

**C A L L I E R C A T E R I N G**

a pour and stay full® company

**THE FOOD YOU REALLY WANT;  
PRESENTED**

*Beautifully*

**P R I V A T E D I N I N G M E N U**

# CALLIER CATERING

a pour and stay full® company

## PRIVATE DINING MENU

\$250 MINIMUM BEFORE TAXES & FEES

### Starters

#### Shrimp Scampi Crostini

shrimp sautéed in a garlic butter and white wine sauce served atop crostini  
16

#### Caprese Crostini

heirloom tomatoes, fresh basil, and mozzarella pearls served atop crostini and finished with balsamic reduction  
14

#### NOLA BBQ Shrimp

cast iron seared shrimp in a cajun lemon spiced butter sauce  
16

#### Boi's Boi's Crab Balls

lump crab meat served with cajun aioli  
MKT

#### Wangs

fried wings with tossed in cognac bbq sauce, mambo sauce, cajun dry rub, or old bae  
14

#### Roasted Butternut Squash Soup

(seasonal) roasted then pureed butternut squash finished with cream, pomegranate, pine nuts, and microgreens  
14

#### Curry Coconut Veggie Soup

zucchini, cauliflower, chick peas, and red bells in a rich curried coconut broth  
14

#### Chopped Caesar Salad

chopped romaine lettuce tossed in caesar dressing finished with crushed croutons and aged parmesan cheese  
9

#### Chopped Caesar Caprese Salad

heirloom tomatoes, fresh basil, and mozzarella pearls served atop chopped romaine lettuce tossed in caesar dressing finished with crushed croutons, aged parmesan cheese, and drizzled with balsamic reduction  
11



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### Mains

#### Stuffed Chicken Breast

chicken breast stuffed with a compound cream cheese of roasted garlic, caramelized onions, sun-dried tomatoes and spinach

18

#### Braised Cajun Turkey Wing & Gravy

a roasted cajun rubbed turkey wing finished with rich tangy gravy

14

#### Boi Boi's Crab Cakes

two 6oz lump crab cakes served with cajun aioli

MKT

#### Cajun Salmon

cajun rubbed roasted salmon

20

#### Honey Garlic White Wine Lobster Tail

honey garlic white glazed lobster tail finish with fresh squeeze lemon

28

#### Aged Ribeye

cast iron seared ribeye finished with choice of garlic thyme or bleu, garlic, orange, rosemary compound butter. served with Callier steak sauce

31

#### Callier Lamb Chops

rosemary infused lamb chops served with tamarind Mami sauce

30

#### Stuffed Salmon Alfredo

our cajun salmon stuffed with a compound cream cheese of cajun spiced lump crab, roasted garlic, and caramelized onions served over linguini and finished with house made aged parmesan-romano alfredo sauce

28

#### Veggie Lasagna

roasted veggies layered with lasagna, lemon-spinach ricotta, and mozzarella cheese

18



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### Provisions

Seafood Mac(p) | New School Mac(p) | Collards | Mashed Potatoes  
Asparagus | Roasted Veggies| Roasted Green Beans  
8 | 10 premium (p)

### Sweets

B's Banana Pudding  
8  
Strawberry Balsamic Reduction Shortcake  
9  
Red Velvet Mini Cake  
10

### Service Options

Delivery  
delivered to front door of home/establishment. contactless delivery  
available  
50

Delivery & Plate  
delivered to home/establishment and plated on preset table. chefs will  
use kitchen or designated area to plate order.glass china is  
recommended. a preheated oven of 175 degrees is also recommended in  
the event food needs to be heated.  
75

Private Chef Service  
in home preparation of food. tablescape and china provided. full service  
to include clean up  
250

