

CUYAH FOODS CATERING, LLC

www.cuyahfoodscatering.com

770-374-7577

CATERING MENU



COLD SALADS

Garden Salad

Caesar Salad

Southern Style Potato Salad

Sweet Coleslaw

Tri-Color Pasta Salad

Cilantro, Black Beans & Corn Salad

Baby Spring Mix with Fresh Sliced Strawberries & Raspberry Vinaigrette Dressing

MEAT ENTREES

“chicken & poultry”

Baked Chicken

(White & dark meat chicken, flavorfully seasoned and baked. Served with its own brown gravy sauce)

Chicken Alfredo

(Boneless seasoned chicken strips cooked and served in a roasted garlic alfredo sauce)

Chicken Florentine

(Seasoned grilled boneless chicken breast topped with alfredo cream sauce and fresh spinach)

Authentic Jamaican Jerk Chicken with a Peach Mango Pineapple Chutney

(Seasoned chicken with our own chef made jerk sauce, never from a jar sauce)

Jamaican Style Curry Chicken

(Cut up chicken chunks seasoned with our own special blend of 3 different curries and other spices)

Jamaican Style Brown Stew Chicken

(Pan seared chicken. Seasoned with our own special blend of spices. Pan seared then cooked down in a savory brown gravy sauce with onions and tri-color bell peppers)

Stir Fry Teriyaki, Honey, Pineapple, Ginger, Soy Chicken

(Stir fried boneless chicken in our own Teriyaki, Honey, Pineapple, Ginger, Soy Sauce, Served with steamed rice)

Southern Style Fried Chicken

(Buttermilk southern style crispy on the outside, juicy on the inside fried chicken)

BBQ Chicken

(Seasoned and grilled to perfection honey BBQ Chicken)

“beef”

Rosemary Beef Brisket

(Beef brisket slow cooked with fresh savory rosemary herbs)

Beef Bourguignon

(Tender beef tips, cooked in a burgundy wine sauce with, herbs, mushrooms, onions and carrots)

Jamaican Style Oxtail

(Braised tender Oxtail seasoned with our very own special house blend of Jamaican spices cooked in a flavorful brown sauce with butter beans)

Meatballs

(Choose from Swedish style or in a marinara sauce)

“fish & seafood”

Shrimp Alfredo

(Shrimp cooked in a roasted garlic alfredo sauce)

Snapper

(Choose from Baked, Grilled, Escovitch, Steamed Jamaican Style or Brown Stew)

Browned Butter Honey Garlic Salmon

(Seasoned Pan Seared Salmon in a Glazed Brown Sugar Honey Garlic Sauce)

Lemon Butter Cream Sauce Salmon

(Seasoned Salmon Filet Topped with a Lemon Herb Cream Sauce)

Teriyaki, Honey, Pineapple, Ginger, Soy Salmon

(Glazed Salmon Filet in our very own Teriyaki, Honey, Pineapple, Ginger, Soy Sauce)

Blackened Cajun Salmon Topped with Shrimp in a Creamy Parmesan Alfredo

White Wine Sauce

(Self-explanatory)

“pork”

Jerk Pork

(Seasoned stuffed pork shoulder roast seasoned with our own chef made jerk sauce, never a jar sauce)

Jerk Ribs

(Seasoned baby back ribs slabs seasoned with our own chef made blend of jerk spices, never a jar sauce)

BBQ Ribs

(Seasoned and grilled to perfection honey BBQ slabs)

Sliced Herb Stuffed Pork Shoulder Roast

(Seasoned herb stuffed pork shoulder roast seasoned with our own chef made jerk sauce, never a jar sauce)

Honey & Brown Sugar Glazed Ham

(Ham baked and topped with a honey brown honey glazed sauce)

VEGETARIAN ENTREES

Baked Ziti with Vegan Crumbles & Marinara Sauce

(Baked ziti with vegan crumbles. Vegan crumble is plant based and looks like ground beef. Our seasoned vegan crumbles are baked with our ziti in Ricotta Cheese plus 4 additional cheeses and marinara sauce)

Stir Fry Teriyaki, Honey, Pineapple, Ginger, Soy Mixed Vegetables

(Stir mixed vegetables consisting of broccoli, cauliflower, carrots, asparagus, green beans, green and yellow squash, onions, garlic, tri color bell peppers)

Seasoned Jamaican Style Cabbage

(Julienne cut green cabbage cooked with shredded carrots, onions, tri color bell peppers, fresh thyme and a savory mix of spices)



STARCHES

Yellow Rice

Calypso Rice

(Yellow Rice with mixed vegetables)

Spanish Rice

Rice Pilaf

Long Grain Wild Rice

Jamaican Style Rice & Peas

Arroz Con Gandules

(Puerto Rican Style Rice)

Steamed Basmati Rice

Coconut Rice

Cilantro Herb Rice

Buttery Mashed Potatoes

Garlic Mashed Potatoes

Garlic Roasted Potatoes

Candied Yams

Southern Style Macaroni & Cheese.

Herb Butter Fettuccine, Linguine, Penne Pasta, Bow Tie Pasta

VEGETABLES

Southern Style Green Beans with Smoked Turkey

Garlic Stir Fry Green Beans

Lightly Seasoned Jamaican Style Cabbage

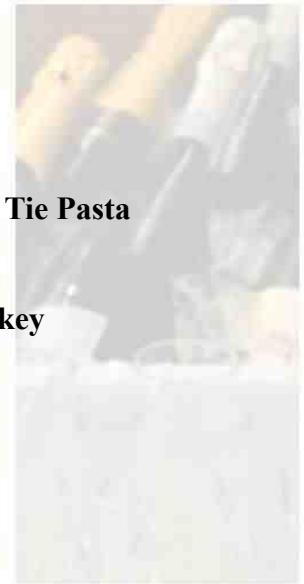
Seasoned Green Beans with no Meat

Vegetable Medley

Lightly seasoned steamed asparagus

Honey Glazed Baby Carrots

Southern Style Collard Greens



IMPORTANT NOTICE BELOW

PLEASE NOTE

ALL ORDERS AUTOMATICALLY COMES WITH CONDIMENTS, HIGH END FANCY DISPOSABLE PLASTIC PLATES, ROLLED SILVERWARE, SERVING UTENSILS, DISPOSABLE CHAFFING DISHES, DISPOSABLE WIRE RACKS, WATER PANS AND HEATING STERNOS.

SERVERS ARE AVAILABLE AT AN ADDITIONAL COST. MINIMUM 3 HOURS PER SERVER. SERVERS ARE BOOKED ON A FIRST COME, FIRST BOOKED SERVICE BASIS.

A DEPOSIT OF \$485.00 IS REQUIRED TO BOOK OUR SERVICES AND YOUR DATE, FINAL PAYMENT IS DUE 10 DAYS BEFORE YOUR EVENT DATE.

IF YOU ARE INTERESTED IN BOOKING OUR SERVICES, PLEASE FEEL FREE TO CONTACT USE AT 770-374-7577.

