



The Best
Since 1977

Servicing all your catering needs!



PICCADILLY

Catering & Event Solutions

Est. 1977

Breakfast Options

Continental Breakfast

Assorted Mixed Breads

Yogurt~ Oatmeal Bar with cranberries~ raisins~ granola and nuts

Fresh Seasonal Fruit

Hard Boiled Eggs

Executive Beverage Service - *coffee (regular or decaf) assort teas, mixed juices, chilled spring and sparkling water*

~ Add Champagne~

Hot Breakfast

Mushroom~ Ham~ Spinach Quiche all with Cheese

Hard Boiled ~ Scrambled Eggs

Pork~ Chicken Apple~ Link Sausages~ Apple Wood Bacon

Home Fried Potatoes~ Hash Browns~ Cheesy Grits~ Shrimp and Grits

Southern Fried Chicken and Waffles

Executive Beverage Service - *coffee (regular or decaf), assort teas, mixed juices, chilled spring and sparkling water*

~ Add Champagne~

Lunch Options

Boxed or Plattered Sandwiches or Wraps

Turkey~ Roast Beef~ Ham~ Tuna~ Salami~ Chicken Salad~ Veggie with Chips or Pasta Salad~ Assort Cookies and Brownies, and Whole Fruit Option

Add Assorted Beverages



Appetizers

Baked Brie with Baguettes

Crab Cakes*

Crudités Display - with creamy vinaigrette dipping sauce

Fruit and Cheese Display - fresh seasonal fruit ~ assorted cheeses with crackers

Crab Stuffed Mushrooms*

Soulful Quiche - black eyed peas and collard greens

Assorted Quiche Tartlets*

Crab or Shrimp Mousse
with crackers

Chicken Drumettes - comes in three flavors teriyaki, sweet-n-spicy, bbq

Meatballs - creamy basil or sweet-n-sour

Antipasto Display - cured meats, vegetables, olives, cheese and other finger foods

Chicken Salad Won Ton

Bacon Wrapped Scallops

Pear, Almond and Brie Filo Flower - piece of brie, a piece of pear and toasted almonds, shaped into a filo

Fresh Tomato and Mozzarella Skewer

Sun Dried Tomato and Feta Logs*

Grilled Chicken Skewers

Tea Sandwiches - tuna, turkey, ham egg salad

Cashew Chicken Spring Roll* - combination of cashew, chicken and julienned chinese vegetables seasoned with a tangy asian sauce and wrapped in a delicate roll

Mini Veggie Spring Roll* - mixture of chinese vegetables tossed with a soy sauce, sesame oil and a fresh touch of ginger. Then wrapped in a thin spring roll wrapper

Mini Chicken or Beef Wellington* - savory piece of chicken or beef with a mushroom duxelle, encased in a french style puff pastry

Mini Salmon Wellington* - savory piece of salmon with a mushroom duxelle, encased in a french style puff pastry

Mushroom Florentine* - large mushroom cap filled with a delicious spinach stuffing

Spanakopita* - flaky triangle phyllo filled with spinach, zesty feta cheese and tantalizing spices

Mini Brie En Croute - piece of brie topped with spicy walnuts, hand wrapped in 100% butter puff pastry dough

***Marked appetizers require a minimum purchase of 50 Pieces**

Southern Menu Options

Meats

Southern Fried Chicken (Bone-in or Boneless)

Southern Fried Catfish

Grilled Tilapia

Pork BBQ Smoked Ribs

BBQ Smoked Chicken

Hot or Mild Links

Seafood Gumbo

Embellishments

Collard Greens ✓

Mac and Cheese ✓

Red Beans and Rice ✓

Black Eyed Peas ✓

Cajun Jambalaya ✓ or meat (chicken and chicken apple sausage)

Candied Yams ✓

Cornbread Dressing

Shrimp and Grits

Fresh Baked Breads ~ corn muffins ~ yeast rolls ~ monkey bread



All entrées are paired meals and priced per person

Entrée Options

Chicken

Almond Chicken Kiev - stuffed with herb butter and jack cheese, covered with almonds and seasoned bread crumbs

Chicken Piccata - grilled with white wine lemon sauce, mushrooms and capers

Cornish Game Hens - glazed in champagne sauce or apricot sauce

Chicken Marsala - grilled chicken breast and sweet marsala wine sauce with mushrooms

Teriyaki Chicken - grilled chicken white and/or dark, teriyaki sherry wine sauce, mushrooms, bell peppers and onions

Artichoke Rosemary Chicken - grilled chicken white and/or dark with artichoke hearts and mushrooms in a robust rosemary wine sauce

Chicken/Beef Fajita Bar - Make your own fajitas with mounds of grilled seasoned chicken strips, bell peppers and onions, and warm flour tortillas, includes mexican green salad, spanish rice, salsa, guacamole and sour cream

Beef

Cabernet Sirloin - grilled tender sirloin in a cabernet wine, sun dried tomato and mushroom sauce

Prime Rib - served with horseradish and au jus

Pork

Stuffed Pork Loin - pork loin stuffed with walnuts and cranberry stuffing

Fish

Garlic Prawns - prepared in a white wine sauce and served with fresh garlic and lemon

Prawn Stir Fry - served with broccoli, mushrooms, carrots and onions

Salmon Wellington - savory piece of salmon with a mushroom duxelle, encased in a french style puff pastry

Grilled Salmon, Tilapia, Cod, or Seasonal Catch of the Day - with garlic lemon and basil sauce or brown sugar glaze

Entrée Options Continued

Pasta - Meat and Veggie Options

Spaghetti - homestyle in our famous meat-sauce

Vegetable Lasagna - layers of spinach carrots, mozzarella and ricotta cheese

Meat Lasagna - homestyle in our famous meat-sauce

Spring Time Pasta - roasted garlic sun dried tomatoes, fresh tomatoes accented with cilantro and chili pepper flakes
~ Add Chicken ~

Chicken Fettuccine - served in a creamy alfredo sauce

Penne in Tomato Basil Sauce - vegetarian dish served in chunky tomato and basil sauce

Classic Cajun Dirty Rice - creole flavored rice with the holy trinity of onions, celery and peppers, with choice of ground beef or turkey

Tortellini alla Panna - tri colored cheese tortellini in a velvety cheese sauce or marinara sauce

Basil Walnut Linguine - Served with fresh basil and walnuts

Cheese Ravioli - Served in a creamy basil or marinara sauce

Seafood Etouffee - served with prawns, scallops, snow crab and vegetables in a dark roux

Fresh Baked Breads - yeast dinner rolls monkey bread ~ garlic bread sticks corn muffins

All entrées are paired meals and priced per person

Embellishments

Garlic Roasted Potatoes ~ Creamy Mashed Potatoes ~ Dirty Rice ~ Rice Pilaf
Cream Spinach ~ Vegetable Medley

Salads

Tri Colored Cheese Tortellini with Basil Vinaigrette ~ Macaroni Salad ~ Bow Tie Greek Pasta Salad ~ Potato Salad ~ California Garden with Choice of Dressings
Classic Cesar ~ Japanese Cabbage Salad ~ Broccoli Delight with Orange Vinaigrette ~ Walnut and Gorgonzola Salad with Pears

Dessert Items

Bites of Assorted Desserts or Single Served

Freshly Baked Cookies ~ Brownies ~ Lemon Bars ~ Baby Cheese Cakes
Assorted Cakes ~ Grandma's Southern Peach or Pear Cobblers ~ Banana Pudding
Old Fashioned Bread Pudding in Whiskey Sauce ~ and Sweet Potato Pie



Beverage Catering

Assorted Soft Drinks ~ Spring and Sparkling Waters ~ Southern Sweet Tea
Peach Lemonade ~ Old Fashioned Lemonade and Iced Tea ~ Tropical Fruit
Punch ~ Ciders ~ Mixed Juices ~ Coffee and Hot Assorted Teas
Assorted Beers ~ Wine ~ Champagne and Spirits to suit your taste

Don't forget to order your Mobile Bar!

Full service Corporate Events,
Weddings,
On-site Crawfish Boils.
Meeting and Convention
planning services available.

Orders require a 48 hour
notice and a
non-refundable 20% deposit.
Cost is based on menu and
service options.
Prices are subject to change
without notice.

