

HORS D'OEUVRES

Prices are per person & does not include taxes

Chicken Drumsticks – Fried Buffalo <i>(with Celery, Carrots & Ranch Dressing)</i>	\$4.00
Ham and Cheese Pinwheels	\$2.50
Mexican Pinwheels	\$2.50
Mini Lamb Chops	\$6.00
Scallop Rumaki	\$4.00
<i>Rumaki</i>	\$3.50
<u>QUICHE</u>	
Spinach, Broccoli, Ham and Sausage	\$4.50
<u>MEATBALLS</u>	
Brown Sauce, Sweet and Sour	\$3.50
<u>MINI-SANDWICHES</u>	
Chicken Salad with Cranberry Croissant	\$4.00
Country Ham Biscuits	\$3.00
Grass Sandwiches	\$3.00
Sliced Sauté Duck Breast with Orange Marmalade or Tropic Fruit	\$6.50
Shrimp Cocktails	\$6.00
Beef Kabobs	\$4.50
Chicken Kabobs	\$4.00
Coconut Chicken	\$3.50
Mushroom Caps filled with Crabmeat	\$4.50
Mini Crab Cakes	\$4.00

*Located in Charlotte, North Carolina,
FloodGates Catering & Food Services
offers warm and gracious Southern
Hospitality with elegance.*



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Prepared By: Master Chef Lonnie Allen

Breakfast Menu

Prices are per person & does not include taxes

- Old Fashion Breakfast** \$9.00
Includes: Grits, eggs (scrambled), bacon or sausage (link or patties), toast or biscuit, jelly, butter, orange juice or apple juice and coffee.
- Stewed Apples, Hot Link Sausages,** \$10.00
Bacon or Pork Tenderloin, with roasted potatoes, eggs, bread, Coffee and Orange Juice
- Egg and Cheese Stuffed Boule** \$12.00
(bread stuffed with scrambled eggs, cheese, and chives). Mini roasted potatoes topped with sour cream, Bacon, Pork or Beef Tenderloin and fruit.
- Eggs Benedict** (poached eggs on Canadian Bacon and English Muffin topped with Hollandaise Sauce) roasted Potatoes with fresh fruit and a muffin. \$12.00
- Whole Grain Natural Oatmeal** \$6.00
(Please note: This is unprocessed whole grain organic.) Served with a choice of fruit: Ex: Stewed Apples, Bananas or Strawberry and a muffin. Juice and Coffee. Honey and or Brown Sugar. Walnuts/Pecans
- Continental Breakfast** \$6.00
Includes: Coffee, Juice, Fruit and assorted Muffins, Bagels and Danishes.

Lunch Menu

Prices are per person & does not include taxes

Sandwiches

- Sandwiches 1-3&6: Includes potato chips, cookie, cup of fresh fruit and tea
1. Cranberry Chicken Salad on Croissant \$10.00
 2. Turkey on Specialty Bread \$10.00
 3. Roast Beef on Kiser Bun \$10.00
 4. Hot Barbecue Beef Brisket on Kiser Bun \$10.00
Includes: Bake beans, slaw, cookie and tea
 5. Egg Salad on Specialty Bread \$ 7.00
 6. Tuna on Specialty Bread \$10.00

Salads

- Salads 1-2 comes with bake potato, bread, cookie and tea
1. Grilled Salmon on a bed of organic mixed lettuce \$12.00
 2. Grilled Chicken on a bed of organic mixed lettuce \$10.50
 3. Sun Glow Salad \$ 9.00
(Fruit salad with cottage cheese and a variety of fruit)
 4. Quiche with a house salad and carved Turkey or Ham \$10.00

Dinner Menu

Prices are per person and includes 1 veggie and 1 starch. Additional side items are extra. \$2.75 per person. Does not include taxes

<u>Meats</u>	<u>Price</u>
Pork Tenderloin Medallions w/ bourbon Sauce	\$13.50
Prime Rib	\$12.00
Fillet Mignon	\$19.00
Chicken Parmesan w/ pasta and salad	\$12.00
Fontana Chicken	\$11.00
Barbecue Chicken or Pork (pit cooked)	\$11.00
Barbecue Chicken and Pork (pit cooked)	\$13.00
<i>(served with slaw, bake beans, bake or fried potatoes or corn on the cob)</i>	
Fried Chicken with potato salad and string beans	\$ 9.00
Broiled Seafood Platter <i>(served with bake or fried potatoes and slaw)</i>	\$16.00
Noodles Alfredo with shrimp and salad	\$12.00
Noodles Alfredo with Chicken and salad	\$11.00
Lasagna with salad	\$11.00
Spaghetti (meat sauce) with salad	\$11.00
Grilled Salmon	\$11.00
Grilled Tuna	\$13.00
Beef Kabob with rice and vegetable	\$12.50
Chicken Kabob with rice and vegetable	\$11.00
Cornish Hens	\$15.00
Chicken Cordon Bleu	\$12.00
Baked Chicken	\$ 9.00

Below are a variety of vegetables and starches that you can choose to go along with your entrée

Veggie:

Stuffed Squash, Broccoli Casserole, String Bean Almandine, Grecian String Beans, Spinach Stuffed Tomatoes, Sautéed Mushrooms, Asparagus and Mixed Vegetables.

Starches

Mashed Potato Puff, Sweet Potato Puff, Wild Rice, Rice Pilaf, Bake Potato, New Potatoes, Corn on the Cob, Potato Salad, Slaw and Linguine with Alfredo or Marinara Sauce.