

MAYO'S

Classic CATERING

Salads

1. Plum Tomato, Red Onion, Mozzarella, Artichoke, & Basil Salad
2. Fresh Summer Coleslaw
3. Asparagus, Roasted Red Pepper, & Shiitake Mushroom Salad
4. Tomato, Cucumber, & Red Onion Salad w/Mint
5. Green Bean, Cherry Tomato, & Grilled Corn Salad
6. Baby New Potato Salad w/Roasted Garlic, Parmesan Cheese, & Sour Cream
7. Watermelon, Green Onion, & Mint Salad
8. Mediterranean Pasta Salad w/Olives & Capers
9. Tossed, Assorted Greens w/Balsamic Vinaigrette
10. Shrimp & Corn Salad
11. Classic Caesar Salad
12. Sesame Chicken Noodle Salad
13. Lo Mein Noodle Salad
14. Grilled Chicken Salad w/Frizzled Tortillas

Poultry Selections

1. Oven-Baked Chicken Breast With Maple-Pecan Crust
2. Grilled Chicken Breast & Montrachet Goat Cheese w/Tomato-Basil Vinaigrette
3. Chicken Marinara
4. Wasabi-Crusted Chicken Breasts
5. Grilled Chicken Breasts w/Lemon & Thyme
6. Chicken w/Cornmeal-Coriander Crust & Black Bean- Mango Salsa
7. Chicken, Shrimp, & Andouille Sausage Jambalaya
8. Roast Chicken Breasts w/Apricot-Rosemary Glaze
9. Grilled Chicken Breast Stuffed w/Ham & Your Choice of Cheese
10. Breast of Chicken w/ Shiitake Sherried Butter Sauce
11. Chicken Provencal (Sautéed Chicken Breast w/Tomato Concasse, Basil, Garlic, & Black Olives – Delicious With Pasta)
12. Island-Style Barbequed Cornish Game Hens
13. Chicken w/Mustard & Tarragon Cream Sauce
14. Chef Phil's Awesome Roast Duckling Halves
15. Grilled Chicken Moroccan Style
16. Sautéed Chicken w/Tomatoes, Olives, & Feta
17. Spicy Grilled Chicken w/Creamy Pumpkin Mole Sauce

MAYO'S

MAYO'S CLASSIC CATERING (p2 of 4)

Seafood Selections

1. *Broiled Tuna w/Rosemary Butter*
2. *Grilled Gulf Red Snapper w/Tomatillo-Serrano Chili Vinaigrette*
3. *Grilled Latin-American Fish Brochettes w/Peanut-Tomato Salsa (can use swordfish, halibut, mahi mahi, or sea bass)*
4. *Coconut Shrimp w/Orange-Lime Sauce*
5. *Cornmeal-Crusted Trout Fillets w/Lemon-Butter Sauce*
6. *Pan-Fried Louisiana Crab Cakes w/Smoked Bell Pepper-Butter Sauce*
7. *Roasted Salmon w/Cucumber Sour Cream*
8. *Halibut, Breaded w/Cashews Served w/Mango- Basil Sauce*
9. *Salmon w/Martini Sauce*
10. *Mussels w/Andouille Sausage & Garlic-Parsley Sauce*
11. *Grilled Salmon Fillet Topped w/Pesto, & Drizzled w/Olive Oil & Roasted Pine Nuts*
12. *Grilled Mahi Mahi w/Lime, Garlic, & Cumin*
13. *Salmon w/Maple-Thyme Glaze*
14. *Red Curry Shrimp*
15. *Fresh Salmon Burgers w/Tarragon Mayonnaise*
16. *Sake-Steamed Sea Bass w/Ginger & Green Onions*

Meat Selections

1. *Beef Tenderloin w/Horseradish & Dijon Mustard Crust*
2. *Grilled Lamb Chops w/Marjoram-Smoked Garlic Sauce*
3. *Smothered, Grilled Pork Chops*
4. *Grilled Lemon-Parsley Veal Chops*
5. *Beef Medallions w/Cognac Sauce*
6. *Barbequed Rack of Lamb w/ Tomato-Mint Dressing*
7. *Roasted Pork Tenderloin "Boursin"*
8. *Standing Rib Roast w/Rosemary-Thyme Crust Served w/Red Zinfandel Sauce*
9. *Pork Chops w/Mustard-Cornichon Sauce*
10. *Grilled, Sliced, Oriental-Style London Broil (Great for Sandwiches)*
11. *Garlic & Thyme-Grilled Beef Tenderloin*
12. *Ancho-Rubbed Steaks w/Clementine-Red Onion Salsa*
13. *Roasted Filet Mignon Sandwiches Served w/Dijon & Horseradish Mayo*
14. *Roasted Pork Loin w/Rosemary & Garlic (Great For Sandwiches)*
15. *Slow-Cooked Hoisin Pork Roast w/Green Onions*
16. *Jerk-Spiced Beef Tenderloin*
17. *Chili-Rubbed Baby Back Ribs w/Esspresso Barbeque Sauce*
18. *Pork Tenderloin w/Orange-Chipotle Sauce*
19. *Grilled-Spiced Lamb Chops w/Cucumber-Mint Sauce*

MAYO'S

MAYO'S CLASSIC CATERING (p3 of 4)

Pasta Selections

1. *Shrimp & Sea Scallops in Garlic-Lime Butter Tossed w/Farfalle*
2. *Cherry Tomato Pasta (Meatless Item)*
3. *Penne w/Chicken, Arrugula, Roasted Tomatoes, & Feta*
4. *Bowties w/Asparagus, Ham, & Asiago*
5. *Pasta w/Lemon Cream & Prosciutto*
6. *Tortelloni w/Mushroom-Sage Sauce (Meatless Item)*
7. *Lavash Vegetarian Pizza (Meatless Item)*
8. *Grilled Vegetable Pasta (Meatless Item)*
9. *BLT Bowties*
10. *Baby Pasta Shells w/Cannellini & Broccoli (Meatless Item)*
11. *Baked Penne w/Broccoli & Three Cheeses (Meatless Item)*
12. *Spaghetti w/Mushroom, Zucchini, & Tarragon (Meatless Item)*

Soup Selections

1. *Chicken & Corn Chowder*
2. *Butternut Squash & Apple Soup*
3. *Tuscan Veggie Soup w/White Beans & Parmesan*
4. *Oysters Rockefeller Soup*
5. *Lemony-Orzo Soup*
6. *Tortellini-Pesto Soup*
7. *Chilled Indian-Spiced Tomato Soup w/Crabmeat*
8. *Veggie Beef Soup*
9. *Charleston She-Crab Soup*
10. *New England Clam Chowder*
11. *Shrimp & Rice Soup*
12. *Yukon Mushroom & Wild Rice Soup*
13. *Chilled Chunky Garden Gazpacho*
14. *Tortilla Soup*
15. *Hawaiian Chicken Chili*

Meatless Selections

1. *Mushroom Crepes w/Poblano Chile Sauce*
2. *Vegetable Tart*
3. *Grilled Pizza w/Tomato, Mozzarella, & Basil*
4. *Black Bean & Espresso Chili*
5. *Potato Pancakes w/Chunky Veggie Stew*
6. *Shiitake Rice Cakes*

MAYO'S

MAYO'S CLASSIC CATERING (p4 of 4)

Sides

*Chef's choice in season – what will best accompany the entrees that are chosen.
(We can also use any of the above-mentioned cold marinated salads as sides also.)*

Dessert

Call us about desserts – we can provide just about anything you can dream up from beautiful wedding cakes to an assortment of wonderful mini pastries, mousses & cookies, etc., etc.

Coffee/Tea Service

Let us know if you have any special preferences on these items.

Rentals/Paper ware/China

*These items will be directly dependent upon the menu items you choose as well as what we need for the location of the party & what items you will be providing if applicable.
Just ask us about what rentals we can provide for you – we have access to just about anything- from tables, chairs, linens, china, glassware, to all sizes of tents, dance floors, silverware, etc. & we can choreograph the delivery, setup, & takedown of these items.*

Labor

*Labor fees are **NOT** included with above pricing.
Please call us about labor fees as they are subject to change & are dependant on the type/style of function you are planning.*