

EmployAbility Catering



Spring & Summer Menu

EmployabilityGA.org/catering

1249 Eisenhower Dr. Savannah, GA 31406

Good Food Doing Good

Whether you're having a breakfast meeting at the office, a three course wedding feast, or buffet stations for 500 EmployAbility has got you covered.

EmployAbility Catering serves the greater Savannah area, providing upscale service for events of any size and at any venue.

Our team has a passion for cooking. We use the finest ingredients to create dishes that will delight you and your guests. Get inspired by some of our most popular items or customize your own in consultation with one of our staff.

Beyond delicious food and impeccable service, know that every event you book with EmployAbility is doing good. All proceeds help individuals with developmental disabilities find community employment and provides support for programs that promote community inclusion.

Let your event do more with EmployAbility Catering!



Call us today to start planning your next event!

Valerie Dixon, Sales

vdixon@employabilityga.org

(912) 644-7535

For more information, visit EmployAbilityGA.org/catering or call (912) 644-7535

Breakfast

QUICHE

\$20

BROCCOLI & CHEDDAR QUICHE

Thinly sliced Broccoli and Aged Sharp Cheddar in a flaky pie shell. Serves 8.

ROASTED TOMATO & MUSHROOM QUICHE

Roasted tomatoes, Mushrooms and Cheese in a flaky pie shell. Serves 8.

CASSEROLES

SAUSAGE, EGG, & CHEESE CASSEROLE

SM \$25 / LG \$50

Pork Sausage, Scrambled Eggs, and Cheese over a Hash Brown base
Small serves 12 / Large serves about 30

MEXICAN CASSEROLE

SM \$25 / LG \$50

Chorizo Sausage, Peppers and Onions, Scrambled Eggs, and Cheese over
a Homestyle Hash Brown Base. Small serves 12 / Large serves about 30

HAM & CHEESE BREAKFAST ROLL

\$20

Tender Ham, Cheddar Cheese and Scrambled Egg rolled in a Flaky Puff
Pastry Pinwheel Crust. Serves 8.

STANDARD BREAKFAST

CONTINENTAL

\$9/PERSON

Traditional assortment such as Pastries, Bagels & Cream Cheese, Muffins,
Biscuits and Jam

TRADITIONAL

\$9/PERSON

Scrambled Eggs, Bacon or Sausage, Toast or Biscuits and Grits

FRUIT PARFAIT

\$3/EA

Individual cups of Seasonal Fruit, Vanilla yogurt and topped with Granola
(minimum order 6)

FRUIT BOWL

\$40

Seasonal Fruit and Berries. Serves up to 40.

BAKERY & BREADS

BISCOTTI

\$10/DOZ

Traditional Italian Cookie that pairs perfectly with our Coffee Service.
Choose from Almond, Cranberry-Orange, or Cinnamon Pecan

MUFFINS

\$2/EA

Homemade Muffins in a variety of flavors such as Blueberry,
Blueberry Citrus, Cinnamon Streusel, Cranberry Walnut

BAGELS

\$2/EA

Choose from Plain, Blueberry, Cinnamon Raisin, or Sesame Seed.
Served with Cream Cheese

COFFEE CAKE

SM \$25 / LG \$60

Choose from Cinnamon Streusel or Blueberry Cinnamon
Small serves about 20 / Large serves about 50

HOMEMADE DANISH

\$3/ea

Choose from Fruit, Cream Cheese, Mocha Cappuccino, or our signature
Snicker Danish

BREAKFAST PACKAGES

WAFFLE BAR

Belgian Waffles,
Chicken Tenders,
Fresh Fruit, Pecans, Rainbow
Sprinkles, Whipped Cream,
Cinnamon Butter, and Syrup

\$12.50/PERSON
(10-person minimum)

BREAKFAST BURRITO BAR

8" Tortillas, Scrambled Eggs,
Peppers and Onions, Chorizo,
Hash Browns, Pico de Gallo,
Sour Cream, Cheese

\$12/PERSON

SIGNATURE BREAKFAST

Your choice of one casserole
Bowl of Fresh Fruit
Bacon or Sausage
Choice of Muffins or Bagels

\$12/PERSON

CONTINENTAL

Assorted Pastries
Assorted Bagels & Cream
Cheese
Assorted Muffins
Biscuits with Butter & Jam

\$10/PERSON

TRADITIONAL

Scrambled Eggs
Bacon or Sausage Patties
Toast or Biscuits
Stone-ground Grits

\$11/PERSON

QUICHE SAMPLER

Quiche – each serves 8 people
Bowl of Fresh Fruit
Bacon or Sausage
Assortment of Bagels & Cream
Cheese

\$11/PERSON

Packages include Coffee, Juice, Water, and all paper products and utensils.

Lunch

SANDWICHES

Sandwiches & Wraps include Chips, Cookie, Condiments, and Utensils if applicable. Add a side of fresh fruit for an additional \$1.50.

CUCUMBER & SPROUT (V)

Thinly sliced Cucumbers, Sprouts, Avocado, Sliced Tomatoes, and a Sriracha Aioli on Seeded Bread

\$10

CHICKEN SALAD

Classic Chicken Salad with Grapes on Toasted Seeded bread or Pita Pocket

\$9

PIMIENTO CHEESE

Our signature Jalapeño Pimiento Cheese with Sliced Tomatoes and Crispy Bacon on Toasted White Bread

\$9

TURKEY WALDORF

Thinly sliced Turkey with Waldorf Salad (red grapes, apples, celery, walnuts), and Lettuce in a Pita Pocket

\$10

REUBEN SANDWICH

Sliced Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island dressing on Rye Bread

\$10

CLASSIC CLUB SANDWICH **\$10**

Thinly sliced Ham and Turkey, Crispy Bacon, Cheddar Cheese, Lettuce, Tomato on Toasted White Bread

SANDWICH TRAY **\$50 / \$95**

20 halves (choose one flavor) for \$50 / 40 halves (choose two flavors) for \$95

WRAPS

CHICKEN CAESAR **\$10**

Blackened Chicken Strips with Shredded Romaine, Diced Tomatoes, Crispy Bacon and Parmesan Cheese with Classic Caesar Dressing. Buffalo Chicken available upon request

BUFFALO SHRIMP **\$12**

Buffalo Shrimp, Mixed Greens, White Cheddar Cheese, Diced Tomatoes, Ranch dressing

FRIED CHICKEN **\$12**

Fried Chicken Tenders, Shredded White Cheddar, and Romaine with your choice of Honey Mustard or Ranch

VEGETABLE & HUMMUS (V) **\$9**

Roasted Seasonal Vegetables, Mixed Greens and Roasted Red Bell Pepper Hummus

GREEK (V) **\$10**

Chickpeas, Tomatoes, Cucumbers, Red Onion, Olives, Feta, Pepperoncini, and Mixed Greens

SOUTHWEST **\$11**

Ground Beef, Black Beans, Corn, Pico de Gallo, Cheese, and Mixed Greens with Chipotle Ranch

THAI **\$10**

Roasted Chicken, Cabbage Slaw, Edamame, Chopped Peanuts, Cilantro Lime Dressing and Peanut Sauce

WRAP TRAY **\$55 / \$100**

20 halves (choose one flavor) for \$55 / 40 halves (choose two flavors) for \$100

SALADS

Boxed Salads Include Cookie and Utensils Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Italian Vinaigrette, Thousand Island, Bleu Cheese and Caesar

STRAWBERRY & PECAN **\$11**

Arugula, Strawberries, Goat cheese, Candied Pecans and served with White Balsamic Vinaigrette

SOUTHWEST SALAD **\$10**

Mixed Greens, Corn, Black Beans, Red Onions, Shredded Cheddar Cheese and served with Spicy Chipotle Ranch. Add Avocado for \$1.

WEDGE **\$9**

Iceberg Wedge with Pickled Shallots, Dried Cranberries, Crispy Bacon, and Bleu Cheese Dressing

CAPRESE **\$9**

Cherry Tomatoes, Fresh Mozzarella, and Basil with Balsamic Vinaigrette

SIGNATURE ROASTED VEGETABLE	\$10
<i>Mixed Greens, Assorted Vegetables such as Roasted Tomatoes, Caramelized Onions, Roasted Potatoes, Asparagus, Broccoli</i> Add Chicken for \$1. Add Shrimp for \$2.	
CLASSIC CAESAR	\$8
<i>Romaine Lettuce, Parmesan Cheese, House-made Croutons, with Classic Caesar Dressing. Add Chicken for \$1.</i>	
GARDEN	\$8
<i>Mixed Greens, Tomatoes, Cucumbers, Shredded Cheddar cheese, and House-made Croutons with your choice of dressing</i>	

Appetizers

This menu is just a brief sample of our Event Catering and includes some of our most requested items. Please contact us if you would like a custom menu created.

BACON WRAPPED APRICOTS	SM \$45	LG \$65
<i>Delectable dried apricots wrapped in crispy bacon and served with a Honey Soy Sauce. Large serves about 50. Small serves about 25.</i>		
TERIYAKI GINGER MEATBALLS	SM \$50	LG \$90
<i>Bite-sized Meatballs with a Teriyaki Ginger Glaze Large contains about 150 pieces. Small contains about 75 pieces.</i>		
FRIED CHICKEN BITES	SM \$50	LG \$90
<i>Boneless, battered chicken breast meat with BBQ, Honey Mustard or Ranch dipping sauce. Buffalo bites available upon request. Large contains about 150 pieces. Small contains about 75 pieces.</i>		
MINI CRAB CAKE	\$2.50/EA	
<i>Bite-size Lump Crab Cake with Remoulade Sauce over Mixed Greens</i>		
BLACKENED SHRIMP AND SALSA	\$2/EA	\$55 BOWL
<i>Blackened Shrimp with a Mango Salsa. Bowl serves about 40.</i>		
CHICKEN AND WAFFLES	\$1.50/EA	
<i>Bite-size Waffles and Chicken Tenders with Sriracha Honey Sauce and Maple Syrup</i>		
SLIDERS	\$3/EA	
<i>Spicy Ham and Swiss, Pulled Pork & Pimiento, or Roast Beef & Cheese</i>		
PIMIENTO CHEESE TOAST POINTS	\$.75/EA	
<i>Homemade Pimiento Cheese on a Toast Point topped with Candied Bacon</i>		
SMOKED SALMON PINWHEELS	\$1.50/EA	
<i>Smoked Salmon, Boiled Egg, Cream Cheese Spread, Lemon Dill Sauce</i>		
TOMATO TEA SANDWICHES	\$.75/EA	
<i>Bite Size Tea Sandwich with Sliced Roma Tomatoes and a Seasoned Spread</i>		

CUCUMBER TEA SANDWICHES				\$.75/EA
<i>Open-faced Tea Sandwich with Cucumber Slice and Herb Aioli</i>				
VEGGIE TEA SANDWICHES				\$.75/EA
<i>Vegetable and Cream Cheese spread</i>				
EGG SALAD OR CHICKEN SALAD TEA SANDWICHES				\$.75/EA
<i>Open-faced Classic Egg Salad or Chicken Salad on Toasted Bread Rounds</i>				
WATERMELON SALAD				\$1.50/EA \$70/BOWL
<i>Watermelon, Shaved Fennel, Diced Cucumbers, Arugula, and Feta Cheese with Champagne Vinaigrette. Bowl serves approx 70.</i>				
CROSTINI				\$1.50/EA
<i>Mini toasts with assorted toppings, Choose from: Ricotta, Red Grapes, and Honey, Roasted Tomato Basil, PB&J with Goat Cheese and Chopped Peanuts or Olive Tapenade</i>				
BACON AND CARAMELIZED ONION DIP				
<i>Crispy Bacon and Sweet Onions in a hearty sweet and salty dip and served with assorted crackers. Can be served warm or cold. Small serves approx 20. Large serves approx 50-75.</i>	SM	\$20	LG	\$50
JALAPEÑO POPPER DIP				
<i>A creamy dip with Jalapeños, Bacon, and Cheese, topped with breadcrumbs and baked. Served with an assortment of crackers. Small serves approx 20. Large serves approx 50-75.</i>	SM	\$20	LG	\$50
CHEESE DIP AND PRETZELS				
<i>A Velvety Blend of 3 Cheeses served warm with Pretzel Bites. Small serves approx 20. Large serves approx 50-75.</i>	SM	\$20	LG	\$50
TUNA TARTARE				\$3/EA
<i>Ahi Tuna Tartare in a Sweet Chili Sauce topped with Ponzu Sauce, Crispy Wonton strips and Green onions.</i>				
OUR SIGNATURE SHRIMP & GRITS				
<i>Yellow Stone-ground Grits with succulent Shrimp in every bite. Small serves approx 20. Large serves approx 50-60.</i>		\$2/EA	SM	\$40 LG \$90
BLOODY MARY SHRIMP COCKTAIL				\$2.00/EA \$70/BOWL
<i>Shrimp steamed to perfection with a Bloody Mary Sauce. Serves 20-25.</i>				
CRAB STUFFED DEVILED EGGS				\$.75/EA
<i>Deviled Egg halves with Lump Crab stuffing</i>				
COLD SAUTÉED VEGETABLE TRAY				
<i>A twist on the classic crudité including items sautéed such as Carrots, Broccoli, Zucchini, Asparagus, Tomatoes, and Squash. Served with homemade Ranch dipping sauce. Small serves about 25. Large serves about 50.</i>	SM	\$60	LG	\$100
FRUIT TRAY				
<i>Seasonal fruits, melons and berries. Small serves about 25. Large serves about 50.</i>	SM	\$55	LG	\$95

CLASSIC CHEESE TRAY

An assortment of cheeses such as Pepper Jack, Havarti, Gouda and Swiss.
Small serves about 25. Large serves about 50.

SM \$45 LG \$80

ARTISAN CHEESE TRAY

An assortment of 2-4 Artisan cheeses such as Bleu, Smoked Gouda, Manchego, Edam, Fontina, flavored Chevre, served with dried fruits, nuts and honey.
Small serves about 25. Large serves about 50.
X-Large serves about 100.

SM \$70 LG \$140 XL \$250

CHICKEN AND EGG SALAD SANDWICHES

Chicken Salad and Egg Salad on a mixture of white and wheat bread
Small serves about 25. Large serves about 50.

SM \$40 LG \$60

Desserts

BY THE TRAY

SMALL TRAY (50 bars) \$55

LARGE TRAY (100 bars) \$100

BROWNIES

A Rich, Fudgy, Classic Chocolate Brownie

CHOCOLATE CHIP BLONDIES

A Butterscotch Brownie with Chocolate Chips

LEMON BARS

A Tart and Tangy Lemon Curd atop a Shortbread Crust and Dusted with Powdered Sugar

CHOCOLATE PEANUT BUTTER**PRETZEL BARS**

Peanut Butter, Peanuts, Pretzels, and Chocolate

OOEY GOOEY BUTTER BARS

Vanilla Butter cake topped with Tangy Cream Cheese Filling

S'MORE DIP

Marshmallow & Chocolate dip topped with Toasted Marshmallows and served with Graham Crackers

FIVE LAYER BARS

Butterscotch, Chocolate Chips, Coconut and Walnuts layered on a Graham Cracker Crust

MINI NY STYLE CHEESECAKE

With Fresh Fruit Coulis

MOUSSE CUP

Individual cups filled with your choice of Chocolate, Mocha Cappuccino, Berry, White Chocolate, or Peanut Butter Mousse

FRUIT CRISP

Choose from Apple or Berry

Beverages

BOTTLED DRINKS

Water Coke Diet Coke Sprite Green Tea

\$1/CAN; \$1.50/BTL

JUICES

Orange juice - Apple juice - V8 Splash - Berry V8 Splash - Strawberry Kiwi V8 Splash - Tropical

\$1.50/BTL

BY THE GALLON

Orange juice - Freshly Brewed Tea (sweet or unsweet) - Cucumber water - Cranberry Ginger Spritzer - Homemade Lemonade

\$6/GAL

COFFEE SERVICE

Includes coffee, creamer, sugar, sugar substitute, stirrer and cup

\$1.50/PERSON

HOT TEA SERVICE

\$.50/PERSON