



Culinary Excellence served with Southern Charm



Food & Beverage
MENUS

DINING OPTIONS



COCKTAIL RECEPTION

Bronze

2
Premium
Hors D'oeuvres
for Cocktail Hour

2
Super Premium
Hors D'oeuvres
for Reception

1
Pasta Station
with Two Sauces

1
Carving
Station

CARVING STATION OPTIONS: London Broil / Pork Loin / Ham / Turkey / Salmon

Silver

2
Premium
Hors D'oeuvres
for Cocktail Hour

2
Super Premium
Hors D'oeuvres
for Reception

1
Pasta Station with
Two Sauces OR
Quesadilla

1
Carving
Station

CARVING STATION OPTIONS: Same as Bronze plus additional choices: Beef Sirloin / Prime Rib

Gold

3
Premium or
Super Premium
Hors D'oeuvres
for Cocktail Hour

2
Premium or
Super Premium
Hors D'oeuvres
for Reception

1
Pasta Station with
Two Sauces
OR Potato Bar with
Two Upgrades
OR Shrimp & Grits

2
Carving Stations
with Two Meat
Choices
(one per station)

CARVING STATION OPTIONS: Same as Bronze plus additional choices: Beef Sirloin / Prime Rib
Salmon / Grouper / Seasoned Mahi

Pricing above is per-person. All Carving and Attended Stations will incur an Attendant Fee. All prices subjected to sales tax and service charge.

Bronze

PREMIUM
SUPER PREMIUM

2
Hors D'oeuvres
for Cocktail
Hour

1
Salad

1
Entrée

1
Starch

1
Vegetable

Silver

PREMIUM
SUPER PREMIUM

3
Hors D'oeuvres
for Cocktail
Hour

1
Salad

2
Entrée
Options

1
Starch

1
Vegetable

*(Entrée duet with smaller portions of
two entrées available for an extra
per person fee)*

Gold

PREMIUM
SUPER PREMIUM

3
Hors D'oeuvres
for Cocktail
Hour

1
Hors D'oeuvre
for Reception

1
Salad

3
Entrée
Options

1
Starch

1
Vegetable



Bronze

PREMIUM
SUPER PREMIUM

2
Hors D'oeuvres
for Cocktail
Hour

1
Plated
Salad

1
Station

1
Entrée

1
Starch

1
Vegetable

Silver

PREMIUM
SUPER PREMIUM

2
Hors D'oeuvres
for Cocktail
Hour

1
Plated
Salad

1
Station

2
Entrées

1
Starch

1
Vegetable

Gold

PREMIUM
SUPER PREMIUM

3
Hors D'oeuvres
for Cocktail
Hour

1
Plated
Salad

1
Station

3
Entrées

2
Starches

2
Vegetables

Station Choices for all three packages: Pasta with Two Sauces OR Quesadilla
(Primavera, Chicken, Shrimp, Tortellini or Ravioli additions for an extra fee per person)
(Upgrade station to Gourmet Potato Bar OR Shrimp & Grits for an extra fee per person)

Pricing above is per-person. All Carving and Attended Stations will incur an Attendant Fee. All prices subjected to sales tax and service charge.

MENU SELECTIONS

Hors D'oeuvres

PREMIUM BEEF:

Marinated Grilled Sirloin Crostini
with Roasted Red Pepper Aioli

Mini Beef Empanadas with Salsa Ranch Sauce
Meatballs: Sweet & Sour, Swedish, Marinara, or
Marsala

PREMIUM SEAFOOD:

Conch Fritters with Key Lime Mustard Sauce
Crabmeat Stuffed Mushrooms
Chilled Shrimp with Cocktail Sauce

PREMIUM POULTRY:

Chicken Tenders with Two Sauces
Chicken Pot Stickers with Soy Ginger Sauce

PREMIUM PORK:

Pork Pot Stickers with Soy Sauce
Pretzel Roll with Ham, Swiss and Honey Dijon
Vegetable and Pork Egg Rolls with Duck Sauce
Cuban Spring Rolls

PREMIUM VEGETABLE/FRUIT/MISC.:

Bruschetta with Crostini
Creamy Spinach and Artichoke Dip
with Herb Flat Bread
Fried Ravioli with Marina Sauce
Mushrooms Caps stuffed with
Spinach and Artichoke
Roasted Garlic Hummus with Pita Wedges
and Vegetables
Seasonal Fresh Fruit Display with Yogurt
Vegetable Crudités with Dip

PREMIUM CHEESE:

Goat Cheese and Figs Crostini
International Cheese Display with Crackers
White Cheddar Crostini with Sweet Apple
Compote

SUPER PREMIUM BEEF:

Blackened Beef Satay with Tropical Salsa
Filet Tips and Bleu Cheese on Garlic Butter Crostini
Mini Beef Wellington
Mini Reuben Wellington

SUPER PREMIUM SEAFOOD:

Ahi Tuna Shooters with Soy Ginger Glaze
Bacon Wrapped Scallops
Blackened Shrimp Skewers with Tropical Salsa
Coconut Shrimp with Marmalade Sauce
Maryland-style Crab Cakes with Remoulade Sauce
Bacon Wrapped Shrimp
Smoked Salmon Board
Lox Canape on Pumpernickel
Chilled Lobster Roll

SUPER PREMIUM CHICKEN:

Mini Chicken Cordon Bleu
Mini Smoked Chicken & Leek En Croute

SUPER PREMIUM VEGETABLE/FRUIT/MISC:

Antipasto
Crab Dip with Crostini
Prosciutto and Melon Ball Skewers
Spanikopita (Spinach and Feta in Phyllo Pastry)
Black Bean Empanadas

SUPER PREMIUM CHEESE:

Baked Brie and Raspberry En Croute
Fresh Mozzarella with Tomato, Basil and Balsamic Drizzle
Boursin Cheese Stuffed Artichoke
Fried Goat Cheese Stuffed Peppadew Peppers



Hors d'oeuvre package prices are based on two pieces per person per item. All prices subjected to sales tax and service charge.

Course Options

PREMIUM SALAD:

Fresh Seasonal Greens, Cucumber, Tomato, Carrots and Croutons

Caesar Salad

ENTRÉES

PREMIUM BEEF:

London Broil

Roasted Beef Sirloin with Mushroom Au Jus and Horseradish Cream Sauce

PREMIUM SEAFOOD:

Grilled Salmon with Lemon Dill Butter
Shrimp Alfredo

PREMIUM POULTRY:

Almond Chicken with Honey Dijon
Chicken Cordon Bleu

Chicken Marsala

Roasted Turkey with House Made Gravy

PREMIUM PORK:

Chambord Glazed Virginia Baked Ham
Roasted Pork Loin with Cinnamon Apple Reduction
Smoked Pulled Pork

PREMIUM VEGETABLES:

Sweet Corn

Seasonal Mixed Vegetables

Steamed Broccoli

Green Beans

PREMIUM STARCHES:

Baked Potato

Garlic Parmesan Roasted Potatoes

Rosemary Roasted Red Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Au Gratin Potatoes

SUPER PREMIUM SALAD:

Spring Mix, Cucumber, Tomato, Carrots, Goat Cheese, Craisins and Candied Pecans

Wedge Salad with Bacon, Blue Cheese Crumbles, Red Onion and Tomatoes

ENTRÉES

SUPER PREMIUM BEEF:

Filet Mignon with Mushroom Merlot Sauce
Prime Rib, Au Jus with Horseradish Cream Sauce

SUPER PREMIUM SEAFOOD:

Parmesan Encrusted Grouper with Beurre Blanc
Maryland-style Jumbo Lump Crab Cakes with Remoulade

SUPER PREMIUM POULTRY:

Boursin-stuffed Chicken with Herb Cream Sauce
Chicken Madeira
Chicken Piccata

SUPER PREMIUM PORK:

Stuffed Pork Tenderloin Roulade
Smoked Honey-Glazed Spiral Ham
House-Smoked Baby Back Ribs

SUPER PREMIUM VEGETABLES:

Broccoli

Haricot Vert with Lemon Butter

Roasted Asparagus

Honey Glazed Carrots

Brussel Sprouts with Bacon

SUPER PREMIUM STARCHES:

Duchess Potatoes

Twice Baked Potato

Marble Trio Potato

Whipped Sweet Potato

Risotto

Late Night Snacks

SAVORY:

Chicken and Waffle Skewer with Syrup Dip

Chicken Tenders and Fries in Paper Cone

Mini BLTs

Mini Pastry Pizziola

Tomato Soup Shots with Mini Grilled Cheese

SWEET:

Tiny Cookies with Shot of Milk

Fried Oreos

Zeppoles (fried dough) with Dipping Sauce

Mini Key Lime Pie Shooters

S'mores Station

Priced per 100 pieces. Can be served during cocktail hour if requested

All prices subjected to sales tax and service charge.

BAR PACKAGES & OPTIONS

Drink Prices

- Domestic Beer
 - Import 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

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

Beer & Wine

- Four Hour Reception Package - per person fee
- Domestic and Imported Beer Selection and House Wine Selection
- Additional Hours - per person per additional hour

Beer, Wine & Liquor

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

Toast

- Champagne and Sparkling Cider Toast - per person fee
- Upgrade Options - Limoncello, Asti Spumante, and Moscato



BAR SELECTIONS

CALL

Beer Wine & Call Liquors

PER PERSON FEE
4-HOUR
RECEPTION

- BEER: Domestic & Imported 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

PREMIUM

Beer Wine Call & Premium Liquors

PER PERSON FEE
4-HOUR
RECEPTION

- 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

SUPER PREMIUM

Beer Wine Call Premium & Super Premium Liquors

PER PERSON FEE
4-HOUR
RECEPTION

- 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 to learn more about our complimentary event coordinator service, speak with one of our experienced team members, and schedule a tour of the property.

CONTACT US TODAY!

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