



Culinary Excellence Served with Southern Charm



Corporate & Social Event

DELUXE FOOD & BEVERAGE PACKAGES



Premium Grand Oaks Package

BUFFET OR PLATED DINNER

HORS D'OEUVRES

- Buffalo Chicken Dip Served with Tortilla Chips
- Imported Cheese Display
- Meatballs Marinara
- Vegetable and Pork Egg Rolls

PLATED SALAD

- Baby Mixed Greens with Cucumber, Tomato, Red Onions and Croutons
- Served with our Homemade Dressings, Fresh Baked Rolls and Butter

ENTREES – SELECT TWO:

- Boursin Stuffed Chicken Breast with Boursin Cream Sauce
- Chicken Cordon Bleu
- Chicken Madeira
- Herb Roasted Sirloin with Mushroom Merlot Sauce
- Roasted Pork Loin with Cinnamon Apple Reduction
- Fresh Catch with Herb Infused Cream

Additional per person fee for these selections:

- Maryland Style Crab Cake with Remoulade Sauce*
- Oven Roasted Rosemary Lamb*
- Parmesan Encrusted Grouper with Lemon Beurre Blanc
- London Broil
- Roasted Chimichurri Cauliflower Steak

VEGETABLES – SELECT ONE:

- Asparagus or Broccolini with Hollandaise, Green Beans Almandine, or Roasted Honey Baby Carrots

STARCH – SELECT ONE:

- Garlic and Parmesan Roasted Potatoes, Potatoes Au Gratin, Risotto, or Sweet Potatoes

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

- Water and Iced Tea
- Add on Sodas

Client is aware that a plated menu route with an entree selection (except dual entree) entails place cards provided by the client that indicate the protein selection for every guest. This is solely to ensure smooth dinner service by banquet staff members.

*All prices subjected to 22% service charge at 6.5% sales tax. *Attended station in a buffet setting incurs a \$150.00 Attendant Fee.*

Mix & Mingle Appetizer Package

HORS D'OEUVRES & STATIONS DINNER

HORS D'OEUVRES

Beef Satay with Tropical Salsa
Buffalo Chicken Dip with Tortilla Chips
Imported Cheese Display with Fresh Fruit
Meatballs Marinara
Mushrooms Caps Stuffed with Spinach & Artichoke
Pretzel Rolls topped with Ham, Swiss, and Honey Dijon
White Cheddar on Crostini with Sweet Apple Compote

PASTA STATION OR QUESADILLA STATION

PASTA

SELECT TWO SAUCES:

Alfredo, Burgundy Marinara, Garlic Herb Oil, or Pesto

Pasta Additions

Chicken
Pancetta
Primavera
Shrimp

QUESADILLA

Quesadillas made with Cheese, Peppers & Onions

Quesadilla Additions

Grilled Vegetables
Chicken
Shrimp
Sirloin

All quesadilla stations include salsa, sour cream, & lettuce

ADD ON DESSERTS

Cookies & Brownies
Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas

Attended station incurs an Attendant Fee.

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Smokehouse Buffet

Dubsdread Catering House Salad

ENTRÉES

Smoked Chopped Chicken

Smoked Pulled Pork Butt

Roasted Chimichurri Cauliflower Steak

UPGRADE OPTIONS

Fire Roasted Jalapeno Sausage

Baby Back Ribs

Traeger Smoked Brisket

SIDE ITEMS – SELECT THREE:

Baked Beans, Baked Macaroni & Cheese, Black Eyed Peas, Collard Greens,
Cream Corn, Homemade Biscuits, Hush Puppies, Sweet Potato Casserole, Cole Slaw, Potato Salad

SERVED WITH:

Barbecue Sauces (Honey, Spicy, and Vinegar), Corn Bread, and Garlic Toast

ADD ON DESSERTS

Cookies & Brownies

Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas

FEATURED HORS D'OEUVRES

BBQ Meatballs and Buffalo Chicken Dip with Tortilla Chips

Add on per person per Hors D'oeuvre

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Latin Inspirations Buffet

STREET TACO BAR - SELECT THREE

Ground Beef, Al Pastor, Baja Shrimp, Chicken Tinga, Chorizo, Barbacoa

Add Additional Option per person

SERVED WITH:

Flour Tortillas, Crema, Guacamole, and House-Made Hot Sauces, Lime Wedges,
Pickled Red Onions, Pico de Gallo, Shredded Cheddar

SIDE ITEMS – SELECT TWO:

Black Beans, Cheese Enchiladas, Plantains, Refried Beans, Spanish Rice, Street Corn

ADD ON DESSERTS

Cookies & Brownies

Chocolate Cake, Carrot Cake, Assorted Parfaits, or Mini Churros

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas

FEATURED HORS D'OEUVRES

Beef Empanadas

Add on per person per Hors D'oeuvre



CHECK OUT OUR LIVE ACTION QUESADILLA STATION ON OUR FUN ADDITIONS MENU

All prices subjected to 22% service charge at 6.5% sales tax

Grand Magnolia Menu

(BUFFET OR PLATED)

TWO ENTRÉE SELECTION / THREE ENTRÉE SELECTION

SALAD BAR:

Baby Mixed Greens with Cucumber, Tomato, and Croutons
Served with Homemade Dressings and Fresh Baked Rolls and Butter

ENTRÉES – SELECT TWO OR THREE:

Almond Crusted Chicken, Baked Ziti (with Bolognese or Marinara), Carved Turkey, Chicken Breast with White Wine Sauce, Chicken Marsala, Chicken Parmesan, Chicken Madeira, Chicken Piccata, Marinated Beef Tips, Blackened Mahi with Tropical Salsa, Hand Carved Roasted Sirloin, Lemon Dill Salmon, Meatloaf, Roasted Pork Loin with Au Jus, Stuff Shells (with Bolognese or Marinara Sauce), or Marinara Sauce, or Tortellini Primavera Alfredo

STARCH SELECTION – SELECT ONE:

Baked Potato, Garlic Mashed Potatoes, Mashed Sweet Potatoes,
Cavatappi Marinara, Potatoes Au Gratin, or Wild Rice
Additional Starch Selection

VEGETABLE SELECTION – SELECT ONE:

Broccoli with Cheese on side, Green Beans, Honey Glazed Carrots,
Roasted Brussel Sprouts topped with Bacon, Sweet Corn with Butter, or Vegetable Medley
Additional Vegetable Selection

ADD ON DESSERTS

Cookies & Brownies
Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas



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That's Amore Italian Buffet

TWO ENTRÉE SELECTIONS / THREE ENTRÉE SELECTIONS

SALAD BAR:

Baby Mixed Greens
Cucumber, Tomato, Red Onions, and Croutons
Served with Homemade Dressings
Fresh Baked Rolls and Butter

ENTRÉE SELECTIONS – SELECT TWO, OR THREE:

Baked Ziti
Chicken Madeira
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Eggplant Parmesan
Grilled Chicken with Mushroom Alfredo Sauce
Lasagna with Meat Sauce
Ravioli a la Roma
Stuffed Shells with Bolognese
Stuffed Shells with Marinara Sauce
Tortellini Primavera Alfredo
Vegetable Lasagna

SIDE ITEM SELECTION – SELECT ONE:

Broccoli with Garlic and Olive Oil
Green Beans with Roasted Red Peppers and Italian Seasoning
Cavatappi Alfredo
Cavatappi Marinara
Mashed Potatoes
Vegetable Medley
Add on Additional Side Selection

ADD ON DESSERTS

Cookies & Brownies
Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas

FEATURED HORS D'OEUVRES

Bruschetta and Marsala Meatballs
Add on per person per Hors D'oeuvre

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Asian Inspirations Buffet

TWO ENTRÉE SELECTIONS / THREE ENTRÉE SELECTIONS

SALAD BAR:

Baby Mixed Greens
Red Cabbage, Edamame, and Mandarin Oranges
Served with Ginger Dressing and Fried Wontons

ENTRÉE SELECTIONS – SELECT TWO, OR THREE:

Beef and Broccoli
Char Sui Pork
Dynamite Shrimp
Hot Honey Pork Belly
Miso Salmon
Mongolian Beef
Orange Chicken
Sesame Chicken
Soy Glaze Salmon
Sweet and Sour Chicken
Teriyaki Tofu

SIDE ITEM SELECTION – SELECT ONE:

Steamed Jasmine Rice
Vegetable Fried Rice*
Stir Fried Noodles*
*Add on protein upgrades:
Chicken • Pork or Beef • Shrimp

DESSERTS

Fortune Cookies
Add on Cookies & Brownies
Add on Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas

FEATURED HORS D'OEUVRES

Lumpia and Teriyaki Glazed Chicken Meatball
Add on per person per Hors D'oeuvre

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Picnic Buffet

SELECTION OF FRESHLY MADE SANDWICHES

SELECT THREE:

Chicken Salad Croissants

Egg Salad Croissants

Seasoned and Slow Roasted Beef with Cheddar

Sliced Baked Ham with Swiss

Turkey Breast with Monterey Jack

SERVED WITH:

Lettuce, Onion, Pickles, Tomato, and Assorted Condiments

House Made Kettle Chips

SIDE ITEMS – SELECT ONE:

Pasta Salad, Potato Salad, or Cole Slaw

Add on Cookies and Brownies

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas

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Rolling Hills Brunch Buffet

Apple Almond Salad
Chicken Salad on Croissants
Crushed Fingerling Potatoes
Fresh Mozzarella with Tomato, Basil and Balsamic Drizzle
Seasonal Fresh Fruit

SELECT ONE:

Bacon and Cheddar Quiche
Banana Bread French Toast
Ham and Swiss Quiche
Vegetable Quiche

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas

BOTTOMLESS MIMOSA BAR

Champagne
Cranberry, Grapefruit, Orange, Peach, and Pineapple Juices
Seasonal Fresh Fruits and Berries

**Pricing based on 4-hour event and number of adult meals*

CHECK OUT MORE OPTIONS IN OUR FUN ADDITIONS MENU INCLUDING:



Mini Pancake Station

INCLUDES:

Plain, Bananas, Blueberries, Chocolate Chips,
Strawberries, and Whipped Cream.

SEE OUR FUN ADDITIONS MENU
BOOKLET FOR PRICING
AND INFORMATION

*All prices subjected to 22% service charge at 6.5% sales tax. *Attended station in a buffet setting incurs an Attendant Fee.*



Hot Breakfast

SELECTIONS

Fresh Fruit
Hash Browns or Home Fries
Pancakes or French Toast
Sausage and Bacon
Farm Fresh Scrambled Eggs
Water, Orange Juice, and Coffee

UPGRADE OPTIONS

Add Biscuits and Sausage Gravy – \$4.00 per person

Executive Breakfast

SELECTIONS

Assorted Muffins and Danish
Eggs Benedict
Fresh Fruit
Hash Browns or Home Fries
Pancakes or French Toast
Sausage and Bacon
Water, Assorted Juices, and Coffee

UPGRADE OPTIONS

Add Biscuits and Sausage Gravy
Add Chef Attended Omelet Station*
Add Tenderloin Benedict
Add Oscar Benedict

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**Attended station in a buffet setting incurs an Attendant Fee. Omelet stations require one attendant per every 30 guests.*

Hors D'oeuvres

DISPLAYS AND DIPS

Bruschetta with Crostini
Buffalo Chicken Dip (GF)
Creamy Spinach and Artichoke Dip (GF)
Imported Cheese Display with Assorted Crackers (GF)
Seasonal Fresh Fruit Display
with Strawberry Yogurt (DF, GF, V)
Vegetable Crudités with Dip (DF, GF, V no ranch)
Fruit and Cheese Display (GF, V)
Antipasto
Assorted Flatbreads: *Margarita,*
Buffalo Chicken, BBQ Pulled Pork

VEGETARIAN FRIENDLY

Buffalo Cauliflower
Fried Mozzarella
Mozzarella with Tomato, Basil and
Balsamic Drizzle (GF)
Mushroom Caps stuffed with Spinach and
Artichokes (GF)
Roasted Garlic Hummus with
Pita Wedges and Vegetables (DF, V)
Goat Cheese and Figs on Crostini
White Cheddar on Crostini with
Sweet Apple Compote
Vegetable Empanada
Twice Baked Potato Bites (GF)
Arancini
Baked Brie and Raspberry En Croute

POULTRY

Chicken Pot Stickers
Chicken Tenders with Barbecue and
Honey Mustard Sauces
Pecan Crusted Chicken Bites with Honey Dijon Sauce
Buffalo Chicken Spring Roll
Southwest Spring Roll
Duck Confit Fritter
Mini Chicken Cordon Bleu
Teriyaki Glazed Chicken Meatball

SEAFOOD

Conch Fritters with Key Lime Mustard Sauce
Coconut Shrimp with Marmalade Sauce
Smoked Salmon Board (GF)
Crab Dip with Tortilla Chips (GF)
Crabmeat Stuffed Mushrooms
Lump Crabmeat Deviled Eggs (GF)
Poke Shooters (DF)
Bacon Wrapped Scallops (DF, GF)
Bacon Wrapped Shrimp (DF, GF)
Chilled Shrimp Shooters w/Cocktail Sauce (DF, GF)
Maryland-Style Crab Cakes with
Remoulade Sauce

BEEF

Beef Satay with Tropical Salsa (DF, GF)
Beef Empanadas
Marinated Grilled Sirloin on Crostini with
Roasted Red Pepper Aioli (DF)
Meatballs: Swedish, Marinara, Sweet and Sour,
or Marsala
Filet Tips and Bleu Cheese on Garlic Butter Crostini
Mini Beef Wellington

PORK

Candied Bacon Skewers (DF, GF)
Pork Pot Stickers (DF)
Pretzel Rolls topped with Ham, Swiss and
Honey Dijon Sauce
Pork and Vegetable Egg Rolls (DF)
Sage Sausage Stuffed Mushrooms
Cuban Spring Roll

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegan Options

Hors D'oeuvres are priced per 100 pieces

(Half orders available – 50 Piece Minimum)

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Dessert Options

DESSERT SELECTIONS (PRICED PER PERSON)

- Cookies & Brownies
- Assorted Parfaits (Grasshopper, Banana Pudding and Berry Parfaits)
- Carrot Cake
- Chocolate Cake
- Key Lime Pie
- Cheesecake

DUBSDREAD MINI DESSERT SELECTIONS

Add on per person

SELECT THREE:

Apple Pie Shooters, Blueberry Fritters, Chocolate Covered Strawberries, Chocolate Mousse Shooters, Fried Oreos, Grasshopper Shooters, Key Lime Pie Shooters, Mini Brownies & Cookies, Pecan Pie Shooter, and White Chocolate Mousse Shooter

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Banquet Bar Options

INDIVIDUAL / PER DRINK OPTION

Domestic Beer

Premium Beer

House Wine

Call Liquor

Premium Liquor

Super Premium Liquor

Upgraded drink selections also available

CASH BAR OPTION

Attending guests purchase their own drinks at per drink prices*

OPEN CONSUMPTION BAR OPTION

BASED ON CONSUMPTION** AND DOLLAR AMOUNT SET BY CLIENT

Client determines type of bar(s)

Dubsdread Catering staff keeps tally of consumption

Client alerted when near budget

Option to authorize additional budget, or convert to cash bar

BEER, WINE, AND LIQUOR PACKAGES***

Beer and Wine Package

Beer, Wine and Call Level Liquor Package

Beer, Wine, Call and Premium Level Liquor Package

Beer, Wine and All Levels of Liquor Package

Additional Hours Available

TOAST

Champagne and Sparkling Cider Toast

Upgrade Options – Limoncello, Asti Spumante, and Moscato



*Bar Attendant Fee incurred by client. **Bar Fee applies if limit, or consumption falls below minimum. ***Based on four hours and number of adult meals
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Bar Selections

BEER AND WINE

BEER: DOMESTIC:
Budweiser, Bud Light,
Michelob Ultra, Miller Lite
PREMIUM:
Yuengling, Heineken, Corona
WINE: House Wine Selection

CALL LIQUORS

VODKA: Wheatley
GIN: Beefeaters
TEQUILA: Conciere
BOURBON: Jim Beam
WHISKEY: Seagram's VO
RUM: Conciere, Captain Morgan
SCOTCH: Dewars White Label

PREMIUM LIQUORS

VODKA: Titos
GIN: Tanqueray
TEQUILA: Corazon
WHISKEY: Jack Daniels
RUM: Parrot Bay
SCOTCH: Johnny Walker Red Label

SUPER PREMIUM LIQUORS

VODKA: Ketel One, Grey Goose
GIN: Bombay Sapphire, Hendricks
TEQUILA: Patron
BOURBON: Bulleit Bourbon, Makers Mark
WHISKEY: Crown Royal
RUM: Bacardi
SCOTCH: Johnny Walker Black





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CONTACT US TODAY TO LEARN MORE!

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