

## Catering by The Flyin' Lion

*The Rafters at Historic St. Mark's offers passed hors d'oeuvres with a sit down, plated, served meal, so you and your guests can relax and enjoy your reception!*

*We offer a fully trained waitstaff to serve you and your guests from Cocktail Hour through your Dinner Reception.*

### *Pricing includes:*

- *Full waitstaff to serve your guests*
- *Three course reception with three different hors d'oeuvres passed during cocktail hour, salad course, and dinner course*
- *Complete place settings (gold charger, salad plate, dinner plate, dessert plate, cocktail napkins for hors d'oeuvres & dessert, cloth napkin for dinner, cutlery, water goblet)*
  - *Sweet Tea, Unsweet Tea, Lemonade, Water*

*Choose your Tier level, then choose within your Tier (Tier 3 may choose from Tiers 3, 2, or 1; Tier 2 may choose from Tiers 2 or 1):*

*3 hors d'oeuvres*

*1 salad*

*1-2 entrees*

*(your guests will make their choice of entrée at the time of RSVP)*

*1-2 sides*

*1-2 vegetables*

*Guest Count of 125-200:*

*Tier 1 \$50 per guest*

*Tier 2 \$55 per guest*

*Tier 3 \$60 per guest*

*Guest Count of 75-124*

*Tier 1 \$55 per guest*

*Tier 2 \$60 per guest*

*Tier 3 \$65 per guest*

*Guest Count of 50-74*

*Tier 1 \$60 per guest*

*Tier 2 \$65 per guest*

*Tier 3 \$70 per guest*

*A service fee of 22% will be added to your subtotal*

*\*There is a discount of \$5 per guest if all guests are having the same meal*

*\*Flyin' Lion will prepare up to 10 vegetarian meals (Roasted Rattatouille) for guests who need a vegetarian option without counting it as one of your entrée selections*

## *Chicken Entrees*

### *Sour Cream Chicken Enchiladas (Tier 1)*

*Flour tortilla stuffed with a savory mixture of chicken, peppers, & cheese  
baked in a sour cream sauce*

### Tennessee White Chicken (Tier 1)

Baked angel hair pasta, white meat chicken, and mushrooms  
blended in a parmesan cream sauce  
and topped with herbed breadcrumbs

### Spinach Stuffed Chicken Breasts (Tier 2)

Roasted half breast lightly seasoned and stuffed with  
cream cheese, parmesan & baby spinach

### Before and After Marinated Cornish Game Hen (Tier 3)

Half hen, marinated in a smoked paprika and herb marinade

## Beef Entrees

### Meat Loaf 2.0 (Tier 1)

A succulent combination of beef, pork, and veal, seasoned and baked,  
served with a rich beef gravy

### Texas Smoked Brisket (Tier 2)

Beef brisket, rubbed with a blend of savory herbs and spices,  
smoked over mesquite

### Marinated Beef Tenderloin (Tier 3)

choice of flavor profiles  
roasted to medium rare

## Seafood Entrees

### Roasted Tilapia (Tier 1)

Rubbed with a blend of South of the Border seasonings,  
topped with mango salsa

### Roasted Paprika Salmon (Tier 2)

Generous portion of salmon, marinated in thyme & orange juice,  
rubbed with a savory blend of smoked paprika & spices

### Shrimp & Grits (Tier 2)

Spicy shrimp in an andouille sausage gravy,  
served over creamy buttery grits

### Low Country Crab Cakes (Tier 3)

Lump crab meat seasoned with spices and lemon, fried and served with,  
topped with a spicy lime crema

## Pork Entrees

### Coffee Rubbed Pork Shoulder (Tier 1)

Boston Butt Roast, rubbed with a blend of spices, coffee and cocoa, smoked over hickory

### Honey-Ginger Pork Tenderloin (Tier 2)

Marinated in a sweet and savory blend of honey and spice, roasted to medium rare  
and topped with Cranberry Compote

## Vegetarian Entrees

### Chermoula Eggplant (Tier 2)

Eggplant medallions, seasoned and roasted, topped with a savory blend of pearl couscous, finely  
diced vegetables, herbs, and spices and drizzled with a spicy yogurt dressing

### *Crispy Shells and Cauliflower (Tier 1)*

*Roasted cauliflower combined with shell pasta and Ricotta, Havarti, and Parmesan cheeses*

### *Roasted Ratatouille (Tier 1)*

*Zucchini, yellow squash, eggplant, tomatoes, and onions, sliced thin and roasted in marinara, topped with ooey gooey mozzarella cheese*

### *Sides*

*Decadent Mac & Cheese*

*Smashed Red Potatoes Au Gratin*

*Herbed Risotto*

*Wild Rice Medley*

### *Vegetables*

*Blistered Green Beans*

*Grilled Asparagus*

*Seasonal Choice, ask Chef*

### *Salad Options*

#### *Tossed Garden Salad*

*Baby spring mix, baby arugula & chopped romaine lettuce tossed in a blush vinaigrette with cherry tomatoes, cucumbers, carrots, & scallions*

#### *Marinated Green Bean Salad*

*French style green beans blanched to tender & tossed in a Dijon mustard vinaigrette, topped with toasted pumpkin seeds*

### Wedge Salad

A cool wedge of Iceberg lettuce topped with crisp bacon, diced tomatoes, red onions & chunky blue cheese dressing

### Caesar Salad

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing Topped with Parmesan Cheese

## *Hors d'oeuvres*

### Soup Shooters (Tier 1)

Creamy Cucumber Soup or spicy Gazpacho served cold in individual shot glass

### Cheese Assortment (Tier 1)

### Hill Country Pecan Cheese Spread (Tier 1)

a Texas creamy, spicy, nutty spread served with crostini

### Pimento Cheese Bites (Tier 1)

### Deviled Eggs (Tier 1)

### Salad on a Stick (Tier 1)

Bite size romaine lettuce, cherry tomatoes, red onion, and cucumbers arranged on a skewer and drizzled with vinaigrette

### Spicy Meatballs (Tier 1)

Bite size meatballs made with a blend of beef, pork, herbs & spices braised in a sweet/hot BBQ sauce

### Pimento Cheese Mini-Sandwiches (Tier 1)

Classic or jalapeno pimento cheese served on cocktail bun

### Mini Cucumber sandwiches (Tier 1)

Thinly sliced cucumber on slices of French bread spread with butter and topped with dilled cream cheese

**Baked Brie Bites with Tart Cherry Jam (Tier 2)**

Mini puff pastries baked and filled with brie and jam

**Pear, Walnut and Gorgonzola Mini Puffs (Tier 2)**

puff pastry topped & baked with sliced pears, toasted walnuts, gorgonzola, & thyme

**Sausage Stuffed Mushroom Caps (Tier 2)**

Baby Bella mushrooms stuffed and baked with a savory mixture of hot Italian Sausage & mozzarella cheese

**Chicken Satay (Tier 2)**

Grilled pieces of white meat chicken, arranged on a skewer & drizzled with a spicy peanut sauce

**Smoked Meat Mini Sandwiches (Tier 2)**

Chicken or Pork, hickory smoked, hand-pulled & arranged on cocktail buns with BBQ sauce

**Texas Beef Brisket Mini Sandwiches (Tier 2)**

mesquite smoked, sliced & arranged on cocktail buns with BBQ sauce

**Chicken Salad Mini-Sandwiches (Tier 2)**

Chicken Salad with raisins & pecans served on cocktail croissant

**Crab Cake Bites (Tier 3)**

Bite sized Crab Cakes served with a drizzle of chili-lime sour cream sauce

**Shrimp Skewers (Tier 3)**

Shrimp cooked in a tangy lime sauce & arranged on skewers with bite sized Baby Bok Choy

**Pork Tenderloin (Tier 3)**

Honey marinated pork tenderloin, roasted & arranged on crostini, topped with apple-cranberry compote

**Beef Tenderloin (Tier 3)**

Tenderloin of beef, crusted with tarragon & lime, roasted to medium rare & served on cocktail buns with sour cream, horseradish sauce

### **Bread Basket**

Assortment of breads, rolls

\$12.00 per table

### **Additional Hors d'oeuvres**

*(beyond the 3 included in your price)*

Tier 1: \$2 per guest

Tier 2: \$4 per guest

Tier 3: \$6 per guest

### **Additional Options**

#### **Dessert Bar**

\$5 per guest

6-8" cutting cake for your photo, and packaged for your first anniversary or cut for your guests

Cake flavor choice of

- Chocolate
- Vanilla
- Citrus
- Red Velvet

With your choice of buttercream or cream cheese frosting

PLUS

Matching cupcakes for all guests

OR

A table of bite-sized treats your choice of 5 (2-3 treats per guest)

- Raspberry Chocolate Meringue Bars
- Cranberry Vanilla chip cookies
- Classic Chocolate Chip cookies
  - Oatmeal Raisin Cookies
- Decadent double chocolate brownies



- *Chocolate Salted Caramel cookies*
  - *Lemon bars*
- *Chocolate-dipped strawberries*
  - *Mini cheesecakes*
  - *Apple pie bites*

*Special request? Dietary Restrictions? Please ask, we strive to accommodate!*

*GLUTEN-FREE OPTIONS AVAILABLE*