

To help you start planning the perfect event, a sampling of the many catering items Curry's prepares is listed below. All menus are customized for your specific event so if you don't see an item you want to include, just let us know. We'll work with you to put together a delicious menu your guests will remember. Prices listed are for general reference and are subject to change.

## **HEAVY HORS D'OEUVRES**

### **Hot Items**

Beef Tenderloin with rolls and sauce	market price
Grilled Pork Tenderloin with rolls and sauce	\$18.00 per lb.
Thai Baby Back Ribs	\$9.00 per person
Fried Chicken Tenders with sauce	\$1.45 per piece
Grilled Jerk Chicken Satay (1/2 tender)	Grilled Jerk pork Satay \$.75 per skewer
Spring Rolls with sweet and sour sauce and hot mustard	\$1.75 per spring roll
Sausage balls	\$9.00 per doz.
Quiche bites	\$9.00 per doz.
Lobster and shrimp Au Gratin with Peasant Bread	\$95.00 per 3 qts.
Ham and Cheese Biscuits	\$ .95 per biscuit
Ham and Cheese Croissants (whole, 1/2, 1/3)	\$3.75 each
Baked Brie (2.2 lbs.) with fruit and crostini	\$75.00 small Brie
Baked Brie (6 lbs.) with fruit and crostini	\$110.00 large Brie
Grilled vegetables with roasted Red Pepper Dip	\$42.00 per 3 qts.
Escargot in Garlic Butter with French bread	\$40.00 per 10 person
Grilled Portabella Mushrooms with Oven Roasted Tomatoes	\$48 per 15person
Fried green tomatoes with Marinara sauce	\$2.00 per person
Grilled Chicken quesadilla with Sour Cream and Salsa	\$7.50 per quesadilla (6 pieces)
Mini Crab Cakes with Cajun Beurre Blanc Sauce	\$48.00 per pound
Mini Catfish Cakes with Orange Jalapeno cream sauce	\$16.00 per pound
Fried Crab Claws	market price
Oysters Rockefeller	\$24.00 per dozen

## **Dips, Spreads and Terrines**

Pate, various	\$18.00 per lb
Hot crab dip with Toast Points	\$65.00 per 3 qts
Spinach Salsa Dip with Tostitos	\$65.00 per 3 qts
Shrimp Pate with Crackers	\$90.00 per 5 lbs
Pesto cream cheese terrine with crackers	\$45.00 per 3 lbs
Almond Brandy Mold with Crackers	\$40.00 per 2 qts
Blue Cheese Ring with Crackers	\$45.00 per 2 qts
Spinach Dip in Bread Bowl	\$50.00 per bread bowl
Cream Cheese with Jezebel Sauce or Hot Pepper Jelly With Bagel Chips	\$45.00 per 2 lbs
Hot Artichoke dip with Tostitos	\$65.00 per 3 qts
7 Layer Mexican Dip with Tostitos	\$45.00 per 3 qts
Black Bean Salsa with Crostini	\$30.00 per 3 qts
Smoked artichoke heart, corn & black bean salsa with crostini	\$40.00 per 3 qts
Black-eyed Pea Salsa with Crostini	\$35.00 per 3 qts
Chutney Cheese ball with Crackers	\$35.00 per 2 qts
Cheddar Ring with Strawberry Preserves and Crackers	\$35.00 per 2 qts
Guacamole	\$20.00 per 1 qt

## **Cold Items**

Fresh Vegetables with Dip	\$35.00 per 3 qts
Fresh Fruit with Poppy Seed Dressing	\$2.50 per person
Smokey bacon, blue cheese & chicken bites	\$10.80/ dozen
Tortilla Roll-ups with Salsa	\$9.60 /dozen
Peeled Jumbo Shrimp (16-20 count)	\$125.00 per 5 lbs
Marinated Shrimp and Artichokes (16-20 count)	\$145.00 per 5 lbs
Cheese straws	\$4.00 /dozen
Chicken Salad in Choux Puffs	\$.95 each
Asparagus with Hollandaise	market price
Fruit Tree (for min. of 125 people)	\$315.00
Grilled Veggie Sandwich bites on Focaccia Bread	\$.95 each
Mero en Escabeche	\$65.00 per 4 lbs
Smoked Salmon with Toast Points and Condiments	\$75.00 per 2 lbs
Turmeric tomatoes	\$30.00 per 2 qts
Black bean & corn salad	\$22.00 per 2 qts
Fresh mozzarella and tomato salad with fresh basil	\$80.00 per 20 persons
Chicken salad dome with crackers	\$22.00 per qt
Pimento cheese dome with crackers	\$22.00 per qt
Assorted Cheese Tray	\$2.50 per person
Sandwich Bar (includes assorted breads, meats, cheeses, lettuce, tomato, condiments and homemade pickles)	\$6.25 per person
Oysters in the raw (minimum 1 bushel)	market price
Baby Red Potatoes with Caviar and Sour Cream	\$24.00/dozen
Toast Rounds with Andouille Sausage, Herb Cream Cheese and Blackened Chicken	\$.90 each
Toast Rounds with Pesto, Roma Tomato and Parmesan cheese	\$.85 each
Mini opened faced BLT's on crostini	\$.90 each
Shrimp in tart shell	\$.95 each
Crab in tart shell	\$1.00 each
Oriental duck tacos	\$.95 each
Oriental duck quesadillas on 6" tortilla, makes 6 pieces	\$9.00 each
New Orleans Muffalotta Sandwich bites	\$1.00 each

## **Sweets**

Assorted Cookies	\$1.00 each
Filled Croissants (strawberry, cream cheese)	\$3.00 each
Cream Cheese Brownies	\$2.50 each
Assorted Dessert Bars	\$ .95 per piece
Chocolate Covered Strawberries	\$10.80 per dozen
Lemon Curd in Tart Shells	\$24.00 per dozen
Flavored Mousse in Chocolate Cups	1 ounce - \$12.00 3 ounce - \$24.00
Trifle	\$2.50 per person
Banana Pudding	\$2.50 per person

## **Cakes (9" 2-layer)**

Italian Cream Cake	\$24.00
Carrot Cake	\$24.00
Chocolate Decadence (single layer)	\$22.00
German Chocolate Cake	\$26.00
**** all cakes are 2 layers; 9"	
Cheesecake (raspberry, chocolate truffle, banana, etc.)	
Small 8"	\$18.00
Medium 10"	\$22.00
Large 12"	\$26.00
Special Occasion Cakes (serves more than 12)	\$3.75 per person
Specialty Cakes (serves 14, pre-sliced)	\$42.00

## **Menu Selections (priced per person)**

All entrée's include your choice of vegetable, starch, one of the following salads and French bread:

Baby mixed greens with Asian Vinaigrette

\*Caesar Salad

Garden Salad with your choice of dressing (blue cheese, 1000 island, Italian, ranch, honey mustard)

\*Fruit Salad

*\*Represents increase in price.*

### **Chicken:**

Chicken Creole	\$13.00
Chicken Pontable	\$14.00
Grilled or Blackened Chicken Alfredo	\$14.00
Lemon Chicken	\$12.00
Chicken Stir Fry	\$12.00
Smoked Chicken Enchiladas	\$14.00
Chicken LaVerle	\$12.00
Chicken Divan	\$12.00
Chicken Poule	\$13.00
Cheesy Chicken	\$13.00
Chicken n' Dumplings	\$12.00
Marinated Grilled Chicken Breast	\$13.00

### **Beef:**

Beef Stir Fry (flank steak)	\$14.00
Beef stroganoff (ground chuck)	\$12.00
Lasagna	\$13.00
Mezetti	\$13.00
Beef Tenderloin (medallions)	\$50.00 per pound
Beef Tenderloin (filet mignon)	\$50.00 per pound
Taco Salad Bar (including condiments)	\$12.00 per person
Ribeye	\$26.00 (12 oz.)
Prime Rib	\$26.00 (12 oz.)
New York Strip	\$24.00 (10 oz.)

**Seafood:**

Shrimp Creole	\$16.00
Shrimp Salad	\$12.00
Grilled or Blackened Shrimp Alfredo	\$16.00
Lobster Enchiladas	\$28.00
Fresh Fish	market price
Lobster Tail	market price
Crab Cakes	market price

**Other:**

Turkey and Dressing	\$14.00
Smoked Pork Chop	\$17.00
Marinated Grilled Pork Tenderloin	\$16.00
Veal Oscar	\$22.00
Pasta Primavera	\$10.00
Summer Spaghetti (vegetarian)	\$12.00
Veggie Lasagna	\$12.00

**Vegetables:**

Fresh sautéed vegetables  
Steamed broccoli  
Fresh green bean  
\*Haricot Verts  
Oriental Stir Fry  
\*Snow Peas  
\*Asparagus  
Glazed Baby Carrots  
\*Fried Green Tomatoes  
Sautéed Cabbage and Apples  
\*Ratatouille  
\*Grilled Portabella Mushrooms  
Wilted Spinach and Bacon  
Sweet Broccoli Salad  
Pasta Salad

**Starch:**

Mashed Potatoes  
Garlic Mashed Potatoes  
Macaroni and Cheese  
Sweet Potato French Fries  
Rice Pilaf  
Wild Rice  
Santa Fe Rice  
Scalloped Potatoes  
Mushroom Potato Cakes  
Southwestern grits

\*Items subject to price variation, depending on seasonal price.

## **Non-Alcoholic Beverages**

Soft Drinks, fountain free refills	\$2.00
Soft Drinks, bottled	\$1.50
Bottled Water	\$1.50
Tea with fresh lemon	\$6.00 per gallon
Coffee and condiments	\$1.50 per person
Punch \$13.00 per gallon	
Orange Juice, fresh squeezed	\$16.00 per gallon
Grapefruit Juice, fresh squeezed	\$16.00 per gallon

## **Alcoholic Beverages**

**Domestic Beers** \$3.50

**Specialty Beers** \$4.00

Corona  
Yuengling  
New Castle Brown Ale  
Heineken  
Red Stripe  
Sierra Nevada  
Guinness Draft style

**Wines** priced by the bottle

White Zinfandel  
Chardonnay  
Merlot/Cabernet  
Sparkling Wines

Champagne Punch \$30.00 per gallon

**Liquor** Bar set up \$100.00



## **Breakfast**

Sausage Balls	\$ .70 each	
Ham and Cheese Biscuits	\$ .95 per biscuit	
Large Biscuits	\$ .85 each	
Large Butter Croissants	\$1.25 each	
Cinnamon Rolls	\$1.50 each	
Filled Croissant (cream cheese, strawberry cream cheese)	\$3.00 each	
Ham and Cheese Croissants	\$3.75 each	
Muffins (blueberry, orange, lemon-poppy seed, oat bran, sausage, country ham	\$1.25 each	Bacon,
	\$10.00 per lb.	
Large Sausage, Egg and Cheese Croissant	\$5.00 each	
Eggs Benedict (with side item)	\$8.50 each	
Scrambled Eggs with Cheese	\$40.00 per 3 qts.	
Sausage and Egg Casserole	\$50.00 per 3 qts.	
Garlic Cheese Grits	\$40.00 per 3 qts.	
Skillet Potatoes	\$30.00 per 3 qts.	
Hash Brown Casserole	\$35.00 per 3 qts.	
Fruit Tray	\$2.00 per person	

## **Rentals**

8" glass plates	\$ .30 each	
11" white china plates	\$ .30 each	
10" white china plates	\$ .30 each	
White china soup bowl	\$ .30each	
White china coffee cup and saucer	\$ .50 each	
13 oz. stemmed wine glass	\$ .30 each	
10 oz. rocks glass	\$ .30 each	
Silver punch bowl with ladle	\$10.00 each	
Coffee maker (55 cup)	\$10.00 each	
Patterned stainless steel forks, spoons & knives	\$ .30 each	Silver
trays	\$10.00 each	
Chaffing dish	\$12.00 each	
Table linen (white only, various sizes)	\$12.00 each	
Linen napkins (white only)	\$ .75 each	
Disposable silver trays	\$ 5.00 each	
Disposable platters	\$ 5.00 each	
Casual labor (servers and bartenders) \$25.00 per person per hour		