Menu PACKAGES

APPETIZER PACKS

Choose 3 Apps $16.50
Choose any three appetizers, dips, sandwiches or sliders.

Choose 4 Apps $17.25
Choose any four appetizers, dips, sandwiches or sliders.

Choose 4 Apps With Salad & Rolls $18.50
Choose any four appetizers, dips, sandwiches or sliders. Comes with your choice of salad and yeast rolls.

Individual App $5.50
Choose between any appetizers, dips, sandwiches or slider.

Charcuterie Boards $7.75
Grazing table also available.

ENTREE PACKS

Single Protein $20.99
One entree, two sides, salad, yeast rolls. Beverages included, sweet tea and mango lemonade.

Two Proteins $27.49
Two entrees, two sides, salad, yeast rolls. Beverages included, sweet tea and mango lemonade.

SIDES

Add-On Side Item $3.50

DESSERTS

Mini Desserts $2.00

Full Size Desserts $5.00

ALL ITEMS ARE PRICED PER PERSON

BRICK OVEN

Andalusian Oaks Exclusive

Homemade Handtossed Pizza
Includes: Red Sauce, White Sauce, Pesto Sauce

Brick Oven Pizza Appetizer Package
$14.50

Brick Oven Pizza Entree Package
$25.99

Shredded Mozzarella, Fresh Mozzarella , Fresh Tomato & Basil, Pepperoni, Sausage Crumbles, Olives, Mushrooms, Peppers/Onions, Grilled Chicken

Self Serve Toppings Included: Parmesan Cheese & Pepperflakes

***Appetizer pack does NOT include beverages and is a smaller appetizer portion. Entree pack is a full size dinner portion WITH salad and beverages included, sweet tea and mango lemonade. ***

FULL SERVICE CATERING AND RENTALS

Inquire online for more information about our rentals, event staff, bartenders, china and more!

If our menu and packages don't fit your needs, no worries! Let us create a custom menu and package just for you!

Submit your form online and tell us more about your event today!

Here to make your day Gourmet!

the Bar

SIGNATURE DRINK OPTIONS

Desert Pear Margarita, Watermelon Crush, Tropical Mule, Old Fashion, Jack n Coke , Canadian Palmer

BEER

Domestic/ Imported beers: *michelob ultra, budlight, yuengling, stella, corona*
hard seltzers: *hi-noon, white claw*

WINE

Josh Cellars white wines: *sauv blanc, pinot grigio, moscato*
Josh Cellars reds wines: *cab sauvignon, pinot noir, merlot*

LIQUOR

Tito's Vodka, Taqueray Gin, Bacardi Rum, Jose Cuervo Silver, Crown Royal Whiskey, Woodford Reserve Bourbon

PACKAGES

The classic: beer/wine *$18.00 per person*
Includes 3 beer, 1 seltzer (or 4 beers), 2 white wines, 2 red wine.

The platinum: liquor/beer/wine *$28.00 per person*
Includes vodka, gin, rum, tequila, whiskey, bourbon. 2 beer selections, 1 white wine, 1 red wine, and 2 signature drinks selections.

Most food packages include sw tea and mango lemonade. Platinum includes mixers, sweet n sour, tonic, club soda, juices- orange, cranberry, pineapple, soda-coke, diet coke, sprite, ginger-ale and includes all garnishes.

disposable cups, cocktail napkins, ice and one bar table included with linen

Let's Eat Fresh

the MENU

APPETIZERS

Cabernet Beef Tenderloin Skewers **(GF)**
Grilled tenderloin in a garlic red wine marinade.

Rosemary Fig Glazed Chicken Skewers **(GF)**
Grilled chicken breast marinated in our rosemary fig sauce.

Raspberry Walnut Brie Phyllo Cup
Individual phyllo cups filled with creamy brie cheese, fresh raspberry preserves, topped with chopped walnuts.

Sweet n' Sour Meatball Skewers
Mini beef meatballs, slow cooked in our sweet and tangy sauce.

Arancini
An Italian rice ball, stuffed with ground beef, green peas, cheese, and fried to perfection. Cheese stuffed Arancini also available.

Caprese Skewers **(GF)**
Individual bamboo skewer of grape tomato, fresh bocconcini, basil, and drizzled with balsamic glaze.

Charcuterie Board
Assortment of hard and soft gourmet cheeses, cured meats, and touches of dried fruits, crackers, nuts, jams, jellies and fresh fruit accents.

(Priced separately)

Sun-dried Tomato Polenta Bites **(GF)**
Cheesy polenta bites with caramelized red onions, sun dried tomatoes and parmesan cheese.

(GF - GLUTEN FREE *)

APPETIZERS-DIPS

Spinach Artichoke Dip **(GF)**

Hot spinach artichoke dip, a delicious creamy dip, prepared with cheese, spinach, and artichokes. Baked and served with crackers.

Jalapeño Popper Dip

Classic homemade dip prepared with cream cheese, cheddar cheese and accented with diced jalapeños. Served warm with tortilla chips.

Baked Crab Rangoon Dip **(GF)**

Fresh lump crab meat, combined with fresh scallions and cream cheese, then baked to perfection. Served with crackers/chips.

APPETIZERS- TEA SANDWICHES & SLIDERS

Salmon Tea Sandwich

Fresh baked salmon, combined with fresh dill, lemon, and cream cheese. Served on sourdough, whole wheat, or multigrain breads.

Cucumber & Herbed Cream Cheese Tea Sandwich

Sliced cucumber, fresh cracked pepper, with herbed cream cheese spread. Served on sourdough, whole wheat, or multigrain breads.

Apricot Turkey Slider

Delicious soft yeast roll, spread with herbed cheese and apricot preserves, then topped with deli sliced turkey and fresh mixed baby greens.

Chicken Salad Slider On Mini Croissant

Sweet and savory chicken salad with fresh grapes, pecans, dried cranberries, on a bed of green leaf lettuce. Served on a mini croissant.

(GF - GLUTEN FREE *)

APPETIZERS-SLIDERS CONTINUED

Buffalo Chicken Slider

Sliced deli buffalo chicken, pepperjack cheese, topped with a zesty buffalo ranch spread. Served on a soft yeast roll.

GREEN SALADS

Caesar Salad or Traditional Garden

Choose between our traditional caesar with fresh romaine lettuce, shaved parmesan, and croutons OR our garden salad with mixed greens, cherry tomatoes, shredded carrots, cucumber and shaved parmesan.
Served with caesar, ranch or balsamic vinaigrette.

Greek Salad **(GF)**

Fresh romaine lettuce, cherry tomatoes, red onion, black olives, cucumbers, pepperonchini peppers and feta cheese.
Served with feta greek dressing.

Fresh Summer Salad **(GF)**

Fresh spring mix, tossed with strawberries, blueberries, raspberries, blackberries, then topped with almonds and feta cheese. Served with a raspberry walnut vinaigrette.

PASTA SALADS

Southwestern Pasta Salad

Small shell pasta with corn, black beans, grape tomatoes, fresh green onions and cilantro. Tossed in a spicy chipotle ranch dressing.

Mediterranean Couscous Salad

Small pearl couscous, diced cucumber, cherry tomatoes, red onions, olives, and basil. Tossed in a greek feta dressing.

Caprese Tortellini Salad

Cheese tortellini combined with bocconcini cheese, grape tomatoes, with a touch of fresh basil and house-made balsamic vinaigrette.

(GF - GLUTEN FREE *)

ENTREES

Stuffed Florentine Chicken

Thinly sliced chicken breast stuffed with a creamy spinach and artichoke filling, breaded and rolled

Chicken Cordon Bleu

Tender chicken breast that's stuffed with ham, swiss cheese, then rolled in a butter and breadcrumb mixture then baked to perfection.

Caramelized Apple & Onion Chicken

Pan seared chicken breast, with caramelized apples and onions. Served in a tangy reduction.

Chicken Madeira **(GF)**

Slow roasted chicken with baby bella mushrooms and onions in a delicate madeira wine sauce.

Beef Pot Roast **(GF)**

Choose an option Tradition or Cabernet Mushroom.
Slow roasted beef with carrots, celery, and onions served in au jus OR slow roasted beef in a cabernet mushroom gravy.

Grilled Chicken Peperonata **(GF)**

. Grilled chicken thighs topped with flavor packed roasted vegetables including onions, bell peppers, and tomatoes.

Garlic Butter Tenderloin Steak Bites **(GF)**

Marinated tenderloin, grilled and cubed into pieces. Then seared in a garlic butter sauce.

Grilled Skirt Steak **(GF)**

Freshly seasoned tender and juicy skirt steak, grilled and sliced.

Rosemary Pomegranate Salmon (Upcharge $6) **(GF)**

Center cut salmon filets are seasoned and baked with a honey rosemary sauce. Topped with fresh pomegranate and feta cheese.

Citrus Glazed Shrimp (Upcharge $6) **(GF)**

Jumbo shrimp, seared and tossed in our house-made citrus glaze.

(GF - GLUTEN FREE *)

VEGAN & VEGETARIAN ENTREES

Spaghetti Squash with Bean Bolognese **(GF)**
Quinoa Stuffed Acorn Squash **(GF)**
Eggplant Rollatini **(GF)**
Chickpea Ragoue with Rice **(GF)**

SIDES

Parmesan Rice **(GF)**
Basmati rice steamed in chicken stock with parmesan and parsley.

Creamy Mashed Potatoes or Roasted **(GF)**
Potatoes mashed with cream cheese, butter and fresh herbs OR roasted baby potatoes seasoned with fresh herbs and parmesan.

Twice Baked Loaded Potato Skins **(GF)**
Tender baked potatoes, sliced in half and combined with butter, sour cream, bacon, cheddar, scallions and rebaked.

Creamy Tortellini Pasta
Onions, celery, and carrots sautéed in white wine and homemade chicken stock, then simmered with cream and combined with cheese tortellini.

Vegetable Options **(GF)**
Fresh roasted broccoli.
Fresh roasted green beans, served with almonds and roasted tomatoes.
Vegetable medley- roasted seasonal vegetable mix.

Ratatouille **(GF)**
Fresh roasted zucchini, yellow squash, eggplant, onions, and tomatoes. Simmered in our house-made red sauce with fresh herbs.
(Upcharge $1.50)

(GF - GLUTEN FREE *)

DESSERTS-MINI

Cheesecake Shooters
Chocolate Mousse Shooters **(GF)**
Chocolate Cups Filled With Raspberry Mousse **(GF)**
Double Chocolate Brownie with Peanut Butter Whip
Coconut Macaroons With Chocolate Drizzle **(GF)**
Key Lime Tarts
Mini Cannolis (Upcharge)
French Macaroons (Upcharge) **(GF)**

Raspberry Mousse Chocolate Cups

Mini Cannolis

Key Lime Tarts

DESSERTS-FULL SIZE

Lemoncello Slice
Personalized Carrot Cake
Chocolate Mousse Cake Slice
Cheesecake- Variety Of Flavors
Blueberry Lemon Mascarpone Slice
Peanut Butter Chocolate Explosion
Raspberry Lemon Drop Cake

Raspberry Lemon Drop

Blueberry Lemon Slice

(All full size desserts are priced separately $5 each)

(GF - GLUTEN FREE *)