



Believers Catering Holiday Menu

STARTERS

HOT WINGS

Hot spicy fried wings with traditional spicy hot wing sauce..... **150/75**

HOMEMADE MEATBALLS

Meatballs come in marinara sauce or sweet sauce... **120/60**

MUSHROOM ARANCINI

Risotto, Parmesan, thyme and mushrooms, Panko breaded and deep fried..... **125/65**

CRAB CAKES

Lump Crab, bread crumbs, egg, onion, parsley and cajun seasoning served with lemon tarragon aioli... **200/100**

STUFFED MUSHROOMS

Choice of spinach Cheese or Sausage Cheese stuffed button mushrooms..... **115/60**

CHEESE TRAY (40 SERVINGS)

Assorted Cheddar, Colby, Swiss, Pepper jack cheeses with gourmet assorted crackers..... **60.00**

SALADS

GARDEN

Spring Greens, Tomato, Red Onion, Carrots and Cucumbers Served with Ranch and Italian Dressings..... **75/40**

CRANBERRY WALNUT

Spring Greens, Dried cranberries, walnuts and blue cheese crumble. Orange Vinaigrette..... **100/50**

ARUGULA

Arugula lettuce, goat cheese crumble, roasted butternut squash, white balsamic vinaigrette..... **125/65**

CAESAR

Romaine lettuce, Parmesan, Home made croutons and fresh made Caesar Dressing (The following item is prepared with raw eggs which may pose a health risk for those with weakened or compromised immune systems.)... **75/40**

WEDGE

Iceberg lettuce wedges, diced tomato, bacon, blue cheese crumble and blue cheese dressing..... **100/50**

SALADS

GREEK

Romaine, Red onion, cucumber, tomato, feta and Kalamata olives. Served with lemon vinaigrette..... **125/65**

ASIAN KALE SALAD

Kale, Carrots, Red Cabbage, Green Onion, Cilantro, bell pepper, roasted peanuts, and Asian sesame dressing..... **125/65**

PROTEIN

SHRIMP & SAUSAGE GUMBO

Our homemade gumbo with shrimp, Andouille sausage, okra, tomato, file, celery onion and Cajun seasoning..... **175/90**

ROSEMARY PORK ROAST

Pork roast, thyme, rosemary, mustard and served with rosemary apple chutney..... **150/75**

TERIYAKI SALMON

6 oz. homemade Teriyaki glazed salmon filets with sesame seeds..... **215/115**

LEMON BUTTER TILAPIA FILET

3-5 oz Tilapia Filet marinated in garlic tarragon, thyme, parsley. Served in a lemon butter sauce..... **125/60**

ROASTED TURKEY BREAST WITH GRAVY

Marinated turkey breast roasted and herb garlic or maple butter glaze..... **200/100**

ROASTED BEEF

Whole Chuck Roast marinated in fresh herbs and garlic, sliced and served Au Jus..... **150/80**

GARLIC HERB ROASTED CHICKEN

Whole roasted chicken marinated in garlic and fresh herbs. Cut into 8 pieces..... **200/100**

BEEF BOURGUIGNON

Traditional stewed beef in beef broth, red wine, celery, and carrots with pearl onions and mushrooms..... **200/100**

CARRIBEAN STEW (VEGAN)

Sweet Potatoes, Collards, Bell peppers, chilies, onions, tofu, coconut milk and Jamaican Curry spices..... **125/65**

WHOLE ROASTED TURKEY

Your choice of citrus herb, Cajun, jerk, honey glazed, chipotle lime or Indian curry..... **100**

SIDES

WILD RICE PILAF

A combination of Wild Rice, white rice, butter, chicken or vegetable broth, onions..... **100/50**

WHITE RICE

A side of long grain white fluffy rice..... **80/40**

MOSTACCIOLI

Penne pasta baked in homemade marinara and topped with Parmesan and Mozzarella cheese..... **100/50**

VEGETABLE LASAGNA

Baked layers of pasta, marinara, mozzarella, Parmesan, spinach, bell peppers, onion, zucchini and yellow squash..... **100/60**

GARLIC CREAM BOWTIE

Garlic Cream Sauce with Parmesan cheese and Farfalle shaped pasta..... **100/50**

BAKED MACARONI & CHEESE

Homemade favorite made with cheddar and American cheeses..... **100/60**

CANDIED SWEET POTATOES

Our signature sweet potatoes baked in cinnamon, butter, and sugar..... **80/45**

MASHED POTATOES & GRAVY

Russet potatoes, cream, and butter. Served with Chicken or Beef or Vegan Gravy..... **100/50**

POTATO GRATIN

Sliced russet potatoes layered with cream, mozzarella, swiss and Parmesan baked to a golden brown..... **100/50**

RICE PILAF

Rice cooked in chicken broth, butter, onions, herbs..... **80/40**

VEGETABLE SIDES

BROCCOLI MEDLEY

Sauteed broccoli, baby carrots, red bell peppers and onions seasoned and served with butter or olive oil..... **80/40**

GREEN BEAN MEDLEY

Sauteed green beans, baby carrots, red bell peppers and onions seasoned and served with butter or olive oil..... **100/50**

COLLARD GREENS WITH SMOKED TURKEY

Braised collard greens, garlic, onion, vinegar, and spices with smoked turkey served in a rich smoked turkey broth..... **90/45**

BRAISED CABBAGE

Cabbage, carrots, onion, garlic with butter. Served vegetarian, with smoked turkey or ham hocks..... **70/35**

ASPARAGUS

Sauteed asparagus, lemon zest and butter..... **100/60**

STIR FRY VEGETABLES

Bok Choy, Bell peppers, snow peas, carrots, broccoli and onions sauteed in sesame soy sauce..... **100/50**

BALSAMIC GLAZED BRUSSEL SPROUTS

Brussel Sprouts halved and sauteed with bacon, onions, garlic and balsamic reduction..... **100/50**

BRAISED KALE

Kale braised in soy sauce, orange juice, orange zest onions, red bell pepper and garlic..... **100/50**



**All Holiday items are served
in full pans serving 30 - 35 people.
or 1/2 pans serving 10-12 people
Call, Text or Email for more Information**

708-712-8779

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