

Wilton's Catering Menu

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Please note: **Prices listed are the "per person" price for each item. These prices are based on ordering the same menu for the entire group (with the exception of special diets).**

If you want to order a la carte for your group—meaning if you want to order a few of many different items for the larger group, there will be a \$3-\$5 per person service fee. Ordering a la carte requires much more labor.

The price we quote for food does not include dinnerware, drinks, workers, tables, or linens. The price includes food and buffet equipment with serving utensils only. If you require dinnerware, drinks, workers, tables, or linens, there will be additional charges.

These prices may go up or down depending on the size of your group. For large groups we can purchase ingredients in bulk, creating a savings. Alternatively, for very small groups, the prices could go up depending on the items selected. Once you select your menu items, we will create a full estimate for you. Our prices are determined by your number of guests and the cost of raw goods at the time of your event.

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V – Vegetarian or Vegan. *The majority of Vegetarian items can easily be made Vegan.*

GF – Gluten Free*

**While many of our appetizers are gluten free, the crackers/bread served with them may not be. It's important for you to discuss this with us if you require gluten free items.*

Appetizers

Hot Dips

Cajun Shrimp Dip – Spicy boiled shrimp, peppers, onions, celery, cream cheese, Dukes mayo, cheddar, Parmesan and Cajun Spices served with crostini. **GF Market Price**

Maryland Hot Crab Dip -- White lump crab meat, sour cream, cream cheese, Dukes mayo, Old Bay, cheddar cheese, lemon and parsley. **GF Market Price**

Hot Corn Dip – Blend of White corn, yellow corn, peppers, onions, Rotel, mayo, cream cheese, cheddar and Monterey jack cheeses. **V GF \$3**

Hot Buffalo Chicken Dip – Roasted diced chicken, buffalo wing sauce, celery, bleu cheese, ranch dressing and jack cheese. **GF \$3**

Hot Spinach-Artichoke Dip – Artichoke hearts with spinach, garlic, cream cheese, sour cream and lots of cheese. **V GF \$3**

Hot Pepperoni Dip -- Also known as “pizza dip” complete with gooey mozzarella cheese and piping hot pizza sauce. **GF \$3**

Caramel-Kahlua Brie – Warmed brie topped with a hot Kahlua® and pecan sauce; served with crispy ginger snaps. **V GF \$4**

Baked Pimento Cheese Dip – Cream cheese, seriously sharp Cheddar, Pepper Jack, roasted red peppers, mayo, hot sauce and other seasonings **V GF \$3**

Baked Chicken and Bacon Crack Dip – Shredded chicken, cream cheese, sour cream, bacon, Ranch Seasoning and Colby Jack cheese. **GF \$3**

Crab or Chicken Mornay – Classic old school white wine cream sauce with Chicken or Crab. Made with sauteed diced mushrooms, cream cheese, gruyere, heavy cream, cracked black pepper, shallots, green onions, white wine and sherry, served with toasted crostini. **Market price**

Cold Dips

Smoked Fish Dip –Your choice of in-house smoked salmon, tuna, or catfish mixed into a cream cheese & sour cream base with lots of fresh herbs and spices. **GF \$4**

Bacon & Cheddar Cheese Ring -- An elegant mold of sharp cheddar, bacon, green onions, Cajun seasoning, cayenne pepper, with strawberry jam in the middle of the ring. **GF \$3**

Black-eyed Pea Salsa – Black-eyed peas tossed with tomato, green pepper, jalapenos, black beans, red onion, red bell pepper, garlic, shoe-peg corn. **V GF \$3**

Spinach and Vidalia onion dip – Caramelized sweet onions mixed with spinach, sour cream and chives serve with carrot, celery and bell pepper sticks or Ritz crackers **GF V\$2**

Avocado, Cilantro and White Bean Dip – Cannellini beans, avocado, cilantro, spinach, lime and lemon juice and other seasonings. Served with pita chips and cucumbers. **GF V \$3**

Hummus – Can be served alone with pita bread or pita chips, or as dip for a vegetable tray. You may select from the following types of hummus:

Classic Chickpea Hummus, Black Bean and Chipotle Hummus, or Boiled Peanut Hummus **V GF \$2**

Nine-Layer Taco Dip – Layered refried beans, taco seasoned sour cream, guacamole, seasoned ground beef, shredded sharp cheddar, diced tomatoes, black olives, onions and jalapenos. **GF \$4**

Bruschetta Cheese Ball – Cream cheese and mozzarella base with fresh and sun-dried tomatoes, fresh basil and spices, rolled in panko, sun-dried tomatoes and fresh basil, then drizzled with a balsamic reduction. **V \$3**

Wilton's Catering uses the following types of crackers, chips or cookie: **V**

Ritz®	Triscuits®	Frito Lay Corn Chips®
Pita Bread	Wheat Thins®	Cinnamon/Sugar Pita Chips
Crunchmaster® (multi grain)	Pita Chips	Tostito's chips®
Keebler Toasteds®	Carr's Table Crackers®	Ginger Snaps

If you would like another type of cracker with a particular dip, please let us know.

Vegetables

Fresh Vegetable Platter – Seasonal vegetables that could include: carrots, celery, sliced radishes, squash sticks, zucchini sticks, asparagus, cauliflower, broccoli, cherry tomatoes. Served with one of the following dips: Fiesta Ranch, Tzatziki Sauce, Hummus, Ranch **V GF \$3**

Grilled Vegetable Platter – Seasoned and grilled seasonal vegetables that could include: carrots, okra, squash sticks, zucchini sticks, tomato wedges, asparagus, bell pepper strips, mushrooms, beets, potatoes, onion wedges, green beans, eggplant, sweet potatoes, Brussels sprouts. Served with Fiesta Ranch. **V GF \$4**

Corn Fritters w/Spiced Sour Cream – Corn, flour, heavy cream, eggs and seasonings fried into a small pancake and served with a chipotle sour cream and onions. **V \$3**

Sweet and Sour Faux Meatballs – Beyond Beef, onions, seasonings then baked and tossed in a sweet and sour sauce. **V \$4**

Baked Phyllo Vegetable Tarts – Bell peppers, asparagus, mushrooms, cauliflower, onions and fresh herbs and seasonings baked in a phyllo shell. **V \$3**

Grilled Vegetable and Mozzarella Skewers – Squash, zucchini, red bell peppers and carrots seasoned and charred and skewered with fresh mozzarella. Served with pesto. **V GF \$4**

Caprese Skewers – Cherry tomatoes halved and skewered with fresh miniature mozzarella balls, topped with chopped basil and drizzled with a balsamic reduction. **V GF \$4**

Stuffed Portabella OR Cremini Mushrooms – Sautéed diced squash, zucchini, onions, fresh spinach and red bell pepper tossed with bread crumbs, basil and seasonings. **V \$4**

Baked Parmesan Spinach Balls – Spinach, onions, parmesan cheese and other seasonings **V GF \$3**

Falafel w/Sweet Hot Tahini Sauce —Homemade falafel with a sweet and spicy tahini sauce. **V GF \$4**

Fruit

Assorted Sliced or Chopped Fruit Platter— Seasonal fruit such as pineapple, strawberries, cantaloupe, honeydew, red grapes, and white grapes. Other fruit can be requested upon availability. **V GF \$4**

Cheese

Gourmet Cheese Board -- A beautifully displayed assortment of hard and soft cheeses, cubed and sliced, domestic and imported. Served with assorted crackers. **V GF \$4**

Antipasto Meat & Cheese Board -- A beautifully displayed assortment of hard and soft cheeses, cubed and sliced, domestic and imported, along with dried or cured meats and relishes. Served with assorted crackers. **GF \$5**

Sliced Meats—All meats are **GF** without the bread items.

Steamship Round of Beef (for 150+ people; for smaller groups we can make a smaller cut of beef) -- Deliciously roasted in an array of seasonings, served with petite rolls and your choice of condiments (horseradish sauce, Dijon mustard, stoneground mustard, Sriracha hot sauce, roasted red pepper sauce or Chipotle cream sauce.) Carved on site by uniformed server or served pre-sliced. **GF Market Price**

Braised and Smoked Beef Brisket -- Beef brisket braised in bourbon, vegetables, beef broth then smoked over Jack Daniels® wood chips served with BBQ or peach bourbon glaze. **GF Market Price**

Char-grilled Filet of Beef - Seasoned with herb butter, we'll grill it medium rare or to your preference. Our carving station can be set with petite rolls and your choice of condiments (Mayonnaise, Horseradish Sauce, Dijon Mustard, Stoneground Mustard). Carved on site by uniformed server or served pre-sliced. **GF Market Price**

Cajun Roasted Turkey – Sweet tea molasses brined turkey breast, roasted in cajun butter and sliced. Served with Mustard, Duke's® mayonnaise and petite rolls (Whole turkeys sliced on site by uniformed server) **GF \$5**

Grilled Pork Loin \$5 or Pork Tenderloin \$6-- Seasoned, marinated and grilled to perfection served pre-sliced with Creole mustard, Jezebel Sauce, and petite rolls. **GF**

Meat Appetizers

Cocktail Meatballs--Wilton's meatballs are made with pork, ground beef, sweet Italian sausage, garlic, allspice, salt and pepper. We offer the following sauces: Cranberry Chili, Sweet and Sour, Cajun BBQ, Bourbon Glaze, Mongolian Glazed, Spicy Gochujang glaze. **GF \$4**

We also offer different in-house made meatballs

- Sesame Ginger Meatballs
- Classic Swedish Meatballs
- Vietnamese Chicken Meatballs
- Fried Turkey and Cheese Meat
- Asian Pork Meatballs
- Pork Meatballs w/Honey Mustard Glaze
- Latin Meatballs w/chipotle glaze

Conecuh® “Pigs in a Blanket” -- Wilton’s version is made with Conecuh® Sausage wrapped in pastry puff dough and baked golden brown. Served with spiced whole grain mustard sauce. **\$3**

Meat Skewers—Small pieces of meat...marinated, skewered, then grilled.

Chicken \$4 Pork \$4 Beef -Market Price

Specific Types of Skewers:

- Sticky Garlic Chicken
- Thai Style Grilled Pork
- Tuscan Grilled Pork
- Curry and Coconut Pork
- Teriyaki Style Beef
- Greek Beef
- Honey Hot Beef

OR

Choose your meat:
Chicken, Pork, or Beef See Note 1
Choose your sauce:
Spicy Satay with peanut dipping sauce
Honey Garlic sauce **GF**
Gochujang BBQ sauce
Sesame soy-glazed
Sambal glaze (spicy Thai Sauce)

Chicken Drumettes or Wings-- Choose from several ways we prepare: ***Crispy fried, ***Spicy Fried. We serve them with house Ranch or house bleu cheese. See NOTE 2. **\$4**

Choose your sauce:
Hot or mild Buffalo style wings **GF**
Lemon pepper **GF**
Sweet and spicy
Korean spiced
Bourbon-glazed
or you can suggest.

Chicken Tenders (Grilled or Fried) --Sweet tea brined tenders, dredged in buttermilk, breaded and fried, or simply brined then grilled: Served with Honey Mustard, Ranch or Pepper Mayonnaise (similar to Guthrie’s sauce) See NOTE 2. **\$7**

Sweet Bacon-Wrapped Chicken--Seasoned with spicy chili powder and brown sugar, then wrapped in smoky bacon and baked to a perfect sweet and spicy combination. **GF \$4**

NOTE 1: While not required, we do recommend grilling beef skewers on site in order to enhance the quality of the beef. (Fee: \$150.00 for Grill Cook including rental of grill, equipment delivery, setup, clean up.)

NOTE 2: We recommend frying on site, as fried food begins to break down in holding. (Fee: \$200.00 for Fry Cook, rental and delivery of equipment, setup, clean up.)

Seafood

Grilled Shrimp and Conecuh Smoked Sausage Skewers – Fresh shrimp and smoky Conecuh sausage skewered then grilled and served with Old Bay Mayonnaise dipping sauce. **GF Market Price**

Cocktail Shrimp -- Simple, spicy shrimp cocktail appetizer, boiled, peeled and deveined. Served with our own homemade cocktail sauce. **GF Market Price**

Marinated Shrimp -- The shrimp is peeled and marinated in vinegar and oil dressing with onions, mushrooms and colored peppers. **GF Market Price**

Shrimp and Grits -- Blackened seared shrimp served atop creamy green chili grits then drizzled with one of these homemade sauces: Andouille Red Eye Gravy, Andouille Oil drizzle, Creole cream sauce, Lemon Butter. (Ask about the grits bar with toppings.) **GF Market Price**

Shrimp Scampi -- Classic dish of shrimp sautéed in butter, white wine and lemon juice. Served with garlic butter crostini. **GF Market Price**

Mini Mexican Crab Cakes -- Pure white lump and claw meat mixed with seasonings and lightly breaded on the outside then baked and served with remoulade sauce. **Market Price**

Fried Catfish Fingers – US Farm Raised Catfish crispy fried catfish fillets coated in a seasoned cornmeal crust, served with homemade cocktail, tartar sauce, or spicy Asian style sauce. *See NOTE 3 below.*
Market Price

Oysters — Oysters available seasonally upon request. We can prepare them many different ways. **GF Market Price**

NOTE 3: We recommend frying on site, as fried food begins to break down in holding. (Fee: \$200.00 for Fry Cook, rental and delivery of equipment, setup, clean up.)

Mini Sandwiches

Mini Hamburgers OR Cheeseburgers – Freshly prepared beef patty sliders topped with your choice of cheese, ketchup, mustard, pickle, and lettuce. **\$4**

For vegetarian option, we can use an Impossible plant-based patty. **V \$5**

Brisket Slider with Tomato and Onion Jam – Our bourbon and peach braised brisket sliced and served on a toasted Hawaiian roll with homemade tomato/onion jam. **\$6**

Andouille Burger Slider -- Andouille sausage ground and mixed with beef, shallots, and seasonings, then grilled and served on slider roll with Creole mayonnaise and caramelized onions. **\$5**

Hawaiian Ham OR Smoked Turkey Sliders -- Deli ham or Smoked Deli Turkey, Muenster and Pepper jack cheeses, mayonnaise on a sweet Hawaiian dinner roll. Topped with seasoned butter, poppy seeds and baked golden brown. **\$4**

Jerk Chicken Sliders w/Jerk Marinade Mayo and Slaw – Grilled Jerk seasoned chicken with jerk marinade, mayo, and red and green cabbage slaw. **\$5**

Italian Roast Beef Slider w/Caramelized Onion Mayo – Slow roasted eye of round injected with Italian seasonings, butter, spice, and marinated overnight, thinly sliced, layered with Havarti cheese slices, and served on a toasted Hawaiian roll with homemade caramelized onion mayo. **\$5**

Fried Green Tomato Slider with Asian Slaw -- Crispy fried green tomatoes on a toasted slider roll with/or without bacon **V** and a spicy slaw of cabbage, cilantro, lime juice, red onions, carrots and Sriracha. **\$6**

Closed On Sunday Chicken Sandwich -- Wilton's can't claim this one, we studied this recipe from Kevin Gillespie, owner of Gun Show in Atlanta. Chicken fillet marinated in Ranch seasoning and pickle juice, fried golden brown and served on a honey butter toasted Hawaiian roll with spicy pickle mayonnaise and dill chips. **\$6**

BBQ Pork Slider -- Pecan smoked BBQ pork sliders topped with bread-and-butter chips. **\$5**

Mini Chicken Salad Croissants -- Chicken salad with red grapes, red onion, celery, and sliced almonds on mini croissants. **\$4**

Finger Sandwiches

Roast Beef & Cheddar with Horseradish Cream **\$3**

Ham & Swiss with Dijon Cream **\$2**

Turkey & American with Dijon Cream **\$2**

Chicken Salad with Green Olives **\$2**

Homemade Pimento Cheese with or without **V Bacon Marmalade** **\$2**

Bite-sized Canapes

Stuffed Mushrooms -- Mushroom caps stuffed with a filling then baked. **\$4**

Choose your filling:

Italian Sausage and parmesan **GF**

Creamed Cheese or boursin cheese, parmesan, and herbs **V GF**

Any of our hot dips

Mini Quiche -- All quiche are made from scratch using heavy cream, milk, eggs, fresh herbs and gourmet cheeses. Your choice of: Spinach and Bacon Quiche, Classic Lorraine, Mushroom and Shallot **V**, Goat Cheese and Onion **V**. **Bite-sized \$4 3-inch individual \$5**

Chicken or Shrimp Salad Phyllo Cups – Wilton's chicken salad or our 'No Pasta' shrimp salad stuffed into a crispy baked phyllo dough cup. **\$4/Chicken Market Price/Shrimp**

Tomato Basil Bruschetta (seasonal) -- Fresh tomato, red onion, milk-mozzarella and fresh basil served on thin French bread slices toasted with garlic butter. **V \$3**

Pulled Pork Eggroll w/Spicy BBQ sauce – smoked pork, jalapenos, corn, black beans, jack cheese, green chilis, spinach and Monterey Jack Cheese. **\$5 (limited to 150 people or less)**

Cajun Dirty Rice Eggroll w/Ceole sauce – rice, sausage, peppers, onions, celery, cajun seasoning, green onions and parsley. **\$5 (limited to 150 people or less)**

Pimento Cheese Canapé -- Wilton's "made from scratch" sharp cheddar pimento cheese and bacon marmalade spread atop toasted sour dough rounds. **\$3**

BLT Canapé – White bread rounds topped with Avocado mayonnaise, crisp bacon, Roma tomato slice, and arugula **\$3**

Classic Southern Style Deviled Eggs – A classic recipe of egg, relish, and mayonnaise piped into boiled egg whites. **V GF \$3**

Extra Sharp Cheddar Cheese Straws -- Savory and rich flavor. **V \$2**

Spicy Cheddar Cheese Straws -- Savory and rich flavor with a little bite! **V \$2**

Small Appetizer Bowls

All items served with rice

Chicken and Sausage Gumbo – A Wilton family favorite with Andouille sausage, chicken, okra and Creole seasonings. Served with rice. **\$5**

Shrimp Creole – Louisiana-style tomato sauce, bell peppers, onion, celery slow-cooked with shrimp. **Marekt Price**

Specialty Items

Mashed Potato Bar **V GF \$6-\$9 (depends on toppings)**

Macaroni and Cheese Bar **V \$6-\$9 (depends on toppings)**

Grits Bar **V GF \$5-\$9 (depends on toppings)**

Available bar toppings:

Sautéed shrimp, mushrooms, ham, bleu cheese, cheddar cheese, olives, green onions, seasoned ground beef, sautéed steak, crab meat, sautéed bell pepper, green chilies, salsa, fresh seasoned tomatoes

Lunch & Dinner Menu

Salads

All salad dressings are made in-house from scratch.

Special Salad – Mixed spring greens tossed with Craisins®, roasted pecans, and feta cheese in a raspberry vinaigrette. **V GF \$3**

Tossed Garden Salad – Mixed spring greens, carrots, cucumbers, colored bell peppers, radish sticks. Served with Ranch Dressing and Balsamic Vinaigrette (other dressings available upon request). **V GF \$2**

Chopped Italian Salad – Chopped romaine, radish, chickpeas, carrot, pepperoncini, bell pepper, cucumber, red onion, celery, tomatoes, croutons served with Creamy Parmesan dressing. **V GF \$3**

Lisa's BLT Salad – Chopped pepper bacon, chopped vine-ripe tomato, shredded romaine lettuce, fresh diced avocado with a creamy basil dressing. **GF \$3**

Spinach & Strawberry Salad (seasonal) – Fresh sliced strawberries tossed with baby spinach leaves, candied pecans and crumbled feta cheese dressed in a poppy seed dressing. **V GF \$3**

Cranberry Mandarin Pecan Salad – spinach, craisins, mandarin oranges, candied pecans, goat cheese crumbles tossed in white balsamic vinaigrette. **V GF \$3**

Wilton's Coleslaw – Shredded red & green cabbage, carrots, thinly sliced onions, julienned green, yellow and red bell peppers marinated in a dressing of mayonnaise, black pepper, vinegar, & sugar. **V GF \$2**

Citrus Salad (Seasonal December thru March) -- Ruby red grapefruit, blood orange, tangerines, fennel, red onion, baby kale, baby arugula, sliced avocado, toasted walnut, shaved parmesan tossed in citrus vinaigrette. **V GF \$4**

Southern Potato Salad – Red potatoes, diced and boiled then mixed with chopped boiled eggs, onions, bell peppers, and celery then dressed with Duke's mayonnaise, yellow mustard, Wickles Relish, and seasonings. *This salad can be made with rutabagas instead of potatoes.* **V GF \$4**

Creole Potato Salad – Red potatoes cooked in crab boil then diced with red onions, eggs, celery, red/green bell pepper and green onions in a cider vinegar mayonnaise with a bit of creole mustard and Cajun seasoning. *This salad can be made with rutabagas instead of potatoes.* **V GF \$4**

Wilton's "No Pasta" Shrimp Salad – Spicy boiled shrimp diced, celery, red onions, eggs, sweet relish and seasoned mayonnaise. **GF Market Price**

Israeli Salad – Fresh salad of chopped colored bell peppers, cherry tomatoes, red onion, English cucumbers, chickpeas, Parsley, Mint, seasonings. **V GF \$4**

Soups

All soups are made from scratch with the freshest ingredients. Gumbos are our specialty.

Chicken & Andouille Sausage Gumbo -- Dark amber roux, Creole butter-roasted pulled chicken, Andouille sausage, the Creole trinity (onions, celery and bell pepper), jalapenos, poblano peppers, garlic, okra, bay leaves, and gumbo file. Served over rice with green onions. **\$6**

Classic Chicken Tortilla Soup -- Smokey broth with chicken thigh meat, onions, poblano peppers, fire roasted tomatoes, chicken broth, cumin, chili powder and other seasonings. Served with choice of toppings: pepper jack cheese, jalapenos, cilantro, diced avocado, tortilla strips and lime wedges. **GF \$5**

Cauliflower Chowder – Creamy, low-carb chowder made from chicken stock and milk with onion, carrots, celery, garlic and cauliflower, seasoned with bay leaves, salt and pepper topped with parsley and crumbled bacon. **GF \$5**

Beef Chili – Seared fresh ground beef slow-cooked with onions, red bell peppers, poblano peppers, jalapeno peppers, fire-roasted tomatoes, kidney beans, pinto beans, black beans, shoepeg corn, and lots of seasonings. Toppings include: cheese, sour cream, tortilla chips, green onions. **GF \$6**

Vegan Posole – Cumin & oregano flavored vegetable broth with sauteed onions, jalapenos, garlic full of yellow & white hominy, pinto beans, tomatillos, and finished with cilantro and lime juice. Toppings include: tortilla chips, green onions, julienned radishes, fresh jalapenos. **V GF \$5**

Vegetable Minestrone – Parmesan infused vegetable broth-based soup filled with cabbage, onions, carrots, kidney beans, zucchini, squash, cannellini beans, spinach, chickpeas, tomatoes, butternut squash, served with ditalini pasta & parmesan on the side. **V GF (without the pasta) \$5**

Vegetarian Quinoa Chili – Thick, rich chili with black beans, chili beans, corn, poblano and jalapeno peppers, fire roasted tomatoes, quinoa, and chili seasonings. Toppings include: tortilla chips, sour cream, cheese, green onions or you can substitute the posole toppings above. **V GF \$5**

Sandwiches

Wilton's Grilled Chicken Sandwich -- Marinated grilled chicken, cilantro & avocado sauce, mayonnaise, crushed Ruffles®, bacon, arugula, tomato and sliced red onions served on a toasted onion roll. **\$6**

Wilton's Cubano Sandwich (served heated) -- Grilled Cuban bread sandwich of thinly sliced ham and Cuban roasted pork topped with Gruyere cheese, Wickles Pickles®, shaved red onions and mojo mayonnaise sauce. **\$8**

Grape Chicken Salad Sandwich -- Diced chicken, sliced almonds, finely diced celery, halved red grapes, Craisins®, finely diced red onion in creamy mayonnaise served on a fresh croissant. **\$7**

Wilton's Muffuletta -- Italian roll layered with ham, salami, mortadella, mozzarella, and provolone cheese with Wilton's green olive salad mayo, toasted on a sandwich press until warm and melted. **\$8**

Sweet Tea Brined Pork Chop Sandwich -- A sweet tea brined boneless pork chop, breaded, and fried, then served on a toasted bun with red eye gravy mayonnaise, lettuce, and tomato. **\$8**

Wilton's Pork Loin Sandwich -- Toasted potato bun with caramelized onion mayo with a touch of stone ground mustard topped with herb roasted thinly sliced pork loin with sliced apples, melted Havarti and arugula. **\$8**

Closed On Sunday Chicken Sandwich -- Chicken fillet marinated in Ranch seasoning and pickle juice, fried golden brown and served on a honey butter toasted bun with spicy pickle mayonnaise and dill chips. **\$8**

Philly-style Cheesesteak Sandwich – Thinly sliced beef sauteed with shredded Monterrey jack and gruyere cheeses, then topped with sauteed mushrooms, caramelized onions, and a chipotle ranch dressing. **\$8**

Burger or Cheeseburger – 100% all beef hamburger patty (grilled or pan seared) with or without cheese on a toasted bun with lettuce, tomato, onion, pickles, and condiment packets or special burger sauce. **\$8; with cheese \$9**

Impossible Burger – Plant based hamburger patty (grilled or pan seared) on a toasted bun with lettuce, tomato, onion, pickles, and our special burger sauce. **V \$8**

Cold Vegetable Sandwich or Wrap– Whole grain bread or tortilla spread with vegan mayonnaise & hummus, topped with sliced cucumbers, bell peppers, onions, radishes, avocado, arugula, tomato slice, with or without cheese slice. **V \$5**

Caramelized Onion & Mushroom Grilled Cheese Sandwich – Whole grain bread layered with caramelized onions, mushrooms, herbs, seasonings, and gruyere or Havarti cheese, then grilled golden brown. **V \$5**

Lentil Sloppy Joes – Green lentils, onions, bell pepper, garlic, tomato sauce and other seasonings. Served on a toasted bun. **V \$5**

Pasta

Classic Lasagna -- Our house-made Bolognese meat sauce layered with lasagna noodles, homemade ricotta cheese, mozzarella, fresh parmesan, and parsley. **\$10**

Asparagus and Mushroom Pasta – Shell pasta, asparagus, cremini, portabella and porcini mushrooms tossed with a creamy boursin cheese sauce. **V \$8**

Puttanesca (Vegetarian or with Grilled Chicken or Fish) -- Homemade tangy Italian tomato sauce with San Marzano plum tomatoes simmered with Kalamata olives, garlic, onions, capers, basil and red pepper flakes served over capellini pasta. Topped with fresh Parmigiano-Reggiano cheese. **V \$6 for vegetarian pasta; Add \$4 for grilled chicken or fish**

Pasta Primavera – Farfalle tossed with (your choice) homemade pesto sauce or butter sauce, with roasted asparagus, carrots, squash, zucchini, mushrooms, onions, color bell pepper finished with cherry tomatoes, fresh parsley, basil and parmesan (only if using butter sauce) **V \$8**

Chicken & Andouille Pasta -- Spicy Andouille sausage and chicken sautéed in butter, bell pepper, onions, and celery in a lightly spiced cream sauce served over penne pasta. **\$8**

Seafood

Shrimp & Grits-- Blackened seared shrimp served atop creamy green chili grits then drizzled with one of these homemade sauces: Andouille Red Eye Gravy, Andouille Oil drizzle, Creole cream sauce, Lemon Butter. (Ask about the grits bar with toppings.) **GF Market Price**

Crawfish or Shrimp Boil (Seasonal) -- Crawfish or shrimp boiled in a spicy, salty brine and served with boiled new potatoes, corn, onions and Brussels sprouts. **GF Market Price**

Shrimp Creole -- Sautéed shrimp cooked up with garlic and onions in a homemade tomato Creole sauce served over rice. **GF Market Price**

Fried Catfish – Dredged in buttermilk and our special catfish breading then fried golden. Served with hushpuppies, tartar sauce and cocktail sauce. **Market Price**

Pan-seared Salmon with Lemon Butter Caper Sauce -- Lightly seasoned Salmon filet pan seared in butter and olive oil and topped with a shallot and caper lemon butter pan sauce. **GF Market Price**

Chicken

NOTE- Due to supply and cost issues, we are using boneless breast or thigh meat for all chicken entrees. If you would like us to use airline chicken instead, please let us know. There will be an upcharge for airline chicken breasts.

Grilled Chicken Entrees – Our house marinated chicken grilled and served with your choice of seasonings and glazes **\$5 for thighs only/\$7 for breasts only/\$6 for mix of thighs & breasts**

BBQ Seasoned Chicken w/Alabama White Sauce

Sweet Spicy Honey Dijon Glaze

Jerk Chicken – Chicken grilled with Jerk Seasoning and Glazed with Jerk Sweet Hot Sauce

Chicken Marsala – Classic Italian grilled chicken with a Marsala Mushroom Wine sauce
Grilled Parmesan Chicken – Classic Parmesan chicken without the breading.
Honey Balsamic Glaze
Tex Mex and Tequila Glazed
Bourbon Glazed
Lemon Thyme Grilled Chicken

Herb-Roasted Chicken – Boneless, skinless chicken breast, salt water brined, rubbed with thyme, rosemary, parsley, garlic salt and pepper, lightly browned then finished roasting in the oven. Served with a light pan sauce. **\$7**

Chicken Bruschetta -- Chicken breast lightly marinated in balsamic vinegar, seasoned, and grilled then topped with milk mozzarella and tomato bruschetta topping. **\$8**

Chicken Piccata -- Boneless chicken breasts lightly dusted and browned in olive oil, then topped with a pan sauce of garlic, white wine, chicken stock, fresh lemon juice, capers, and butter. **\$7**

Spicy Peach-Glazed Chicken Thighs or Breasts-- Boneless chicken thighs/breasts charred over an open flame and brushed with a sauce of peach preserves, jalapenos, garlic, Dijon mustard, and soy sauce. **\$6**

Rosemary Grilled Chicken with Wild Mushroom Sauce -- Chicken breasts or thighs, seasoned with fresh rosemary, salt & pepper then grilled and topped with a mushroom sauce of porcini and portabella mushrooms, red wine, pancetta, and shallots. **\$7**

Chicken with Herb-roasted Tomatoes and Pan Sauce -- Pan seared boneless chicken breasts or thighs covered with a pan sauce of roasted tomatoes, shallots, red wine vinegar, parsley, and tarragon. **\$7**

Southern Smothered Chicken – Floured & seared chicken slow-roasted in julienned onions, diced bell pepper, diced celery, chicken stock, white wine, cracked black pepper and kosher salt. Served smothered in the gravy over rice. **\$7**

Chicken Saute w/Creamy Sundried Tomato Sauce – Sautéed chicken breast with a rich sauce of heavy cream, sundried tomatoes, crushed red pepper, parmesan cheese and fresh basil. **\$7**

Chicken Milanese – Chicken breast pounded thin, coated with panko then fried golden brown, topped with fresh arugula and red onions with lemon dressing. **\$8**

Beef

Beef with Bordelaise -- Beef of your choice (tenderloin, rib-eye, flat-iron, flank or strip steak) seasoned with fresh herbs and butter, grilled and served medium rare or other. A red wine reduction sauce is poured over the slices of tender beef. **GF Market Price-depends on the cut of beef**

Grilled Steaks (Ribeye, New York Strip, Filet Mignon, T-bone) -- Our steaks are marinated, grilled and served with herb butter. *We prefer grilling steaks on site in order to enhance the quality of the beef. (Fee: \$200.00 for grill cook including rental of grill, equipment delivery, setup, clean up.)* **GF Market Price-depends on the cut of beef**

Beef Bourguignon – Lightly floured beef that is browned then braised in burgundy wine and beef stock, with carrots, onions, mushrooms and pearl onions. Served over tender white rice. **GF Market Price**

Braised Brisket with Bourbon Peach Glaze -- Beef brisket is dry-rubbed with seasonings, smoked, then slow-braised until tender. It is served with a glaze of peach bourbon sauce. **Market Price**

Pot Roast with Vegetables -- Beef roast braised in red wine, beef stock, carrots, new potatoes and onions. Served over rice with the vegetables. **Market Price**

Beef Tips – Less expensive and lighter beef dishes using beef tips: **Market Price**

Honey and Bourbon Glazed Beef Tips

Korean Style Beef Tips

Balsamic Beef Tips w/mushrooms

Soy Citrus Glazed w/slaw

Pork

Garlic & Rosemary Pork Loin Roast -- Seasoned with rosemary, garlic, olive oil, salt, and pepper then seared & slow-roasted, then sliced thin for serving. **\$7**

Grilled Coffee Rubbed Pork Tenderloin – Pork Tenderloin rubbed down with blend of coffee, brown sugar, paprika, garlic, cumin and red pepper. Cooked over charcoal fire. **\$7**

Pork Tenderloin Medallions with Onion Marmalade -- Caramelized onions in w/red wine and raspberry vinegar served atop a pork medallion wrapped in pancetta sautéed with garlic herbs. **GF \$8**

Pork Chops – Grilled or Sautéed Pork Chops prepared with your choice: **\$8**

Pan Seared with Honey Lime Glaze

Sautéed Brown Sugar White Wine Glaze

Grilled Orange Glazed Pork Chops

Grilled Pork Chops with white wine butter sauce

Classic New Orleans Style Red Beans & Rice -- Red beans slow cooked and served with white rice and grilled Conecuh® and Andouille sausage. **\$6**

Vegetarian Entrees-can be made vegan or gluten-free upon request

Red Lentil Thai Chili – Red lentils, garlic, red bell pepper, kidney beans, red curry paste, yellow onions, sweet potatoes, dice tomatoes, coconut milk, chili powder & cilantro served over basmati rice. **V GF \$6**

Lasagna Rolls – Lasagna noodles rolled with mushrooms, baby spinach, ricotta, basil and topped with a roasted red bell pepper sauce. **V \$6**

Vegan Enchilada Casserole with Jalapeno Cream Sauce – Corn tortilla layered casserole with enchilada sauce, refried beans, corn, black beans, bell peppers, onion, jalapenos, and topped with a vegan jalapeno cream sauce, fresh cilantro, and fresh jalapeno slices. **V GF \$6**

Creamy Bowtie Pasta with Spinach, Mushrooms, Caramelized Onions – Bowtie pasta tossed with sautéed mushrooms, spinach, sun-dried tomatoes, and caramelized onions and a creamy parmesan sauce. **V \$7**

Southwestern Stuffed Sweet Potato – Twice baked sweet potato stuffed with black beans, corn, onions, peppers, tomatoes, and topped with avocado, pepitas and a spicy green sauce. **V GF \$6**

Vegan Red Beans & Rice – Dried red beans slow cooked with onions, bell pepper, celery, chipotle peppers, tomatoes, Creole seasoning and vegetable stock. **V \$6**

Dal Makhani – Black lentils and red kidney beans slow stewed with fresh ginger, garlic, garam masala, cumin, red chili powder, onions, fresh tomatoes, then topped with cream and butter. Served over basmati rice. **V \$6**

Chana Dal – Dried split lentils cooked in a blend of fresh ginger, cumin seed, tomatoes, onions, chili powder, coriander and turmeric. Served with cumin rice. **V \$6**

Vegetable Fried Rice – White or brown rice stir-fried with red cabbage, carrots, onions, colored bell pepper, green peas, mushrooms, diced squash & zucchini, snow peas, and egg with a soy-based sauce and topped with green onions and a drizzle of Sriracha mayonnaise. **V \$6**

Vegan Jambalaya -- Brown rice cooked in vegetable stock, tomatoes, onion, celery, bell peppers, garlic, lots of herbs and spices, then combined with beans, topped with green onions & parsley. **V \$6**

Succotash Pasta – Traditional Succotash vegetables: lima beans, okra, corn, onions, colored bell peppers sautéed and seasoned, then tossed with bowtie pasta and covered in a miso-tahini sauce. **V \$6**

Vegetable Side Dishes—These are some of our most popular vegetable side dishes:

Prices range from \$2 to \$6 depending on selection & availability

- | | |
|--|---|
| Roasted Ratatouille V GF \$4 | Roasted Root Vegetable Medley V GF \$3 |
| Loaded Mashed Potatoes GF \$5 | Roasted Sweet Potatoes V GF \$2 |
| Southern Succotash V GF \$3 in season \$4 out | Korean Sweet Potato Mash V GF \$5 |
| Roasted Seasonal Vegetable V GF \$3 | Pancetta Roasted Brussels Sprouts GF \$4 |
| Black-eyed Peas with spiced butter V GF \$3 | Orzo with Roasted Vegetables GF \$3 |
| Roasted Green Beans V GF \$4 | Broccoli Rice V GF \$3 |
| Grilled Okra V GF Market | Citrus Honey-glazed Carrots V GF \$3 |
| Grilled Asparagus V GF Market | Rice Pilaf with peas, mushrooms, onions V GF \$3 |
| Garlic Parmesan Roasted Broccoli V GF \$3 | Mexicorn V GF \$2 in season/\$3 out |
| Carrot Moroccan Salad V GF \$3 | Southern Baked Beans GF \$3 |
| Southern Squash Casserole V \$4 | Pinto Beans with Onion Pickle Chutney GF \$3 |
| Braised Turnip or Collard Greens GF \$2 | Street Corn on the Cob V GF \$3 |
| Macaroni & Cheese V \$5 | Red Skinned Mashed Potatoes V GF \$3 |

In addition to these items, Wilton's Catering can prepare a wide variety of vegetables or starches for your meal, some of which are listed below.

Turnip greens	Collard greens	Mustard greens	Parsnips
Carrots	Green beans	Black-eyed peas	Lima beans
Cabbage	Pinto beans	Squash	Zucchini
Asparagus	Beets	Rutabagas	English peas
Potatoes	Cauliflower	Broccoli	Broccoli rabe
Sweet potatoes	Polenta	Grits	Rice
Brussel sprouts	Corn	Okra	Tomatoes
Mushrooms	Spinach	Kale	Eggplant

Dessert Menu

NOTE: All of our desserts are made from scratch.

Cakes V \$5

Snowy Vanilla Cake with Cream Cheese Buttercream
Wilton's Chocolate Cake
Carrot Cake
German Chocolate Cake
Hummingbird Cake
Peach Lane Cake
Dulce de Leche Caramel Cake
Apple Cake with Maple Buttercream & Pecans
Grilled Pound Cake with Seasonal Berry Compote & Whipped Cream
Lemon Blueberry Cake (Seasonal)

Sheet Cakes/Large Pan Desserts (good for large groups) V

Samoa Sheet Cake \$3
Chocolate Sheet Cake with Buttermilk Pecan Fudge icing \$2
Coca Cola Cake (with or without pecans) \$2
German Chocolate Sheet Cake \$3
Carrot Cake Sheet Cake \$3
Bread Pudding (Flavors include-Bourbon Brown Sugar, Bananas Foster, Apple Pie) \$5
Banana Pudding \$4
Peach Cobbler \$4
Seasonal Fruit Cobbler (blackberry, blueberry, cranberry pear, etc.) \$4
Mississippi Mud Pie \$4

Cupcakes V \$3 (We do not make miniature cupcakes)

Dark Chocolate with Peanut Butter Frosting
Mocha Cupcakes with Espresso Buttercream Frosting
Gingerbread Cupcakes with Cream Cheese Frosting
Red Velvet Cupcakes
Vanilla Cupcakes
Chocolate Cupcakes with Chocolate Frosting

Cookies V

Chocolate Chunk Gob Cookies \$2
Oatmeal Raisin OR Craisin Cookies \$1
Snickerdoodle Cookies \$1
Chocolate Truffle Cookies \$2
Carrot Cake Cookies \$1
Chocolate Chip Cookies \$1
Peanut Butter Blossoms \$2
Spicy Mexican Hot Chocolate Cookies \$1
Pies (can be made as whole pies, sheet pies, or 2.75 inch individual pies) V \$3
Key Lime Pie
Old Fashioned Coconut Pie

Sweet Potato Pie
Apple Pie
Bourbon Pecan Pie
Pumpkin Pie
Chocolate Chess Pie

Bar-type Desserts /Small Bites (good for large or small groups) V

Seven Layer Bars \$2
Wilton's Brownies \$1
Lemon Squares \$2
Wilton's Blondies \$1
German Chocolate Brownies \$2
Praline Brownies \$2
Brownie Bites with Salted Caramel, Peanut Butter, or Chocolate Ganache Fillings \$2
Chocolate Peanut Butter No-Bake Cookies \$1
Chocolate Dipped Strawberries (requires indoor space with A/C) \$2
Mini 2.75 inch Cheesecakes \$4

Gluten Free/Vegan/Dairy Free (minimum of 10) V

Flourless Chocolate Orange Cake GF \$3
Gluten Free Buckeye Brownies GF \$3
Flourless Fudge Cookies GF \$3
Vegan/Non-dairy Fruit Crisp (V,DF) \$3
Black Bean Cupcakes with Chocolate Buttercream GF \$3

Brunch/Breakfast Menu

Egg Dishes

Breakfast Enchilada Bake – Flour Torillas, eggs, Green Chili Cheese Sauce w/sausage and roasted vegetables. **\$8**

Monte Cristo Waffle Strata - Buttermilk Waffles Layered with Ham, Turkey, Swiss, Baked with Crème, Egg, Vanilla and Nutmeg w/Wild Berry Syrup **\$8**

Butter Scramble Egg Bar – Wilton’s butter scrambled eggs and your choice of toppings: bacon crumbles, diced ham, sausage gravy, shredded cheese, caramelized onions, sautéed mushroom, mixed color sautéed bell pepper, diced chives, sautéed shrimp, diced tomatoes, diced jalapenos, salsa, avocado. **GF Depends on toppings—starts at \$8**

Gambler’s Eggs -- Wilton’s butter scrambled eggs with sauteed mushrooms, bell peppers, onions, ham, salt, pepper and cheddar cheese. **GF \$7**

Veggie Egg Scramble – Scrambled eggs tossed with sautéed asparagus, colored bell pepper, onions, mushroom, then topped with diced tomatoes. **V GF \$7**

Cajun Egg Scramble – Wilton’s butter scramble tossed with sautéed bell pepper, jalapenos, poblanos, onions, Conecuh® sausage, Andouille sausage, seasoning & topped with green onions. **GF \$8**

Breakfast Burrito Bar – a complete setup to make your own breakfast burritos: Flour tortillas, butter scrambled eggs, sausage or bacon crumbles, homemade tomato salsa or green tomatillo salsa, cheddar cheese, chopped green onions, jalapenos, diced tomatoes, etc. **Depends on toppings—starts at \$7**

Breakfast and Brunch Items

Quiche – All our quiche bases are made with eggs, heavy cream, milk and Gruyere cheese – Our most popular quiches are Lorraine, spinach and mushroom **V** and mixed vegetable. **V** (NOTE: our quiche can be made crustless for GF option **GF**) **\$5**

Fruit Salad – Contains strawberries, pineapple, white grapes, red grapes, cantaloupe and honeydew. (NOTE: due to seasonality of fruit, substitutes may occur. Customer may also request additional or different fruit) **V GF \$4**

Grape Chicken Salad w/Croissants – Wilton’s chicken salad with red grapes, celery, Craisins®, red onion, diced white and dark meat chicken and sliced almonds tossed with mayonnaise, salt and pepper. **\$6**

No Pasta Shrimp Salad – Spiced boiled shrimp diced and tossed with chopped boiled eggs, Wickles® relish, celery, a hint of red onion with mayonnaise, salt and pepper. **GF Market Price**

Vegetable Pasta Salad – Multi-colored bowtie pasta, Kalamata olives, garbanzo beans, cucumbers, broccoli, carrots, asparagus, artichokes, red and green bell pepper, squash, zucchini, mushrooms, parmesan cheese, ranch Italian dressing. **V \$4**

Shrimp & Grits-- Blackened seared shrimp served atop creamy green chili grits then drizzled with one of these homemade sauces: Andouille Red Eye Gravy, Andouille Oil drizzle, Creole cream sauce, Lemon Butter. (Ask about the grits bar with toppings.) **GF Market Price**

Breakfast Slider – Mini slider roll, sausage or bacon, scrambled eggs, cheese, and Hollandaise sauce. **\$5**

Steel Cut Oats Bar—Steel cut oats with the following toppings: **V GF \$6**

- Fresh Blueberries or other seasonal fruit
- Chopped pecans
- Butter
- Brown Sugar
- Craisins®/Raisins
- Almond Milk

Side Dishes

Note 1: Please be aware that some of these items will require cooking on site and will require a power source and person to prepare. Additional charges will be included in your quote and final invoice. You may opt to choose these not cooked on site, but some quality will be lost in food storage and transportation.

Grits (our grits are made with milk and chicken stock unless noted otherwise) **V GF \$3**

Cheesy Tater Tot and Bacon or Sausage Casserole **\$4**

Sharp cheddar cheese grits **V GF \$4**

Garlic cheese grits **V GF \$3**

Hash browns **V GF \$3**

Pan fried breakfast potatoes with onions and bell pepper **V GF \$4**

French Toast (fruit compote or maple syrup) (see NOTE 1) **V \$3**

Waffles (fruit compote or maple syrup). We can do a waffle bar. (see NOTE 1) **V \$3**

Buttermilk pancakes (fruit compote or maple syrup). We can do a pancake bar. (see NOTE 1) **V \$3**

Breads/Pastries

Our biscuits or English muffins can be made into breakfast sandwiches upon request with any of the following items: bacon, sausage, country ham, cheese, egg, pork chops, etc.

Buttermilk biscuits **V \$2**

Sweet potato biscuits **V \$2**

cheddar cheese biscuits **V \$2**

Homemade English muffin **V \$4**

Wilton's cinnamon rolls **V \$4**

Muffins – blueberry, lemon-blueberry, blackberry, raspberry, banana nut **V \$3**

Savory Muffins – made with your choice of breakfast meats, cheese, fresh herbs **V \$3**

Pusharatas -- Glazed Croatian apple and citrus based doughnut **V \$4**

Aebleskivers – Danish pancakes plain or stuffed (NOTE: due to the nature and preparation of this item it is best served for groups of 50 or less) **V \$4**

Breakfast/Brunch Sauces

Hollandaise **V GF**

Pepper gravy

Creamed sausage gravy

Breakfast/Brunch Meats

- Bacon – 2 pieces **GF \$3**
- Sausage – 1 piece **GF \$2**
- Country Ham – 1 piece **GF \$3**
- Corned Beef Hash **GF \$4**
- Conecuh Smoked Sausage – 2 pieces **GF \$4**

Drinks and Bread Menu

Non-alcoholic Drinks: We can provide any type of drinks you want. Our most popular drink station includes sweet tea, unsweet tea, water and ice. This costs **\$2** per person, and includes the use of our pitchers or dispensers, ice bucket, ice scoop.

- Sweet Tea **\$1**
- Unsweet Tea **\$1**
- Lemonade **\$2**
- Flavored Lemonades **\$3**
- Canned Sodas **Market Price**
- All Coffee Setups includes creamers, stirrers, sweeteners
- Regular Coffee **\$2** – We use Mama Mocha’s Coffee
- Decaf Coffee **\$1**
- Juice **\$2**

Bread sides:

- Sister Schubert Yeast Rolls **\$1**
- Buttermilk Biscuits **\$1**
- Sweet Potato Biscuits **\$2**
- Garlic Toast **\$1**
- Jalapeno Cornbread-homemade **\$2**
- Crescent Rolls **\$1**
- French Bread **\$1**

We can make a variety of fresh-baked breads that are too numerous to list. Starting price for scratch made bread is **\$3 per person.**

Dinnerware

These are our per person costs to you for providing dinnerware. You are also welcome to provide your own dinnerware if you are looking to trim costs:

- Clear acrylic plates, plastic utensils, paper napkins, clear acrylic cups: **starts at \$2.25**
- White acrylic plates, metal-look utensils, linen-like napkins, clear acrylic cups: **starts at \$3.50**
- Chinette paper plates, plastic utensil packets, paper napkins, opaque plastic cups: **starts at \$1.50**