



STEVEN'S
CATERING

M E N U

appetizers

CROSTINI

"Little toasts" brushed with virgin olive oil

- Grilled Peach & Prosciutto - Seasonal
- Caprese - Tomato, Mozzarella and Basil Pesto
- Roasted Wild Mushroom and Brie
- Whipped Goat Cheese, Cranberry Orange Compote & Crushed Pistachio
- Caramelized Date & Gorgonzola
- Fig and Bleu Cheese
- Bruschetta
- Tenderloin Crostini with Sautéed Mushrooms and a Horseradish Cream (minimum 75)
- Smoked Salmon with an Herb Dill Spread
- Guacamole Crostini with Fresh Tomato

GRILLED FLATBREADS

Must have oven on-site

- California Chicken - Grilled Chicken, Smoked Bacon, Grape Tomatoes, Avocado and Garlic Aioli
- Italian Meats - Smoked Provolone, Pepperoni, Salami, Ham and Banana Peppers
- Roasted Wild Mushroom and Brie with Balsamic Reduction
- Roasted Vegetable - Cremini Mushrooms, Red Onion, Zucchini and Bell Pepper
- Prosciutto and Arugula with Parmesan and Lemon Vinaigrette

DIPS AND DISPLAYS -

Served with a variety of crackers, tortilla chips, grilled pita bread and focaccia bread

- Garlic Hummus with Grilled Pita Bread (VG)
- Vegetable Crudit  with Ranch or Roasted Red Pepper Dip (V)
- Jarlsberg Cheese with Crackers and Crostini
- Black Bean & Roasted Corn Salsa with Tortilla Chips (V)
- Spinach and Artichoke Fondue with Focaccia Bread
- Domestic Cheese Platter with Fresh Fruit and Crackers
- Hot Smoked Salmon Display (V)
- Charcuterie Display featuring assorted gourmet cheese, locally produced Salami & Cured Meats, Olives, Pickled Vegetables, Apricots, Fruit Preserves, Mustard, Crackers and Crostini
- Grazing Platter featuring fresh Vegetables, Gourmet Cheeses, Jarlsberg Dip, Locally produced Salami, Olives, Grapes, Hummus, Fruit Preserves, Mustard, Candied Pecans, Crackers and Crostini.
- Mediterranean Platter with Hummus, Tabouleh, Feta Cheese, Olives, Roasted Red Peppers, Cucumbers, Carrots and Pita
- Fresh Fruit Skewers with Sweet Orange Scented Yogurt Dip (V)
- Grilled Vegetable Platter with Tarragon Aioli (V)
- Southern Pimento Cheese with Crackers and Crostini
- Chilled Seafood Display with Jumbo Shrimp, Colossal Crab Meat, Steamed Mussels or Oysters and Cocktail Sauce (V)

COLD SEAFOOD HORS D'OEUVRES

- Ginger Roasted Jumbo Shrimp with Thai Red Curry Aioli 🌿
- Sesame Seared Tuna Platter with Sticky Rice & Sriracha Aioli
- Shrimp Tostadas with fresh Guacamole and Pickled Onion 🌿
- Shrimp Cocktail 🌿
- Smoked Salmon and Dill Deviled Eggs 🌿
- Sesame Seared Tuna Nigiri Bites

HOT SEAFOOD HORS D'OEUVRES

- Petit Crab Cakes with Remoulade or Lemon Aioli
- Shrimp Diablo - Jumbo Shrimp in a Spicy, Smoky Tomato Sauce 🌿
- Crispy Coconut Shrimp
- Prosciutto Wrapped Shrimp with Fried Sage Aioli 🌿
- Bacon Wrapped Scallops 🌿
- Lobster Vol Au Vent - puff pastry filled with lobster in a rich cream sauce
(minimum 20)

COLD CHICKEN HORS D'OEUVRES

- Chicken Satay Skewers with Peanut Sauce
- Greek Chicken Skewers with Tzatziki 🌿
- Pecan and Grape Chicken Salad in Phyllo Cups
- Buffalo Chicken Bites with Spicy Aioli 🌿

HOT CHICKEN HORS D'OEUVRES

- Chicken Meatballs with Sundried Tomato Alfredo Sauce
- Buffalo Chicken Meatballs with Gorgonzola Cream Sauce
- Chicken Wings with White BBQ or Buffalo, Celery and Bleu Cheese Dip 🌿
- Hawaiian Chicken Skewers with Pineapple, Red Pepper, and Teriyaki Glaze
- Chicken Tenders

COLD BEEF AND PORK HORS D'OEUVRES

- Prosciutto Wrapped Asparagus Bundles (GF)
- Korean BBQ Beef Skewer with Gochujang Sauce (GF)
- Candied Bacon (GF)
- Savory Herb Puffs with Smoked Gouda and Bacon
- Charcuterie Skewers with Salami, Cheese, and Olives




HOT BEEF, PORK AND LAMB HORS D'OEUVRES

- Korean Beef Meatballs with Hoisin Sauce
- Beef Meatballs with Sweet Kansas City BBQ Sauce or Marinara
- Swedish Meatballs with Sweet Onion Gravy
- Chorizo Stuffed Mushrooms (GF)
- Bacon Wrapped Dates (GF)
- Mini All Beef Hot Dogs in Puff Pastry with Sesame Seeds
- Lamb Lollipops with Pistachio Mint Chutney (GF)
- Pepperoni Pizza Bites
- Bourbon Glazed Meatballs

COLD VEGETARIAN HORS D'OEUVRES

- Classic Deviled Eggs (GF)
- Caramelized Onion, Mushroom and Bleu Cheese Herb Puffs
- Eggplant Stacks with Tomato, Pesto and Fresh Mozzarella
- Buttermilk Biscuits with Pimento Cheese
- Fresh Mozzarella and Grape Tomato Skewers with Balsamic Drizzle (GF)
- Focaccia Bites with Roasted Tomato Jam
- Roasted Vegetable Skewer with Tarragon Aioli (GF)
- Crudite Cups with Ranch or Hummus
- Gazpacho Shooters (GF) (VG)

HOT VEGETARIAN HORS D'OEUVRES

- Spinach & Feta Stuffed Mushrooms 
- Crispy Spring Rolls with Sweet Chili Sauce
- Mini Twice Baked Redskin Potatoes 
- Mac and Cheese Bites with a Spicy Aioli
- Potstickers with Ponzu Sauce
- Arancini with Marinara
- Crispy Parmesan Potato Wedges 

SLIDERS & WRAPS

- Applewood Smoked Turkey with Cranberry Aioli (minimum 25)
- Grilled Beef Tenderloin with Sour Cream Horseradish (minimum 25)
- Rosemary Roast Beef with Horseradish Aioli (minimum 25)
- Buttermilk Fried Chicken with Tabasco Aioli
- Pork Tenderloin with Mango Chutney
- Braised Beef Short Rib with Blue Cheese Aioli
- Meatloaf with Roasted Tomato Jam
- Italian Meatball with Provolone & Marinara
- Carolina Style Pulled Pork with Cole Slaw (minimum 20)
- Chicken BLT - Smoked Bacon and Roasted Tomato Jam
- Chicken Salad with Grapes and Pecans (minimum 15)
- Grilled Vegetable with Feta on Focaccia 
- Vegetable Wraps with Hummus 
- Buffalo Chicken Wrap
- Grilled Chicken with Avocado, Bacon and Roasted Tomato Jam
- Ham, Turkey or Roast Beef Deli Sliders
- Cheeseburger Sliders
- Smoked Ham Slider with Honey Dijon and Swiss Cheese

dinner and lunch entrees

SEAFOOD

- Pan Seared Mediterranean Encrusted Salmon in a Creamy Tomato Sauce
- Jumbo Lump Crab Cakes with Lemon Aioli
- Shrimp Scampi (GF)
- Citrus & Ginger Salmon Filets (GF)
- Teriyaki Glazed Salmon Filets
- Lemon & Dill Roasted Salmon Filets (GF)

PASTA

- Cheese Manicotti with Marinara (V)
- Spinach Lasagna with Creamy Alfredo Sauce (V)
- Portabella Ravioli in a light Alfredo Sauce (V)
- Cheese Tortellini with Pesto, Marinara or Alfredo (V)
- Mediterranean Linguini with Jumbo Shrimp and Sea Scallops
- Bowtie Pasta with Grilled Chicken in a Pesto, Marinara or Alfredo Sauce
- Traditional Beef Lasagna
- Rigatoni with Meatballs and Marinara Sauce
- Fettucine with Bolognese Sauce
- Bellflower Pasta with Mushrooms in a Creamy Truffle Sauce (V)
- Short Rib Pappardelle
- Lamb Ragu Pappardelle
- Baked Ziti

dinner and lunch entrees, continued

CHICKEN & TURKEY

- Lemon Pepper Marinated Chicken Breast 🌿
- Apricot Glazed Chicken Breast 🌿
- Parmesan Basil Encrusted Chicken Breast
- Chicken Marsala
- Chicken Piccata
- Smokehouse Chicken Breast with BBQ Sauce, Bacon and Cheddar Cheese 🌿
- Chicken Cordon Bleu - Chicken Breast Stuffed with Ham and Swiss Cheese
- Herb Marinated Chicken Breast with Artichoke & Feta Cheese Relish 🌿
- Stuffed Chicken with Prosciutto, Asparagus and Smoked Provolone
- Sweet Chile Chicken Breast - Floured and Seared with Sweet & Spicy Chile Glaze
- Applewood Smoked Turkey Breast 🌿
- Mediterranean Grilled Chicken with Rosemary and Garlic Marinade 🌿
- Grilled Chicken Caprese - Marinated Chicken Breast topped with Fresh Mozzarella and a Balsamic Drizzle 🌿
- Coq au Vin - Rich French chicken stew with bone-in chicken thighs braised in a red wine sauce with bacon, mushrooms, and herbs.

BEEF

- Beef Tenderloin with a Rosemary Demi-Glace 🌿
- Grilled and Marinated Beef Flank Steak with Chimichurri 🌿
- Glazed Meatloaf
- Braised Beef Short Ribs
- Bacon Wrapped Meatloaf with Roasted Tomato Chutney
- Peppercorn & Coffee Rubbed Tenderloin 🌿
- Braised Beef Brisket 🌿
- Prime Rib with Au Jus (Carving Station-minimum 25 guests) 🌿
- Beef Bourguignon - classic French beef stew with fall-apart tender beef, carrots, mushrooms, and onion in a rich red wine sauce. (minimum 30)

dinner and lunch entrees, continued

VEGETARIAN

- Mediterranean Couscous with Roasted Vegetables (VG)
- Eggplant Parmesan
- Curried Cauliflower and Chickpeas with Rice (GF) (VG)
- Quinoa and Feta Stuffed Peppers (GF)
- Ratatouille (GF) (VG)

PORK

- Maple Pork Loin with Glazed Apples (GF)
- Spice Rubbed Pork Tenderloin - Pork Tenderloin rubbed with Argentinian Spices and Served with fresh Chimichurri (GF)
- BBQ Baby Back Pork Ribs (GF)
- Pulled Pork served with a Vinegar based Coleslaw, Sweet and Savory Sauce and Buns

side dishes

CHILLED SALADS

- Penne Pasta with Tomatoes and Pesto (V)
- Fresh Fruit Salad (GF) (VG)
- Mango Salad with Red Onion, Bell Peppers, Radishes and Cilantro Vinaigrette (GF) (V)
- Bellflower Pasta and Spinach with Sundried Tomatoes and Pine Nuts in Champagne Vinaigrette (V)
- Baked Potato Salad (GF)
- Sweet Potato and Black Bean Salad (GF) (VG)
- Classic Coleslaw or Vinegar Based (GF) (VG)
- Cucumber Salad (GF) (VG)

side dishes, continued

VEGETABLES

- Roasted Asparagus drizzled with Olive Oil and Lemon (GF) (VG)
- Roasted Root Vegetables (VG)
- Baby Carrots - buttered and tossed with Fresh Dill (GF) (V)
- Fresh Green Beans with Toasted Almonds (GF) (V)
- Cauliflower Gratin (V)
- Roasted Vegetable Medley (GF) (VG)
- Asian Sesame Green Beans (VG)
- Garlic Green Beans (GF) (V)
- Sautéed Broccolini (GF) (V)
- Roasted Sweet Corn and Peppers (V)
- Herb Roasted Brussels Sprouts (GF) (VG)
- Cider Braised Green Beans (GF)
- Garlic Roasted Broccoli (GF) (VG)
- Patatas Bravas (GF) (V)

STEVEN'S
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side dishes, continued

STARCHES

- Wild Rice Pilaf (GF) (VG)
- Brown Rice (GF) (VG)
- Rice Pilaf (VG)
- Spanish Style Rice (GF)
- Vegetable Fried Rice (V)
- Roasted Red Skin Potatoes (GF) (VG)
- Sour Cream Smashed Red Potatoes (GF) (V)
- Garlic Mashed Potatoes (GF) (V)
- Buttermilk and Chive Whipped Potatoes (GF) (V)
- Potatoes Au Gratin (GF) (V)
- Creamy Parmesan Orzo or Risotto (GF) (V)
- Roasted Mushroom Orzo (V)
- Penne Pasta with Marinara, Alfredo or Pesto Sauce
- Linguine with Lemon, Olive Oil and Fresh Herbs (VG)
- Buttered Egg Noodles with Fresh Parsley (V)
- Roasted Vegetable Pearl Couscous (V)
- Baked Beans (GF)
- Quinoa (GF) (VG)
- Classic or Lobster Mac and Cheese
- Focaccia Bread or Rolls with Butter (V)
- Roasted Rosemary Fingerling Potatoes (GF) (V)

salads

GREEN SALADS

- Mixed Green Salad with Cherry Tomatoes, Cucumbers and House Vinaigrette (GF)
- Caesar Salad
- Baby Spinach Salad with Mandarin Oranges, Red Onions, Hard Boiled Eggs and Poppy Seed Dressing (GF)
- Seasonal Salad with Dried Cranberries, Candied Pecan and Gorgonzola (GF)

SPECIALTY SALADS

- Steakhouse Wedge Salad - Crisp Iceberg wedges with Smoked Bacon, Grape Tomatoes, Diced Red Onion, Creamy Gorgonzola & Black Pepper Dressing and Hard Cooked Eggs (GF)
- Roasted Brussels Sprout Salad - Caramelized Brussels Sprouts with Candied Walnuts, Pickled Red Onion, Gorgonzola Cheese, and Maple Balsamic Vinaigrette (GF)
- Greek Salad - Mixed Greens with Cucumber, Grape Tomatoes, Feta Cheese, Olives, Artichoke Hearts, and Red Wine & Oregano Vinaigrette (GF)
- Italian Chopped Salad - Mix of Baby Greens & Romaine with Grape Tomatoes, Red Cabbage, Julienne Carrots, Fresh Mozzarella, Red Bell Pepper, and Roasted Tomato Basil Vinaigrette (GF)
- Panzanella Salad - Sourdough Bread, Fresh Tomatoes, Red Onions with Fresh Mozzarella and Basil Dressing

SALAD BARS

- Garden Salad Bar - Mixed Greens, Cucumber, Carrots, Tomatoes, Peppers, Hard Boiled Egg, Cheese and Croutons. Italian and Ranch Dressing.
- Italian Salad Bar - Romaine & sweet and crispy lettuce, arugula, fresh mozzarella, grape tomatoes, croutons, salami, Parmesan cheese, cucumbers, red peppers, carrots, and fennel with Roasted Tomato Dressing and Balsamic Vinaigrette.
- Southwest Salad Bar - Mixed lettuce, avocados, tomatoes, cheese, red and yellow peppers, grilled corn, black beans, pickled red onions, pickled jalapeños, fried tortilla strips, & sour cream with Cilantro Vinaigrette and Chili Lime Vinaigrette
- Greek Salad Bar - Mixed lettuce, cucumbers, tomatoes, feta cheese, olives, red onions, artichokes, garlic roasted chickpeas, red and yellow peppers, banana peppers, pita chips with Red Wine Vinaigrette, Italian Dressing or Ranch Dressing.
- Harvest Salad Bar - Romaine & sweet and crispy lettuce, baby spinach, grape tomatoes, alfalfa sprouts, broccoli, roasted Brussels sprouts, roasted butternut squash, roasted beets, red and yellow bell peppers, candied pecans, farro and Apple Vinaigrette, Maple Balsamic Vinaigrette, Italian Dressing or Ranch Dressing.

Salad Bars Include Choice of 2 Dressings
Add Chicken, Steak, Shrimp or Salmon for an additional charge.

SOUPS

- Italian Wedding Soup.
- Broccoli Cheddar Soup
- House Made Beef Chili
- Tomato Bisque
- Tuscan White Bean

TACO BAR

Seasoned ground beef and/or shredded chicken with shredded cheese, sour cream, house made salsa, Pico de Gallo, lettuce, Spanish rice and refried or black beans.

CHICKEN GYRO BAR

Yogurt marinated chicken breast, grilled pita, red onion, cucumber, tomato, peppers, romaine, Feta cheese, hummus, Kalamata olives, marinated mozzarella, tzatziki. Baba ghanoush, falafel and tahini available for an additional charge.

LOADED BAKED POTATO BAR 🌾

Large Baked Potatoes with Butter, Sour Cream, Bacon, Broccoli, Cheese and Scallions
Add chili or salad for an additional charge.

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desserts

BROWNIES

- Chocolate Fudge
- Cream Cheese
- Chewy Butterscotch

COOKIES

- Chocolate Chip
- Peanut Butter
- Iced Sugar Cookies
- Oatmeal Raisin
- Ginger Molasses
- Snickerdoodle
- White Chocolate Dipped Shortbread Fingers

BARS, TARTS AND OTHER DESSERTS

- Strawberry Crumble
- Pecan Bars
- Orange Pecan Bars
- Raspberry Streusel
- Lemon Tarts
- Buckeyes 🌿
- Cake Shooters - Red Velvet, Chocolate, Oreo, Strawberry Shortcake
- Cupcakes: Red Velvet, Chocolate, Vanilla, & Spice Cake with Caramel Spiced Icing
- Mini Cheesecakes
- Tiramisu Cups
- Mini Fruit Tarts
- Panna Cotta Cups with Fresh Berries 🌿
- Eclairs
- Chocolate Covered Strawberries 🌿

desserts, continued

WHOLE DESSERTS

For 12 or more guests

Carrot Cake with Cream Cheese Frosting

Double Chocolate Layer Cake

Cappuccino Torte

Red Velvet Cake with Creamy Icing

Cherry, Peach or Berry Cobbler

Apple Crisp with Fresh Whipped Cream

Golden Spice Cake with Caramel Frosting

Lemon Poppy Seed Cake with Raspberry Filling

Tiramisu



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Gluten Free



Vegetarian



Vegan