



CATERING MENU

2026

PSR EVENTS

HORS D'OEUVRES

Fruits, Vegetables & Cheeses

Fruits, Vegetables & Cheese *[GF option]*

A generous seasonal spread of sweet fruits, crunchy vegetables, and a trio of Cheddar, Pepper Jack, and Swiss cheeses served with gourmet crackers.

Vegetable Crudité *[GF | DF | VG]*

Crisp carrots, celery, sweet peppers, broccoli, and cauliflower florets — light, fresh, and perfectly snackable.

Standard Charcuterie Board

A hearty grazing board of savory sliced meats and specialty cheeses, garnished with olives and mixed nuts.

Elevated Charcuterie Board

An upgraded board with seasonal dried and fresh fruit, artisan cheese, lavash, smoked salmon, and house-made pimento cheese, hummus, and chicken salad.

Smoked Salmon Cheese Ball *[GF w/ veg]*

Creamy smoked salmon cheese ball served with gourmet crackers, or gluten-free with fresh vegetables.

Tomato Caprese Skewer *[GF | VE]*

Fresh mozzarella and cherry tomatoes threaded with basil and finished with a balsamic and olive oil drizzle.

Fresh Fruit Skewers *[GF | DF]*

Vibrant seasonal fresh fruit arranged on skewers — a colorful, naturally sweet addition to any spread.

Cream Cheese with Sweet & Savory Chutney *[GF w/ veg]*

Flavored cream cheese topped with your choice of jelly or chutney, served with crackers or fresh vegetables.

Tea Cup Salads

Bite-sized individual salad cups available in Garden, Caesar, Seasonal Fruit, or Spinach Strawberry varieties.

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Dips & Spreads

White Bean Hummus [GF | DF | VG]

Smooth and creamy white bean hummus served with warm pita or crisp carrots and celery.

Roasted Beet Hummus [GF | DF | VG]

Vibrant roasted beet hummus with an earthy, subtly sweet flavor, served with pita or fresh vegetables.

Tomato Bruschetta [DF | VG]

Fresh diced tomatoes with garlic and rosemary piled onto herb-crusted crispy flatbread and finished with a drizzle of olive oil.

Spinach Artichoke Dip [VE]

Creamy baby spinach and marinated artichoke dip paired with soft Hawaiian rolls — served warm or cold.

Pimento Cheese [VE]

House-made Southern-style pimento cheese spread served with an assortment of flatbread and crackers.

Cowboy Caviar [VG | GF w/ corn chip]

Zesty Southwest bean and corn relish with fresh cilantro and lime, served with house-made Jalapeño Cheddar chips.

Queso & Salsa [GF w/ corn chip]

Molten creamy cheese dip paired with zesty signature salsa and house-made Jalapeño Cheddar crisps.

Pretzel Bites with Beer Cheese

Oven-toasted pretzel knots with coarse sea salt, served alongside a warm, velvety, sharp cheddar dip infused with amber ale.

Guacamole [VG]

Fresh avocado seasoned with sea salt and bright citrus, served with house-made small-batch Jalapeño Cheddar crisps.

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Mini Sandwiches & Roll-Ups

Hot Sliders

Ham & Swiss with Honey Mustard on Hawaiian Roll

Turkey & Provolone with Cranberry on Brioche

Sirloin Tip with Horseradish in a Yeast Pocket

Pork Medallion with Orange Marmalade

BBQ Pulled Pork on Brioche

Chicken Bites on a Yeast Roll

Deli Roll-Up *[GF option]*

Flour tortilla rolled with your choice of turkey or ham and herb cream cheese — available with a gluten-free wrap.

Chicken Salad Croissant Horn

Shredded chicken tossed in a creamy Dijon honey dressing with sweet grapes and crisp celery, served on a fresh croissant horn.

Small Bites

Stuffed Button Mushrooms

Mushroom caps filled with a savory blend of Italian sausage, cream cheese, onions, bell pepper, and bread crumbs.

Fried Cheese Ravioli

Golden crispy cheese ravioli served with Italian-herbed marinara dipping sauce.

Chicken Teriyaki Wonton Cups *[DF]*

Crispy wonton cups filled with tender teriyaki-glazed chicken and topped with asian slaw.

Double Stuffed Crab Filled Potato

Creamy potato halves stuffed with a rich, savory crab filling and baked until golden.

Candied Bourbon Bacon

Thick-cut bacon glazed with brown sugar and a hint of bourbon, baked until perfectly crisp and caramelized.

Deviled Eggs

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Classic deviled egg halves with a creamy, tangy filling, topped with sweet and smoky candied bacon.

Bacon-Wrapped Dates

Plump Medjool dates stuffed with creamy goat cheese, wrapped in smoky bacon, and baked until caramelized and crisp.

Shaved Beef Tenderloin on Crostini

Thinly shaved beef tenderloin served atop toasted crostini, finished with sweet caramelized onions and horseradish sauce.

Shaved Sirloin Tip on Crostini

Thin-sliced sirloin tip served on a crisp crostini and crowned with rich caramelized onions and horseradish sauce.

Southwest Egg Rolls

Crispy egg rolls packed with Southwest flavors, served with cool avocado ranch and house salsa for dipping.

Skewered Stuffed Peppadew Pepper

Sweet-heat Peppadew peppers stuffed with creamy filling and skewered atop an everything bagel crouton.

Chicken Skewers *[GF | DF]*

Juicy grilled chicken skewers available in BBQ or Teriyaki — naturally gluten-free and dairy-free.

Meatballs

Tender meatballs served in your choice of smoky BBQ or tangy Sweet and Sour sauce.

Loaded Potato Skins *[GF]*

Crispy potato skins loaded with melted cheese, crumbled bacon, and fresh green onions.

Loaded Pulled Pork Potato Skin *[GF]*

Hearty potato skins piled high with tender pulled pork and all the classic loaded toppings.

Antipasto Skewers

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Colorful skewers threaded with an assortment of cured meats, fresh mozzarella, olives, and pickled vegetables.

Whipped Ricotta with Honey Drizzle on Crostini

Light and airy whipped ricotta piped onto toasted crostini and finished with a golden honey drizzle.

Chicken Wings *[GF]*

Crispy chicken wings with your choice of Buffalo (Hot or Mild), Teriyaki, or Garlic Parmesan sauce, served with celery and blue cheese.

Shrimp Cocktail *[GF | DF]*

Chilled jumbo shrimp served on ice with classic cocktail sauce — an elegant crowd-pleasing staple.

Shrimp Cocktail Shooters *[GF | DF]*

Individual cups of chilled shrimp, served with cocktail sauce—a fun, portable shrimp cocktail presentation.

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ENTRÉES

Chicken & Poultry

Airline Chicken (bone-in) *[GF]*

Juicy bone-in chicken breast cooked to perfection and served as a stunning plated entrée presentation.

BBQ Chicken Breast Sandwich *[DF]*

Smoky BBQ-glazed chicken breast served on a soft bun — a crowd-pleasing casual entrée option.

Carved Turkey *[GF]*

Tender carved turkey breast, served buffet-style, as a classic, crowd-pleasing centerpiece.

Chicken Bites

Golden bite-sized pieces of seasoned chicken — perfect for buffets, stations, or pairing with dipping sauces.

4 pieces /serving

5 pieces /serving

Chicken Salad Croissant Sandwich

Creamy Dijon honey chicken salad with sweet grapes and celery piled onto a buttery croissant.

Fajita Chicken with Onions & Peppers *[GF | DF | VG]*

Seasoned grilled chicken with sautéed onions and colorful peppers — perfect for a taco or fajita bar.

Fried Chicken

Classic Southern-style fried chicken with a golden, seasoned crust and juicy interior.

Grilled Boneless Chicken Breast *[GF options]*

House Seasoned

Herb Roasted

Lemon Pepper

Greek Marinated

Pesto Encrusted

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Grilled Chicken Sandwich

A simply seasoned grilled chicken breast served on a soft bun with classic condiments.

Shredded Taco Chicken *[GF | DF]*

Slow-cooked tender shredded chicken seasoned with bold taco spices — ideal for taco bars and stations.

Pork

BBQ Pulled Pork with Bun

Fall-apart tender, slow-smoked pulled pork, tossed in BBQ sauce, and served on a soft bun.

Bratwurst with Bun

Plump, juicy bratwurst nestled in a bun and served with classic condiments.

Pork Tenderloin Medallion *[GF]*

Elegantly portioned pork tenderloin medallions, perfectly seasoned and roasted to a tender finish with orange teriyaki glaze.

Spiral Sliced Ham *[GF]*

Beautifully presented spiral sliced ham — a timeless buffet classic, great for any celebration.

Beef

Beef Tenderloin *[GF]*

The pinnacle of beef — luxuriously tender and richly flavored, perfect for upscale events. Served with horseradish sauce.

Market Price

Beef Hot Dog with Bun

Classic all-beef hot dog in a soft bun, served with a full spread of condiments.

Fajita Steak *[GF | DF]*

Seasoned and grilled steak strips served for a sizzling fajita or taco bar station.

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Hamburger with Bun

Juicy seasoned beef patty served on a soft bun with classic condiments.

Meat Loaf

Hearty, savory meat loaf — a comforting classic that pairs beautifully with mashed potatoes.

Prime Rib *[GF | DF]*

Slow-roasted prime rib — a showstopping centerpiece with exceptional tenderness and flavor. Served in a carving station.

Market Price

Slow Roasted Sirloin Tip *[GF | DF]*

Slow-roasted sirloin tip, tender and perfectly seasoned for elegant buffet service.

Smoked Beef Brisket *[GF | DF]*

Low-and-slow smoked brisket with a rich, deep smoke ring and melt-in-your-mouth texture.

Taco Ground Beef *[GF | DF]*

Boldly seasoned taco ground beef — the essential protein for a lively taco bar station.

Fish & Seafood

Crab Cakes

Golden pan-seared crab cakes with a crisp exterior and sweet, lump crab interior.

Market Price

Salmon *[GF | DF]*

Fresh salmon fillet available in your choice of Lemon Pepper or Pistachio-Encrusted preparation.

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SIDES & ACCOMPANIMENTS

Starches

Baked Potato [GF | DF | VG]

Classic oven-baked potato with crispy skin, served ready for your favorite toppings.

Cilantro Lime Rice [GF]

Fluffy long-grain rice brightened with fresh cilantro and a squeeze of zesty lime.

Elevated Potato Salad [GF]

Creamy potato salad elevated with crispy bacon, fresh chives, and cool sour cream.

Garlic Roasted Potato Medley [GF | DF | VG]

A colorful mix of sweet potatoes, Yukon Golds, and red potatoes roasted with garlic until golden.

Hashbrown Bar [GF]

Shredded hashbrown potatoes served as a station with cheddar, bacon, salsa, and sour cream toppings.

Loaded Mashed Potato Bar [GF]

Creamy whipped mashed potatoes served as a station with sour cream, cheese, bacon bits, and chives on the side.

Loaded Mashed Potatoes [GF]

Ultra-creamy whipped mashed potatoes with sour cream, cheddar, bacon bits, and chives mixed right in.

Fingerling Potatoes

Tender fingerling potatoes roasted until golden and lightly seasoned — simple and naturally delicious.

Creamy Mashed Potatoes

Silky whipped potatoes made from scratch, served warm and ready for your favorite toppings.

Mac N Cheese [GF]

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Creamy, comforting classic mac and cheese that pleases every age at the table.

Elevated Mac N Cheese with Gruyère & Bacon *[GF]*

Decadent mac and cheese upgraded with rich Gruyère and crispy crumbled bacon for a gourmet twist.

Rice Pilaf *[GF]*

Light and fluffy rice pilaf delicately seasoned with herbs — a versatile complement to any entrée.

Risotto *[GF]*

Creamy Italian-style risotto, slow-stirred to a luxuriously smooth and satisfying finish.

Parmesan

Wild Mushroom

Scalloped Potatoes *[GF]*

Thinly sliced potatoes layered in a rich creamy sauce and baked until bubbly and golden.

Elevated Scalloped Potatoes with Gruyère *[GF]*

A refined take on scalloped potatoes featuring nutty Gruyère cheese for an exceptional depth of flavor.

Smashed Red Potatoes *[GF]*

Baby red potatoes smashed flat and roasted until crispy on the outside and fluffy within.

Smashed Yukon Gold Potatoes *[GF]*

Buttery Yukon Gold potatoes smashed and roasted for irresistibly crispy edges and creamy centers.

Mediterranean Couscous

Fluffy couscous tossed with Mediterranean-inspired vegetables, herbs, and a light vinaigrette.

Orzo

Tender orzo pasta served simply seasoned — a light and elegant starch option for any menu.

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Spanish Rice *[GF]*

Savory Spanish-style rice cooked with tomatoes and spices for bold, vibrant flavor.

Sweet Baked Potato *[GF | DF | VG]*

A naturally sweet and satisfying baked sweet potato, served ready for your favorite toppings.

Tater Tots *[GF]*

Golden crispy tater tots — a beloved classic that brings fun to any buffet or comfort food spread.

Twice Baked Potato *[GF]*

Potato shells re-stuffed with a creamy, seasoned potato filling and baked until golden and irresistible.

Vegetables

Baked Beans *[GF]*

Slow-simmered baked beans in a rich, smoky-sweet sauce — a timeless cookout and buffet staple.

Steamed Broccoli *[GF | DF | VG]*

Tender-crisp broccoli florets are lightly steamed to preserve their bright color and fresh flavor.

Cole Slaw *[GF]*

Classic creamy coleslaw with crisp, shredded cabbage and a tangy, lightly sweet dressing.

Corn Casserole *[VE]*

Rich and moist corn casserole with a tender crumb — a Southern comfort food crowd favorite.

Fresh Green Beans *[GF | DF | VG]*

Crisp fresh green beans simply seasoned and cooked to a bright, garden-fresh finish.

Fresh Green Bean Almondine *[GF | DF | VG]*

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Tender green beans sautéed in butter, finished with toasted slivered almonds.

Glazed Carrots [GF | VG]

Sweet baby carrots, cooked in a glossy glaze, for a colorful, delicately sweet side dish.

Seasonal Grilled Vegetables [GF | DF | VG]

Zucchini, squash, peppers, and onions grilled until tender with a light char and natural sweetness.

Seasonal Grilled Vegetables with Green Beans [GF | DF | VG]

An expanded grilled vegetable medley featuring zucchini, squash, peppers, onions, and fresh green beans.

Southern Green Beans [GF]

Classic slow-cooked Southern green beans simmered low and slow with seasoning until silky tender.

Sweet Corn [GF | VG]

Sweet, golden corn kernels — a simple, crowd-pleasing side that pairs with nearly anything.

Salads

Caesar Salad [VE]

Crisp romaine with crunchy croutons, tossed in classic Caesar dressing and topped with Parmesan and black pepper.

Caprese Salad [GF | VE]

Roma tomatoes, fresh mozzarella, and basil layered with balsamic dressing and a drizzle of olive oil.

Garden Salad [GF | DF | VG]

Vibrant spring mix with cherry tomatoes, red onion, and cucumber — served with two dressing choices.

Kale Salad [GF | DF | VG]

Hearty kale tossed with toasted walnuts, dried cranberries, and a tangy balsamic vinaigrette.

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Spinach Strawberry Salad *[GF]*

Fresh baby spinach with ripe strawberries, candied pecans, and creamy feta cheese.

Breads

Corn Bread

Moist, lightly sweet Southern-style corn bread — the perfect companion to BBQ and comfort food menus.

Dinner Croissant

Buttery, flaky golden dinner croissant — an elegant touch for any buffet or plated meal.

Baguette Roll

Crispy French baguette slices with a soft, airy interior — ideal for dipping or serving alongside entrées.

Garlic Toast

Classic toasted garlic bread with herb butter — always a crowd-pleasing buffet staple.

Yeast Rolls

Pillowy, golden yeast rolls — a warm, comforting table bread for any occasion.

PSR EVENTS

DESSERTS

Apple Pie

Classic American apple pie with a flaky golden crust and warm cinnamon-spiced apple filling.

Banana Pudding

Creamy, old-fashioned banana pudding layered with fresh bananas and vanilla wafers.

Pudding Shooters

Individual dessert shooters available in Banana, Chocolate, or Strawberry — fun and easy to serve.

Brownie

Rich, fudgy chocolate brownie with a crackly top and dense, gooey center.

Carrot Cake

Moist spiced carrot cake layered with lush cream cheese frosting — a perennial celebration favorite.

Cheesecake

Classic New York-style cheesecake with a buttery graham cracker crust and silky smooth filling.

Cheesecake Bites

Petite individual cheesecake bites — the perfect two-bite dessert for any dessert station.

Chess Pie

Traditional Southern chess pie with a sweet, custard-style filling in a perfectly flaky crust.

Churros

Warm cinnamon-sugar-dusted churros — crispy outside, pillowy inside, and irresistibly delicious.

Assorted Cookies

Choose from Chocolate Chip, Double Chocolate, Lemon, or Peanut Butter — one cookie per serving.

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Ice Cream Bar

A build-your-own ice cream station with a variety of flavors and fun toppings for guests to enjoy.

Pecan Pie

Rich Southern pecan pie with a gooey brown sugar filling and perfectly toasted whole pecans.

Seasonal Fruit Cobbler

Warm seasonal fruit cobbler with a golden, buttery topping — add a scoop of ice cream for an extra \$2.

Tiramisu

Elegant Italian tiramisu with layers of espresso-soaked ladyfingers and lightly sweetened mascarpone cream.

Tres Leches Cake

Ultra-moist Latin-style sponge cake, soaked in three milks, topped with airy whipped cream.

PSR EVENTS

BREAKFAST

Breakfast Bacon *[GF | DF]*

Crispy, perfectly cooked breakfast bacon strips — a classic morning staple.

Breakfast Sausage *[GF | DF]*

Savory pork breakfast sausage links with a golden-brown crust and juicy interior.

Biscuits and Sausage Gravy

Fluffy fresh-baked biscuit smothered in rich, peppered sausage white gravy — true Southern comfort.

Biscuit and Jellies

Warm fresh biscuit served with a selection of assorted jellies and creamy butter.

Croissant

A buttery, flaky golden croissant — perfect on its own or paired with spreads for a morning station.

Fluffy Scrambled Eggs *[GF | DF]*

Light and airy scrambled eggs cooked low and slow to a perfectly soft, fluffy finish.

French Toast Casserole

Indulgent baked French toast casserole with a warm maple walnut glaze — dessert for breakfast.

Breakfast Hashbrown Casserole

Hearty hashbrown casserole with a golden crust and tender, savory interior.

Breakfast Burrito

A build-your-own breakfast burrito station featuring a warm flour tortilla filled with scrambled eggs and savory sausage, with toppings including pico de gallo, sour cream, cheese, Tabasco, and a seasoned potato and onion mixture.

Egg, Vegetable & Potato Casserole *[GF]*

Wholesome baked casserole loaded with eggs, fresh vegetables, and tender potato pieces.

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Muffin

A freshly baked muffin available in a rotating selection of seasonal and classic flavors.

Scone

Tender, buttery scone with a slight crumb — perfect paired with coffee or tea.

Pumpkin Bread

Moist, warmly spiced pumpkin bread baked in a full loaf for serving or gifting.

Pumpkin Roll

Soft pumpkin cake rolled with creamy spiced filling — a seasonal showstopper.

Vegetable Egg Bites *[GF]*

Fluffy individual egg bites filled with onion, bell pepper, spinach, and cheese.

Vanilla Yogurt with Toppings Bar *[GF]*

Creamy vanilla yogurt served as a station with fresh fruit, crunchy granola, and honey.

Whole Fruit *[VG]*

A selection of whole seasonal fruit, including Apple, Banana, Grapefruit, or Orange.

Seasonal Fresh Fruit Salad *[VG]*

Colorful fresh fruit salad featuring a vibrant selection of seasonal fruits — light and naturally sweet.

DIETARY KEY

GF = Gluten Free • DF = Dairy Free • VG = Vegan • VE = Vegetarian • Market Price items vary — please contact us for current pricing.
