

Bryon Rickard Catering



Corporate Catering Menu

ORDERING INFORMATION

205-410-6380

- * Minimum 10 Orders
- * Minimum Order Amount \$100
- * Custom Menus are always available at your request
- * We appreciate your orders as far in advance as possible, please allow at least 24 hours.
- * All Delivery orders come with Disposable Plates and Cutlery.
- * Gluten Free, Allergy Specific and Vegetarian Menus may be setup upon request.

Breakfast Packages

BREAKFASTS SERVED BUFFET STYLE ON DISPOSABLES

Traditional Breakfast

	<u>Guests</u>	<u>Price</u>
Scrambled Eggs	10-30p	\$12
French Toast Sticks	31-50p	\$11
Pork Sausage Links	51p +	\$10
Home Fried Potatoes		
Buttermilk Biscuits		
Orange Juice		

The Deluxe

	<u>Guests</u>	<u>Price</u>
Virginia Ham	10-30p	\$13
French Toast Sticks	31-50p	\$12
Scrambled Eggs	51p+	\$10
Home Fried Potatoes		
Cinnamon Rolls		
Buttermilk Biscuits		
Orange Juice		

Simple Continental

<u>Price</u>	<u>Guests</u>	<u>Price</u>
A Freshly Baked Assortment of Danishes, Muffins, Cinnamon Rolls & Croissants	10-30p	\$9
Orange Juice	31-50p	\$8
	51p +	\$6

Full Continental

	<u>Guests</u>	<u>Price</u>
A Freshly Baked Assortment of Danishes, Muffins, Cinnamon Rolls & Croissants	10-30p	\$12
Fresh Mixed Fruit Salad	31-50p	\$11
Orange Juice	51p +	\$10

Yogurt Bar

	<u>Guests</u>	<u>Price</u>
Individual Cups of Yogurt w/ Strawberries, Blueberries	10-30	\$10
Chocolate Chips, Granola	31-50p	\$9
Assorted Mini Muffins, Croissants	51p +	\$7
Orange Juice		

The Commuter

	<u>Guests</u>	<u>Price</u>
Bacon, Egg & Cheese on English Muffin	10-30p	\$12
Egg White, Sauteed Veggies & Cheese on a Whole-Wheat English Muffin	31-50p	\$11
Ham, Egg & Swiss on a Bagel	51p +	\$10
Granola Bars		
Fruit Salad		
Orange Juice		

Light Brunch

	<u>Guests</u>	<u>Price</u>
Cheddar Bacon Spinach Frittata	10-30p	\$12
Mini Pancake Stacks w/ Fruit	31-50p	\$11
Smoked Gouda Cheese Grits	51p +	\$10
Chicken Salad w/ Grapes, Pecans		
Fresh Fruit		
Orange Juice		

Late Brunch

	<u>Guests</u>	<u>Price</u>
Scrambled Eggs	10-30p	\$12
Lemon Pepper Chicken	31-50p	\$11
Home Fried Potatoes	51p +	\$10
Fresh Mixed Fruit Salad		
Fresh Yeast Rolls		
Orange Juice		



Build Your Own Breakfast Package

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

Scrambled Eggs	Full \$44, Half \$29
Bacon	Full \$59, Half \$32
Turkey Bacon	Full \$54, Half \$28
Link Sausage	Full \$59, Half \$32
Smoked Gouda Grit	Full \$59, Half \$32
Gravy	Full \$59, Half \$32
Home Fried Potatoes	Full \$40, Half \$21
Obrien Potatoes	Full \$40, Half \$21
Pancakes w/ Syrup on Side	Full \$44, Half \$29
Spinach Quiche	Full \$44, Half \$29
Buttermilk Biscuits	\$15 per Dozen
Croissants	\$24 per Dozen
Assorted Bagels	\$8 per Dozen



Sandwich Luncheon Packages

SANDWICH LUNCHEON SERVED ON DISPOSABLES

Simply Healthy

	<u>Guests</u>	<u>Price</u>
Low Cal Turkey Wrap	10-30p	\$12
Chicken Salad Wrap	31-50p	\$11
Tuna Salad Wrap	51p +	\$10
Caprese Salad		
Fresh Mixed Fruit Salad		
Bottled Water		

Barbeque Lunch

	<u>Guests</u>	<u>Price</u>
Shaved Steak Sandwich	10-30p	\$12
Grilled Chicken Sandwich	31-50p	\$11
BBQ Pulled Pork Sandwich	51p +	\$10
Creamy Coleslaw		
Fresh Cut Garden Salad		
Freshly Baked Corn Bread		
Assorted Sodas & Water		

Pressed Paninis

	<u>Guests</u>	<u>Price</u>
Pepperoni & Cheese	10-30p	\$12
Turkey Bacon Ranch	31-50p	\$11
Sandwich Pickles	51p +	\$10
Tri-Color Pasta Salad		
Assorted Chips		
Assorted Sodas & Water		

Cold Choices

	<u>Guests</u>	<u>Price</u>
Make it your Own:	10-30p	\$12
Any 3 Wraps, Sandwiches or Panini's	31-50p	\$11
	51p +	\$10
Any Two Cold Sides		
Assorted Brownies/Cookies		
Assorted Sodas & Water		
Assorted Chips		

Hot Lunch

	<u>Guests</u>	<u>Price</u>
Grilled Chicken Sandwich	10-30p	\$12
Tuna Melt Panini	31-50p	\$11
sautéed Vegetables	51p+	\$10
Assorted Cookies & Brownies		
Assorted Sodas & Water		

Vegetarian Delights

	<u>Guests</u>	<u>Price</u>
Veggie Wrap	10-30p	\$12
Chicken Salad Wrap	31-50p	\$11
Caprese Wrap	51p +	\$10
Tortilla Chips		
Tomato and Avocado Guacamole		
Fresh Mixed Fruit Salad		
Assorted Sodas & Water		

Classic Luncheon #1

	<u>Guests</u>	<u>Price</u>
Chicken Salad Finger Sandwich	10-30p	\$12
Tuna Salad Finger Sandwich	31-50p	\$10
Baked Ham Finger Sandwich	51p +	\$9
Creamy Cole Slaw		
Red Bliss Potato Salad		
Assorted Sodas & Water		
Assorted Cookies		

Classic Luncheon #2

	<u>Guests</u>	<u>Price</u>
Grape Pecan Chicken Salad	10-30p	\$12
BLT Wraps	31-50p	\$11
Sandwich Pickles	51p +	\$10
Turkey, Spinach, Cranberry Wraps		
Assorted Chips		
Raspberry Infused Lemonade		



Hot Entrée Packages

ENTRÉE PACKAGES SERVED BUFFET STYLE ON DISPOSABLES

Light Lunch

	<u>Guests</u>	<u>Price</u>
Grilled Chicken Breast	10-30p	\$12
Honey Glazed Salmon	31-50p	\$11
Rosemary New Potatoes	51p +	\$10
Mixed Greens w/ Strawberries, Mandarin Orange Slices & Vinaigrette		

Italian

	<u>Guests</u>	<u>Price</u>
Italian Meatballs	10-30p	\$12
Three Cheese Baked Ziti	31-50p	\$11
Grilled Italian Vegetables	51p+	\$10
Tomato & Mozzarella Salad		

Asian Fusion

	<u>Guests</u>	<u>Price</u>
Teriyaki Chicken Stir Fry	10-30p	\$12
Coconut Rice	31-50p	\$11
Asian Chopped Salad	51p +	\$10
Hoisin Roasted Green Beans		
Assorted Cookies/Brownies		

Southern Comfort

	<u>Guests</u>	<u>Price</u>
Southern Meat Loaf	10-30p	\$12
Pecan Crusted Chicken	31-50p	\$11
Bacon Ranch Mac-n-Cheese	51p +	\$10
Mixed Greens w/ Strawberries/Mandarin & Oranges & Apple Cider Vinaigrette		
Banana Pudding		

Cajun Cuisine

	<u>Guests</u>	<u>Price</u>
Creole Shrimp-n-Grits	10-30	\$12
Chicken/Sausage Jambalaya	31-50p	\$11
Dirty Rice	51p +	\$10
Pralines Sweet Potatoes		
Bread Pudding		

Soul Food

	<u>Guests</u>	<u>Price</u>
Chicken Fried Steak	10-30p	\$12
Baked BBQ Chicken Quarters	31-50p	\$11
Collard Greens	51p +	\$10
Black Eyed Peas		
Banana Pudding		

Mexican Fiesta

	<u>Guests</u>	<u>Price</u>
Beef/Cheese Enchiladas	10-30p	\$12
Chicken Chimichangas	31-50p	\$11
Cilantro Lime Rice/Beans	51p +	\$10
Mexican Street Corn		
Churros		

Tex/Mex

	<u>Guests</u>	<u>Price</u>
Smoked Brisket	10-30p	\$12
Tex/Mex Chicken Breast	31-50p	\$11
Chili Lime Corn	51p +	\$10
Southwestern Chopped Salad		
Apple Cobbler		



Build Your Own Hot Entrée Package

ENTRÉE PACKAGES SERVED BUFFET STYLE ON DISPOSABLES
2 Entrée's, 2 Sides, 1 Salad, Bread, Disposables 10-30p - \$12 / 31-50p - \$11 / 51p+ - \$10

PROTEINS

(Chicken)

Baked BBQ Chicken Quarters
Lemon Pepper Chicken
Pecan Crusted Chicken
Baked Greek Chicken
Grilled Honey Lime Chicken

(Pasta)

Chicken Alfredo w/ Penne Pasta
Chicken Tetrazzini
Chicken Carbonara
Traditional or Vegetable Lasagna
3 Cheese Ravioli
Blackened Shrimp Fettuccine
Stuffed Shells

(Pork)

Maple Glazed Pork Tenderloin
Stuffed Pork Tenderloin
Smoked Pulled Pork
Grilled Pineapple Teriyaki Pork Chops
Southern Honey Glazed Ham

(Seafood)

New Orleans Shrimp-n-Grits
Honey Glazed Salmon
Blackened Tilapia
Grilled Shrimp Skewers

(Beef)

Beef Brisket
Citrus Marinated Flank Steak
Pot Roast
Hamburger Steaks
Meatloaf

SIDES

(Salad)

Garden Salad
Caesar Salad
Tomato & Cucumber Salad
Creamy Pasta Salad
Red Bliss Potato Salad
Broccoli-Cauliflower Salad

(Vegetables)

Honey Glazed Carrots
Italian Grilled Vegetables
Macaroni-n-Cheese
Garlic Mashed Potatoes
Rosemary New Potatoes
Oven Baked Potatoes
Au Gratin Potatoes
Garlic Roasted Green Beans
Bacon/Brown Sugar Green Beans
Corn Casserole
Pralines Sweet Potato Casseole
Smoked Gouda Cheese Grits
Herb Infused Rice
Molasses Baked Beans
Stir Fried Vegetables
Mashed Cauliflower w/ Parmesan/Chives
Sweet & Spicy Roasted Cauliflower
Oven Roasted Parmesan Asparagus
Creamy Garlic Mushrooms
Creamed Spinach
Lemon Garlic Parmesan Orzo
Fried Corn
Garlic Roasted Parmesan Broccoli

DESSERTS

Southern Banana Pudding
Peach Cobbler
Apple Cobbler
New Orleans Bread Pudding
Cookies & Brownies

BREADS

Yeast Rolls
Drop Cheese Biscuits
Texas Toast
Dinner Rolls



A La Carte Hot Entrées

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

BEEF AND PORK ENTREES

Shaved Steak	Premium Marinated Top Round Served with Slider Rolls	Full \$50, Half \$25
Italian Meatballs	A BRC Classic in Marinara Sauce	Full \$75, Half \$40
Italian Sausage/Peppers	Spicy Italian Sausage, Sautéed Tomatoes and Peppers in Marinara.	Full \$75, Half \$40
Meat Lasagna	Ground Beef w/ Italian Herbs, Marinara Sauce, Fresh Ricotta Grated Romano and Mozzarella Cheeses, Mixed and Layered With Fresh Pasta.	Full \$100, Half \$55
Teriyaki Glazed Sirloin Tips	Grilled Sirloin Tips, Marinated in Garlic, Olive Oil and Teriyaki Glaze.	Full \$130, Half \$70

POULTRY ENTREES

Chicken Wings	Jumbo Chicken Wings Tossed in a choice of BBQ, Buffalo or Chipotle Sauces. Served with Bleu Cheese Dressing	Full \$75, Half \$45
Chicken Tenders	Battered and Fried Chippy Tenders Tossed in a choice of BBQ Buffalo or Chipotle Sauces. Served with Ranch Dressing.	Full \$70, Half \$40
BBQ Chicken	Oven Roasted, Skin on Chicken Quarters, smothered in BBQ Sauce.	Full \$85, Half \$45
Pan Seared Chicken Marsala	Lightly Battered and seared in a Marsala Wine and Mushroom Sauce	Full \$75, Half \$40
Parmesan Crusted Chicken	6oz Chicken Breasted Breaded in a Seasoned Parmesan Herb Coating and baked.	Full \$75, Half \$40
Stuffed Chicken Breast	6oz Chicken Breasts stuffed with Ricotta, Spinach, Mozzarella And Parmesan with Alfredo Sauce	Full \$110, Half \$60
Roasted Turkey Breast	Honey Glazed, Roasted Turkey Breast, served with a Sage Infused Gravy	Full \$105, Half \$60
Chicken & Penne Pesto Alfredo	Grilled Chicken and Penne Tossed in Pesto Alfredo Sauce.	Full \$120, Half \$65
Teriyaki Chicken & Broccoli Stir Fry	Grilled Chicken, Broccoli, Mushrooms, Onions, Red/Green Peppers, tossed in Teriyaki Glaze. Served over Wild Rice Florentine.	Full \$90, Half \$48



A La Carte Hot Entrées

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

SEAFOOD ENTREES

Coconut Shrimp	Fried Shrimp rolled in Coconut and Herbs. Served with Sweet Chili Sauce.	Full \$110, Half \$60
Maple Glazed Salmon	Brown Sugar, Molasses & Thyme carmelized over Salmon.	Full \$125, Half \$65
Blackened Tilapia	Tilapia Filet's blacked with Cajun Spices Served with Dirty Rice.	Full \$80, Half \$50
Lobster Ravioli	Fresh Pasta stuffed with Lobster Meat in a Vodka Sauce.	Full \$135, Half \$80

VEGETARIAN ENTREES

Vegetable Lasagna	Layers of Pasta, Fresh Vegetables, Ricotta Cheese and Marinara.	Full \$80, Half \$45
Eggplant Parmesan	Pan Seared and Layered with Marinara topped with Fresh. Mozzarella	Full \$68, Half \$40
3 Cheese Baked Ziti	Three Cheese Blend Mixed with Fresh Pasta and Marinara.	Full \$68, Half \$35
Bowtie Pasta in a Pink Vodka Sauce	Bowtie pasta made with a variety of cheeses, Tomato and a Splash of Vodka.	Full \$65, Half \$35
Baked Macaroni And Cheese	Creamy White Cheese Sauce mixed with Elbow Macaroni, topped with Seasoned Bread Crumbs and baked until Golden Brown	Full \$60, Half \$32
Stuffed Portabella Mushrooms	Large Portabella Mushroom Caps filled with sautéed Spinach, Onion and Garlic. Topped with Melted Mozzarella and a Balsamic Reduction.	Full \$90, Half \$55
Butternut Squash Ravioli	Fresh Pasta stuffed with Butternut Squash in a Brown Butter Sauce	Full \$80, Half \$45



A La Carte Sides

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

COLD SIDES

Garden Salad	Crisp Iceberg Lettuce, Tomato Wedges, Cucumber and Sliced Onions with Italian, Ranch, or Honey Mustard Dressings.	Full \$24, Half \$16
Caesar Salad	Chopped Romaine Lettuce, Grated Parmesan and Croutons Served with Caesar Dressing.	Full \$34, Half \$21
Spring Salad	Spring Mixed Greens, Strawberry Slices, Mandarin Orange Slices, Candied Almond Slices and a Light Vinaigrette.	Full \$26, Half \$12
Orchard Salad	Spring Mixed Greens, Craisins, Diced Golden Delicious, Apples Bacon, Shredded Cheese Blend, Walnuts with a Light Vinaigrette.	Full \$30, Half \$16
Cobb Salad	Chopped Romaine Lettuce, Grilled Chicken, Tomato, Bacon, Gorgonzola and Hard Boiled Egg with Bleu Cheese.	Full \$48, Half \$24
Caprese Salad	Sliced Mozzarella Cheese, Vine Ripened Tomatoes and Fresh Basil with a Balsamic Reduction.	Full \$48, Half \$26
Antipasto Salad	Genoa Salami, Hot Capicola, Soppressata, Sliced Tomatoes, Fresh Mozzarella and Provolone with Balsamic Vinaigrette over Chopped Romaine.	Full \$80, Half \$45
Macaroni Salad	Bowtie Pasta and Diced Red Onion tossed in creamy dressing.	Full \$36, Half \$21
Creamy Cole Slaw	Shredded Cabbage and carrots with a Sweet, Slaw Dressing	Full \$41, Half \$24
Red Bliss Potato Salad	Seasoned Red Bliss Potatoes, Diced Red Onion, Parsley, Egg, and Relish, Tossed with Mayonnaise.	Full \$41, Half \$24
Fruit Salad	Fresh Cut Seasonal Fruit	Full \$54, Half \$31
Pasta Salad	Pasta Shapes mixed with Red and Green Peppers, Tomatoes Onions, and Shredded Mozzarella Tossed in Italian Dressing.	Full \$39, Half \$24



A La Carte Sides

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

HOT SIDES

Sautéed Vegetables	Assorted, Seasonal Vegetables sautéed in Olive Oil, Salt, Pepper and Garlic.	Full \$52, Half \$28
Corn on the Cob	Boiled and Lightly Buttered on the Cob.	Full \$24, Half \$14
Honey Glazed Carrots	Baby Carrots glazed in Honey tossed in butter and Brown Sugar.	Full \$39, Half \$23
Garlic Roasted Green Beans	Fresh Green Beans Roasted with Sea Salt and Fresh Garlic.	Full \$29, Half \$19
Rosemary Red Bliss Potatoes	Red Bliss Potatoes, tossed in Olive Oil, roasted with Sea Salt Pepper, and Rosemary.	Full \$29, Half \$19
Mashed Yukon Gold	Yukon Potatoes, Mashed with Garlic, Cream and Butter.	Full \$38, Half \$24
Baked Potato	Oven Roasted Russet Potatoes served with Sour Cream and Butter on the side.	Full \$34, Half \$19
Parmesan Roasted Fingerling Potatoes	Light Fingerling Potatoes with Baked Parmesan Cheese	Full \$50, Half \$30
Rice Pilaf	Seasoned and cooked in an Herb Infused Chicken Stock With Orzo.	Full \$28, Half \$17
Wild Rice Florentine	Seasoned Buttery Wild Rice and Chopped Greens	Full \$24, Half \$14
Pralines Sweet Potato Casserole	Sweet Potatoes, Pralines, Brown Sugar, Marshmallows and Pecans	Full \$38, Half \$24

BREADS

Freshly Baked Yeast Rolls	\$6 Per Dozen	Cheese & Garlic Drop Biscuit	\$6 Per Dozen
Corn Bread Muffins	\$6 Per Dozen	Sliced Italian French Bread w/ Herb Butter	\$6 Per Loaf
Texas Toast	\$6 Per Dozen		



Soups

SOLD BY THE GALLON, SERVES 21 6oz. Portions

Clam Chowder	Thick and Creamy with Large Potatoes and Clams, served with Oyster Crackers.	\$35
Potato Leek	Yukon Gold Potatoes and sautéed Leeks in a flavorful Garlic and Herb Broth.	\$35
Minestrone	Beef Broth with pasta, Meatballs, Seasonings and a variety of Fresh Vegetables.	\$30
Chicken Noodle	Seasoned Chicken Breast, Spiraled Noodles and Vegetables in Chicken Broth.	\$25
Lobster Bisque	Lobster stock, Light Cream, and Spanish Sherry	\$55
Cream of Broccoli With Monterey	Fresh Broccoli Florets and Mild Monterey Jack Cheese	\$50
Tequila Fiesta Chicken Soup	Chicken, Cilantro, Spices, and Vegetables with a dash of Tequila.	\$30
Tomato Basil	Creamy Tomato and Fresh Basil w/ Cream	\$30



A La Carte Desserts

FULL SIZE SERVES 24-28 GUESTS - HALF SIZE SERVES 12-14 GUESTS

Cobbler (Apple, Peach, BlackBerry)	Full \$48, Half \$28
New Orleans Bread Pudding w/ Brandy Sauce	Full \$52, Half \$28
Southern Banana Pudding	Full \$52, Half \$28
Chocolate Mousse Dessert	Full \$52, Half \$28
Blue Berry Delight	Full \$45, Half \$36
Samoa Cheesecake	Full \$58, Half \$34
Tiramisu	Full \$58, Half \$34
Assorted Cookies / Brownie Tray	\$25 per Dozen

Drinks

(Cups Included)

SWEET / UNSWEET TEA	\$6 Gallon
RASPBERRY INFUSED LEMONADE	\$6 Gallon
SOUTHERN LEMONADE	\$6 Gallon
BOTTLED WATER	\$15 Dozen

