



CHEF STYLES

WWW.CHEFSTYLESEATS.COM
WWW.MEALIONAIREPREP.COM
@ROMANSTYLESIV
CHEFSTYLESEATS@GMAIL.COM

CATERING MENU

PLATTERS

- Fresh seasonal fruit & cheese.
- Charcuterie platter
- Vegetable & hummus

SALADS

- House salad
- Caesar salad
- Strawberry feta salad
- Spring mix salad
- Asian salad

APPETIZERS

- Mini caprese salads skewers
- Classic bruschetta
- Bruschetta topped with avocado balsamic glaze & fresh parmesan
- Pancetta wrapped asparagus
- Fried cauliflower bites with a buffalo sauce
- Honey glazed wings
- Spicy lemon pepper wings
- Garlic butter & parmesan wings
- Mini shrimp & cheddar grits
- Mini lobster grilled cheese
- Mini mac n cheese bites
- Mini crab cakes with a remoulade sauce
- Tequila lime shrimp on skewers with a chili aioli

VEGETABLES

- Roasted asparagus
- Sautéed garlic spinach
- Cream of spinach



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VEGETABLES (Cont'd)

- Steamed/roasted broccoli
- Broccolini
- Steamed/roasted cauliflower
- Roasted Brussel sprouts (bacon optional)
- Roasted mix veg (Seasonal)
- Greens with smoked turkey neck
- Honey glazed baby carrots

STARCH SIDES

- Rice (Jasmine, white, brown, pilaf, yellow Spanish)
- Fried rice
- Coconut rice
- Roasted garlic parmesan red bliss potatoes
- Garlic & herb roasted Yukon gold potatoes
- Garlic & herb mashed potatoes
- Garlic butter & lobster mashed potatoes
- Sweet mashed potatoes
- Truffle mashed potatoes
- Jalapeno mashed potatoes
- Three cheese mac
- Lobster mac
- Truffle three cheese mac
- Honey butter cornbread
- Cheesy baked scallop potatoes

PROTEINS

- Chicken (Breast or Thighs)- Lemon herb, blackened Cajun, honey garlic, jerk or BBQ pineapple, chili garlic.
- Wings- Honey glazed, lemon pepper or spicy lemon pepper, garlic butter & parmesan
- Salmon- Cajun, lemon & herb, honey garlic, jerk, BBQ jerk, miso glazed.
- Mahi Mahi topped with crab meat



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- Stuffed Salmon- Cajun Salmon stuffed with fresh crab meat finished with garlic butter.
- Shrimp-Cajun, jerk, BBQ, tequila lime, honey garlic, chili garlic.
- Lobster Tail-Cajun, lemon & herb, garlic butter
- Lamb chops- Garlic & herb or Jerk.
- Steak- Filet mignon, New York, rib eye or tri tip.

SURF N TURF

- Garlic & herb Lamb chops & lobster tail
- Steak (Rib eye, NY or Filet mignon) & shrimp
- Steak (same options) & salmon
- Steak (same options) & lobster tail
- Chicken breast (Blackened Cajun or Lemon & herb) & shrimp
- Chicken breast (Blackened Cajun or Lemon & herb) & salmon

PASTA

- Alfredo- Chicken, Shrimp, Salmon or Lobster.
- Baked Spaghetti Pie- Ground turkey or beef, sausage (turkey or beef), chicken
- Cajun Penne Pasta- Chicken, andouille sausage & shrimp.
- Baked ziti
- Rasta Pasta (Penne)- Jerk chicken & shrimp.
- Pasta carbonara- Chicken or shrimp.
- Shrimp scampi
- Shrimp & lobster scampi

DESERTS *(special request only)*

- Strawberry Cheesecake Crunch Cake
- Strawberry Crunch Cupcake
- Banana Pudding Cupcake
- Cookies n Creme Cupcake
- Banana Pudding
- Pecan pies
- Pineapple Upside Down Cake



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ALCOHOLIC DRINKS

- Sunset sangria
- Midnight sangria

ONSITE CATERING

PAYMENT/ADDITIONAL FEES/CANCELLATIONS

- We accept Visa, Mastercard, American Express, Discover, Cashapp, Zell pay or cash. A 50% deposit is required the day of booking with all orders over \$800. Full payment must be made two weeks prior to the event.
- Service charge \$150 (operating cost for insurance, staff, mileage, equipment)
- Cost of rentals for plates, silverware & linens if necessary
- Any orders cancelled within one week of event will be charged 50% cancellation fee.

CATERING PRICES (Minimum 10 people)

\$30 per person–Salad, two sides & an entree

\$40 per person– Salad, appetizer, two sides & an entree

\$50 per person–Salad, two appetizers, three sides, an entree

\$60 per person–Salad, two appetizers, three sides, two entree's

MILEAGE AND SERVICE FEE

Mileage – \$1.00 per mile

Service fee – \$100.00

Last Updated: 6/5/2021: ydc