

# Tyner's

CATERING, INC

(251) 479-0027

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## Elite Menu Elite Menu

If formal dining is what you're looking for, our Elite Menu has been designed just for you. Our Entrée menu items feature only the choicest cuts of meats and the freshest Gulf Seafood. All of our vegetable dishes are seasoned and cooked to perfection, and our Pastry Chefs take great pride in their desserts.

Your meal will be displayed at your site using our tablecloths, serving dishes, and heated chaffing dishes to ensure the food is as beautiful as it is delicious. For a modest gratuity, our staff will serve the meal at your event so you can relax and enjoy the company of your guests.

All meals include Lucite plateware, utensils, cups, napkins, sweet and unsweet tea, ice, dinner roll, and fresh garden salad. For an additional charge, Tyner's Catering will also provide china and linens as well as table service.

### Buffet Menu Prices

#### Lunch

One Entree, Two Vegetables, Salad, Dessert.....15.95

Two Entrees, Three Vegetables, Salad, Dessert....18.95

#### Dinner

Two Entrees, Three Vegetables, Salad, Dessert....21.95

Prices are plus tax and gratuities

## Entrees Entrees

### Beef and Pork

Prime Rib w/Peppercorn Au jus  
Roasted Beef Tenderloin w/Burgundy Wine Sauce  
Beef Sirloin Marsala over Angel-Hair Pasta  
Proscuitto Stuffed Porkloin w/Mushroom Sauce  
Spinach- Stuffed Pork Tenderloin w/Dijon Glaze

### Poultry

Chicken Cordon Bleu w/Cream Sauce  
Chicken Marsala over Angel-Hair Pasta  
Crab Stuffed Chicken w/White Wine Cream Sauce  
Roasted Chicken Breast w/Mushroom Sauce  
Santa Fe Chicken

### Seafood

Crab-Stuffed Whole Flounder w/ Crawfish Dressing  
Shrimp Victoria w/Pasta  
Gulf Fresh Seafood Gumbo w/Rice  
Seafood Au Gratin w/Rice  
Seafood Etouffee w/Rice  
Corn and Crab Bisque  
Pecan Crusted Oven-Baked Catfish  
Shrimp and Crawfish Fettuccini

## Salads Salads

Fresh Garden Salad\*  
Caesar Salad  
Broccoli, Cauliflower, and Raisin Salad  
Layered Pea Salad  
Summer Cucumber Salad

\*Choice of Two Dressings: Raspberry Vinaigrette, Ranch, Creamy Italian, Sun-Dried Tomato

## Vegetables Vegetables

Fresh Green Bean Almondine  
Bacon-Wrapped Fresh Green Beans  
Steamed Broccoli w/Cheese Sauce  
Asparagus w/Hollandaise Sauce  
Oriental Stir Fry  
Steamed Squash and Zucchini Medley  
Oven-Baked Corn Soufflé  
Butter Roasted Yukon Potatoes  
Roasted Red Garlic Potatoes  
Twice Baked Potatoes  
Wild Rice Pilaf  
Orange-Glazed Carrots  
Gardened Couscous

## Desserts Desserts

Bread Pudding w/Rum Glaze  
Roasted Pecan Turtle Cheesecake  
Red Velvet Cake w/Cream Cheese Icing  
French Silk Pie  
Strawberry Shortcake  
Bananas Foster  
Banana Cream Pie  
Hot Fruit Cobbler A La Mode

## Appetizers Appetizers

Marinated Crab Claws  
Stuffed Mushrooms  
Shrimp Cocktail  
Crab Dip w/Pastry Shells  
Spicy Shrimp on Toast Points

Choose Two (2) Appetizers For Only \$3 Per Person