

# Eats N Giggles Private Chef & Catering Co. BY CHEF RIVERS

# Holiday Packages

# <u>Dinner Package</u>

Compostable Plates and Cutlery Included Minimum 50 guest

Buffet Style \$27 per person Plated & Family Style \$33 per person

Includes:
1 Starter
2 Entree Selections
1 Sides Dish Selections

# <u>Premier Package</u>

Compostable Plates and Cutlery Included Minimum 40 guest

Buffet Style \$38 per person Plated & Family Style \$46 per person

Includes:

2 Appetizer Selections | 2pp

1 Starter

2 Entree Selections

2 Sides Dish Selections

#### Appetizers | \$8 pp

|DEVILED EGGS |SPICY CHICKEN STUFFED MUSHROOMS | FRIED CALAMARI | GREEN OLIVE TAPENADE CROSTINI |VEGETARIAN SPRING ROLLS | GRILLED SEASONAL VEGETABLE PINCHOS | ASSORTED DELI PINWHEELS | MINI CARNITAS TOSTADAS

#### **Starters**

\*CAESAR HEARTS OF ROMAINE nf garlic, anchovy, dijon, croutons and parmigiano reggiano

Seasonal Greens nf gf vg champagne vinaigrette

BABY SPINACH vg warm bacon dressing, pecans, soft boiled egg and onion rings

#### Entrees

\*Pan Seared Salmon in Beurre Blanc nf gf white wine butter sauce, caper and dill

GRILLED CHICKEN A LA COSTA BRAVA nf gf rocky junior chicken rubbed with fresh herbs and spices, grilled scallion and roasted potatoes

Chicken in Marsala nf gf creamy wine sauce, caper and seasonal mushrooms

Cajun Shrimp & Grits nf gf white prawns grilled and simmered in a cajun sofrito with whole butter and creamy grits

Crispy Fried Catfish nf marinate catfish marinated in house spices and deep fried, served with Jalapeno Lime Coleslaw

\*GRILLED CREEKSTONE TRI-TIP df nf peppercorn rub served with shallot butter

Eggplant & Basil vg gf nf herb roasted eggplant paired with an herb tomato sauce, and plant based cheese

MUSHROOM BOLOGNESE veg nf portobello, porcini and cremini mushrooms tossed with penne pasta

#### Side Dish

Garlic Fried Green Beans nf gf vg Blue lake Beans sauteed in fresh garlic and chives

Slow cooked greens gf nf vg Wilted kale simmered in onions, garlic and red wine vinegar

> Grilled Seasonal Squash vg nf gf olive oil, sage, rosemary

Toasted Rice Pilaf vg nf gf basmati rice, toasted garlic

Garlic Mash veg gf nf roasted garlic, heavy cream

Petite Desserts \$7 | pp By Auntys Cake Stand Coconut Cake Mocha cake Vegan Mocha Cake Key Lime Cheesecake Upside Down Pineapple Cake Seasonal Fruit Tarts Rosewater Strawberries & Cream

## **A la Carte** Priced per 20 persons

#### Artisan Cheese Platter \$250

Four Artisan Cheeses, water crackers, baguette, quince paste, honey, fried nuts

## Imported Hams \$200

Black Forest Ham, Peppered Pastrami, Pistachio Mortadella, Dry Salami, cornichons, assorted mustards, water crackers, breadsticks

## Rainbow Crudite \$140

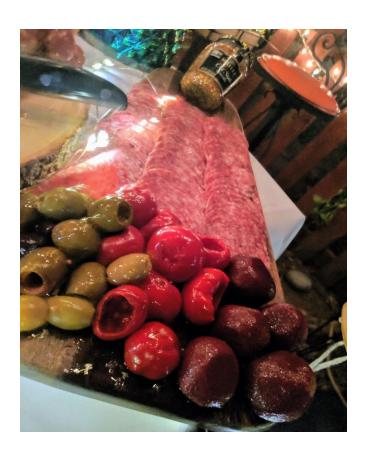
Oven roasted, grilled and crisp fresh seasonal vegetables, romesco sauce, toasted garlic vin, house made ranch

## Seasonal Fruit Collage \$150

~Seasonal~ watermelon, pineapple, strawberries, cantaloupe, oranges, mixed berries

## Latin Fiesta Taco Bar \$ 375

Carnitas, Chicken tinga, Salsa Roja, Salsa Verde, Soft Corn Tortilla, Crispy Tostada Shells, Sour Cream served with Green Rice and Black Beans



# **House Specialties**

Stationary Buffet only.
Family Style and Seated Dinners + \$8
Price Per 20 Portions before tax and gratuity

## Cajun Shrimp & Grits \$350

white prawns grilled and simmered in a cajun sofrito with whole butter and creamy grits nf

## **SEAFOOD POT PIE \$360**

puffed pastry bowl, creamy mornay sauce, fresh herb , buttered white prawn, lobster meat, crab stock Nf

#### PINEAPPLE FRIED RICE \$350

white prawn, basmati rice, sauteed onion, carrots, ginger and egg served in a pineapple boat

Make it vegetarian

Nf df

## **GARLIC BUTTERED CRAB \$375**

Whole oven roasted roasted snow crab tossed in garlic butter chili flake, atop garlic noodles



# **Beverage Services**

Looking for Signature Bar Service? We will bring the party to you!

#### Cash bar

Eats N Giggles hosts a signature bar for your guest who will pay individually

Per 50 Guest

\$250 Booking Fee For Two Hours

\$75 per additional hour \$500 purchase Minimum \$3 gratuity per guest

Includes:

Ice

Still Water

Coke & Sprite

4 Spirits

2 Beers

4 Mixers Seasonal Garnish

Compostable Cups
Compostable Straws

Compostable Napkins

#### **Hosted Bar**

Eats N Giggles allows you to purchase a pre set number of beverages so your guests have the best night ever

Per 50 Guest

\$250 Booking Fee For Two Hours

\$75 per additional hour \$300 purchase Minimum

\$3 gratuity per guest

Includes:

Ice

Still Water

Coke & Sprite

4 Spirits

2 Beers

4 Mixers

Seasonal Garnish

Compostable Cups

Compostable Straws
Compostable Napkins

Coffee & Tea Service \$80 local coffee service | assorted teas honey | cream | sugars serves 20

Infused Water Station \$40 seasonal fruit paired with local herbs serves 20

Assorted Soft Drinks \$1.5 per person

Please note, selections marked with \* indicate undercooked or raw served foods

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.