



Unconventional Catering

Divine Dinner Entrees

Please choose two from a single package.

Package A

(\$26/per plate)

Pork Marbella: Incredibly flavorful, cuisine from Marbella, Spain. Tender, sliced pork medallions that are simmered in a luscious sweet yet tangy glaze sauce of olives, capers, brown sugar, white wine, and caramelized prunes. This is a signature Unconventional Kitchen menu item sure to please the most discriminating palate.

Chicken Cacciatore: Chicken thighs sauteed and simmered for two hours in a rich house red sauce with portobello mushrooms, stewed tomatoes, onions, peppers, olives and dry red wine. Butter-knife tender, rich and delicious.

Split, Stuffed Cornish Hen: Petit split Cornish hen, rubbed with our own seasonings, roasted and topped with a sage and sausage cornbread stuffing, complete with a wine and brandy gravy. The ultimate in savory comfort food.

Confessional Beef Brisket: Brisket rubbed with our own seasonings, roasted overnight to tender perfection, then sliced and served with a Pommery-mustard horseradish sauce

Crab or Lobster Cakes: Our own low-country recipe of claw meat or langostino lobster hand-pattied, pan fried and served with remoulade sauce.

Big Island Chicken: A signature recipe of tender chicken thighs roasted in a glaze sauce of brown sugar, sherry, sweet chili sauce, pineapple tidbits and golden raisins. Served with grilled pineapple slices as a garnish.

Package B

(\$30/per plate)

Sicilian Stuffed Eggplant: A vegetarian favorite of assorted artisan cheeses, rich tomato basil sauce, garlic bread cubes and of course eggplant meat stuffed in the shell and baked.

Blackened Haddock: Mild, white fillet rubbed with olive oil and blackened seasonings, then butter-baked until flaky.

Roast Fig Pork Tenderloin: Fig and wine sauce compliments this sliced roast pork tenderloin.

Chicken or Veal Marsala: Medallions of chicken or veal lightly dusted in flour and pan sauteed in a delectable marsala and butter sauce with assorted artisan mushrooms.

Lobster Ravioli Parma Rosa: Ravioli stuffed with three cheeses and lobster meat and baked in a red cream sauce.

Chimichurri Beef: Classic Mexican recipe of sliced, roasted beef tenderloin and drizzled with a parsley and cilantro sauce.

Package C

(\$28-\$35/ per plate)

Carving Stations: Sliced on demand: Glazed ham, filet tenderloin, Confessional beef brisket, roasted turkey breast, rotisserie chicken.

Angelic Accompaniments

Please Choose Two

Unconventional Salad: Butter, buckeye, and Romaine lettuces tossed with tri-colored tomatoes, cucumbers, red onion strands, squash and zucchini, radishes and shaved carrots and served with our house citrus vinaigrette and homemade croutons.

Antipasto Salad: Salami, pepperoni, olives, provolone, tomatoes, red onion, and pepperoncini over a bed of lettuce and drizzled balsamic vinaigrette.

Grilled Seasonal Vegetables: Assorted seasonal fresh vegetables rubbed in olive oil, salt and pepper and grilled. Amazing served warm or cold and a most-requested choice.

Cauliflower Au Gratin: Multi-colored cauliflower roasted in a three-cheese sauce. Fork-tender and colorful.

Steamed Asparagus: Asparagus stalks steamed to snappy perfection.

Green Beans Almondine: The classic French dish of long-stemmed green beans, lemon butter, and a pinch of garlic tossed with roasted almonds.

Roasted Brussels Sprouts: Brussels sprouts halved and tossed in olive oil, salt and pepper, then roasted with a slight char.

Super-sweet Corn: Super-sweet corn kernels warmed with butter and a hint of cream.

Rosemary Roasted Reds: Red potatoes tossed in butter and olive oil, seasoned with salt, pepper and rosemary, then oven roasted.

Long-grain and Wild Rice: Twelve herbs and spices enhance the combination of Jasmine long grain and wild rices.

Garlic Mashed Potatoes: Almost-whipped, our red skin mashed potatoes are buttery good with a hint of roasted garlic and a touch of crust on the top.

Mushroom Risotto: Creamy arborio rice with diced artisan mushrooms and white wine.

Blessed Breads

Please Choose One

Assorted Artisan Rolls
Olive Oil Rubbed Focaccia
Garlic Knots

All Breads Served with foiled butters

Benevolent Bakery

Individually Priced

Option One: Cookies (\$2 ea.)

Ginger Sugar: Crispy cookie with a hint of ginger and sprinkled with sugar.

Smores: Chocolate cookie with bits of graham cracker and mini marshmallows.

Chocolate Chip Pecan: No skimping on the chocolate chips in this cookie with pecan pieces.

Raspberry Lemon: Soft sugar cookie with fresh raspberries and a candied lemon zest with a glazed lemon icing.

Lemon Blueberry: Sugar cookie with lemon curd and fresh blueberries.

Custom Iced Sugar Cookie: Made to order for your holiday or event. *Market priced.*

Option Two: Cupcakes (\$3 ea.)

Triple Lemon: Lemon cake with lemon curd filling and lemon butter cream frosting.

Carrot Cake: Traditional carrot cake in cupcake form with cream cheese frosting.

Tiramisu: Decadent cupcake in traditional Italian style with espresso, cocoa and marsala.

Apple Crumb: White cake with apple filling and topped with buttered crumbs.

Red Velvet: Chocolate cake with cocoa and buttermilk and topped with butter cream frosting.

Black Bottom Chocolate: Chocolate cake bottom with a yellow cake and chocolate chip batter.

Option Three: Small Bites (\$1.25 ea.)

Wedding Cookie: Traditional light shortbread cookie ball with pecan pieces and dusted with powdered sugar.

Chocolate Truffles with Hazelnut: Rich dark or milk chocolate truffles rolled with crushed hazelnut.

Peanut Butter Balls: Buckeye style peanut butter ball dipped in milk or white chocolate with a crunch of crispy rice.

Option Four: Top Floor (\$4 ea.)

Salted Fudge Brownie Caramel Explosion: Fudge brownie filled with gooey salted caramel and topped with a fudge butter cream frosting.

Blueberry Shortcake: Blueberry shortcake topped with fresh blueberries, lemon zest and powdered sugar.

Custom Fruit Pie Cup or Mini Pie: Priced \$2.50 for the cup and \$5.00 for the mini pie

Option Five: Muffins (\$2 for standard, \$3 for mighty)

Custom Cinnamon Sugar: Donut-like muffin with a cinnamon sugar base and flavors can be customized.

Morning Glory: Everything you could ask for: raisins, walnuts, coconut and carrot in a rich muffin.

Orange Cranberry: Orange zest and cranberries enhance this muffin favorite.

Double Chocolate: Chocolate muffin with chocolate chips.

Banana Nut: Breakfast favorite with banana and walnut pieces.

Lemon Poppyseed: Made with lemon curd, lemon zest and poppy seeds.

Custom menus available.



Contact us to book or for more information

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www.unconventionalkitchen.us