



Culinary Excellence served with Southern Charm



Corporate & Social Event
DELUXE FOOD & BEVERAGE PACKAGES

DINING OPTIONS



Rolling Hills Brunch Buffet

Fruit & Yogurt Mini Parfait Bar

Waffle Stackers

Crisp Bacon and Sage Sausage

Fresh Mozzarella with Tomato, Basil and Balsamic Drizzle

Ham, Swiss Cheese & Mustard Chilled Pinwheels

Eggs Benedict

Accompanied with an Omelet Station*

**Omelet Station incurs an Attendant Fee per every 30 guests*

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee, Iced Tea and Lemonade

Add on Sodas - Add on for per person fee

BOTTOMLESS MIMOSA BAR*

Champagne - Add on for per person fee

Orange, Peach, Pineapple and Cranberry Juice

Seasonal Fresh Fruits and Berries

**Pricing based on 4-hour event*

MENU AVAILABLE UNTIL 4PM

*Pricing above is per-person. All Carving and Attended Stations will incur an Attendant Fee. All prices subjected to sales tax and service charge.
(Menus are based on a 20 person billing minimum)*

Golf View Deluxe Brunch Buffet

French Toast with Warm Maple Syrup
Bruschetta
Mini BLT Sandwiches
Vegetable or Sausage Frittata
Fruit & Cheese Display
Chicken Salad or Egg Salad
Dubsdread Seasonal Mixed Greens Salad with Housemade Dressings

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee, Iced Tea and Lemonade
Add on Sodas - Add on for per person fee



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Picnic Buffet

SELECTION OF FRESHLY MADE SANDWICHES ON ASSORTED BREADS

SELECT THREE:

Sliced Baked Ham with Swiss

Turkey Breast with Monterey Jack

Slow Roasted & Seasoned Roast Beef with Cheddar

Egg Salad

Chicken Salad

Tuna Salad

Served with:

Lettuce, Tomato, Onion, Pickles and Assorted Condiments

House Made Kettle Chips

SIDE ITEMS – SELECT ONE:

Potato Salad, Pasta Salad or Cole Slaw

Add on Cookies and Brownies - *Add on for per person fee*

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea

Add on Sodas - *Add on for per person fee*

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Light Luncheon Deluxe

WHITE PICKET FENCE PLATED LUNCH

House Made Frittata (Vegetable, Bacon, Ham or Sausage)
Grilled Chicken Breast over Herb Pasta Salad
Seasonal Fresh Fruit

SWAN LAKE BUFFET

Pinwheel Sandwiches (Ham & Turkey)
Apple Almond Salad
Chicken or Egg Salad
Seasonal Fresh Fruit

TEA PARTY BUFFET

Assorted Scones with Butter and Jam
Tea Biscuits
Cucumber & Cream Cheese Sandwiches
Egg Salad Sandwiches
Seasonal Fresh Fruit

Add on Cookies and Brownies - *Add on for per person fee*

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea
Add on Sodas - *Add on for per person fee*



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That's Amore Italian Buffet

SALAD BAR:

Baby Mixed Greens
Cucumber, Tomato, Red Onions, and Croutons
Served with Homemade Dressings
Fresh Baked Rolls and Butter

ENTRÉE SELECTIONS – SELECT TWO OR THREE:

Grilled Chicken with Mushroom Alfredo Sauce
Stuffed Shells with Bolognese or Marinara Sauce
Chicken Parmesan
Chicken Marsala
Baked Ziti
Lasagna
Ravioli a la Roma
Tortellini Primavera Alfredo

SIDE ITEM SELECTION – SELECT ONE:

Broccoli with Garlic & Olive Oil
Green Beans with Roasted Red Peppers & Italian Seasoning
Linguini
Vegetable Medley

Additional Side Selection - *Add on for per person fee*

Add on Desserts - *Add on for per person fee*

Cookies & Brownies, Chocolate Cake, Carrot Cake or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea

Add on Sodas - *Add on for per person fee*

FEATURED HORS D'OEUVRES

Bruschetta & Marsala Meatballs

Add on for per person fee

LUNCH MENU AVAILABLE UNTIL 4PM

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Grand Magnolia Menu

(BUFFET OR PLATED)

SALAD BAR:

Baby Mixed Greens

Cucumber, Tomato, Red Onions, and Croutons

Served with Homemade Dressings

Fresh Baked Rolls and Butter

ENTRÉES – SELECT ONE, TWO, OR THREE:

Roasted Pork Loin with Au Jus, Carved Turkey, Hand Carved Roasted Sirloin, Beef Tips over Yellow Rice,
Meatloaf, Lemon Dill Salmon, "Chicken Fried" Chicken with Country Gravy,

Chicken Breast with White Wine Sauce, Almond Crusted Chicken, Chicken Marsala, Chicken Parmesan,
Baked Ziti (with Bolognese or Vegetarian,) Tortellini Primavera Alfredo, Stuffed Shells with Bolognese or Marinara Sauce

STARCH SELECTION — SELECT ONE:

Potatoes Au Gratin, Baked Potato, Garlic Mashed Potatoes, Rice Pilaf, Wild Rice,

Mashed Sweet Potatoes or Pasta Marinara Linguini

Additional Starch Selection

VEGETABLE SELECTION – SELECT ONE:

Vegetable Medley, Broccoli with Cheese on side, Sweet Corn with Butter, Honey Glazed Carrots,

Green Beans, Roasted Brussel Sprouts topped with Bacon, Cauliflower Rice

Additional Vegetable Selection

Add on Desserts - *Add on for per person fee*

Cookies & Brownies, Chocolate Cake, Carrot Cake or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea

Add on Sodas - *Add on for per person fee*



Client is aware that a plated menu route with an entree selection (except dual entree) entails place cards provided by the client that indicate the protein selection for every guest. This is solely to ensure smooth dinner service by banquet staff members.

LUNCH MENU AVAILABLE UNTIL 4PM

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Smokehouse Buffet

ENTRÉES

Smoked Pulled Chicken
Smoked Pulled Pork Butt

UPGRADE OPTIONS

Brisket - *additional per person fee*
Baby Back Ribs - *additional per person fee*

SIDE ITEMS – SELECT THREE:

Seasoned Baked Beans, Cole Slaw, Potato Salad, Pasta Salad, Corn Fritters,
Fried Okra, Corn on the Cob or Macaroni and Cheese

SERVED WITH:

Barbecue Sauces (Honey, Spicy and Vinegar)
Corn Bread & Garlic Toast

Add on Desserts - *Add on for per person fee*
Cookies & Brownies, Chocolate Cake, Carrot Cake or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea
Add on Sodas - *Add on for per person fee*

FEATURED HORS D'OEUVRES

Fried Okra and Jalapeno Poppers
Add on for a per person fee

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A Taste of Tijuana Buffet

FAJITA BAR

Flour Tortillas
Grilled Steak and Chicken

PAIRED WITH:

Shredded Cheddar, Pico de Gallo, Sautéed Peppers & Onions, Sour Cream,
Homemade Salsa, Tabasco Sauce, Lime Wedges and Guacamole

SIDE ITEMS

Refried Beans
Cheese Enchiladas
Rice

Add on Desserts - *Add on for per person fee*
Cookies & Brownies, Chocolate Cake, Carrot Cake or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea
Add on Sodas - *Add on for per person fee*

FEATURED HORS D'OEUVRES

Beef Empanadas and Cuban Spring Rolls
Add on for per person fee



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Premium Grand Oaks Package

HORS D'OEUVRES

Meatballs Marinara
Crab Dip Served with Warm Tortilla Chips
Imported Cheese Display
Mini Chicken Cordon Bleu with Honey Dijon

PLATED SALAD

Baby Mixed Greens
Cucumber, Tomato, Red Onions and Croutons
Served with our Homemade Dressings, Fresh Baked Rolls and Butter

ENTREES – SELECT TWO:

Chicken Boursin with Boursin Cream Sauce
Chicken Cordon Bleu
Roasted Pork Loin with Cinnamon Apple Reduction
Maryland Style Crab Cake with Remoulade Sauce
Fresh Catch with Herb Infused Cream
Filet Mignon with a Cabernet Reduction
Oven Roasted Rosemary Lamb
Parmesan Encrusted Grouper with Lemon Beurre Blanc

VEGETABLES – SELECT ONE:

Green Beans Almandine, Roasted Honey Baby Carrots,
Broccolini or Asparagus with Hollandaise

STARCH – SELECT ONE:

Garlic & Parmesan Roasted Potatoes, Risotto,
Sweet Potatoes or Potatoes Au Gratin

CHEF'S DESSERT CREATIONS

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea
Add on Sodas - Add on for per person fee

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Mix & Mingle Appetizer Package

HORS D'OEUVRES

Imported Cheese Display with Fresh Fruit
Buffalo Chicken Dip
Smoked Salmon, Cream Cheese & Capers on Pumpnickel
Meatballs Marinara
Beef Satay with Tropical Salsa
Pastry Pizziola
Mushrooms Stuffed with Spinach & Artichoke

PASTA STATION OR QUESADILLA STATION

PASTA

SELECT TWO SAUCES:

Burgundy Marinara, Alfredo, Pesto, Tomato Basil or Garlic, Olive Oil & Italian Seasonings

Pasta Additions - Add on for per person fee

Primavera • Chicken • Pancetta • Shrimp

QUESADILLA

Quesadillas made with Cheese, Peppers & Onions

Quesadilla Additions - Add on for per person fee

Grilled Vegetables • Shrimp • Sirloin

All quesadilla stations include salsa, sour cream, & lettuce

Add on Desserts - Add on for per person fee

Cookies & Brownies, Chocolate Cake, Carrot Cake or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water, Coffee and Iced Tea

Add on Sodas - *Add on for per person fee*



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Hors D'oeuvres



DISPLAYS AND DIPS

- Antipasto
- Imported Cheese Display with Assorted Crackers
- Seasonal Fresh Fruit Display with Strawberry Yogurt
- Vegetable Crudités with Dip
- Fruit and Cheese Display
- Bruschetta with Crostini
- Creamy Spinach and Artichoke Dip

VEGETARIAN FRIENDLY

- Roasted Garlic Hummus with Pita Wedges and Vegetables
- Spanikopita (Spinach and Feta in Phyllo Pastry)
- Polenta topped with Olive Tapenade
- Baked Brie and Raspberry En Croute
- Fried Ravioli with Marinara Sauce
- Mushroom Caps stuffed with Spinach and Artichokes
- Fresh Mozzarella with Tomato, Basil and Balsamic Drizzle
- Goat Cheese and Figs on Crostini
- Fried Goat Cheese Stuffed Peppadew Peppers
- White Cheddar on Crostini with Sweet Apple Compote

CHICKEN

- Mini Chicken Cordon Bleu
- Mini Smoked Chicken & Leek En Croute
- Chicken Tenders with a choice of (2) two dipping sauces
- Pecan Crusted Chicken Bites with Honey Dijon
- Chicken Pot Stickers

SEAFOOD

- Bacon Wrapped Scallops
- Conch Fritters with Key Lime Mustard Sauce
- Coconut Shrimp with Marmalade Sauce
- Crab Dip with Tortilla Chips
- Maryland Style Crab Cakes with Remoulade Sauce
- Bacon Wrapped Shrimp
- Chilled Shrimp with Cocktail Sauce
- Smoked Salmon Board
- Lox, Cream Cheese and Capers on Pumpernickel
- Lump Crabmeat Deviled Eggs
- Crabmeat Stuffed Mushrooms
- Ahi Tuna Shooters with Soy Ginger Glaze
- Chilled Lobster Roll

BEEF

- Beef Satay with Tropical Salsa
- Filet Tips and Bleu Cheese on Garlic Butter Crostini
- Mini Beef Wellington
- Meatballs: Swedish, Marinara, Sweet and Sour or Marsala
- Marinated Grilled Sirloin on Crostini with Roasted Red Pepper Aioli

PORK

- Pork Pot Stickers with Soy Ginger
- Pretzel Rolls topped with Ham, Swiss and Honey Dijon
- Sage Sausage Stuffed Mushrooms
- Pork and Vegetable Egg Rolls with Soy Ginger
- Prosciutto and Melon Ball Skewers
- Cuban Spring Roll

*Hors D'oeuvres are priced per 100 piece (Half orders available-50 Piece Minimum)
All prices subjected to sales tax and service charge.*



Dessert Options

DESSERT SELECTIONS (PRICED PER PERSON)

Cookies & Brownies

White Chocolate Raspberry Cream Cake

Sponge cake filled with raspberry preserves and whipped cream with accents of white chocolate

Lemons & Crème Shortcake

Tuxedo Truffle Mousse Cake

Marble cake separated by a layer each of dark and white chocolate mousse, smothered with dark chocolate ganache then swirled with white chocolate.

Parfaits (Grasshopper, Banana Pudding or Berry Parfaits)

Chocolate Cake

Carrot Cake

Cheesecake

Key Lime Pie

DUBSDREAD MINI DESSERT SELECTIONS

SELECT THREE:

Eclair, Key Lime Pie, Cream Puff, Pecan Pie, Chocolate Mousse Tartlet – Garnished with Fresh Fruit, White Chocolate Mousse Tartlet – Garnished with Fresh Fruit, Mini Cheesecake with Assorted Toppings, Cookies & Brownies, Carrot Cake Bites, or Grasshopper Tartlets

Banquet Bar Options & Packages

DRINK PRICES

- Domestic Beer
- Premium Beer
- House Wine
- Call Liquor
- Premium Liquor
- Super Premium Liquor

Upgraded drink selections also available

CASH BAR

GUESTS PURCHASE BEVERAGES

- Guests attending the event would purchase drinks if desired
- Bartender Fee incurred to Client

OPEN BAR

BASED ON CONSUMPTION AND CLIENT BUDGET

- Client determines type of bar(s) - *Beer and Wine Only; Beer, Wine and Liquor; or Beer, Wine, Specialty Drink; etc.*
- Dubsdread Catering Staff Keeps Tally of Consumption
- Client Alerted when Near Budget
- Option to Authorize Additional Budget or Convert to Cash Bar

Bar Fee to apply if limit or consumption fall below set amount.

BEER AND WINE

BAR PACKAGES & OPTIONS

- Four Hour Package
- Domestic and Premium Beer Selection and House Wine Selection
- Additional Hours - additional per person

BEER, WINE AND LIQUOR

- Four Hour Package - additional per person
- Domestic and Premium Beer Selection, House Wine Selection, Call Liquor
- Premium Liquor - additional per person
- Super Premium and Multiple Liquor Cocktails - additional per person
- Additional Hours - (Call Level) - additional per person



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BAR SELECTIONS

Beer Wine and Call Liquors

CALL

PER PERSON
(4-HOURS)

- BEER: Domestic and Premium Selection
- WINE: House Wine Selection
- VODKA: Smirnoff
- GIN: Beefeaters
- TEQUILA: Juarez
- BOURBON: Jim Beam
- WHISKEY: Seagram's VO, Fireball Whiskey, Canadian Club
- RUM: Bacardi
- SPICE RUM: Captain Morgan
- SCOTCH: Famous Grouse

Beer Wine Call and Premium Liquors

PREMIUM

PER PERSON
(4-HOURS)

- VODKA: Absolut, Titos, Stoli
- GIN: Tanqueray
- TEQUILA: Jose Cuervo
- BOURBON: Jack Daniels
- WHISKEY: Tin Cup
- RUM: Bacardi Gold, Mount Gay, Myers, Malibu
- SCOTCH: Dewars White Label, Johnny Walker Red

Beer Wine Call Premium and Super Premium Liquors

SUPER PREMIUM

PER PERSON
(4-HOURS)

- VODKA: Ketel One, Grey Goose
- GIN: Bombay Sapphire, Hendricks
- TEQUILA: Patron
- BOURBON: Bulleit Bourbon, Makers Mark
- WHISKEY: Crown Royal
- RUM: Pilar
- SCOTCH: Johnny Walker Black



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CONTACT US TODAY!

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