

Divine Catering

Dinner Menu



Cocktail Hour / Social Hour Suggestions

Fruit and Artisanal Cheese Display

Tier 1

Assortment of cheeses, pineapple, cantaloupe, honeydew, grapes, berries, jams, honey & crackers

Tier 2 (in addition to above)

Baked brie, variety of nuts, baked breads, larger variety of gourmet cheeses & upscale fruits (seasonal)



Fruit and Artisanal Cheese Display

Add-On Charcuterie

Smoked meats (ie prosciutto, salami, pepperoni, smoked turkey, chorizo, smoked salmon, etc.), pickled veggies, croissants, baked bread

Vegetable Crudite

Assortment of fresh vegetables served with homemade ranch dip & hummus



Add-On Charcuterie

Hot Spinach & Artichoke Dip

Served with tortilla chips and pita

*For our full selection of suggestions, see also our Hors
D'oeuvres Menu

We pull our menu items from our Stir Fry
Group restaurants

Our Executive Chef & Event Coordinators
would love to curate a unique & memorable
menu for your event. Additional “off-menu”
items available based on request & availability



Salads

Served with choice of 2 dressings on the side, if applicable

Garden Salad

Served with vine ripe tomatoes, cucumbers & red peppers

Signature Salad

Served with vine ripe tomatoes, cucumbers, red peppers, feta, almonds & dried cranberries

Caesar Salad

Classic Caesar with parmesan, vine ripe tomatoes & homemade croutons

Classic Greek Salad

Served with vine ripe tomatoes, cucumbers, red onions, kalamata olives, pepperoncini & feta cheese
- Greek dressing (on the side)
suggested

Salads

Insalata Caprese

Field greens topped with vine ripe tomatoes, fresh mozzarella pearls, basil, cracked pepper & aged balsamic vinaigrette
(Can be made as a plated/preset option sliced traditional style)

Sunshine Salad

Bibb lettuce, mandarin oranges, toasted almonds & goat cheese crumbles - Raspberry vinaigrette dressing (on the side) suggested

Strawberry Spinach Salad

Baby spinach served with fresh strawberries, goat cheese crumbles & candied pecans - Balsamic vinaigrette dressing (on the side) suggested

Salads

Bacon Bleu Salad

Applewood bacon, bleu cheese crumbles, red onions & homemade croutons - Balsamic vinaigrette dressing (on the side) suggested



Antipasto Salad

Southwestern Salad

Crispy tortilla chips, tomatoes, shredded cheddar cheese, toasted corn & black beans, served with a chipotle lime ranch dressing

Antipasto Salad

Grilled zucchini, summer squash, roasted red peppers, onions, olives & marinated mushrooms with a balsamic drizzle

Bowtie Pasta Salad

Served with vine ripe tomatoes & cucumbers
(Can be made southern-style or Italian-style)

Entrees

Lemon Pepper Chicken Breast

Served with a white wine butter sauce

Mediterranean Chicken Breast

With artichoke hearts, roasted red peppers & feta cheese

Jamaican Grilled Chicken Breast

Jerk style with mango salsa, roasted red peppers, onions & cilantro

Bourbon Glazed Chicken Breast

Topped with bourbon brown sugar glaze

Buttermilk Fried Chicken Breast

Nashville Hot Fried Chicken Breast

Seasoned with Nashville Hot sauce & pickles

Roasted Pork Loin

Choice of the following:

Rosemary & Garlic Crusted

Sweet Chili Glazed

Dijon Honey Roasted with Peach Preserves

Entrees

Shrimp & Grits

Grilled Salmon

Topped with red pepper jam or teriyaki glaze

Blackened Tilapia

Served with a Mandarin salsa

Grilled Ahi Tuna Steak

Served with sesame seeds & ponzu & wasabi aioli sauces

Southern Style Pot Roast

Sliced Bistro Fillet

All options served with horseradish creme & au jus on the side. Choice of the following:

Herb Crusted

Demi Glazed

Bourbon Peppercorn

Carving Stations

(Chef fee will be applied)

Sliced Brisket

Beef Tenderloin

Herb-Crusted Prime Rib

Served with horseradish creme & au jus on the side

Smoked Bone-In Pork Chop

Rack of Lamb



Sliced Brisket

Suggested Tide Selections

Starches

Smashed New Potatoes

Bleu Cheese Mashed Potatoes

Mashed Potato Bar

Toppings include sour cream, butter, bacon, chives, shredded cheese & bleu cheese crumbles



Mashed Potato Bar

Rosemary Roasted New Potatoes

Roasted Fingerling Potatoes with Shallots & Rosemary

Potatoes Au Gratin

Roasted Cauliflower Au Gratin

Served with Vermont cheddar sauce

White Cheddar Cavatappi with Asiago Crust

Wild Rice Pilaf

Red Beans & Rice

Vegetables

Roasted Root Vegetables

Chef's Choice of Seasonal Vegetables

Prepared to compliment your entree of choice

Roasted Ratatouille Vegetables

Served in an herb tomato sauce

Grilled Haricot Vert Green Beans

Grilled Asparagus

Sweet Carrots with a Honey Butter Glaze

Broccolini

Roasted Brussel Sprouts

Served with bacon and a balsamic glaze

Summer Squash Sauteed with Herb Butter



Southern Craft BBQ

Pulled Pork BBQ

Served with Hawaiian rolls & Southern Craft signature sauces on the side

Chopped Brisket

Served with Hawaiian rolls & Southern Craft signature sauces on the side

Smoked Sliced Brisket

Served with yeast rolls & Southern Craft signature sauces on the side

BBQ Chicken

Grilled chicken breast marinated & topped with Southern Craft's Stoney Creek Original sauce

Blackberry Chick

Grilled chicken breast seasoned with Southern Craft dry rub & topped with house made bourbon blackberry jam

Blackberry Pig

Roasted pork tenderloin seasoned with Southern Craft dry rub & topped with house made bourbon blackberry jam

Suggested Tide Selections

Coleslaw

Potato Salad

Macaroni Salad

BBQ Baked Beans

Southern Style Green Beans

Sweet Potato Souffle

Southern Style Mac & Cheese

House Made Chips

Collard Greens

Sweet Baby Carrots

Southern Style Smoked Gouda Cheese Grits



Tex Mex Selections

Southwestern Chicken Breast

Served with a roasted red pepper & tomato salsa, cheddar & jack cheeses & cilantro lime crema

Taco Bar

Choose 2-3 proteins:

Fajita Chicken

Shredded Chicken

Taco Seasoned Beef

Blackened Tilapia

Pulled Pork

Birria

Fajita Steak

Spam

Taco Bar Sides (all included):

Fajita veggies & black beans (can be separated upon request)

Mexi Rice

Chips and Queso

Toppings (all included):

Sour cream

Cheese

Tomato

Cilantro

Hot Sauces

Salsas

Lettuce

Onions

Grilled Jalapenos

Tex Mex Selections

Spilled Nacho Bar

Spilled chips served with queso, salsa, lettuce, tomatoes, onions, jalapenos, cilantro, etc.

Add one or more of the following:

Taco seasoned beef

Shredded fajita chicken

Fajita steak

Nacho Bar Add-Ons:

Brisket Chili

Toasted Corn & Black Bean Salad

House Made Guacamole

Baked Potato Bar

Toppings (all included):

Butter

Sour Cream

Onion

Cheeses

Chopped Bacon

Salsa

Choice of:

Pulled Pork

Shredded Chicken

Chopped Brisket

Queso

Italian Selections

Portobello Mushroom Parmesan

Served with fresh mozzarella & fire-roasted marinara

Chicken Parmesan

Topped with mozzarella & house marinara

Chicken Marsala

Pan-fried with mushroom & marsala wine sauce

Mushroom Ravioli

Served with creamy alfredo sauce

Cheese Ravioli

Served in pesto cream, alfredo or house made marinara

Baked Ziti

With fresh mozzarella & basil in a rich tomato sauce

(Can add zucchini, eggplant or spicy Italian sausage)

Italian Selections

Five Cheese Lasagna

Vegetable Lasagna

With seasonal grilled vegetables, ricotta & mozzarella cheeses & fresh basil in a fire-roasted tomato sauce

Pasta Bar

Served with Caesar & garden salads, garlic bread/sticks, parmesan cheese & crushed red pepper flakes

Choice of 2 of the following:

Spaghetti

Bowtie

Penne

Ziti

Linguine

Cavatappi

Fettucine

Rigatoni

Rotini

Choice of 2 sauces:

Alfredo

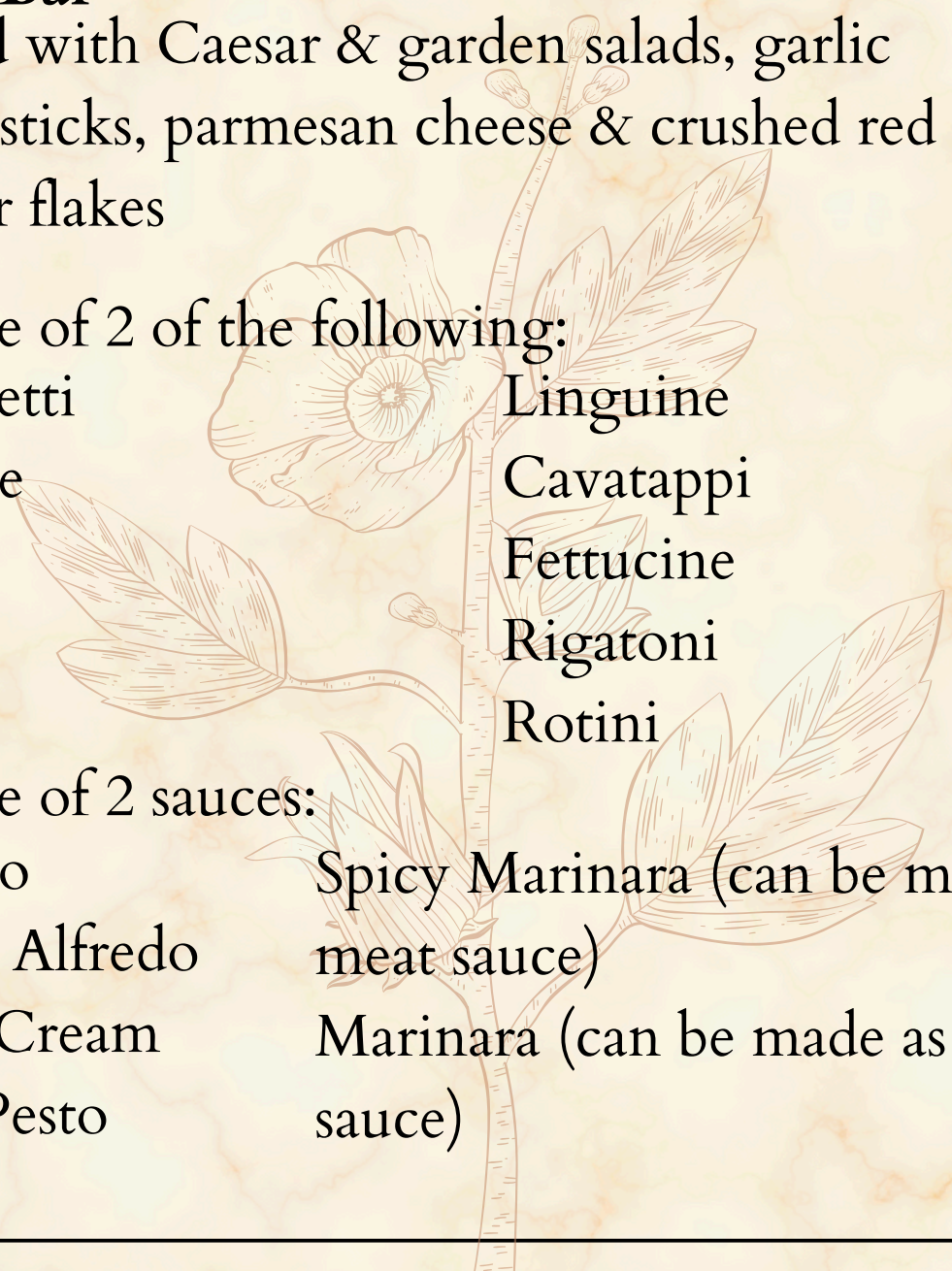
Cajun Alfredo

Pesto Cream

Basil Pesto

Spicy Marinara (can be made as meat sauce)

Marinara (can be made as meat sauce)



Choice of 2 proteins:

Grilled Chicken

Meatballs

Grilled Shrimp

Spicy Italian Sausage

Shrimp Scampi

Suggested Vegetable Side:

Garlic Parmesan Broccoli



Meatballs

Asian Selections

Spicy Asian Noodles

Rice noodles in spicy tamarind sauce, served with chicken, beef, shrimp or vegetarian

Teriyaki Chicken Breast

Glazed with teriyaki sauce

Asian Roasted Salmon Fillet

With a sesame ginger glaze

Thai Beef Steak

Marinated in ginger & Thai spices

Jasmine Sticky Rice

Stir-Fried Seasonal Vegetables

Wok Station

Asian style noodles, protein and/or veggies prepared to order



Sushi Station (see below)

Asian Selections

Sushi Station

Sushi rolled to order by a sushi chef

Selections:

Vegetable Roll – an assortment of fresh vegetables rolled in nori

Avocado Roll – avocado rolled in nori

California Roll – surimi crab, avocado, cucumber and masago

Spicy Tuna Roll – spicy tuna salad and cucumber, topped with flying fish roe and Asian spices

Dynamite Roll (Spicy) – tempura shrimp and spicy crab salad, topped with sesame seeds and eel sauce

Philadelphia Roll – smoked salmon, cream cheese, cucumber, firecracker sauce and sesame seeds

Bakersfield Roll – crab, cucumber and avocado, topped with tempura bacon, masago, scallions, sweet chili and eel sauce

Additional selections may be requested from the Stir Fry Cafe sushi menu and will be priced based on availability and market price