

Citrus Catering Co.



HORS D'OURVE SELECTIONS

*We recommend a mixed selection of hot and cold selections.
Selections priced at 1.5 pieces per guest
Hors D'ourves can be stationary or passed
Server fees applied for passed hors d'ourves
Selections can be added to any buffet, station, or plated menu*



Cold Selections

SEASONAL FRUIT BRUSCHETTA
honeyed mascarpone, mint

MINI SWEET POTATO BISCUITS
country ham, honey mustard

SPICY CITRUS MARINATED SHRIMP
cucumber, avocado, micro cilantro

CAPRESE SKEWER
heirloom tomato, petite mozzarella, basil, balsamic

HONEY SHERRY WATERMELON SKEWERS
crumbled feta, mint

SOUTHERN DEVILED EGGS
bacon crumbles, smoked paprika

SMOKED SALMON CANAPE
lemon crema, fried capers, house pickles

MACERATED STRAWBERRY CROSTATA
thyme goat cheese, peppered honey

CITRUS SEARED AHI TUNA
puff pastry, black sesame, avocado, soy

ANTIPASTI SKEWERS
salami, petite mozzarella, sundried tomato, olive, basil oil

SWEET TEA BRINED PRAWNS
pickled cucumbers

MARINATED PORTABELLA BITES
lemon, quinoa, sundried tomatoes

BLT CUPS
butter lettuce, pimento cheese, thick cut bacon, heirlooms

CRAB SALAD ROLL
garlic butter petite buns, old bay, dill

SOUTHERN POTATO SALAD BITES
red bliss potatoes, old fashioned potato salad, chopped egg

HEIRLOOM TOMATO BRUSCHETTA
garlic, basil, local tomatoes, balsamic glaze



Hot

PETITE CHARLESTON CRAB CAKES
lemon dill remoulade, lemon frisee

FRIED GREEN TOMATO BITES
pimento cheese, green tomato jam

MAC N CHEESE CUPS
cheddar, gouda

STUFFED MINI SWEET PEPPERS
chorizo, sweet corn, boursin

BUTTERMILK FRIED OYSTERS
buffalo slaw

MINI CHICKEN POT PIE HAND PIES
seasonal veg, cheddar, roasted chicken

SOUTHERN EGGROLLS
collards, pimento cheese, bacon, sweet corn

SMOKED CHICKEN WINGS
citrus herb marinade

LOW-COUNTRY SHRIMP & GRITS SHOOTERS
Tasso ham, pimento cheese grits, chives

SOUTHERN TOMATO & CHEESE TARTS
heirloom tomatoes, cheddar, bacon

BBQ PULLED PORK TOASTS
house pickles, French bread crostini

BLACKENED ANGUS BEEF SKEWERS
herb marinated mushrooms, cippolini onions

PULLED SHORT RIB SLIDERS
horseradish crema, crispy leeks

BRAISED ARTICHOKE HEARTS
garlic, oregano, sundried tomato pesto

FRIED OKRA
Cajun aioli

FRIED CHICKEN TACOS
crispy chicken bites, jalapeno ranch, pickled red cabbage

BOURSIN & SAUSAGE STUFFED MUSHROOMS
panko parmesan crust

PAN SEARED SCALLOP
pineapple salsa, microgreens

BURGER SLIDERS
waffle fry, cherry tomato, house pickle

CITRUS CHICKEN SKEWERS
citrus marinade. strawberry salsa

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CITRUS CHEF DISPLAYS

*Displays are priced for 50 guests
Selections can be added to any buffet or plated menu*

LOCAL CITRUS FRUIT STATION

*watermelon, strawberries, honeydew, cantaloupe,
moscato soaked grapes, candied citrus marmalade toasts whipped strawberry dip*

FARM TO TABLE VEGETABLE CRISP

*heirloom tomato, rainbow carrots, radishes, broccolini,
house seasonal pickled vegetables, green goddess dip, lemon dill hummus, grilled pita bread*

CHEESE BOARD

*sharp cheddar, swiss, blue cheese, herb crusted goat cheese,
spiced candied pecans, dried figs, candied citrus marmalade, parmesan breadsticks*

BREADS & SPREADS

*low-country crab dip, whole wheat crackers, house pimento cheese spread,
crostinis, cheesy bacon jalapeno popper dip, pita chips*

PETITE SANDWICH SELECTION

*grilled pimento cheese triangles, chicken salad croissants,
smoked salmon with lemon dill crema and house pickles, Italian clubs*

LOW-COUNTRY BISCUIT BAR

*cheddar & thyme biscuits, sweet potato biscuits, apple butter, country ham,
fried chicken bites, honey mustard, peach jam, tabasco, house pickles, macerated strawberries*



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CHEF ACTION STATIONS

*Stations priced per person
25 person minimum
Selections can be added to any buffet
Attendant fee applies*



LOADED MAC N CHEESE BAR

*cavatappi pasta, creamy cheddar cheese sauce,
bacon, diced tomato, scallions, Tasso ham, jalapenos*

PEPPERCORN & THYME CARVED BEEF

horseradish crema, au jus, petite French bread rolls

BOURBON PEACH PORK LOIN

pickled okra, sweet potato biscuits, apple butter

BASIL PESTO ROAST OF LAMB

pistachio and seasonal vegetable salad, rye crostini

SLOW ROASTED PRIME RIB

peppercorn aioli, creamy garlic mushrooms

ORANGE & BROWN SUGAR CORNISH HEN

cornbread & Tasso stuffing, citrus marmalade, corn muffins

LOW-COUNTRY SHRIMP BOIL

baby red bliss potatoes, smoked sausage, corn on the cob, sweet yeast rolls

SLOW ROASTED TARRAGON CRUSTED TURKEY BREAST

whole grain mustard, cranberry relish, whole wheat rolls



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SALADS & SOUPS

*Priced per person
Selections can be added to any menu
Plated meals include choice of signature salad*



Soup Selections

CHEF'S SEASONAL GAZPACHO

CARROT & GINGER BISQUE
toasted sesame crème fraîche

CREAMY TOMATO
basil, balsamic

CHARLESTON SHE CRAB
sherry topper

SEASONAL VEGETABLE MINESTRONE
local greens, cannellini beans

LEMON CHICKEN
wild rice, thyme, oregano

ZUCCHINI & BASIL
parmesan croutons, zucchini noodles



Salad

SIGNATURE SALADS

*local greens, heirloom tomatoes, English cucumber,
shredded carrot, house croutons, citrus vinaigrette*

*romaine wedge, fried anchovies, parmesan,
oregano croutons, Caesar dressing*

*arugula, strawberry, candied almonds, goat cheese,
lemon poppy seed vinaigrette*

DELUXE SALADS

*chef selection seasonal vegetables, local greens, toasted
quinoa, lemon dill crème fraîche*

*Citrus carpaccio, fennel, avocado, frisee,
peppered honey vinaigrette*

*southern cobb – butter lettuce, chopped egg, blue cheese,
Tasso, green tomato, avocado ranch dressing*



SOUP & SALAD STATION

*selection of 2 soups and 2 signature salads
selection of 2 soups and 2 deluxe salads*

Citrus Catering Co.



BUFFET SELECTIONS

*All buffets are priced and served per plate
They are not an all-you-can-eat option
Includes entrée, two sides, and bread
25 person minimum
Upcharge for multiple entrees*



Entrée Selections

SIGNATURE CITRUS MARINATED CHICKEN BREAST

lemon, lime, orange, honey, garlic

SMOKED BBQ HOG

shredded pork, Carolina BBQ sauce trio

BEER & HERB BRINED GRILLED CHICKEN

IPA, parsley, cilantro, chives, lemon

AWARD WINNING RED WINE BEEF SHORT RIBS

demi-glace, roasted portabellas

DIRTY SOUTH CAJUN CHICKEN

fire roasted tomatoes, local spice blend

AWARD WINNING SEAFOOD GUMBO

crawfish, shrimp, lump crab, holy trinity

SWEET TEA BRINED FRIED CHICKEN

COUNTRY BROWN SUGAR HAM

maple bacon glaze

ROASTED SALMON

lemon poppy seed vinaigrette

CHEF SELECTION LOCAL PAN SEARED FISH

ORANGE MARINATED SKIRT STEAK

garlic, parsley, soy

BRAISED CHICKEN

lemon, white wine, seasonal vegetables

LINGUINI IN SUNDRIED TOMATO CREAM SAUCE

jumbo shrimp, mussels, spring peas

MIXED PEPPERCORN GRILLED SWORDFISH

garlic butter, dill

CIDER BOURBON BONE-IN PORK CHOP

braised apples, charred cipolini onions

PARMESAN CRUSTED VEAL CUTLET

arugula, heirloom tomato, lemon vinaigrette

ITALIAN SAUSAGE & PEPPERS

house marinara, roasted onions, oregano

CHICKEN MARSALA

wild mushrooms, marsala wine, cream



Side

butter loaded golden whipped potatoes

sautéed mixed seasonal vegetables

dirty south red beans & rice

stewed black eyed peas & fire roasted tomatoes

chipotle lime slaw

ham-hock braised collard greens

slow cooked tasso baked beans

three cheese baked mac n cheese

herb & garlic roasted potatoes

Mediterranean quinoa salad

pimento cheese Geechie grits

bacon & blue potato salad

three cheese baked mac N cheese

*wild rice with spring peas & wild mushrooms***

steamed broccolini & lemon butter

bacon & shallot green beans

maple bacon brussel sprouts

candied petite yams

wilted local greens & lemon vinaigrette

roasted red bliss potatoes

glazed carrots with cumin & brown sugar

smoked gouda potato au gratin

*lemon dill asparagus***

award winning lobster mac n cheese

grilled summer squash

*fried green tomatoes with green tomato jam***

herb & heirloom tomato orzo

southern hot corn

Italian roasted seasonal vegetables

*Caprese tortellini salad***

classic Italian ratatouille

marinated cucumber & tomato salad

*** upcharge applies*

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DESSERT SELECTIONS

*Priced per person
Selections can be added to any menu
Split dessert option*



Bananas Foster Cake

Meyer Lemon Tart with Blueberry Compote

Buttermilk Sugared Pound Cake with Strawberry Preserves

Salted Caramel Apple Hand-pies

Chocolate Spice Cake with Espresso Cream

Classic Vanilla Bean Creme Brule

Smores Trifle

Chocolate Peanut Butter Pie

Signature Citrus Bars - Grapefruit, Key Lime, & Lemon Cheesecake

Bourbon Pecan Pie

Summer Mixed Berry Cobbler with Vanilla Bean Ice-cream

Chocolate Mousse Cups with Whipped Topping and Raspberries

Salted Caramel Chocolate Cake with Ganache

Assorted Cookies – Choice of 2

Chocolate Chip, Peanut Butter Chip, Snicker Doodle, Oatmeal Raisin, White Chocolate Chip



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PLATED SELECTIONS

*Priced per plate – Dual Entrées available
25 person minimum
Server fees apply*

*All plated selections include a choice of
soup or signature salad, bread, and dessert
Vegetarian/Gluten Free options upon request*

AWARD WINNING BRAISED BEEF SHORT-RIBS

parsnip puree, crispy leeks, red wine reduction

CRISPY SKINNED SALMON

wilted local greens, roasted sunchoke, lemon paprika butter

ROSEMARY GARLIC PRIME RIB

lobster mac n cheese, grilled asparagus, au jus

BLACKENED CATFISH

pimento cheese fried grit cake, stewed okra, tomatoes, black eyed peas

ROASTED SEA BASS

braised radishes, house basil fettuccine, sundried tomato cream sauce

NEW ORLEANS STYLE BBQ PRAWNS

whipped golden potatoes, broccolini

PEPPER CRUSTED ANGUS BEEF MEDALLION

smashed potatoes, demi-glace, roasted baby vegetables

SIGNATURE CITRUS MARINATED GRILLED CHICKEN BREAST

wild rice, wild mushrooms, spring peas, strawberry salsa

PEACH BOURBON PORK LOIN

sweet potato and spring onion hash, local apple slaw

GRILLED NY STRIP

roasted garlic puree, wild mushroom and herb salad, gorgonzola potatoes

THYME AND OREGANO FRIED CHICKEN

creamy leeks, tomato jam, potato straws

PAN SEARED SCALLOPS

basil pesto risotto, microgreens, shaved parmesan

CAJUN BRAISED CHICKEN

red beans and rice, braised collards

GINGER HONEY SEARED AHI TUNA

coconut rice cake, edamame, pickled radishes

GRILLED LEMON SWORDFISH

caprese tomato salad, garlic white wine broth

PAN SEARED DUCK BREAST

red wine cherry compote, duck jus, wilted spinach, wild mushrooms



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BREAKFAST & BRUNCH

*We recommend a mixed selection of hot and cold options
Priced per person
Add on breakfast bites to any buffet menu*



Brunch Bites

SEASONAL FRUIT BRUSCHETTA

honeyed mascarpone, mint

CINNAMON FRENCH TOAST BITES

cinnamon sugar, cream cheese icing

DOUGHNUT HOLE SKEWERS

powdered sugar, cinnamon, cocoa

SEASONAL FRUIT SKEWERS

honey lime glaze

YOGURT PARFAIT CUPS

cinnamon vanilla yogurt, fresh berries, granola

HONEY HAM SLIDERS

swiss, poppy seed buns

FRIED GREEN TOMATO BITES

pimento cheese, green tomato jam

PROSCIUTTO WRAPPED GRILLED PEACHES

honey sherry vinaigrette, basil

CHICKEN & WAFFLE BITES

bacon maple drizzle

HEIRLOOM TOMATO BASIL BRUSCHETTA

balsamic glaze, basil, garlic

PETITE CHARLESTON CRAB CAKES

lemon herb aioli, lemon frisee



Buffet

BREAKFAST CASSEROLE

eggs, sausage, bacon, cheddar, hash-browns

BRIOCHE FRENCH TOAST

berry compote, crème anglaise

CHEESY GEECHIE GRITS

smoked andouille sausage, bell peppers, scallions

BREAKFAST MEATS

*choice of: Applewood smoked bacon, pork sausage links,
chicken sausage links, country ham*

BLUEBERRY PANCAKES

lemon, poppy seed

SEASONAL FRUIT PLATTER

chef selections

PASTRY BOARD

danishes, mini muffins, doughnut holes

SOUTHERN POTATO HASH

bell peppers, sautéed onions, sausage, thyme

CRISPY FRIED HASH-BROWNS

house ketchup

BAKED CINNAMON ROLLS

orange cream cheese icing

BANANAS FOSTER PANCAKES

caramel sauce

BUTTERMILK BISCUITS

country sausage gravy

SCONES

savory cheddar chive, sweet vanilla wild-berry

CHEF CREPE STATION

SAVORY – lightly scrambled eggs, bacon bits, shredded cheddar,
hollandaise, smoked salmon, heirloom tomatoes, chive crème fraîche

SWEET – strawberries, blueberries, bananas, peaches, peanut butter,
chopped peanuts, Nutella, cinnamon whipped topping

*** attendant fee applies*

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BEVERAGE SELECTIONS

Priced per person



Southern Sweet Tea – Regular, Lemon, Peach, or Raspberry

Citrus Lemonade – Regular, Blueberry, or Strawberry

Infused Water – Lemon, Watermelon Cucumber, or Strawberry Mint

***Beverage service includes ice and disposable cups or glassware with China Service*

Extras and Fees

SERVICE-WARE – All pricing includes disposable plates, cups, flatware, and napkins

CHINA SERVICE – Add china plates, glassware, and silverware with linen napkins for \$2.50 per guest

SERVER FEES – \$75 per server

plated meals include 1 server per 25 guests

for parties of 51 or more, 1 server is required per additional 50 guests

CHEF ATTENDANT/ACTION STATIONS – \$75 per attendant per station, parties of 100 or more require 2 attendants per chef/action station

GRATUITY – All catering services include an 18% gratuity on food/beverage selections

DROP OFF SERVICE – Catering drop off service is subject to a \$25-\$50 delivery fee, depending on delivery location

SECURITY DEPOSITS – A non-refundable deposit ranging from \$50-\$250 will be due upon contract to secure event date, and will subtract from total invoiced amount

PAYMENT SCHEDULE – All catering services must be paid in full two weeks prior to event date

FINAL GUEST COUNT – Final guest count must be given two weeks prior to event date when final payment is due

CANCELLATIONS – Catering services can be cancelled with notice until thirty days from event date, deposit can be transferred to another available date, but not refunded. If short cancellation is needed due to weather, services can be transferred to another available date.

CATERING SETUP/BREAKDOWN – All pricing includes catering setup, replenishing, and clean-up of all food product. Remaining food is not allowed to be taken home by client or guests, due to DEHEC guidelines

