

# 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
Herb 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  
Smoked Pulled 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 LEMONDADE	\$6 Gallon
SOUTHERN LEMONADE	\$6 Gallon
BOTTLED WATER	\$15 Dozen

