoke Salad*  
*Asparagus Cucumber & Rice Salad*  
*Layered Tomato, Basil & Mozzarella Salad*  
*Antipasto Salad*

### *~Seafood Salads~*

*West Indies Salad*  
*Shrimp Salad*  
*Shrimp & Artichoke Remoulade*

### *~Veggies~*

*Bacon Wrapped Snap Bean Bundles*  
*Marinated Grilled Veggies*  
*Grilled Veggie Kabob*  
*Braised Asparagus w/ Lemon Dill Sauce*  
*Prosciutto Wrapped Asparagus*  
*Stuffed Cherry Peppers*  
*Variety of Olives*  
*Veggie Jubilee w/ Ranch Dip*  
  
*Deviled Eggs*  
*Stuffed Cherry Tomatoes ...*  
*Guacamole, Chicken Salad or Shrimp Mousse*

## CHEESES & FRUITS

### *~Gourmet Cheese & Berries Display~*

*Wedges of Brie, Aged Bleu Cheese, Smoked Gouda,*  
*Havarti & Sharp Cheddar*  
*Variety of Seasonal Berries & Fresh Breads*

### *~Three Cheese Fondue~*

*Hot Cheese Blend with*  
*Fresh Crudités, Breadsticks, Meatballs, Cubed*  
*Ham & Roasted Potatoes*

### *~Gourmet Brie~*

*Brie Trio w/ Savory or Sweet Wafers*  
*Kahlua Nut Brie w/ Ginger Snaps*  
*Strawberry Brie w/ Ginger Snaps*  
*Brie & Fig Preserves with Flat Bread Crackers*  
  
*Bacon Cheese Ring with Butter Crackers*  
*Cream Cheese & Pepper Jelly Ring with Wheat Crackers*

### *~Fruit & Cheese Extravaganza~*

*Fresh Cut Melon, Pineapple, Strawberries & Grapes*  
*Cut Cheddar, Pepper Jack, Swiss or Gouda*  
*Served with Gourmet Crackers*

### *~Strawberry Tree~*

*Served with Chocolate Fondue*  
*Add to your Fruit & Cheese Display to make it special.*

### *~Cheese Truffle Display~*

*Feta Truffles with Olives & Baby Tomatoes*  
*Gorgonzola Truffles with Sliced Pears & Apples*  
*Goat Cheese Truffles with Dried Figs & Apricots*

*Tomato & Mozzarella Skewers*  
*Cheese & Olive Skewers*  
*Goat Cheese Torte with Bagel Chips*



## MEDITERRANEAN SPECIALTIES

*Roasted Red Pepper Hummus w/ Pita Bread*  
*Tabuli Salad*  
*Mediterranean Rice Salad*  
*BaBa Ghannuj w/ Pita Bread*  
*Layered Tomato Basil & Mozzarella*  
*Goat Cheese Torte w/ Homemade Bagel Chips*  
*Rolled Meats & Antipasto Tray*  
*Gourmet Cheese & Bread Display*  
*Variety of Olives*  
*Antipasto Salad*  
*Mediterranean Hummus with Pita Bread*  
*Spanikopita*

*Fried Kibbie with Tzatziki Sauce*  
*Grape Leaves*  
*Mediterranean Rice*  
*Tandori Wings w/ Tzatziki Sauce*  
*Stuffed Cherry Peppers*  
*Roasted Red Pepper Skewers*  
*Prosciutto Wrapped Melon*  
*Prosciutto Wrapped Bread Sticks*  
*Prosciutto Wrapped Asparagus*  
*Cheese & Olive Skewers*  
*Hummus Canapés*  
*Beef, Lamb, Chicken or Veggie Kabobs*

## ASIAN INFLUENCES

*Teriyaki Chicken Satay*  
*Wontons*  
*Shrimp or Chicken Egg Rolls*  
*Sweet n Sour Chicken*  
*Asian Cole Slaw*  
*Lo Mien*  
*Oriental Sesame Chicken Tenders*  
*Apricot Glazed Chicken Tenders*

*Fresh Sushi with Wasabi, Ginger & Soy*  
*Crab Rangoon*  
*Sesame Seared Tuna w/ Wasabi, Ginger & Soy*  
*Teriyaki Chicken Kabobs*  
*Fried Rice*  
*Beef & Broccoli Stir Fry*  
*Spicy Peanut Chicken Tenders*  
*Marinated Beef Satay*

## SOMETHING SWEET

*Strawberry Tree with Chocolate Ganache*  
*Towering Tree of Strawberries*  
*Warm Chocolate Ganache for Dipping*  
  
*Gourmet Cookies & Brownies*

*Mini Pastries*  
*Bite Size Versions of your all time favorite*  
*Pies, Cheese Cakes & Mediterranean Sweets*

*Chocolate Cups*  
*Chocolate Cups with Delectable Fillings*

*Candies*  
*Homemade Candies like Mom used to make*

*Cupcake Station*  
*Guests create their own cupcake by choosing from fun*  
*frostings & toppings*

*Chocolate Fondue*  
*Warm Chocolate Ganache*  
*Pretzels, Marshmallows, Rice Krispy Treats, Sugar*  
*Wafers, Stemmed Cherries & Fresh Fruit*

*Bananas Foster Flambé*  
*Prepared on Site with Hand Dipped Vanilla Ice Cream*

*Cherries Jubilee Flambé*  
*Prepared on Site with Hand Dipped Vanilla Ice Cream*

*Liqueur Cups*  
*Chocolate Cups filled with Kahlua, Baileys or Grand*  
*Marnier*

*Old Fashioned Ice Cream Bar*  
*Hand Dipped Ice Cream with all kinds of toppings to*  
*choose from*





## POPULAR STATIONS

### *Potato Stations*

*Whipped Idaho w/ Sour Cream, Cheese, Bacon Bits & Chives*  
*Whipped Sweet w/ Honey Butter, Brown Sugar & Pecans*

### *Grits Station*

*Creamy Buttered Grits*  
*Choose your topping: Sautéed Shrimp, Crawfish Sauce, Sausage Creole & Pork Grillades*

### *Cheese Fondue Station*

*Three Cheese Fondue with Meatballs, Potatoes & Crudités for Dipping*

### *Salad Station*

*Make your selections from our list of Fresh Salads*  
*Add a Garden Salad for a Fresh Look*

### *Grill Top Station*

*The possibilities are endless*  
*Grilled Sandwiches or Pancakes to Stir Fry*

### *Omelet Station*

*Your guests will enjoy personalizing their Omelets made to order*

### *Mexican Station*

*Make it a Fiesta!*  
*Nachos, Fajitas or Tacos may be among your choices*

### *Oyster Martini Station*

*A local favorite*  
*Raw Oysters in a Martini Glass*

### *Southern Station*

*The possibilities are endless ~be creative here!*  
*Grits, Fried Green Tomatoes, Fried Dill Pickles or Anything Fried*

### *Pasta Station*

*Bowtie & Penne Pasta accompanied by Chicken, Shrimp, Beef or Sausage & a Variety of Sauces*

### *Soup Station*

*Choose from a variety of Gus's Famous Soups*  
*Served with Fresh Baked Bread*

### *Carving Station*

*Our Select Meats Carved on Site*  
*All accompanied with Rolls & Condiments*

### *Seafood Station*

*Your choices are unlimited from our "Its All About the Seafood" Section*

### *Mediterranean Station*

*Make your selections from our Mediterranean Specialties*

### *Italian Station*

*Combine pastas, gourmet pizza, cheeses & salads*

### *Asian Station*

*Create your own menu inspired by our "Asian Influences" Section*  
*Make it special by serving from Take-Out Boxes*

### *Low Country Boil*

*Shrimp, Sausage, Corn, Potatoes & Button Mushrooms*  
*Could you ask for anything more?*

### *All American Station*

*Simply Beef, Potatoes & Veggies of your choice*  
*Steamboat, Potato Skins & Snap Bean Bundles are good choices*

## BRUNCH IDEAS

*Virginia Baked Ham w/ Biscuits Carved on Site*

*Omelet Station*

*Shrimp & Grits*

*Variety of Egg Casseroles*

*Eggs Benedict*

*Potato Browns w/ a variety of Toppings*

*Grits Station*

*Quiche or Variety of the Mini Version*

*Mini Muffins & Sweet Breads*

*West Indies Salad*

*Shrimp & Artichoke Remoulade*

*Peeled & Deveined Shrimp*

*Choices from our Salad Section*

*Smoked Salmon with Cream Cheese & Capers*

*Kahlua Nut Brie w/ Ginger Snaps*

*Fruit & Cheese Extravaganza*

*Gourmet Cheese & Berries Display*

*Prosciutto Wrapped Melon or Asparagus*





## TRADITIONAL DINNER PLAN

### BUFFET STYLE

CHOOSE ONE, TWO OR THREE ENTREES

#### *~Meat~*

*Sirloin Tips w/ Gravy*  
*Steamboat Round w/ Au jus*  
*Roast Beef w/ Gravy*  
*Beef & Pepper Steak*  
*Beef Stroganoff*  
*Grecian Beef Kabobs*  
*Beef Fajitas*  
*Oriental Beef Stir Fry*  
*Cajun Pork Loin*  
*Lemon Ginger Pork Loin*  
*Honey Cranberry Pork Loin*  
*Papaya Smoked Pork Loin*  
*Honey Bar B Que Pork Loin*  
*Caribbean Pork Loin*  
*Pork Loin w/ Apple Dumplings*  
*Italian Stuffed Pork Loin*  
*Peachy Mustard Pork Loin*

#### *~Poultry~*

*Monterey Chicken*  
*Italian Herb Chicken*  
*Chicken Cacciatore*  
*Lemon Crème Chicken*  
*Chicken Delmonico*  
*Chicken Cordon Bleu*  
*Teriyaki Citrus Chicken*  
*Grecian Chicken Kabobs*  
*Hawaiian Chicken*  
*Oriental Sesame Chicken*  
*Caribbean Coconut Chicken*  
*Santa Fe Chicken*  
*Jamaican Chicken*  
*Honey Bar B Que Chicken*  
*Cajun Chicken*  
*Mediterranean Stuffed Chicken*

#### *~Seafood~*

*Seafood Gumbo*  
*Crawfish Étouffée*  
*Shrimp Creole*  
*Corn & Crab Bisque*  
*Shrimp & Mango Bisque*  
*Crème De Shrimp*  
*Crème Oyster Florentine*  
*Pecan Crusted Catfish*  
*Cajun Seafood Jambalaya*  
*Shrimp & Wild Rice*  
*Shrimp Alfredo*  
*Stuffed Flounder*  
*Shrimp Scampi Kabobs*  
*Seafood Pie*  
*Seafood Au Gratin*

CHOOSE ONE SALAD

*Garden Salad*  
*Spring Mix Salad*  
*Mandarin Orange Salad*  
*Caesar Salad*

*Greek Salad*  
*Marinated Veggie Salad*  
*Tomato Cucumber & Artichoke Salad*  
*Cucumber Tomato & Mozzarella Salad*

## CHOICE OF SIDES

CHOOSE ANY TWO

*Twice Baked Potato Casserole*  
*Roasted Parmesan Potatoes*  
*Bleu Cheese Smashed Potatoes*  
*Garlic Smashed Potatoes*  
*Smashed Potatoes*  
*Rosemary Roasted Potatoes*  
*Parsley New Potatoes*  
*Macaroni & Cheese*  
*Pasta Alfredo*  
*Creamy Cheese Grits*  
*Wild Rice Pilaf w/ Mushrooms*  
*Indian Apricot Rice*  
*Pineapple Wild Rice*  
*Saffron Rice*  
*Spanish Rice*

*Seasoned Green Beans*  
*Honey Green Beans with Pecans*  
*Broccoli w/ Cheese Sauce*  
*Glazed Baby Carrots*  
*Veggie Medley*  
*Spinach Medley*  
*Baby Green Lima Beans*  
*Early Peas w/ Carrots*  
*Speckled Butter Beans*  
*Field Peas w/ Snaps*  
*Black Eyed Peas*  
*Steamed Summer Squash*  
*Black Beans w/ Sour Cream*  
*Caramelized Sweet Potatoes*  
*Sweet Potato Soufflé*

## DESSERT CHOICES

CHOOSE ONE

*Cheesecake with Caramel Pecan Topping*  
*Cheesecake with Strawberry Topping*  
*Bread Pudding with Caramel Sauce*  
*Apple or Peach Cobbler*  
*Banana Pudding*

*Strawberry Trifle*  
*Coconut, Lemon or Chocolate Cream Pie*  
*Italian Cream Cake*  
*Chocolate Cake with Chocolate Icing*  
*Carrot Cake*

*~Yeast Rolls with Butter are included~*



chuck's  
catering & special events



## PREMIER DINNER PLAN

### PLATINUM DINNER

*Prime Rib w/ Peppercorn Au Jus*  
*Chateaubriand w/ Garlic Butter*  
*Filet Mignon w/ Mushroom Merlot Sauce*  
*Sliced Beef Tenderloin w/ Merlot Sauce*

*Italian Herb Lamb Chops*  
*Grecian Rack of Lamb w/ Mint Jelly*  
*Beef Wellington w/ Portabella Sauce*  
*Veal Scaloppini*

### GOLD DINNER

*Grilled Mahi Mahi w/ Crawfish Sauce*  
*Crab Stuffed Portabella Mushroom Caps*  
*Jumbo Shrimp Scampi w/ Garlic Butter*  
*Seared Yellow Fin Tuna w/ Creole Sauce*  
*Lump Crab Cakes with Corn Relish & Citrus Aioli*

*Pecan Crusted Snapper w/ Sauce Meuniere*  
*Bourbon Smoked Salmon Steaks*  
*Bacon Wrapped Stuffed Jumbo Shrimp*  
*Crab Stuffed Flounder*  
*Blackened Grouper with Crab Mornay Sauce*

### DIAMOND DINNER

*Chicken Florentine w/ Artichokes*  
*Crabmeat Stuffed Chicken Breast*  
*Pecan Crusted Chicken on Sweet Potato Nest*

*Stuffed Pork Roulade w/ Smoked Gouda Sauce*  
*Pork Medallions with Merlot Sauce*  
*Pork Tenderloin w/ Caramelized Apples & Onions*

Choose appetizers from our Main Menu to complement your meal

### CHOICE OF SIDES

*Bleu Cheese Smashed Red Potatoes*  
*Roasted Garlic New Potatoes*  
*Rosemary Roasted New Potatoes*  
*Piped High Twice Baked Potatoes*  
*Wild Rice Pilaf w/ Mushrooms*  
*Swirled Sweet & Yukon Gold Potatoes*

*Braised Asparagus*  
*Oven Roasted Vegetables*  
*Bacon Wrapped Snap Bean Bundles*  
*Glazed Baby Carrots*  
*Creamy Smoked Gouda Grits*  
*Baked Sweet Potatoes with Brown Sugar & Pecans*

## SALAD CHOICE

*Spring Mix Salad w/ Sliced Strawberries, Bleu  
Cheese Crumbles & Sugared Pecans*

~  
*Raspberry Hazelnut Vinaigrette Dressing*

*Mixed Greens w/ Sliced Cucumber, Cherry Tomatoes,  
Smoked Bacon & Shredded Cheese*

~  
*Ranch or Bleu Cheese Dressing*

*Crisp Romaine Lettuce w/ Mandarin Oranges, Goat  
Cheese Crumbles & Toasted Almonds*

~  
*Citrus Vinaigrette Dressing*

*Greek Mountain Salad w/ Pepperoncini, Greek  
Olives, Feta Cheese & Slice Red Onions*

~  
*Grecian Dressing*

## DESSERT CHOICE

*Italian Cream Cake*

*Crème Brûlée*

*Fruit Compote w/ Vanilla Custard*

*Chocolate Debauch Cake*

*Pistachio Cake*

*Dark Chocolate Cake*

*Cappuccino Mousse w/ Pirouette Wafers*

*Red Velvet Cake*

*Key Lime Tart w/ Lime Coulee*

*Tiramisu*

*Caramel Pecan Cheesecake*

*Strawberry Topped Cheesecake*

*Panna Cotta & Fresh Berries*

*White Chocolate Mousse in Chocolate Cup*

CHOICE OF FRENCH, YEAST ROLL OR PISTOLETTES  
COFFEE AND ICED TEA ARE INCLUDED



[chucks.catering@gmail.com](mailto:chucks.catering@gmail.com)  
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Nederland, TX 77627  
Phone: 409.553.4311



## REHEARSAL DINNER IDEAS

*Low Country Boil  
Shrimp or Crawfish  
Corn on the Cob, New Potatoes, Conecuh Sausage & Button  
Mushrooms  
Served in a Pirogue Boat with all the fixings*

*Backyard BBQ  
Pick from Pork, Chicken or Beef  
Potato Salad, Coleslaw & Baked Beans make it complete*

*Family Style Italian Dinner  
Big Platters of Spaghetti with Meatballs or Egg Plant  
Parmesan  
Giant Bowls of Fresh Salad & Rustic Breads*

*Traditional Buffet  
Choose from our many options on the Traditional Dinner  
Buffet*

*Steak Dinner  
Your choice of Rib eyes or New York Strips  
Grilled on Site  
Accompanied by Baked Potatoes, Veggies & Salad*

*Fish Fry  
Southern Fried Fish & Grits  
Add some Shrimp & Crab Claws to make it special*

*Mexican Fiesta Buffet  
Chips & Salsa at the Table  
Fajita, Tacos, Quesadillas, Rice & Beans on the Buffet*

*Full Service Plated Dinner  
Customize your menu from the Premiere Dinner Plan*

## DON'T FORGET THE BEVERAGES

*Non Alcoholic Beverage Station  
Sweet Tea, Unsweetened Ice Tea & Lemonade  
Served in Decorative Drink Dispensers*

*Full Liquor Bar  
Vodka, Rum, Gin, Scotch, Whiskey & Bourbon  
Traditional Mixers, Soft Drinks, Juices & Bar Fruits  
Domestic & Imported Beers  
Your Choice of Select Wines*

*Signature Drinks  
His & Her Favorites showcase the Bride & Groom  
Be Creative with the Names- Make it your own!*

*Traditional Punch  
Clear Fruit Punch served in a pretty punch bowl  
Give us Grandma's Secret Recipe & we will make it just like  
she used to*

*Coffee Cordial Bar  
Fresh Brewed Coffee  
Flavored Creamers & Liqueurs with Whipped Topping*

*Old Fashioned Soda Bar  
Old fashioned cokes, root beer & orange soda served in  
galvanized tubs*

*Coffee Service  
Fresh Brewed Coffee  
Sweeteners & Creamers*

*Beer & Wine Bar  
Domestic & Imported Beers  
Select Wines  
Soft Drinks included*

*Flavored Iced Teas  
Strawberry Tea, Peach Tea, Blueberry Tea, Mango Tea,*

*Homemade Lemonade  
Garnished with Mint & Sliced Citrus  
Served in Mason Jars*

*Frozen Drink Bar  
Alcohol or not – your choice  
A variety of frozen drink options  
(Drink machine must be rented from rental company)*

*Snow Cone Station  
Shaved Ice with a variety of flavors  
(Snow Cone machine must be rented from rental company)*





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WEDDINGS, CORPORATE EVENTS, PRIVATE PARTIES, SHOWERS  
RESTAURANT CONSULTING, REHEARSAL DINNERS, & MORE

*Special Thanks to....*



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