Chef Giorgio

MarkGiorgi@AllAroundTownCatering.com

205 568 – 8610

2 Chase Corporate Center Suite 10 Hoover, Alabama

Breakfast

Southern Biscuit Combo

\$7.95

Fluffy bacon or sausage biscuit

Includes: Scrambles eggs and Seasonal Fruit

Southern Style Breakfast

\$9.95

Home-Style Biscuits and Sausage Gravy, Applewood Smoked Bacon and Sausage Patty, Scrambled eggs, Home-Style Potatoes or Grits, Fresh Fruit, Jams & Honey

Assorted Muffins or Cinnamon Rolls – Additional \$1 / person

Cinnamon Roll French Toast Casserole – Additional \$ 1 / person

Fried Chicken & Waffles – Additional \$ 2 / person

Hot Grits Bar

\$9.95

Golden Yellow Grits, Butter, Diced Bacon, Conecuh Sausage, Green Onions, Cheddar Cheese

Lunch

Sandwich Box Lunch

\$8.95

Sandwich or Wrap with Cookie and Chips
Sandwich (White or Wheat)
Ham, Roast Beef, Club, Chunky Grilled Chicken Salad

Gourmet Salads

\$8.95

Grilled Chicken Ceasar

Mandarin Orange and Almond

Chunky Chicken Salad Plate

Chef Salad – Additional \$1

Gourmet Wrap Box Lunch

\$8.95

Apollo Chicken, Southwestern (Turkey or Chicken), Thai Chicken, Grilled Chicken Caesar, or Grilled Seasonal Vegetables

Tea

\$4 / Gallon

Note:

Drinks are not included.

Lunch & Dinner Entrees

Chicken

13.95

Baked Pecan Encrusted Chicken with Buttered Bowtie Pasta
Grilled Apollo Chicken and Buttered Rotini Pasta
Grilled Chicken Marsala and Tossed Bowtie Pasta
Baked Chicken Piccata and Bowtie Pasta
Chicken Parmesan with Provolone and Bowtie Pasta
Grilled Hawaiian Chicken and Jerk Rice
Crispy Fried Chicken and Gravy with Baked Cornbread Dressing
Chipotle Chicken and Southwest Rice
Classic Chicken Pot Pie
Bangkok Chicken and Steamed Long Grain White Rice

Beef and Pork

13.95

(Entrees include one Additional Side Roll)
Guinness Beef Tips and Steamed White Rice
Hamburger Steak with Brown Country Gravy, Creamy Mashed Potatoes
Slow Cooked Brisket and Sauerkraut
Roasted Pork Loin with Cranberry BBQ Sauce and Long Grain Rice
Grilled Pork Chops with Thai Chili Sauce and Lemon Scented Rice
Lemon and Rosemary Pork Loin and Roasted New Potatoes
Nathan's Hot Dogs and Hickory Smoked Grilled Burgers with Creamy Potato Salad
Baked Meatloaf and Garlic Mashed Potatoes
Chef Mark's Chili and Jalapeno Cornbread

Lunch & Dinner Entrees

Pasta

\$13.95

(Entrees are served with Garden Salad and Roasted Garlic Pepper Yeast Rolls)

Seasonal Vegetables Lasagna 'Old World' Style and Marinara Sauce

Oven Baked Beef Lasagna with Marinara

San Francisco Cheese Tortellini and Sun-Dried Tomato Cream Sauce

Citrus Grilled Tilapia with Herb Roasted Vegetables and Bowtie Pasta

Baked Cheddar Mac and Cheese



Stations

(Prices vary by person and by selection)

Taco Bar

Shredded Pork, Steak, or Chicken and Corn or Flour Tortillas

Burger Bar

Beef patty, Cheese, Bacon, Grilled Onions, Chili, Spicy Pickles, Sauces, and Yeast Buns

Hot Dog Bar

Nathan's Hotdog, Cheese, Bacon, Grilled Onions, Chili, Spicy Pickles, Sauces, and Long Bun

Pasta Bar

Spaghetti, Bucatini, Penne, Bowtie

Sauces: Meat Sauce, Alfredo, Pesto, Butter Spicy Marinara Meatballs, and Roasted Chicken

Biscuit Bar

Southern Style Biscuits with Sausage Gravy or Redeye Gravy, and House-made Jam

Grits Bar

Yellow Grits, Butter, Diced Bacon, Conecuh Sausage, Green onions, and Cheddar Cheese

Baked Potato Bar

Pork, Chopped Chicken, Bacon, Butter, Chives, Cheddar Cheese, and Sauces

Breakfast Bar

Biscuit, Bacon, Patty Sausage, Scrambled Eggs, Fresh Fruit, and Orange Juice

Sides:

Starches

Quinoa	Steamed long White Rice	SouthWest Rice	Jerk Rice
Buttered Penne Pasta	Buttered Rotini Pasta	Balsamic Pasta Salad	Greek Pasta Salad
Potato Chips	Mashed Potatoes	Roasted Rosemary Chicken	Sweet Potato Casserole
Creamy Potato Soup	Yellow Corn Grits	Mac and Cheese	Cornbread Dressing

Vegetables

Grilled Seasonal Vegetables

Green Beans

Squash Casserole

Black Eyed Peas

Stir Fried Vegetables

Baked Beans

Broccoli Salad

Broccoli Coleslaw

Carolina Coleslaw

Corn Souffle

Cream Spinach

Collard Greens

Bread

Biscuits

Hawaiian Rolls

Jalapeno Cornbread

Seasoned Yeast Rolls

Appetizers

Mini-Burger Sliders

Tiny Tacos

Chili Cups & Fritos

Gourmet Popcorn Basket

Little Piggies

Cream Cheese & Spicy Pepper Jelly Crostini

Olive Tapenade & Goat Cheese Crostini

Artisan Charcuterie Board

Cheese and Fruit Board

Green Cheese & Cucumber Bites

Goat Cheese Grit Cakes

Deserts

Chocolate Bread Pudding
Ole Fashioned Banana Pudding
Strawberry Shortcake
Chocolate Strawberry Shortcake
Apple, Peach or Berry Patch Cobbler
Chocolate Fudge Brownie
Brownie Sandwich
Home Style Cakes

Banana Cream, Banana Strawberry, Pineapple Strawberry, Butterfinger, Oreo

Oven Baked Cookies

White Chocolate Macadamia Oatmeal, Chocolate Chunk, or Pecan Shortbread

Notes:

Delivery is available

See Chef for minimum quantities

(Typically 10 person min)

