



# menu

## APPETIZERS

### - LEVEL 1 -

CHICKEN SALAD IN FILO CUPS | SPINACH DIP  
| FRESH VEGETABLES | CAJUN CRAWFISH DIP  
| SPRING ROLLS | FRESH VEGETABLE |  
SEAFOOD SALAD | FRUIT TRAY | CHEESE  
TRAY | VEGGIE PIZZA| SWEET N SOUR  
MEATBALLS | ITALIAN MEATBALLS  
W/MARINARA SAUCE|BLT CUCUMBER  
BITES|DELI SLIDERS

### -LEVEL 2-

SEAFOOD STUFFED MUSHROOMS | SHRIMP SCAMPI  
SHOOTERS | MEDITERRANEAN VEGGIE TRAY W/  
GOURMET CHEESES | LOADED DEVEILED EGGS | MINI  
PIMENTO CHEESE BISCUITS | CRAB DIP W/GARLIC  
TOAST POINTS | SPANISH INSPIRED PULLED PORK  
W/ CITRUS SLAW | SEAFOOD SALAD | MAC &  
CHEESE CUPS W/ BREAD CRUMB TOPPING |  
CHICKEN SKEWERS |MINI BACON PB&J| STUFFED  
WATERMELON & CANTALOUPE CUBES|

### - LEVEL 3 -

LAMB CHOPS|SHRIMP & GRITS|HOT  
CRAB DIP W/ NAAN BREAD|BEEF  
TENDERLOIN|MINI TACOS W/  
PATRON|LAMB MEATBALLS|TUNA  
TARTARE SESAME SEED CUPS| PUFF  
PASTRY W/ SMOKED PORK AIOLI &  
HERBS|PAN-SEARED SCALLOPS W/  
FRESH SALSA|

Disclaimer:  
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have certain  
medical  
conditions."



**Select meat options are subject to  
change package pricing.**



# *Party Action Station Ideas*



## *Favorites*

### Dinner Stations

#### **Scallop Action Station**

- Seared Scallop, Wilted Spinach, Tomato Jam, Creamy Grits
  - Martini Style





#### **Carving Station**

- Chipotle Marinated Flank Steak
- Fingerling Sweet Potatoes, Hot Honey Butter, Pepitas, Lime
- Flash Fried Brussel Sprouts, Parmesan

#### **Pasta Station**

- Mushroom Ravioli, Truffle Cream Sauce
- Arugula, Pinenut, Parmesan, Pear Salad, Lemon Vinaigrette
- Bread & Butter

#### **Assorted Petite Dessert Station**

- Crème Brulee with Amarena Cherries
  - Bourbon Pecan Bars
  - Rum Walnut Cake
  - Chocolate Mousse Cups with Raspberry Sauce
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# *Jelisa at Home*

FEAR FLAVORS FROM YOUR KITCHEN



## *Exclusive Private Chef Experience*



### Private In-Home Events

Custom Menus featuring farm fresh ingredients, butler service, bar selections, full-plate service & themed decor.

25 Guests-\$3000.00



### Example Menu:

**Herb Encrusted Beef Tenderloin Sliders**  
**Arugula, Horseradish Cream, Crispy Onions**  
**Roasted Rack of Lamb**  
**Marinated Cocktail Shrimp**  
**Oyster Shooters**  
**Crab & Artichoke Dip, Wontons**  
**Assorted Sushi Rolls**  
**Deviled Eggs with Caramelized Salmon, Caviar**  
**Sugar Snaps, Wasabi Dipping Sauce**  
**Roasted Asparagus, Parmesan**  
**Bourbon Pecan Tartlets & Southern Pound Cake Petit Fours**



### Signature Cocktails, Assorted Bottled Beers

**Crème de Lys Chardonnay, Sauvignon Blanc, Pinot Grigio, Meiomi Pinot Noir, Merlot**  
**Spirits, Assorted Sodas, Juices, Tonic, Club, Lemon, Lime, Vermouth, Olives**



# PACKAGES

## PACKAGE 1

Two-Level ONE Appetizer Selections

1 Meat

2 Sides

Salad

Tea or Lemonade

Rolls

35.00 per person

## PACKAGE 2

TWO Level ONE Appetizer Selections

2 Meats

3 Sides

Salad

Tea or Lemonade

Rolls

40.00 per person

## PACKAGE 3

Three Level ONE Appetizer 3 Selections

3 Meats

3 Sides

Salad

Tea or Lemonade

45.00 per person

Ask about our military  
discount!

## Appetizer Package

5 Appetizers

Dessert Tray

Strawberry Mint Lemonade

35.00 per person

## CUSTOM MENUS

We are always willing and ready to customize a menu that fits your needs. Please share your vision with us and we will do what we can to make your food dreams come to life.

## LUXE SERVICES

We specialize in luxury food presentations. Upgrade your meal today!

Action Stations, Chef Inspired Dishes, Custom

Decor, Craft

Cocktails/Mocktails

Food Displays

Share your instagram inspirations with us!

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## **Deposit & Payment**

**All functions require a 50% non-refundable deposit, to book and confirm orders. Full**

**payment is due two weeks prior to the event.**



**\*\*\*\*Please note that the required deposit to confirm your event is non-refundable,**

**non-transferable. Our policy is included at the bottom of your event proposal where the**

**deposit amount is included. The balance of the event is required two weeks prior to**

**the event along with the final number of guests.**

**Life is unpredictable and because events have been cancelled or postponed due to all sorts**

**of reasons, we highly recommend you purchase event insurance to protect your**

**investment. Event insurance can be purchased through many providers.**

**We are**

**somewhat familiar with Private Event Insurance and WedSafe but encourage you to do the**



**research and make careful consideration of event insurance through your chosen provider.**

**Ordering**

**Although we can handle last minute orders, we encourage menu selections to be**

**completed two weeks prior to the event.**

**Prices**

**All quoted prices are for the specified number of people. If the number should change, the**

**price per person will change. The final number of people is required two weeks prior to the event.**

**Minimum Order**

**There is a \$2000.00 minimum event order for Friday, Saturday and Sunday events.**



## SIDE OPTIONS

-SELECT OPTIONS ARE SUBJECT TO PRICE INCIREASE-

**Wild Rice Pilaf**

**Mac & Cheese**

**Broccoli Cheddar Casserole**

**Sauteed Cabbage w/ Green Peppers**

**Cheddar & Chive Mashed Potato Bake**

**Garlic Mashed Potatoes**

**Roasted Potatoes w/ Onions**

**Garden Bowtie Pasta**

**Sweet Corn Casserole**

**Greenbean Casserole**

**Herb Stuffing(Southern Dressing)**

**Mashed Sweet Potatoes**

**Black-eyed Pea Tomato Salad**

**Roasted Vegetables**

**Haricot Vert w/ Mushroom & Peppers**

**Asparagus with Tomato Relish/Marinated w/ Dill Sauce/ Grilled or Sautéed Asian**

**Asparagus**

**Baked Potatoes OR Sweet Potatoes/ Twice Baked**

**Bowtie Pasta Salad with Sautéed Onions & Peppers**

**Broccoli & cheese Casserole/Mixed Vegetable Casserole**

**Pineapple Casserole/ Squash Casserole**

**Broccoli Salad**

**Cold Soba Noodle Salad**

**Couscous Salad with Feta & Fresh Mint OR Couscous w/ Saffron & Sautéed**

**Zucchini Creamed Chipotle Spinach Flash Fried Brussels with Pecorino Romano**

**Fresh Fruit Salad with Poppyseed Dressing, Layered Fruit Salad w/ Whipped Pear Sauce**

Please ask your server about vegetarian options.

## SIDE OPTIONS CONT.

-SELECT OPTIONS ARE SUBJECT TO PRICE INCIREASE-

**Garden Vegetable Fingerling Potato Salad Grilled**

**Roasted Fresh Vegetables**

**Grapes & Pecan Salad**

**Hot Honey Butter Sweet Potatoes**

**Spiced Pepitas, Lime Leek & Potato au Gratin**

**Orange - Honey Glazed Whole Baby Carrots**

**Orzo Salad with Chickpeas, Herbs, Grape Tomatoes, Cucumbers, Olives, & Feta**

**Potato Cakes w/ Roquefort Cream**

**Red Skin Mashed Potatoes (add Roasted Garlic or Gouda)**

**Roast Root Veggies, Feta, Pom Seeds Rosemary & Olive Oil Fingerling**

**Potatoes Rotisserie Chicken Cobb Salad**

**Sautéed Green Beans or Haricot Vert Sautéed Mushroom & Onion**

**Rice Bake Shredded Cole Slaw**

**Napa Asian Slaw Shrimp Salad Sweet Corn Maque Choux OR Corn Pudding**

**Sweet Potato Salad w/ Warm Goat Cheese & Spinach**

**Upscale Mac & Cheese w/ Thyme**



# CHICKEN OPTIONS

Creamy Tuscan Chicken w/ Roasted Red Peppers

Herb Roasted Chicken w/ Fresh Rosemary

Lemon Basil Chicken

Southern Fried Chicken

Pollo Guisado

Lemon/Orange Citrus Roasted Chicken

Marry Me Chicken Parmesan

Honey Mustard chicken w/ Apples & Onions

Pan Seared Chicken w/ Apple chutney

Goat Cheese and Fig Stuffed Chicken

Chicken Breast w/ Sautéed Spinach and Feta Crumbles

Brick Chicken w/ Salsa Verde

Chicken Parmesan

Korean BBQ Chicken

Champagne Chicken

Chicken Jambalaya with Shrimp & Andouille Sausage

Chicken Saltimbocca w/ Prosciutto, Swiss, & Herbs, Tarragon Sauce

Chicken Thighs with Braised Leeks & Dijon Mustard

Chicken Virginian – Country Ham, Bacon, Mushroom Cream Sauce

Citrus Brined Turkey or Turkey with Mole Rub

Coq au vin – Braised chicken in wine, stock, mushrooms, pearl  
onions, bacon, herbs

Creamy Garlic Parmesan Chicken, Mushrooms & Sautéed Spinach

Duck Moulard Breasts, Duck Confit

Fig & Balsamic Glazed Quail or Cornish Game Hens

Lime Cilantro Marinated Chicken with Avocado Crema

Sesame Chicken





# Beef Options

BARBECUED BEEF BRISKET

BEEF BOURGUIGNON- RED WINE, STOCK,  
CELERY, ONION, GARLIC, BAY LEAVES,  
THYME, PARSLEY

BEEF SATAY WITH PEANUT DIPPING SAUCE  
CHIPOTLE CHILI MARINATED FLANK  
STEAK

HERB ENCRUSTED FILET MIGNON, BEEF  
TENDERLOIN, SKIRT STEAK, OR FLAT IRON  
HERB ENCRUSTED PRIME RIB OF BEEF AU  
JUS

MARINATED FLAT IRON WITH CILANTRO &  
ONION, RESTING BUTTER  
BEEF TIPS W/ MUSHROOMS

MONGOLIAN BEEF

SWEDISH MEATBALLS

ASIAN BEEF SKEWERS

POT ROAST W/ POTATOES & CARROTS

CLASSIC MEAT LASAGNA

BEEF STEW







## PORK/LAMB OPTIONS

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Balsamic - Molasses Bone in Thick Pork Chops

Bourbon Spiced Pork Tenderloin with Apple Chutney

Braised Pork Shanks –Garlic, White Wine, Chicken Stock, Rosemary, Bay Leaves and Thyme

Brown Sugar Glazed Country Ham

Collard Wrapped Pork Butts with Hot Paprika Rub & White Wine Vinegar Sauce

Eastern NC Barbequed Pork

Jalapeno Jerk Barbecued Ribs with Pineapple Glaze & Sweet/Smoky Sauce

Memphis Style Dry Rub Rib w/BBQ sauce

Moroccan Spiced Pork & Red Pepper Brochettes

Mustard & Sage Pork Tenderloin with Creamy Sage Sauce

Pecan Crusted Pork Loin Roast with Bourbon Pan Gravy

Red-Eye Brined Smoked Pork Loin with Spicy 1000 Island Dipping Sauce

Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce

Sundried Tomato & Goat Cheese Stuffed Pork Loin

Lamb Entrees:

Braised Lamb Shanks

Catalan Lamb Chops with Apricots & Sage (Vermouth, Tomatoes, Cinnamon)

Lamb Stew – Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash

Pecan Crusted Rack of Lamb

Rack of Lamb, Freshly Grilled & Sliced

Roasted Butterflied Leg of Lamb







# Seafood

Bloody Mary Marinated & Freshly Grilled Halibut

Brown Butter & Pecan Trout

Butter Poached Lobster with Basil & Tomatoes

Flounder w/ Scallop Stuffing

Ginger Lime Marinated Shrimp

Grilled Salmon Bourbon Glazed OR Citrus Chili with Mango

Salsa

Grouper with Pecan Sauce

Lightly Seasoned White Fish, Chargrilled Lemon

Low Country Boil – Shrimp, Crab, Andouille Sausage, Potatoes,

Corn, Onions, Herbs, Stock

Poached Salmon with Tarragon Sauce

Red Snapper Ceviche

Shrimp Cocktail

Seared Scallops with Tomato Jam, Wilted Spinach

Steamed Clams or Garlic Shrimp in Tomato Herb Cream Sauce

or ButterLeek, Garlic Wine Sauce

Teriyaki Ginger Seared Tuna with Awesome Sauce, OR Mango

Salsa

Shrimp Scampi

Shrimp Alfredo

Mussels and Shrimp served over linguini

'Stuffed White Fish





# Dessert

ASSORTED COOKIES - COCONUT PECAN, CHOCOLATE FUDGE,  
CAPPUCCINO CRISPS, HAZELNUT SANDIES, WHITE  
CHOCOLATE MACADAMIA, OATMEAL RAISIN, CHOCOLATE CHIP  
BANANAS FOSTER STATION  
BELGIAN CREAM PUFFS W/ POWDERED SUGAR  
BOURBON PECAN BARS  
BOURBON BRULEED PEACHES  
CARROT CAKE W/ CREAM CHEESE & PECAN ICING  
CHEW BREAD  
CHOCOLATE AMARETTO TRIFLE  
CHOCOLATE KAHLUA & HEATH BAR TRIFLE  
CHOCOLATE BREAD PUDDING, BOURBON SAUCE, ICE CREAM  
CHOCOLATE CHIP FLAUTAS, POWDERED SUGAR  
CHOCOLATE CHIP TIRAMISU CAKE  
CHOCOLATE MOUSSE CAKE WITH CHOCOLATE GANACHE ICING  
CHOCOLATE MOUSSE WITH RASPBERRY SAUCE & MINT  
CHOCOLATE PRALINE WAFERS  
CHOCOLATE RASPBERRY CHAMBORD TORTE  
COCONUT CHEESECAKE CANDY BARS  
CRÈME BRULEE, COFFEE BOURBON CRÈME BRULEE  
CRUNCHY CARAMEL APPLE PIE  
FLOURLESS CHOCOLATE TORTE, RASPBERRY SAUCE  
HOT OR COLD SOUTHERN BANANA PUDDING  
LEMON / KEY LIME / CHOCOLATE MERINGUE TARTLETS  
LEMON BLUEBERRY WHOPPIE PIES  
LEMON POSSET W/ FRENCH BUTTER COOKIES  
LEMON CHESS, CHOCOLATE CHESS, CHOCOLATE PECAN CHESS  
MILK SHAKE SHOTS  
MOCHA APPLE CAKE WITH BROWNEED BUTTER FROSTING  
PEACH, APPLE, OR BLUEBERRY CRUMB COBBLERS  
PEANUT BUTTER BALLS/BOURBON BALLS  
PUMPKIN FRITTERS, CINNAMON SUGAR  
BANANA BEIGNETS, POWDERED SUGAR  
QUEEN ANNE HERSHEY CAKE  
RED VELVET WITH WHITE CHOCOLATE AMARETTO FROSTING  
RUM WALNUT CAKE  
SOUTHERN POUND CAKE  
STICKY TOFFEE PUDDING A LA MODE, CARAMEL SAUCE  
STRAWBERRY SHORTCAKE  
WHITE CHOCOLATE CHEESECAKE, AMARENA CHERRIES

