

# INFUSED CATERING

A DIVISION OF REMINGTON PLACE EVENT CENTER, LLC

We look forward to working with you to create a customized catering experience!

Have a vision for your event? Choose any combination of the following entrées, sides, and hors d'oeuvres – or any dish not on the list - and we will design a menu exclusive to you. Working on a specific budget? Let us know and we will create several options to choose from that are each within your given price range. Want ultimate simplicity? Select one of the complete hors d'oeuvres or entrée packages. Any way you choose, you and your guests will be well fed!

## **ENTRÉE SELECTIONS**

### **CHICKEN CORDON BLEU**

A house specialty ... chicken breast breaded in Italian bread crumbs, stuffed with ham & Monterey jack cheese, then oven "fried". Topped with a mushroom sherry crème sauce.

### **CHICKEN PARMESAN**

Split chicken breasts pounded flat to the perfect thickness, breaded in Italian bread crumbs, oven "fried" and simmered in our homemade Italian red sauce and covered with melted mozzarella cheese.

### **MEAT LASAGNA**

Layers of Semolina pasta, beef, pork, veal, sautéed onions, homemade Italian sauce, and a three cheese blend of ricotta, mozzarella, & parmesan. Layers of Italian goodness that melts in your mouth.

### **CHICKEN MARSALIS**

Grilled seasoned chicken breasts simmered in a savory garlic mushroom Marsalis wine sauce and served over our house wild rice or mashed potatoes.

### **BOURBON KISSED SIRLOIN STEAK**

An 8 oz. sirloin steak smothered in our chef's secret Cajun bourbon sauce, topped with sautéed mushrooms and onions. If you close your eyes, you would think you are dining in the French Quarter.

### **PRIME RIB**

Our savory oven roasted prime rib served with aujouis and fresh horseradish.

### **SMOKED PORK CHOP**

Rosemary rubbed smoked pork chop. We smoke the whole bone in loin, then hand slice each individual pork chop and finish the chop on the char-broiler.

### **SMOKED PULLED PORK OR SLICED BRISKET**

Famous Texas Dry Rub marinates our smoked meats for 24 hours, then smoked slowly overnight to perfection.

Choice of one meat or both pork & brisket.

### **SMOKED BABY BACK RIBS**

Famous Texas Dry Rub marinates our pork baby back ribs for 24 hours, and then they are smoked slowly to perfection. Six ribs per person.

### **OVEN BAKED PINEAPPLE-HONEY HAM**

A plump juicy ham smothered in pineapple honey chutney and then slow roasted.

### **SMOKED TURKEY**

A whole turkey rubbed in herb butter, injected with special spices, and smoked slowly. Sliced & served at a carving station.

### **VEGETARIAN LASAGNA**

Layers of Semolina pasta, fresh eggplant, squash, sautéed onions, homemade Italian sauce, and a three cheese blend of ricotta, mozzarella, & parmesan.

### **BAKED MOSTACOLLI**

Our special Italian red sauce with mushrooms and garlic in penne pasta, and topped with mozzarella cheese.

### **STEAK \* CHICKEN \* SHRIMP SHISK A BOBS**

Perfectly marinated & grilled to perfection with vegetables & Irish potatoes.

Choice of one meat – two meats – or all three.

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## **SIDE SELECTIONS**

### **VEGETABLE BLEND**

Sautéed Carrots, Squash, Red and Green Peppers

### **GREEN BEANS**

Grandmother's special recipe; sautéed green beans in bacon & onion

### **ASPARAGUS**

Steamed Asparagus seasoned with butter and garlic.

### **ESCALLOPED POTATOES**

Sliced potatoes baked in a special five cheese sauce served piping hot.

### **BAKED POTATOES**

Idaho russet potatoes; served with butter, sour cream, cheese, & bacon.

### **MASHED POTATOES & GRAVY**

Red skins throughout – whipped smooth and served with your choice of gravy.

### **SWEET POTATOES**

Sweet potatoes baked golden brown with marshmallows on top.

### **BOILED RED POTATOES**

Baby red potatoes boiled and topped with butter, salt, and garlic.

### **CREAM CORN**

Served hot with a special cream cheese sauce.

### **SWEET BABY CORN**

Sweet corn in butter sauce.

### **MARINATED MUSHROOMS**

Button mushrooms marinated with ingredients including wine & Worcester sauce.

### **COLE SLAW**

Shredded cabbage with a sweet homemade dressing.

### **POTATO SALAD**

Large chunks of potato, eggs, pimentos, and our sweet homemade dressing.

### **BAKED BEANS**

Baked beans with large chunks of our Texas smoked brisket.

## **SALADS & SOUPS**

### **ARTICHOKE SALAD**

Quartered artichoke hearts marinated in balsamic vinaigrette; served chilled.

### **TOMATO & MOZZARELLA**

Fresh buffalo mozzarella and tomatoes tossed in olive oil & fresh basil.

### **LETTUCE WEDGE**

Quartered lettuce wedge topped with your choice of dressing and topped with bacon pieces.

### **CAESAR SALAD**

Romaine lettuce tossed in a creamy Caesar dressing served with homemade croutons and topped with parmesan cheese.

### **HOUSE SALAD**

Mixed greens, diced tomato, provolone cheese, and tossed with balsamic vinaigrette.

### **PINEAPPLE WALNUT SALAD**

Whipped topping, cream cheese, and a bit of vanilla set the scene for this delicious fruit and nut salad.

### **LOADED BAKED POTATO SOUP**

Creamy potato soup topped with shredded cheese and bacon.

### **ASIAN CHICKEN AND WILD RICE SOUP**

Chicken breast, wild rice, shitake mushrooms blended in rich chicken and sake broth.

All entrees come with a choice of two sides; a house salad can be one of your side choices or add to your meal for an additional \$ 2

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## HORS D' OEUVRES

### **SMOKED CHICKEN SPINACH ARTICHOKE DIP**

A creamy hot spinach artichoke dip with chunks of smoked chicken. Served with pita bread.

### **PEEL AND EAT SHRIMP**

Chilled shrimp served on ice with cocktail sauce & lemons.

### **STUFFED MUSHROOMS**

Vegetarian- fresh basil stuffing topped with a white wine lemon garlic sauce.

Sausage- sausage & crème cheese stuffed into mushroom caps and topped with parmesan cheese.

Seafood- fresh crab meat & crème cheese stuffed into mushroom caps and topped with feta.

### **SMOKED SALMON DIP**

Atlantic salmon smoked and whipped in cream cheese & special seasonings.

Served with baked toast points.

### **PORTABELLA MUSHROOMS**

Sliced portabella mushrooms sautéed in a red wine sauce.

### **SPANAKOPITA**

Spinach, cream cheese, feta, garlic all wrapped in a flaky phyllo pastry.

### **CROSTINI TOAST POINTS**

Brushed with olive oil and fresh basil. Toasted with a slice a capicola ham, provol cheese, & thin tomato slice.

### **TOASTED BEEF RAVIOLI**

Lightly tossed in olive oil, basil, garlic, and parmesan cheese.

### **LOBSTER RAVIOLI**

Lobster ravioli served in a creamy pomerey & shitake mushroom sauce.

### **GNOCCHI**

Potato dumplings served in a creamy tomato sauce.

### **MEATBALLS**

Homemade seasoned meatballs simmered in Marsalis wine gravy or Italian Marinara Sauce.

### **CHICKEN WINGS**

We have a special way of preparing our wings! First we smoked our chicken wings then we flash fry them.

Choice of buffalo (hot) wing sauce or barbeque sauce; served with ranch and bleu cheese.

### **ASSORTED PETITE QUICHES**

Choice of four cheese quiche or spinach quiche; bite size appetizers.

### **MINI CRAB CAKES**

Homemade crab cakes made with fresh blue crab, pan fried and served with a spicy ramoulade sauce.

### **CHICKEN WINGDINGS**

Breaded chicken bites served with a honey mustard dipping sauce.

### **BACON WRAPPED DATES**

Until you try this appetizer you will not believe how delicious it is.

### **BACON WRAPPED SHRIMP WITH JALAPEÑOS**

A large shrimp with a slice of jalapeño, wrapped in bacon & flame grilled.

### **DEVILED EGGS**

My grandmother's special recipe, simple – sweet with a hint of mustard and topped with a slice of green olive and a dash of paprika.

### **POTATO SKINS**

We top our potato skins with a Monterey and cheddar cheese blend, fresh bacon pieces, and chives.

Served with sour crème.

### **SMOKED SALMON PLATE**

Whole smoked salmon garnished with hard boiled eggs, capers, diced red onions, and lemon wedges.

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## **Vegetable, Fruit, & Cheese Trays**

### **Assorted Cheese Tray**

Assorted cheeses served with crackers.  
Prices starting at \$50; serves 25 people.

### **Vegetable Tray with Dip**

Prices starting at \$50; serves 25 people.

### **Seasonal Fruit Tray with Fluffy Fruit Dip**

Prices starting at \$50; serves 25 people.

### **Ice Sculptures**

Prices starting at \$ 275 per sculpture.

### **Additional Services Available**

**Cake Cutting Service**

**Dessert & Candy Bar Setup**

**Champagne Toast Service**

**Others Upon Request**

**Chocolate Fountain Rental & Service**

**Pricing is subject to change until deposit is received and does not include tax or gratuity.**

**We strive to please each customer with homemade, delicious, and generous portions.**

**We strive to have every guest leave full and craving to come back for more!**

**We want to make every aspect of your special event perfect, including the food you choose for your guests to enjoy!**

**If there is an item that you do not see on our menu – please ask.**

**Our chef would like to customize a menu special for your event.**

**The possibilities are endless for your event.**

**We are working on several additional options, a Seafood Buffet, an Italian Buffet, an Asian Themed menu, a Hawaiian Luau themed menu & much more. Please don't be afraid to ask us to customize a special menu at no additional charge.**

**Breakfast & Lunch menus are available upon request.**

**Chocolate & Dessert buffets are available upon request.**

**All prices are subject to change until the date is booked & deposit is paid.**

**We host an Open House the 2<sup>nd</sup> Tuesday of each month; Affinity After Hours from 6 to 8 p.m. @ Affinity Ballroom & Spa. Please come & sample some of our delicious food!**

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## LUNCH MENU

If you would like a quote on any menu items that is not listed below – that is on my dinner menu, I will be glad to give you a lunch portion quote on that item; please email me.

### **\$ 6.50 per person**

Smoked Pulled Pork Sandwich  
Choice of 1 side: Cole Slaw, Baked Beans, Potato Salad, Bag of Chips, or House Salad  
Cookie  
Add additional side, \$ 1.50

### **\$ 7.50 per person**

You Pick Two:  
Choice of House Salad, Bowl of Soup, Half Chicken Salad Wrap, or BLT Sandwich  
Cookie

### **\$ 8.50 per person**

Smoked Brisket Sandwich  
Choice of 1 side: Cole Slaw, Baked Beans, Potato Salad, Bag of Chips, or House Salad  
Cookie  
Add additional side, \$ 1.50

### **\$ 9.50 per person**

Homemade Lasagna or Spaghetti & Meatballs  
House Salad  
Bread & Butter  
Cookie

### **\$ 10.50 per person**

Chicken Marsalis (lunch portion)  
Mashed Potatoes  
Green Beans  
Bread & Butter  
Cookie

Price includes disposable plates, napkins, silverware.  
Sweet tea & Unsweet Tea is complimentary with all catering orders.  
We set up, serve, & clean up .....full service caters!