

Entrée Items:

Beef Tenderloin: Tenderloin of beef, seasoned, roasted to rare or medium rare perfection, served with horseradish sauce.

Chateaubriand: (By special request only) the best, most tender, beef cut cooked in the Chateau style. Call for details

Grilled Pork Tenderloin: Succulent pork loin grilled and perfectly seasoned.

Stuffed Pork Loin: Beautiful and delicious. Stuffed with an apple and raisin filling and bathed in an apple- cranberry glaze then roasted just until done and still oozing with juicy flavor.

Baked Salmon Fillets: Perfect portions of salmon served in a white wine & lemon sauce (or) with mango- pineapple-pepper chutney.

Beef Kabobs: Tender beef cubes skewered along side sweet red & green bell peppers & onions and marinated in a perfectly seasoned sauce.

Jumbo Shrimp Kabobs: Succulent marinated jumbo shrimp skewered and grilled with pineapple, bell peppers and onions.

Maple Glazed Ham: All time favorite. Sweet, spiral cut ham in our own fabulous maple glaze.

Roasted Turkey Breast: Whole breast of turkey roasted in herbs and spices until tender & juicy sliced and ready to serve with an orange-cranberry relish (or) rich brown pan gravy.

Barbeque Beef Ribs: Succulent ribs that just melt in your mouth, seasoned and cooked in a tangy spicy sauce. You're sure to love these.

Barbeque Pork: Tender smoked pulled pork with just the right blend of seasoning served with honey barbeque and hot barbeque sauces & sandwich buns.

Grilled Marinated Chicken Breast: Half breasts of chicken marinated with just the right amount of seasoning & grilled to plump, juicy perfection.

Chicken Marsala: Perfectly cooked breasts of chicken with a rich red wine and mushroom sauce. Served on either a bed of noodles or rice.

Chicken Cordonbleu: Tender breast of chicken stuffed with ham and herbed cheese and lightly breaded.

Whole Roasted Chicken: Tender juicy pan roasted & seasoned to perfection, sliced and ready to serve with rich savory brown pan gravy. Perfect with our signature mashed potatoes!

Italian Sausage Lasagna: Thick & perfectly seasoned with Italian sausage loaded with three cheeses and a mildly seasoned rich tomato sauce.

Beef Lasagna: Chunky tomato sauce and ground beef seasoned with parsley, oregano and other seasonings and then loaded with three cheeses.

Vegetable Lasagna: My personal favorite recipe. Zucchini squash, yellow squash, mushrooms, onions, carrots, peppers & tomatoes blended with three cheeses and fresh herbs to create a wonderful alternative to meat lasagnas.

Seafood Lasagna: Sweet shrimps, scallops, lobster, green onions & chunky mushrooms in a rich creamy white sauce. A scrumptious alternative for seafood lovers.

Pasta Station: 2 Pasta Choices: Ziti, Spaghetti, Penne or Bowtie & 2 Sauce choices: Meatball, Marinara, Pesto or Alfredo. Served with Toasted Garlic Bread.

All American Favorites: All Beef Hotdogs, All Beef Hamburgers, Turkey Burgers or Fried Chicken Fillet sandwiches served on buns with appropriate condiments. Great for family get-togethers or corporate outings.

Sandwiches: Ham & Swiss, Turkey & American, and Roast Beef & Provolone. Each served with your choice of bread or sandwich

buns, tomatoes, lettuce and pickle spears. Choose one or mix and match. Served with chips.

Sides and Salads:

Asparagus: Fresh asparagus cooked crisp tender and served with butter sauce or lemon sauce.

Green Beans Almandine: Whole green beans cooked in chicken broth with garlic, red bell peppers, toasted almonds and fresh ground pepper.

Southern Style Green Beans: Cooked with onions and hocks for a true southern taste.

Tri-Veggie Blend: Fresh broccoli, cauliflower and baby carrots in a sweet buttery Parmesan herb sauce.

STC Specialty Mashed Potatoes: STC Highly requested Secret Family Recipe. YUM!

Cheesy Garlic Mashed Potatoes: Potatoes with POW!

Baked Potatoes Station: Potatoes baked and served with your choice of toppings- sour cream, butter, chives, bacon bits & shredded cheese or all of them! Try chili as well.

Sweet Potato Soufflé: Creamy Sweet potatoes baked & topped with a sweet pecan crust. The best anywhere.

Rice Pilaf: Fluffy rice in a chicken stock and seasoned with herbs

Confetti Rice: A blend of white rice, red, green & yellow peppers, onions & seasoning. Very pretty presentation.

Yellow Rice: Fluffy rice seasoned with just the right blend of saffron & spices.

Sweet Corn: Sweet Kernels slathered in a creamy butter sauce and cracked black pepper.

Corn on the Cob: Served with butter and cracked black pepper or ground fresh herbs.

Broccoli Soufflé: The best you'll ever try! Fresh broccoli baked with a special cheese sauce and covered with a light herb crusted topping.

Corn Pudding Soufflé: Sweet kernel & creamed corn in a rich sauce baked until light & fluffy.

Stuffed Yellow Squash: A Carter Family recipe. Yellow crook necked squash stuffed with sautéed mushrooms and onions then topped with grated cheese and baked.

Orange Glazed Carrots: Baby carrots cooked in butter and a sweet orange marmalade sauce.

Redskin Potato Salad: (A Southern Touch Catering favorite). Tender red potatoes in our own creamy, sour cream dill dressing with spices. No one's better!

Macaroni Salad: Elbow macaroni with chopped veggies & a cool, creamy blend of dressing. Delicious!

Macaroni & Cheese Bake: Yummy, 3 cheeses make a rich home-styled pasta dish.

Baked Beans: Brown sugar & maple baked beans with bacon topping. Simply the best & most delicious. Always rave reviews!

Cole Slaw: Shredded cabbage and carrots in a creamy, sweet-tart dressing.

Tri Color Pasta Salad: Tri-colored spiral pasta in our own creamy Italian dressing, with herbs, Parmesan cheese, black olives and marinated artichokes. A STC favorite.

Sautéed Mushrooms: Sautéed in a rich sauce of butter, Worcestershire and pepper.

Mushrooms in Sour Cream: Mushrooms, white wine and sour cream combine to make a wonderful rich side dish- served warm. (Can be used as an appetizer)

Marinated Tortellini: Cheese tortellini marinated in an Italian dressing and Parmesan cheese served cold.

Salads: Mixed Greens with tomatoes, carrots and cucumbers with your choice of 2 dressings

Classic Caesar Salad: Fresh Romaine lettuce and Caesar dressing with croutons.

Red Grape & Walnut Salad: Fresh assorted lettuces, walnuts, green apples and red grapes served with a raspberry vinaigrette dressing.

Tuna Salad: White Albacore Tuna salad on a bed of lettuce with mayonnaise dressing.

Chicken Salad: White meat chicken salad on a bed of fresh green leaf lettuce topped with grapes and almonds.

Dessert Menu:

Fresh Seasonal Berries: served with almond-vanilla fresh whipped cream.

Assorted Cream Cheese Tartlets: Individual tartlets with a cream cheese filling and topped with either blueberry, chocolate, raspberries or cherries. Or mix them up!

Mini Pastry Assortment: Mini pastries of chocolate mousse, rum ball, raspberry, amaretto, mocha, apricot and hazelnut. (Available only in assortment) (98 count)

Mini Assorted Cheesecakes: Luscious creamy mini cheesecakes in vanilla, mocha, chocolate, raspberry, lemon and amaretto. (Available only in assortment) (98 count)

Pound Cakes: Lemon, Chocolate, Vanilla, Butter and Almond flavors

Cheesecakes: New York Style, Turtle, and Oreo

Layered Cakes: Carrot, Chocolate Supreme, Vanilla Cream and German Chocolate.

Assorted Petit fours: Assorted tender little cakes frosted with Chocolate, Strawberry, Vanilla and Lemon. (Come only as an assortment - 98 count)

Citrus Mousse Filled Chocolate Cups: Mini chocolate cups with Lime, Orange or Lemon mousse fillings that really WOW the taste buds! One of the favorites!

Whole Pies: Pecan, Apple, Pumpkin, Lemon Meringue, Key Lime or Carmel Apple.

Cobblers: Tender flaky crust & sweet, warm juicy fillings- Peach, Apple, and Blueberry

Trifles: Try our Chocolate- Oreo, Strawberry-Almond, Cherry-Pecan, Blueberry-Crunch, Peach- Walnut, or Bananas & Cream.

White Chocolate Macadamia Nut Balls: Sounds as good as they are. Sweet macadamia nuts and coconut wrapped in white chocolate.

Fresh Baked Cookies: Chocolate Chip, Pecan-Chocolate Chip, Sugar, Peanut Butter, Oatmeal or Butter Almond.

Scones: Orange-Cranberry, Blueberry or Traditional served with your choice of 2 of the following: Whipped Cream, Lemon Curd, Strawberry Jam or Raspberry Preserves

Brownies: Thick, rich & gooey. These wonderful brownies can be made with or without nuts and served with a dollop of whipped cream.

Hors D'Oeuvres & Appetizers:

Mini Beef Wellington: Mini tenderloin beef medallions with bits of shitake and oyster mushrooms and shallots in a sherry wine, garlic sauce baked in a flaky pastry shell.

Seafood Crepe Bundles: Scallops, shrimp and lobster in a creamy cheese sauce baked in a tender crepe bundle and tied off with chives.

Crab Rangoon: Crabmeat and cream cheese wrapped in a wonton and deep-fried.

Dill Cheese Puffs: Tender flaky puffs of pastry stuffed with a dill & garlic cream cheese sauce.

Spanakopita: Tender flaky Phyllo pastry triangles wrapped around a blend of spinach, feta & cream cheese with seasonings, baked.

Franks in a Blanket: Mini all beef franks wrapped in a fluffy puff pastry.

Spicy Meatballs: Juicy meatballs served in a “not too spicy” barbeque sauce.

Sweet & Sour Meatballs: Juicy meatballs in a tangy sweet and sour sauce of peppers, pineapples and spices.

Cold Assorted Canapés: An assortment of gourmet style canapés, which may include; asparagus bits with Proscuitto ham, blue cheese with smoked duck bites, Brie with apricots, shrimp bites, turkey breast meat and Herb-Boursin cheese.

Cold Peeled Shrimp: Large jumbo shrimp peeled, cooked and deveined. Elegantly displayed on ice with lemon slices and cocktail sauce.

Marinated Shrimp with Capers: An extra tasty treat with sweet Vidalia onions, capers and pickling spices. Nice side dish also.

Smoked Salmon Tartlets: A real wow to the taste buds! Cracked black pepper, cream fraîche and salmon with lime or lemon segments in a flaky phyllo cup.

Black-eyed Pea Caviar: Black-eyed peas, roasted red peppers, & assorted bell peppers with a delightful marinade. An excellent cold dish served with corn chips.

Crab Salad: Tender chunks of imitation crab and chopped celery in a specially seasoned creamy dressing. Delicious!!

Hot Wings: Mild, Hot, Honey BBQ, served with blue cheese and celery sticks.

Gourmet Cheese Display: Variety of cheeses, which may include: Brie, Boursin, Blue, Port, Camembert, Fontina or many others. Served with marinated olives, grapes and assorted gourmet crackers or Crostinis.

American Cheese Tray: Cubes of 3 different “American” cheeses elegantly displayed with fresh fruit in season. Also served with crackers.

Spicy Marinated Cheese: Cheddar and cream cheese squares marinated in a spicy tomato & herb marinade. Served with crackers

Elegant Fresh Fruit Tray: Gorgeous display of seasonal fruits & a sweet whipped cream dip.

Sliced Deli Meat Tray: Top quality sliced meats of turkey, ham & roast beef, displayed over a crisp bed of romaine lettuce served with bread, honey mustard dip & all the trimmings.

Fiesta Torte Cheesecake: Very Pretty presentation. A savory cheesecake with sour cream & colorful vegetable topping. Served with Nacho chips.

Marinated Asparagus Spears: A very pretty display of fresh crisp tender asparagus marinated in an Italian dressing with garlic bits and red pepper dices.

Assorted Vegetable Tray: Assorted fresh vegetables displayed in a variety of styles and served with your choice of dip style

dressings.

Marinated Olives: Selections of imported olives in an Italian marinade with feta crumbles.

Marinated Pork Loin Medallions: White wine, garlic, olive oil and fresh herbs marinate and infuse the pork to make a tender juicy medallion just the right size to go with our mini herb biscuits.

Mini Herb Biscuits: Tender flaky bite sized herb biscuits.

Brie En Croute: Brie round served wrapped in a perfectly browned pastry, warm and oozing with toppings of any of the following: Be daring and have a Spicy Salsa topping or go for Raspberry & Almonds, Walnuts & Brown Sugar, Blueberries & Walnuts with Brown Sugar or Apricot Preserves. (Brie can also be baked with out the pastry crust if so desired.)

Mini Chicken Croissants: Delicious all white chicken salad in a flaky mini croissant. Absolutely the best anywhere!

Salmon Station: Fresh mini bagels, cream cheese & our top of the line smoked salmon, beautifully presented with capers, diced red onions & sliced tomatoes.

Prosciutto wrapped Asparagus: Tender spears of blanched asparagus wrapped with prosciutto and provolone cheese marinated ever so lightly in a wonderful balsamic marinade.

Oyster Shots: Raw Oysters topped with a spicy hot sauce served in shot glasses & chilled on a bed of ice. Try them if you dare! Pow!

Mini Assorted Quiche: Mini bites of our own delicious quiche in traditional flavors

Feta Stuffed Mini Peppers: Herb infused feta and cream cheese combine to make a wonderful stuffing for brightly colored mini bell peppers.

Apricot Cheese Truffles: Cream Cheese, Swiss cheese and apricots form this non- typical sweet creamy truffle. Great with white wine.

Turkey- Artichoke Tartlets: Chopped turkey, marinated artichokes, chopped pecans, green onions and more give a surprisingly filling bite sized tart.

Spicy Shrimp Crostinis: Golden baked crostinis with a spicy salsa of shrimp, tomato and onion and Italian seasonings.

Coconut Fried Shrimp: Succulent shrimp battered with a light crust and dipped in shredded coconut and deep-fried.

Gingered Orange Pork Brochettes: Boneless pork loin bites marinated in ginger, honey, orange juice and other temping flavors then skewered and grilled.

Lemon Marinated Tortellini & Sun-dried Tomato Skewers: Spinach & Ricotta tortellini with sun-dried tomatoes marinated in a lemon & olive oil marinade and skewered. Served cold.

Mini Tomato- Mozzarella Skewer: Buffalo mozzarella, basil and tomatoes marinated and served cool on a wooden skewer. Very light and refreshing on a warm summer afternoon.

Mini Chicken Pineapple Brochettes: Skewers of Tender strips of breast meat in a sweet pineapple sauce.

Lime Marinated Chicken Brochettes with Avocado Cilantro Dip: Bite size pieces of lime & cilantro marinated chicken breasts skewered and grilled and served with our own scrumptious avocado cilantro dip.

Dips and Spreads: (top)

Salmon Pâté: Our most requested menu item! Delicious high quality smoked salmon in a cream cheese base beautifully displayed in the shape of a fish and served with crackers.

Salmon Mousse: Again, our high quality smoked salmon in a fluffy cream cheese base with spices & fresh herbs covered in

cucumber “scales” and served with mini bagels, capers, diced red onions and slices of salmon. A very pretty presentation.

Hot Crab & Shrimp Spread: Luscious real crab & shrimp in a warm, creamy, three-cheese sauce, served with rustic herbed toasted bread rounds. A favorite STC dish.

Pumpkin Dip: A sweet change from the usual. Sweet pumpkin with a little spice served cold with ginger snap cookies or apple slices.

Guacamole: Fresh avocados, onions, salsa, cilantro and of course jalapeno peppers! Served with nacho chips.

Spinach-Artichoke Dip: One of the best you’ll ever try & always a favorite, served hot with tri-colored nacho styled chips. This is one item that always disappears.

Olive Tapenade: An STC favorite. Kalamata, green & black olives blended with Olive oil & Parmesan cheese that makes a very bold spread for toasted garlic bread bites.

Blue Cheese Walnut Spread: Very bold and delicious blend of cheeses with crushed walnuts and served with pears, red grapes and toasted French bread slices.

Hawaiian Dip: Light & delightful pineapple and pecan dip- perfect for a cool summer party served in a pineapple shell with gingersnaps or sweet brown bread. An STC favorite.

Chicken Fiesta Dip: So good! Chicken breast meat shredded and mixed with spicy salsa, cheeses, black olives and chilies. Served with assorted nacho chips.

Spinach Dip in Bread Bowl: Spinach and cream cheese with vegetables in a fresh baked bread bowl and served with fresh vegetable dippers.

Hot Chipped Beef Spread: The guys love this one! Creamy and delicious served with toasted bread rounds or crackers.

Don't see it on the menu? Just ask. We will try to cater our clients in every way.

***Our menu is constantly being updated. Check back often for more menu items.**

STC, Inc. 6-14-06