All Trays Serve 18 to 20 Servings

Italian

Chicken Parmesan (Per Tray $225)

Pounded Thin Chicken Cutlets, Panko Herb Crusted and Fried Crisp with Homemade Tomato & Basil Sauce topped with Melted Mozzarella Disks

Chicken Marsala (Per Tray$ 225.00)

Wood Grilled Chicken Breast cooked with Leeks Mushrooms and Marsala

Sides available

Garlic and Cheese Mashed Potatoes, Roasted Golden Potatoes or Pasta (Per Tray $75)

Baked Ziti with Italian Sausage (Per Tray $225*)*

Seared Hot and Sweet Sausages Links cut on the bias and tossed into Homemade Tomato and Basil Sauce, with Rings of Herbs and Seasoned Ricotta, Parmesan, and Mozzarella Cheeses, Baked with a Pecorino Crust

Vegetarian Lasagna in Pink Vodka Sauce (Per Tray $225*)*

Layers of Chopped Zucchini, Carrots, Spinach, and Cauliflower blended with Cheeses and a Homemade Pink Vodka Sauce and Topped with fresh herbs

Fettuccini Alfredo with Seared Jumbo Shrimp and Peas (Per Tray $235)

Creamy, Garlicky Homemade Alfredo Sauce Tossed with Lemon and Dill, Pan Seared Jumbo Shrimp and fresh picked Green Peas

Salad

Mixed Greens, Dried Fruits and Pumpernickel Croutons (Per Tray $60)

All Items are offered with Garlic Toast (Per Tray $45)

All Trays Serve 18 to 20 Servings

Mexican

Chipotle Chicken Tacos (Per Tray $150)

Chipotle Marinated Chicken, Grilled, Chopped and Served on Grilled Flour Tortillas, Paired with an Avocado Crema and Your Choice of Cold Toppings

Chimichurri Skirt Steak and Tacos (Per Tray $250)

Skirt Steak Marinated in Homemade Chimichurri Rub for 12 Hours, grilled, sliced ans topped onto grilled Flour Tortillas, Paired with an Avocado Crema and Your Choice of Cold Toppings

Beef Barbacoa Tacos (Per Tray $185)

Dry Rubbed Beef, Seared, then Braised in Herbs, Spices, Citrus, Wine, Shallots and Tomatoes for 8 Hours, shredded in its Juices and Piled High atop a Grilled Flour Tortilla, and Paired with an Avocado Crema and Your Choice of Cold Toppings

Roasted Root Vegetable Tacos (Per Tray $165)

Sweet Potatoes, Corn, Carrots, Broccoli, Asparagus Red & Poblano Peppers, Roasted with Garlic and Shallots Piled High atop a Grilled Flour Tortilla, Paired with an Avocado Crema and Your Choice of Cold Toppings

Sides

Cilantro Lime Rice (Per Tray $75) With Beans (Per Tray $80)

Fluffy White or Brown Rice Swirled with Garlic, Lime and Fresh Cilantro

Fruit & Tomato Salsa (Per Tray$55)

Diced Tomatoes, Seasonal Fruit (Peaches, Nectarines, Pear, or Apricot) with Red Onions, Jalapeno and Fresh Cilantro

All Items are Offered with Jalapeno Corn Bread (Per Tray$45)

All Trays Serve 18 to 20 Servings

BBQ

Smoked Pulled Pork (Per Tray $175)

Dry Citrus rubbed & Cherry Wood Smoked Pork Shoulder, Cooked Low and Slow Until Fork Tender, shredded in its Juices and Piled High atop Hawaiian Sweet Rolls, with STRUT's Proprietary OJB BBQ Sauce

Mamma's Sticky Chicken Wings (Per Tray $150)

Kissed with Oak and Dry Rubbed Jumbo Chicken Wings Seared to Crisp and BBQ Basted to Sweet and Sticky Perfection

Hickory Brisket Sliders (Per Tray $240)

Dry Rubbed, and Pecan Smoked Slow and Low for 12 hours

Sides

Mango Jicama slaw (Per Tray 75.00)

Crunchy Shredded Jicama, Mango and Jalapeno Tossed with a Pepper Honey Vinegarette, and Fresh Cilantro

Creamy Cole Slaw (Per Tray *55.00)*

Creamy Sweet Colorful Shredded Cabbage and Carrots

Smokey 3 Baked Beans (Per Tray 65.00)

Red, White & Black Beans, Sweet, Smokey & Saucy

Snack & Cheese Cups or Mac & Cheese Tray (Per Tray $90)

Creamy 3 Cheese Macaroni, Baked and Topped with Seasoned Panko

All Items are Offered with Cinnamon and Brown Sugar Corn Bread (Per Tray $45)

All Trays Serve 18 to 20 Servings

Seafood Appetizers and Meals

Beer Steamed Peel & Eat Shrimp (Per Tray $175.00)

Steamed in the shell Jumbo Shrimp with Essence of Orange, Dijon, Old Bay and Blue Moon lager served with a Kicking Cocktail Sauce

Spicy Seafood Paella (Per Tray $225)

Heaping Amounts of Pan Seared Shrimp, Chorizo, and Chicken Seasoned with Smokey Paprika, stewed with Green Peppers, Shallots, and Arborio Rice perfectly finished with Saffron and fresh Green Peas

New Orleans Crab Cake (Per Tray $225)

Red Peppers, Scallions, and Dijon Mustard Sautéed in Cajun Spices and folded into Fresh Lump Crab Meat, Pan Fried Crisp into Meaty Patties, Served with Remoulade

Citrus & Brown Butter Pan Seared Salmon (Per tray $225)

Pan Seared Salmon Steaks with Citrus and Butter

Sides available

Garlic and Cheese Mashed Potatoes (Per Tray $70)

Warm Garlic Greens Sautéed in Olive Oil and Dressed with Almonds and Cranberries (Per Tray $65)

All Items are Offered with Mini Garlic & Cheese Biscuits (Per Tray $45)

Brunch

Assorted Quiches

(Prices Vary with choice of Ingredients - Serves 8)

Make Your Own Quiche - Choose from the Following Ingredients: Bacon (Pork, Turkey & Duck)

Sausage (Pork, Turkey or Chorizo)

Ham (Pork or Turkey)

Cheeses (Smoked Cheddar, Feta, Gouda, & Havarti)

Veggies (Baby Arugula, Kale, Spinach, Broccoli, Onions, Shallots, Leeks, Peppers, Garlic, Tomatoes, and More…)

All Quiches offer an optional Hash Brown bottom

Shrimp and Grits *($22 Per Person*)

Blackened Seared Jumbo Shrimp on top of creamy slow cooked Grits laced with Fontina and Cheddar Cheeses, and Topped with Sun Dried Tomatoes

Ginger Molasses Waffles with Cajun Fried Chicken ($24 per person)

Ginger Speckled, Sweet Molasses Waffles Served with Strips of Creole Spicy Fried Boneless Chicken and Berry Compote.

Sides

Prices to be determined with amount of Guest

Assorted fruit tray

All Items are offered with Mini Banana Breads

Corporate Lunch Menu

The Winston (Waldorf Chicken Salad)

Slow Roasted shredded Chicken Breast, folded in and herby creamy mayo, crisp bits of Celery, Carrots, and Leeks topped with Almonds and White Raisins, served on a Poppy Seed Roll

The Gabriel (Dill & Tarragon Tuna Salad)

Chunky White Tuna laced with herbs and egg, pops of Red Onion and Cornichons, and Served on an Everything Focaccia Roll

The Ruckus (Honey Mustard Fried Chicken)

Paper Thin Pounded Chicken Breast fried to Perfection on a Bed of Arugula, Honey Mustard Vinaigrette, and Served on a Toasted Brioche Bun

The Tommaso (Basil, Tomato and Mozzarella)

Disks of Mozzarella and Purple and Red Tomatoes, Layered Between Basil Leaves dressed with an herby Balsamic Vinaigrette, and Served on warmed on Focaccia

The Bup (Hot Roast Beef and Extra Sharp White Cheddar)

Hot, and succulent Roast Beef piled high with Smoked Horseradish and Extra Sharp White Cheddar Cheese, and served on a Kaiser roll

The Barry (Ham and Swiss)

Slices of Honey Roasted Ham and Stone Ground Dijon Mayo Mix, peppery pickle slices and Served on a Sesame Seed Roll

Each Sandwich Includes with a Choice of Soup or Salad for $19.00