

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 \$2-\$4 per item service fee. Ordering a la carte requires much more labor.

The price we quote for food does not include dinnerware, drinks, workers, delivery, tables, linens or sales tax. The price includes food and buffet equipment with serving utensils only. If you require dinnerware, drinks, or workers there will be additional charges. We can recommend a rental agency if you require tables and linens.

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 *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

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

Wilton's Warm Queso Dip – Blended queso blanco and white American with $\frac{1}{2}$ and $\frac{1}{2}$, diced jalapeno, cumin, crushed red pepper, chili powder, salt and pepper. Served with tortilla chips. **V GF \$5**

Creamy Collard Green Dip – baked dip of collards, onions, yellow bell pepper, garlic blended with sour cream, cream cheese, parmesan and mozzarella. Bacon may be added. Served with crostini. **V GF \$4**

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

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

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

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

Hot Black-Eyed Pea Dip – a spicy blend of seasonions, onions, black-eyed peas, cream cheese, sour cream, rotel and topped off with extra sharp cheddar cheese. Served with tortilla chips. **V GF \$3**

Baked Chicken and Bacon Crack Dip – Shredded chicken, cream cheese, sour cream, bacon, Ranch Seasoning and Colby Jack cheese. Served with tortilla chips. **GF \$4**

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

Whipped Brie w/Bacon – whipped brie topped with bacon and honey chili drizzle, served with sliced baguette. **GF \$4**

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. Served with crostini. **GF \$4**

Avocado, Cilantro and White Bean Dip – Creamed avocado, cannellini beans, cilantro, spinach, sour cream, jalapenos, lime juice, garlic and seasonings. Served with carrot sticks, celery sticks or Pita bread. **GF V \$3**

Crack Dip – blend of corn, peppers, mayo, sour cream, green onions, jalapenos, and Mexican blended cheese. Served with tortilla chips. **GF V \$3**

Bacon & Cheddar Cheese Ring -- Elegant mold of sharp cheddar, bacon, green onions, Cajun seasoning, cayenne pepper, with strawberry jam in the middle of the ring. Served with Ritz crackers **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. Served with Tostito Scoops chips. **V GF \$3**

Classic Chickpea Hummus – Can be served alone with pita bread or pita chips, or as dip for a vegetable tray. **V GF \$3**

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. Served with tortilla chips. **GF \$4**

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 Crostini

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

Vegetables

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 or Cold Spinach Dip **V GF \$5**

Vegetable Fritters – (Choose one) Zucchini or Corn: Pan seared vegetable fritters with a variety of fresh vegetables, eggs, flour, seasonings. **V \$4**

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

Baked Parmesan Spinach Balls – Spinach, onions, parmesan cheese and other seasonings. Served with spicy marinara. **V GF \$3**

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

Boards and Platters: *All boards are gluten free without the crackers/bread.*

Fresh Vegetable Platter – Seasonal vegetables that could include: carrots, celery, sliced radishes, squash sticks, zucchini sticks, asparagus, cauliflower, broccoli, cucumber, cherry tomatoes. Served with one of the following dips: Fiesta Ranch, Tzatziki Sauce, Hummus, Ranch **V GF \$4**

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**

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. Served w/ assorted crackers. **GF \$7**

Fruit and Cheese Board: **V GF \$5**

Vegetable, Fruit, Cheese Board: **V GF \$6**

Vegetable or Fruit, Meat, Cheese Board: **GF \$8**

Vegetable, Fruit, Meat, Cheese Board: **GF \$10**

Charcuterie Board with Meat, Cheese, Fruit, Vegetable, Nuts, Pickled items: **GF \$10**

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.) Can be carved on site by uniformed server (fee applies) or served pre-sliced.

GF \$8

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 \$10**

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). Can be carved on site by uniformed server (fee applies) or served pre-sliced. **GF Market Price**

Cajun Roasted Turkey – Sweet tea molasses brined turkey breast, roasted in cajun butter and sliced. Served with Dijon mustard, Duke's® mayonnaise and petite rolls. **GF \$8**

Grilled Pork Loin \$7 or Pork Tenderloin \$9-- 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 and ground beef, garlic, allspice, salt and pepper. We offer the following sauces: Cranberry Chili, Sweet and Sour, Cajun BBQ, Bourbon Glaze, Spicy Gochujang glaze. **GF \$4**

Crispy Pork Belly Bites– Marinated pork belly, roasted until tender; then cut into cubes, baisted in choice of sauce, baked until cripay and served w/toothpicks. Choose your glaze: Gochujang BBQ OR Five spice honey **\$6**

Conecuh® "Pigs in a Blanket" -- Wilton's version is made with Conecuh® Sausage wrapped in pastry puff dough and baked golden brown. **\$4**

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

Choose your protein:

Chicken \$5 Pork \$5 Beef \$6

Choose your glaze:

Bourbon Honey Garlic, Thai Coconut Cream, Gochujang BBQ

Chicken Drummettes or Wings-- Choose which flavor you want:

Korean BBQ

Southern Fried

We serve them with house Ranch or house bleu cheese. These are best fried onsite (fee applies). **\$5**

Chicken Tenders (Grilled GF or Fried) --Sweet tea brined tenders, dredged in buttermilk, breaded and

fried, or simply brined then grilled: Served with Honey Mustard, Ranch, BBQ sauce or Pepper

Mayonnaise (similar to Guthrie's sauce) These are best fried onsite (fee applies) **\$8**

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**

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 \$6**

Cocktail Shrimp -- Simple, spicy shrimp cocktail appetizer, boiled, peeled and deveined. Served with our own homemade cocktail sauce. **GF \$7**

Marinated Shrimp -- The shrimp is peeled and marinated in vinegar and oil dressing with onions, mushrooms and colored peppers. **GF \$8**

Shrimp and Grits-Appetizer Portion -- 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 \$8**

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**

Mini Sandwiches

Mini Hamburgers OR Cheeseburgers – Freshly prepared beef patty sliders topped with your choice of cheese, ketchup, mustard, pickle, and lettuce. **Hamburger \$5 Cheeseburger \$6**

For vegetarian option, we can use an Impossible plant-based patty. **V \$6**

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 Slider-- 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 – Smoked BBQ pork sliders topped with pickle chips. **\$6**

Mini Chicken Salad Croissants -- Chicken salad with red grapes, red onion, celery, and sliced almonds on mini croissants. **\$5**

Hawaiian Roll Sliders – Meat, cheese, and vegetables nestled inside Kings Hawaiian® rolls, then toasted to perfection. Choose from the following styles:

Smoked Brisket with tomato/onion jam **\$8**

Classic Ham w/pepper jack and muenster **\$5**

Classic Turkey w/Havarti and Gruyere **\$5**

Philly Cheese Steak w/Muenster/Provolone/sauteed onion/mushrooms **\$7**

Italian Roast Beef w/Havarti and Caramelized onion mayo **\$7**

Cubano Sliders w/roast pork, smoked ham, pickles and Gruyere **\$6**

Vegetarian Mushroom and caramelized onion Slider w/Gruyere and Havarti **V\$5**

Finger Sandwiches

Roast Beef & Cheddar with Horseradish Cream **\$4**

Ham & Swiss with Dijon Cream **\$3**

Turkey & American with Dijon Cream **\$3**

Chicken Salad with Green Olives **\$3**

Homemade Pimento Cheese **V \$3**

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**

Veggie Filled: Sauteed diced squash, zucchini, onions, fresh spinach and red bell pepper tossed with bread crumbs, basil and seasonings **V**

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, Vegetable **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 \$5/Shrimp**

Tomato Basil Bruschetta (seasonal) -- Fresh tomato, red onion, milk-mozzarella and fresh basil served in a bowl with toasted crostini on the side. **V \$3**

Pulled Pork Eggroll w/Spicy BBQ sauce – smoked pork, jalapenos, corn, black beans, jack cheese, green chilis, spinach and Monterey Jack Cheese. **(limited to 200 people or less) \$5**

Cajun Dirty Rice Eggroll w/Ceole sauce – rice, sausage, peppers, onions, celery, cajun seasoning, green onions and parsley. **(limited to 200 people or less) \$5**

Pimento Cheese Canapé -- Wilton's "made from scratch" sharp cheddar pimento cheese, topped with bacon marmalade on toasted sourdough rounds. **\$3**

BLT Canapé -- White bread rounds topped with Avocado mayonnaise, crisp bacon, Roma tomato slice, and arugula **\$4**

Classic Southern Style Deviled Eggs -- A classic recipe of egg, relish, and mayonnaise piped into boiled egg whites. **V GF \$4**

Extra Sharp Cheddar Cheese Straws -- Savory and rich flavor with a little spice. **V \$3**

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 tossed 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 on the side. (other dressings available upon request). **V GF \$3**

Chopped Italian Salad -- Chopped romaine, radish, chickpeas, carrot, pepperoncini, bell pepper, cucumber, red onion, celery, tomatoes, croutons tossed in a Creamy Parmesan dressing.

V GF \$5

Lisa's BLT Salad -- Chopped crispy bacon, chopped vine-ripe tomato, shredded romaine lettuce, fresh diced avocado tossed with a creamy basil dressing. **GF \$4**

Spinach & Strawberry Salad (seasonal) -- Fresh sliced strawberries tossed with baby spinach leaves, candied pecans and crumbled feta cheese tossed 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 \$5**

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.* **VG GF \$4**

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

Street Corn Pasta Salad – Bowtie pasta tossed with charred corn, onions, peppers, black beans, and tossed in a spicy chili mayonnaise-based dressing. **VG \$6**

Soups

All soups are made from scratch with the freshest ingredients.

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. **\$8**

Creamy Chicken Mushroom Soup – Diced chicken thighs, fresh sliced mushrooms, with onions, garlic, celery, carrots, thyme, in a chicken broth, thickened with a flour roux and half & half. **\$7**

Southern Chicken & Dumplings -- Sautéed chicken, homemade chicken stock, carrots, celery, onion and dumplings. Served with or without rice. **\$8**

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. **VG GF (without the pasta) \$6**

Red Lentil Thai Chili – Red lentils, garlic, red bell pepper, kidney beans, red curry paste, yellow onions, sweet potatoes, diced tomatoes, coconut milk, chili powder & cilantro served w/ basmati rice. **VG GF \$7**

Sandwiches

Wilton's Grilled Chicken Sandwich -- Marinated grilled chicken, cilantro & avocado sauce, mayonnaise, arugula, tomato and sliced red onions served on a toasted onion roll. **\$7**

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. **\$9**

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 green olive salad. **\$9**

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. **\$9**

Nashville Hot Honey Sandwich – Pickle-brined chicken breast that's breaded and fried golden brown, then brushed with Nashville Hot honey glaze, topped with dill pickle chips on a toasted potato bun. **\$8**

Burger, Cheeseburger or Impossible Burger V – Beef hamburger patty (grilled or pan seared) or Vegan Meat Patty with or without cheese on a toasted bun with lettuce, tomato, onion, pickles, and condiment packets or special burger sauce. **\$9; with cheese \$10**

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 \$7**

Lentil Sloppy Joes – Green lentils, onions, bell pepper, garlic, tomato sauce and other seasonings. Served on a toasted bun. **V \$6**

Pasta

Classic Lasagna -- Our house-made Bolognese meat sauce layered with lasagna noodles, homemade marinara, homemade ricotta cheese, mozzarella, fresh parmesan, and parsley. **\$12**

Beef Brasato - Beef roast braised in red wine, beef stock, tomatoes, carrots, onions and rosemary. Served with Papparedelle pasta that has been tossed in chopped mint. **\$10**

Shrimp w/Rose Red Pepper Sauce and Bucatini – Blended sauce of red bell pepper, red onion, rose', heavy cream and seasonings. Tossed with sauteed shrimp and bucatini. **Market Price**

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 \$5 for grilled chicken or fish**

Pasta Primavera – Farfalle tossed with (your choice) **homemade pesto sauce or butter lemon sauce**, with roasted asparagus, carrots, squash, zucchini, mushrooms, onions, color bell pepper finished with cherry tomatoes, fresh parsley, basil and parmesan **V \$9**

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. **\$9**

Seafood

Shrimp & Grits-Dinner Portion-- Blackened seared shrimp served atop creamy green chili grits then drizzled with one of these homemade sauces. **Choose your sauce: Andouille Red Eye Gravy, Andouille Oil drizzle, Creole cream sauce, Lemon Butter GF \$9**

Shrimp Boil (Seasonal) -- Shrimp boiled in a spicy, salty brine and served with Conecuh® sausage, boiled new potatoes, corn, onions and Brussels sprouts. **GF \$14**

Fried Catfish – Dredged in buttermilk and our special catfish breading then fried golden. Served with hushpuppies, tartar sauce and cocktail sauce. (Best Fried onsite-fee applies) **\$10**

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 8 oz. \$14; 6 oz. \$12**

Pan-seared Fish w/Citrus Vinaigrette (Catfish, Cod, Halibut) – Choice of fish pan-seared and topped with a lemon, lime, orange juice vinaigrette w/capers, olives and shallots. **GF Market Price**

Chicken

Grilled Chicken Entrees – Our house marinated chicken grilled and served with your choice of seasonings and glazes **\$7 for thighs only/\$8 for breasts only/\$7 for mix of thighs & breasts**

BBQ Seasoned Chicken w/Alabama White Sauce **GF**

Honey Mustard Chicken **GF**

Chicken Marsala – Classic Italian grilled chicken with a Marsala Mushroom Wine sauce **GF**

Honey Balsamic Glaze **GF**

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. **\$8**

Chicken Piccata -- Boneless chicken breasts lightly dusted with flour and browned in olive oil, then topped with a pan sauce of garlic, white wine, chicken stock, fresh lemon juice, capers, and butter. **\$8**

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 GF soy sauce. **GF \$8**

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 portobello mushrooms, red wine, pancetta, and shallots. **\$8**

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 served with white rice on the side. **\$8**

Chicken and Sausage Jambalaya -- Traditional rice dish with diced chicken, Andouille sausage, Conecuh® smoked sausage, onions, celery, bell pepper, poblano & jalapeno peppers, tomatoes, and Creole seasoning moistened with chicken stock. **GF \$8**

Tuscan Chicken– Sauteed chicken breast with a rich sauce of heavy cream, sundried tomatoes, crushed red pepper, parmesan cheese and fresh basil. **GF \$8**

Beef

Beef with Bordelaise – **Choose your beef:** tenderloin, rib-eye, flat-iron, flank, strip steak, sirloin 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 -- **Choose your beef:** Ribeye, New York Strip, Filet Mignon, Sirloin

Our steaks are marinated, grilled and served with herb butter. *These are best grilled onsite (fee applies)*
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 with white rice on the side. **\$10**

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. **\$10**

Pot Roast with Vegetables -- Beef roast braised in red wine, beef stock, carrots, new potatoes and onions. Served with white rice and vegetables on the side. **\$10**

Beef Tips (Choose one glaze below) -- (not served with Rice like traditional beef tips & gravy) **\$10**

Honey and Bourbon Glazed Beef Tips

Korean Style Beef Tips

Balsamic Beef Tips **GF**

Pork

Garlic & Rosemary Pork Loin Roast -- Seasoned with rosemary, garlic, olive oil, salt, and pepper then seared & slow-roasted, then sliced thin for serving. **GF \$8**

Grilled Coffee Rubbed Pork Tenderlion w/Pomegranate Whiskey Sauce – Pork Tenderloin rubbed down with blend of coffee, brown sugar, paprika, garlic, cumin and red pepper. Cooked over charcoal fire, sliced and served with coffee glaze. **GF \$8**

Pork Chops 6oz or 8oz – Grilled or Pan-seared Pork Chops prepared with your choice: **6 oz. \$8; 8oz. \$10**
Choose the sauce you want:

Sauteed with white wine butter mushroom sauce **GF**

Sauteed w/Lemon Butter Sauce **GF**

Grilled w/Apple Cider Sauce **GF**

Braised Pork Marbella - Slow-braised boneless pork roast cooked in a flavorful tangy-sweet Mediterranean-inspired sauce. Served with Rice, cauliflower rice or grits. **\$9**

Classic New Orleans Style Red Beans & Rice -- Red beans slow cooked and served with white rice and grilled Conecuh® and Andouille sausage. **GF \$7**

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

Lasagna Rolls – Lasagna noodles rolled with mushrooms, baby spinach, ricotta, basil and topped with a roasted red bell pepper sauce. **V \$7**

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 \$7**

Creamy Bowtie Pasta with Spinach, Artichokes and Sundried Tomatoes – **V \$8**

Vegan Red Beans & Rice – Dried red beans slow cooked with onions, bell pepper, celery, chipotle peppers, tomatoes, Creole seasoning and vegetable stock. **V \$7**

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 \$9**

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 \$8**

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

Red Skinned Mashed Potatoes V GF \$3	Roasted Root Vegetable Medley V GF \$3
Loaded Mashed Potatoes GF \$5	Roasted Sweet Potatoes V GF \$3
Southern Succotash V GF \$4	Korean Sweet Potato Mash V GF \$5
Roasted Seasonal Vegetables V GF \$3	Pancetta Brussels Sprouts GF \$4
Black-eyed Peas with spiced butter V GF \$3	Orzo w/Roasted Vegetables w/Lemon GF \$4
Roasted Green Beans V GF \$3	Asparagus, mushrooms, onions V GF \$4
Grilled Seasonal Vegetables V GF \$4	Citrus Honey-glazed Carrots V GF \$3
Roasted Asparagus V GF Market	Rice Pilaf with peas, mushrooms, onions V GF \$3
Garlic Parmesan Roasted Broccoli V GF \$3	Parmesan roasted potatoes V GF \$4
Jollof Rice V GF \$4	Southern Baked Beans GF \$3
Southern Squash Casserole V \$4	Roasted Potatoes V GF \$3
Braised Turnip or Collard Greens GF \$3	Sautéed Corn, onion, pepper (seasonal) V GF \$4
Macaroni & Cheese V \$5	Sautéed Cabbage and onions \$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
Brussels sprouts	Corn	Okra	Tomatoes
Mushrooms	Spinach	Kale	Eggplant

Dessert Menu-- All of our desserts are made from scratch.

Cakes V

White Velvet Cake with Vanilla Buttercream Frosting \$5
Wilton's Chocolate Cake with Chocolate Buttercream \$5
Carrot Cake with Cinnamon Cream Cheese Frosting \$5
Hummingbird Cake with Cinnamon Cream Cheese Frosting \$5
Red Velvet Cake with Cream Cheese Frosting \$5
Grilled Pound Cake with Seasonal Berry Compote & Whipped Cream \$5
Coca Cola Sheet Cake (with or without pecans) \$4

Large Pan Desserts V

Bourbon Brown Sugar Bread Pudding \$5
Banana Pudding \$5
Peach Cobbler \$5
Seasonal Fruit Cobbler (blackberry, cranberry apple) \$5

Cupcakes V \$4 (Groups of 100 or less)

Mocha Cupcakes with Espresso Buttercream Frosting
Red Velvet Cupcakes with Cream Cheese Frosting
Vanilla Cupcakes with Cream cheese or vanilla buttercream
Chocolate Cupcakes with Chocolate Frosting

Cookies V

Chocolate Milk Chocolate Chip \$1
Snickerdoodle Cookies \$1
Chai-spiced Snickerdoodle Cookies \$1
Chocolate Chip Cookies \$1
Cowboy Cookies \$2
Pecan Pralines \$3

Pies (3 inch individual pies) V \$3

Key Lime Pie
Bourbon Pecan Pie

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

Seven Layer Bars \$2
Wilton's Brownies \$2
Lemon Squares \$2
Wilton's Blondies \$2
Bourbon Chocolate Chip Blondies \$2
Brownie Bites with Salted Caramel, or Chocolate Ganache Fillings \$2
Individual Cheesecakes with fruit compote or salted caramel topping \$4

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

Vegan/Non-dairy Fruit Crisp \$4
Gluten Free Black Bean Cupcakes with Chocolate Buttercream GF \$4

Brunch/Breakfast Menu

Egg Dishes

Butter Scrambled Eggs – Eggs slow scrambled with lots of butter, salt, pepper **V GF \$5**

Butter Scrambled Egg Bar – Wilton's butter scrambled eggs with a toppings bar.

Choose your toppings: bacon crumbles, diced ham, sausage gravy, shredded cheese, caramelized onions, sautéed mushroom, mixed color sautéed bell pepper, diced green onions, 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, Cajun seasoning & topped with green onions. **GF \$8**

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*) 3 inch individual **\$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. **\$7**

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 \$10**

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 \$6**

Shrimp & Grits-Appetizer Portion- Blackened seared shrimp served atop creamy green chili grits then drizzled with one of these homemade sauces. **Choose your sauce:** Andouille Red Eye Gravy, Andouille Oil drizzle, Creole cream sauce, Lemon Butter **GF \$8**

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

Biscuit Sandwiches:

Bacon, Egg, Cheese Biscuit -- **\$5**

Bacon or Sausage Cheese Biscuit -- **\$4**

Side Dishes

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

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

Hash browns **V GF \$3**

Pan fried breakfast potatoes with onions and bell pepper **V GF \$5**

French Toast (with fruit compote or maple syrup) **V \$4**

Waffles (with fruit compote or maple syrup). **V \$4**

Buttermilk pancakes (with fruit compote or maple syrup). **V \$4**

Breads/Pastries

Our biscuits or English muffins can be made into breakfast sandwiches upon request.

Buttermilk biscuits **V \$1**

Sweet potato biscuits **V \$3**

Mini Wilton's cinnamon rolls **V \$3**

Muffins – blueberry, strawberry, lemon poppyseed, banana nut **V \$3**

Breakfast/Brunch Sauces

Hollandaise **V GF**

Pepper gravy

Creamed sausage gravy

Breakfast/Brunch Meats

Bacon – 2 pieces **GF \$4**

Sausage – 1 piece **GF \$3**

Conecuh Smoked Sausage – 2 pieces **GF \$5**

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 **\$3**

Flavored Lemonades **\$4**

Canned Sodas **Market Price**

All Coffee Setups includes creamers, stirrers, sweeteners

Regular Coffee **\$3** – We use Mama Mocha's Coffee

Decaf Coffee **\$2**

Juice **\$3**

Bread sides:

Sister Schubert Yeast Rolls **\$1**
Buttermilk Biscuits **\$1**
Sweet Potato Biscuits **\$3**
Garlic Toast **\$1**
Jalapeno Cornbread-homemade **\$3**
Mini Croissants **\$3**
French Bread **\$1**

Dinnerware

These are our per person costs to you for providing dinnerware. (*Basic set for starting price includes dinner plate, dessert plate, Fork, Knife, Spoon, Napkin, Cup. If your menu requires more items, the price will be higher.*) 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**