



Eats N Giggles Private Chef & Catering Co.

BY CHEF RIVERS

Holiday Packages

Dinner Package

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

Premier Package

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

vg - vegan
veg - vegetarian
df - dairy free
gf - gluten free
nf - nut free

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 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.

