At Above and Beyond Catering, we are committed to providing affordable catering while never sacrificing quality of food or service. All meals are prepared in our kitchen daily using only the freshest ingredients available. We offer a wide selection of hors d'oeuvre, breakfast, lunch, and dinner options; however, we will always try to accommodate any special requests or dietary needs. We request at least 48 hours notice, but understand when those last minute events come up. Please note that in such cases, menu options may be limited.

Whether you are having a corporate meeting, wedding, church banquet, or a family reunion, each event is unique, so please contact us to design your individual menu. We will always strive to exceed your every expectation and are looking forward to working with you.
Cheese Displays

Served with Assorted Crackers,
Garnished with Grapes and Strawberries

Traditional - Cheddar, Pepper Jack, and Swiss
Gourmet - White Cheddar, Smoked Gouda, Dill Havarti, and Boursin
Cheese Board - Eclectic Palate of Upscale Cheeses to Meet Your Needs
Herb Encrusted Goat Cheese
Baked Brie with Mushroom Compote
Baked Brie with Sticky Nuts
Baked Brie with Dried Fruits

Bite Sized Sandwiches

Handcrafted Black Bean and Jalapeno Pinwheels
Open Faced Cucumber Sandwiches
Vegetable Bites
Old Fashioned Ham Delights
Mini Country Ham Biscuits
Deli Stuffed Mini Croissants
Build Your Own BLT
Pineapple Cream Rounds

Vegetable and Fruit Displays

Seasonal Crudites with Homemade Garden Dipping Sauce
Grilled Vegetables
Marinated Fresh Vegetables
Prosciutto Wrapped Melon
Fresh Fruit Bowl
Fresh Fruit with Dip
Whole Fruit

Salads

Served as Finger Sandwiches, Bouchee Cups, or Dips

Pesto Chicken Salad
Walnut and Grape Chicken Salad
Seafood Salad
Tuna Salad
Egg Salad
Pimento Cheese
Ham and Cranberry Salad

Dips

Spinach and Artichoke
Roasted Red Pepper and Artichoke Hummus
Sun Dried Tomato and Feta
Southwestern Black Bean
Vidalia Onion
Cajun Crab
Black Bean and Corn Salsa
Guacamole

Snacks and Breaks

Assorted Snack Mixes
Cheese and Crackers
Vegetable Tray
Whole Fruit
Assorted Candies or Chips
Cookie and Desserts Bar Tray
Fried Appetizers
Wings Tossed in a Variety of Sauces
Chicken Tenders
Chicken Nuggets
Cheese Mozza Luna
Egg Rolls
Spring Rolls
Smoked Chicken Quesadilla
Mushrooms
Zucchini
Bacon Cheese Skins

Grilled Appetizers
Satay- Beef, Chicken, or Shrimp
Mini Skewers- Vegetable, Shrimp, Beef, or Chicken
Mini Cheeseburgers
Tenderloin Lollipop
Asparagus Wrapped in Prosciutto
Grilled Pork Loin with Cranberry Aioli on Crostini
Grilled Beef Tenderloin with Bleu Cheese and Tomato Spread on Crostini

Baked Appetizers
Bacon Cheese Straws
Bacon Cheese Stuffed Mushrooms
Spinach and Cheese Stuffed Mushrooms
Fig and Mascarpone Stuffed Crepes
Mini Beef Wellington
Mini Chicken Wellington
Sausage Balls
Spanikopita
Mini Twice Baked Potatoes

Seafood Appetizers
Shrimp Wonton with Asian Dressing
Petite Crab Cake with Remoulade or Cusabi Sauce
Petite Salmon Cakes with Corn Relish
Shrimp Cocktail with Spicy Cocktail Sauce
Citrus Seafood Cocktail
Crab Fingers with Cocktail Sauce and Drawn Butter
Assorted Dim Sum
Shrimp Fritters with Dill Tarter Sauce
Crab Stuffed Mushrooms
Bacon Wrapped Scallops

Antipasto
Lemony Marinated Antipasto
Heirloom Tomatoes, Mozzarella, and Basil Salad
Marinated Artichoke Hearts
Marinated Mushrooms
Marinated Olives
Assorted Meat and Cheese Tray, Garnished with Roasted Red Peppers and Olives
Bruschetta
Caponata
Chicken

Roasted Chicken: Our Signature Item
Lemon Pepper Chicken
Rosemary and Garlic Chicken
BBQ Chicken
Honey Mustard Chicken
Sage Chicken
Teriyaki Chicken
Herb Chicken
Cajun Chicken
Apricot Glazed Chicken
Sweet and Sour Chicken
Baked Chicken with Béchamel Sauce
Chicken Kabobs
Chicken Cordon Bleu

$10 per person for lunch
$14 per person for dinner

Turkey

Bacon Wrapped Turkey Tenderloin
Whiskey Roasted Turkey
Polynesian Turkey
Oven Roasted Turkey in Natural Gravy
Apricot Glazed Turkey Cutlet

$10 per person for lunch
$14 per person for dinner

Seafood

Salmon, Yellowfin Tuna, Ahi Tuna, Swordfish, Mahi Mahi, Grouper, Halibut, Shrimp, Crab Cakes

Prepared to Accommodate Your Tastes

Market Price

Beef

Beef Tips in Mushroom Gravy
Beef Burgundy
Teriyaki Beef
Caribbean Style Flank Steak with Corn and Red Pepper Salsa
Traditional Roast Beef
Slow Roasted Pot Roast
Beef Kabobs
Beef Medallions with Portabella Mushroom Sauce
Chopped Sirloin with Onions and Mushrooms
Smoked Beef Brisket
Black Angus Hand Patted Burgers
Black Angus Hot Dogs

$10 per person for lunch
$14 per person for dinner

Pork

Grilled or Fried Center Cut Pork Chop
Pulled Pork in Our Signature Sauce
Glazed Ham
Roasted Pork Loin with Fiji Apples
Herb Encrusted Pork Loin with Peach Chutney
Whiskey Roasted Pork Loin
Cajun Pork Medallions
Stuffed Pork Loin with Apricot Glaze

$10 per person for lunch
$14 per person for dinner

All the above entrees come with salad, starch, vegetable, bread, dessert, sweetened, and unsweetened tea.
<table>
<thead>
<tr>
<th>Pasta</th>
<th>Soup</th>
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</thead>
<tbody>
<tr>
<td>Lasagna</td>
<td>Creamy Chicken and Wild Rice</td>
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<tr>
<td>Vegetable Lasagna</td>
<td>Vegetable Beef</td>
</tr>
<tr>
<td>Santa Fe Chicken</td>
<td>Chicken Noodle</td>
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<tr>
<td>Sage Chicken</td>
<td>Italian Wedding</td>
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<tr>
<td>Baked Spaghetti</td>
<td>Bean and Bacon</td>
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<tr>
<td>Ravioli Florentine with Cream Sauce</td>
<td>Beer and Cheese with Bacon</td>
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<tr>
<td>Pasta alla Salsiccia</td>
<td>Black Bean and Sausage</td>
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<tr>
<td>Vegetable Primavera</td>
<td>New England Clam Chowder</td>
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<td></td>
<td>Oyster Stew</td>
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</tbody>
</table>

$9 per person for lunch
$13 per person for dinner

<table>
<thead>
<tr>
<th>Vegetarian Selections</th>
<th>Soup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled or Fried Eggplant</td>
<td>Tarragon and Tomato Tortellini</td>
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<tr>
<td>Grilled Portabella Mushrooms in a</td>
<td>Broccoli and Cheese</td>
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<tr>
<td>Balsamic Glaze</td>
<td>Vegetable</td>
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<tr>
<td>Mushroom Stroganoff</td>
<td>Captain’s Corn Chowder</td>
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<tr>
<td>Creamy Herbed Pasta</td>
<td>Tomato Basil</td>
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<tr>
<td>Tortellini with a Roasted Red Pepper Sauce</td>
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<tr>
<td>Rotini and Sweet Pepper Primavera</td>
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<tr>
<td>Lemon Cream Sauced Bowtie Pasta</td>
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<tr>
<td>with Asparagus and Squash</td>
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</tbody>
</table>

$3 per person for lunch
$13 per person for dinner

<table>
<thead>
<tr>
<th>Comfort Foods</th>
<th>Soup and Salad</th>
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</thead>
<tbody>
<tr>
<td>Chicken and Broccoli Casserole</td>
<td>Mixed Organic Greens Topped with</td>
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<tr>
<td>Brunswick Stew</td>
<td>Grape Tomatoes and Cucumbers</td>
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<tr>
<td>Chicken Pot Pie</td>
<td>One Soup Selection</td>
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<tr>
<td>Fried Chicken</td>
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<tr>
<td>Chicken and Dumplings</td>
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<tr>
<td>BBQ Glazed Meatloaf</td>
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<tr>
<td>Stuffed Peppers</td>
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<tr>
<td>Baked Spaghetti</td>
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<tr>
<td>Shepherd’s Pie</td>
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</tr>
</tbody>
</table>

$9 per person for lunch
$13 per person for dinner

Pasta, comfort foods, and vegetarian selections come with salad, bread, dessert, sweetened, and unsweetened tea.
Fresh Fruits and Vegetables

Roasted Vegetables in a Balsamic Glaze
Vegetable Medley
Southern Style Green Beans
French Style Green Beans with Almonds
Haricot Verts
Green Bean Casserole
Sugar Snap Peas
Peas and Pearl Onions
Squash Casserole
Steamed Broccoli in Lemon Butter Sauce
Honey Glazed Carrots
Grilled Asparagus
Braised Cabbage
Fresh Collards
Creamed Spinach
Roasted Roma Tomatoes with Feta Cheese
Broccoli and Bacon Salad
Fresh Fruit
Tropical Fruit
Cole Slaw
Asian Slaw
Cucumber and Onion Salad
Carrot and Raisin Salad

Starches

Buttermilk Mashed Potatoes
Red Skinned Mashed Potatoes
Bacon Ranch Mashed Potato Bake
Potatoes au Gratin
Parsley Potatoes
Roasted Potatoes
Baked Potatoes
Baked Sweet Potatoes
Sweet Potato Casserole
Rice Pilaf
Red Beans and Rice
Wild Rice
Basmati Rice
Homemade Macaroni and Cheese
Whole Kernel Corn
Corn on the Cob
Baked Beans
Baked Potato Salad
Mustard Potato Salad
Pasta Salad du Jour

Bread

Yeast Rolls
Cornbread
Assorted Artisan Rolls
Southern Style Biscuits
Bread Sticks
Mini Croissants
**Deli Tray**

Medium Rare Roast Beef, Ham, and Turkey
American and Swiss Cheeses
Pickles, Lettuce, Tomatoes, Onions,
Mayonnaise and Mustard
Assorted Breads
Choice of Pasta Salad du Jour,
Potato Salad, or Fresh Fruit
Chips
Bite Sized Dessert

$8.50 per person

**Uptown Deli Tray**

Our Deli Tray with a Little Extra

Pepperoni and Salami
Provolone and Pepper Jack Cheeses
Banana Peppers, Olives, and Jalapenos
Artisan Breads
Herbed Mayonnaise, Whole Grain Mustard, Horseradish Cream Sauce,
Onion Jam
Choice of Broccoli and Bacon Salad,
Cucumber and Onion Salad, Tropical Fruit, Fresh Fruit, Carrot and Raisin Salad, Pasta Salad du Jour,
or Baked Potato Salad
Chips
Bite Sized Dessert

$10 per person

**Preconstructed Tray or Boxed Lunch**

Choice of Sandwich or Salad in an Individual Box or Tray
Choice of Baked Potato Salad, Pasta Salad du Jour, or Fresh Fruit
Chips
Bite Sized Dessert

**Sandwiches**

Turkey and Provolone in a Whole Wheat Wrap
Ham and Swiss on a Kaiser Roll
Beef and Cheddar on a Kaiser Roll
Club on White
Chicken Salad Croissant
Tuna Salad Croissant
Chicken Caesar in a Whole Wheat Wrap
Chicken Oriental in a Whole Wheat Wrap

**Salads**

Chef Salad
Grilled Chicken Salad
Chicken Oriental Salad

Accompanied by Your Choice of one of the Following Dressings:
Buttermilk Ranch, Herbed Italian, Asian Ginger, Raspberry Vinaigrette, Whole Grain Honey Mustard

$8.50 per person
Executive Boxes

Served with Fresh Fruit, Marinated Vegetable Salad, and Bite Sized Dessert

Grilled Chicken with Smoked Gouda on Whole Wheat Croissant with Cranberry Aioli

Black Pepper Turkey and Sprouts Piled High on Ciabatta Bread with Roasted Red Pepper and Boursin Cream Spread

Sliced Beef Tenderloin and Shaved Asiago Cheese, with Onion Jam on a Hoagie Roll

Thinly Sliced Pork Loin and Apple Slaw on a Dusted Corn Kaiser

Grilled Salmon with a Dill Dijonaise on Sour Dough

Double Grilled Portabella Mushroom and Fresh Spinach, with Balsamic Glaze on Rosemary Focaccia

$10 per person

Signature Salad

Greek Salad
Perfect Blend of Romaine and Leaf Lettuces, Olives, Feta Cheese, Banana Peppers, and Greek Dressing

Summer Salad
Mixed Organic Greens topped with Seasonal Berries, Asiago Cheese, and Toasted Almonds, Served with Choice of Citrus or Raspberry Vinaigrette

Winter Salad
A Bed of Mixed Organic Greens, Dried Apricots, Dried Cranberries, Walnuts, and Gorgonzola Cheese with Choice of Dressing

Popeye Salad
Fresh Organic Spinach with Crumbled Bacon, Sliced Eggs, and Red Onion, served with Poppy Seed Dressing

Signature Salads $6 per person

Add Grilled Chicken Breast $3 per person
Add Shrimp Skewer $4 per person
Add Steak $6 per person
Add Salmon $6 per person
Beverages

Assorted Canned Soft Drinks $1
Le Bleu Water $1.50
Fiji Water $2.50
Monster Java Energy Drink $3
Monster Green Energy Drink $3
Gallon Tea $7
Gallon Lemonade $8
Coffee (Air Pot) $7
Hot Tea Service with Assorted Tazo Teas $10

Assorted specialty drinks available, call for current selection

Alcoholic Beverages
We will be happy to accommodate your needs for alcoholic beverages at your location or ours. Please contact us for additional information as we have much more to offer than can be named here.

Beer
Domestic Cans $2.50
Domestic Bottle $3.00
Import Bottle $3.50

Wine
We proudly offer La Terra as our house brand in the following varieties for $12 per bottle:
Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot

Desserts

Strawberry Shortcake
Chocolate Truffle Cake
Lemon Layer Cake
Reece's Pieces Cake
Pound Cake with Fresh Strawberries
Carrot Cake
Cake Sampler du Jour
Assorted Cheesecakes
Brownies
Assorted Dessert Bars
Assorted Soft Baked Cookies
Cobblers: Apple, Pear, Peach, or Cherry
Cherry Yum Yum
Honey Bun Cake
Fruit Trifle
Pistachio Cream
Assorted Pies Available
Farm Fresh Breakfast

Country Ham, City Ham, Sausage, Link Sausage, or Bacon
Hash Browns
Scrambled Eggs
Biscuits

Choice of 1 Meat $8 per person
Choice of 2 Meats $9 per person

Beyond Bagels

Assorted Sweet Breads
Specialty Bagels
Caviar and Lox
Preserves and Cream Cheese
Fresh Fruit

$7 per person

Twisted Continental

Puffed Pastries filled with Scrambled Eggs and Bacon
Fresh Fruit
Assorted Breakfast Breads

$7 per person

Quiche Me

Fresh Fruit
Assorted Sweet Breads
Choice of One of the Following:
Florentine
Lorraine
Mediterranean
Southwestern

$7 per person

Out of the Box

Assorted Cereal
Cereal Bars
Assorted Yogurt
Assorted Fresh Fruit
Milk

$7 per person

Totally Glazed

Fresh Fruit
Krispy Kreme Doughnuts
Assorted Sweet Breads

$6 per person

Biscuits and More

Biscuits Filled with Your Choice of the Following:
Cheese, Sausage, Egg, Bacon, Country Ham, or City Ham
Hash Brown Casserole
Fresh Fruit

$7 per person

Omelet Station and Waffle Bar

Ask About Our Omelet Station with Personal Chef and Waffle Bar

Coffee and Candles

Assorted Gourmet Coffees
Enhanced by Scented Candles

Coffee and orange juice included in all breakfast menus