

FANCY  
PANTS  
catering

# Chef's Table

## **BOURBON STREET - \$16**

Blackened shrimp with cheddar jalapeno grits  
Dirty rice and mushroom

## **ALL-AMERICAN SLIDERS - \$15**

Cheeseburger slider w/ fixin's  
Sweet potato fries w/ smoked ketchup  
Waffle fries w/ Big Mac sauce

## **SOUTHERN ROCK - \$17**

Fried chicken and carrot cake waffle w/ bourbon maple  
Brown sugar waffle and pulled pork w/ Alabama white BBQ sauce

## **TUESDAY SOMEWHERE - \$15**

Chicken street tacos w/ cilantro and onion  
Cilantro lime rice  
Charred street corn

## **CUCINA ITALIANA - \$15**

Chicken peppercorn cream farfalle w/ shaved parmesan  
Meatball marinara ziti with basil pesto  
Bread sticks

## **ASIAN SENSATION - price below**

Fried rice w/ carrots, snap peas, green onion, bell pepper, and bean sprouts  
*Chicken - \$10*  
*Beef - \$12*  
*Pork - \$12*  
*Shrimp - \$15*  
Vegetable spring rolls and fortune cookies

## **HIGH SOUTH - \$16**

Fried chicken w/ biscuits and maple béchamel  
Pulled pork biscuit slider with crispy onions and Dr. Pepper BBQ sauce  
Heirloom tomato salad

# action stations

### **STEAK HOUSE CARVING - price below**

Roasted steak house potatoes, and stuffed tomato

*Prime rib - \$25*

*Beef Tenderloin - \$30*

*Top Round - \$20*

*Pork Loin - \$18*

*Turkey Breast - \$17*

### **FROM THE GARDEN - \$8 per salad chosen**

Caesar w/ crouton and shave parmesan

Southwest mixed greens w/ corn, tomato, and black beans

Shaved Brussel salad with blistered tomato, pickled onion, and sunflower seed

Spinach salad with strawberries, granola, blue cheese, and bacon

Seasonal green leaf salad w/ mixed vegetables

### **MAC-N-CHEESE BAR - \$5**

### **MASHED POTATO BAR - \$5**

White Cheddar Mac-n-Cheese

### **VEGETABLES**

Tomato - \$2

Onion - \$2

Caramelized Onion \$3

Bell Pepper - \$3

Jalapeno - \$2

### **PROTEIN**

Fried Chicken - \$6

Sliced Steak - \$8

Chili - \$5

Pulled Pork - \$6

Lobster - \$15

Shrimp - \$10

### **CHEESE**

Cheddar Cheese - \$3

Blue Cheese - \$4

Parmesan - \$4

Goat Cheese - \$4

Feta - \$3

### **SAUCE**

BBQ - \$1

Buffalo - \$1

Sriracha - \$1

Teriyaki - \$1

Salsa - \$1

# desserts

### **MORE S'MORES - \$8**

Milk, dark, cookies-n-cream chocolate bars, marshmallow, graham crackers, stern-o burners

### **DONUTS GO NUTS - \$8**

Fried donut holes, powdered sugar, cinnamon/sugar, chocolate, caramel, whipped cream

### **FLAMING CREPES - \$10**

Flambéed crepes, banana, cherries, strawberries, chocolate, caramel, whipped cream

### **NITROGEN ICE CREAM - \$12**

Liquid nitrogen ice cream, assorted toppings

## SMALL BITES BUFFET

### ONE

Assorted vegetable crudité with sweet onion dressing  
Select artisan cheeses Seasonal fruit with honey  
yogurt Breads and crackers

### TWO

Assorted vegetable crudité with sweet onion dressing  
Select artisan cheeses Roasted tomato and cheese dip  
with fresh bread Buffalo chicken tenders with blue  
cheese

### THREE

Assorted vegetable crudité with sweet onion dressing  
Select artisan cheeses Spinach artichoke dip with fresh  
bread Chicken satay with raspberry chipotle sauce

## CHEF ATTENDED CARVING MENU

### HAND CARVED - choose at least one

Prime rib with horseradish and beef jus  
Pork loin with apple chutney  
Ham with stone ground mustard  
Roasted turkey with raspberry chutney

### POTATOES & SUCH – choose at least one

Bacon mac-n-cheese  
Roasted creamed corn  
Roasted baby potatoes with herb butter  
Sour cream whipped potatoes  
Stone ground jalapeno cheese grits

### VEGETABLES – choose at least two

Roasted asparagus  
Sweet potatoes with maple bourbon pecans  
Fried brussel sprouts  
Baked tomatoes  
Green beans with bacon and pine nuts  
Roasted root vegetables  
Grilled zucchini and squash  
Baby carrots with orange glaze  
Creamed spinach -

## FULL BUFFET MENU

### ENTREES – choose at least one

Braised short ribs with mushroom demi glace  
Roasted chicken with cranberry gastrique  
Fried chicken with maple sage béchamel  
Seared salmon with citrus and jalapeno  
Bacon crusted meatloaf with bbq sauce  
Roasted Pork with bourbon orange reduction  
Grilled pork chop with apple chutney

### POTATOES & SUCH – choose at least one

Bacon mac-n-cheese  
Roasted creamed corn  
Roasted baby potatoes with herb butter  
Sour cream whipped potatoes  
Stone ground jalapeno cheese grits

### VEGETABLES – choose at least one

Roasted asparagus  
Sweet potatoes with maple bourbon pecans  
Fried brussel sprouts  
Baked tomato  
Green beans with bacon and pine nuts  
Roasted root vegetables  
Grilled zucchini and squash  
Baby carrots with orange glaze  
Creamed spinach

### PASS THE PASTA

*served with garlic bread and green salad*

Penne with marinara sauce  
Farfalle with alfredo sauce  
Ziti with vodka sauce  
Add meatballs  
Add chicken  
Add shrimp

*All menus are simply samples, conversation starters.  
We welcome the opportunity to craft a menu specific  
for your event. Our team looks forward to making your  
event a Fancy Pants event.*



**\$8**

Beef bruschetta, goat cheese horseradish  
Crispy pork belly, whipped blue cheese, local honey  
Beef tartar, arugula, olive, crostini  
Beef tenderloin, onion jam, cheese, puff pastry Seared  
scallop, ginger aioli, cucumber, nori  
Strip steak, pearl onion, sweet pepper  
Filet mignon, wild mushroom, horseradish, puff pastry  
Black sesame crusted tuna, avocado, soy  
Ceviche, cucumber, peppers, orange

**\$7**

Puff pastry, goat cheese, chive, roasted tomato  
Petite crab cake, ground mustard remoulade  
Seared scallop, corn pudding, scallion  
Prosciutto, pesto, gorgonzola mousse, crostini  
Roasted pork, shaved apple, radish, cider reduction  
Coconut poached prawn, mango puree, habanero oil  
Pork loin slider, pickled carrot, raspberry chipotle  
Chicken tender biscuit sliders, honey mustard  
Burger Sliders, accompaniments

**\$6**

Grilled prawn, crispy bacon, tomato jam, crostini  
Tuna tartar, chive, wasabi cream, crisp wonton  
Buffalo mozzarella fried dumpling, spinach pesto  
Salmon tartar, fresh dill, salmon roe, crostini  
Asian glazed chicken wing Roasted pork, bourbon  
apples, crostini Caprese skewers Bacon wrapped  
shrimp Beef satay, shiner bock BBQ sauce  
Chicken satay, raspberry chipotle

**\$5**

Crispy chicken, chive waffle, blackberry gastrique  
Mozzarella, baby tomato, basil, balsamic  
Potato latke, smoked salmon, creame fresh, caper  
Wild mushroom duxelle, puff pastry  
Bruleed watermelon, goat cheese mousse  
Fire roasted tomato soup, chive, grilled cheese toast  
Cherry tomato, chive cream cheese, bacon Endive,  
whipped goat cheese, tomato bacon marmalade  
Havariti cheese, blackberry, fennel  
Chicken, spinach, artichoke flatbread Bacon wrapped  
green beans Chicken, queso fresco quesadillas  
Buffalo chicken tenders, blue cheese  
Pomegranate glazed meatballs  
Roasted chicken, blistered tomato, puff pastry  
4 Cheese quesadillas  
Fresh fruit skewers