



Whether you are planning an intimate gathering, corporate event, or a formal wedding, the catering director at Salute Catering will work with you every step of the way, to ensure that your event is remarkable! We offer full service catering as well as full Bar service at your venue of choice, such as offices, reception halls, private residences, community centers & outdoor venues. With our extensive ala carte menu, you can personalize a menu to your exact liking! With an abundance of fresh produce, seafood, and specialty meats our Chefs can prepare beautiful dishes to entice your eyes and tantalize your taste buds. All dishes are prepared here at Salute with no production charge included! All while upholding and following safety & health precautions. Our attentive and expertly trained staff is waiting to assist your every need.

Let us help you create a truly unique event!

Please call to speak with our Catering Director today

HOLLIE LARKINS 228-864-2500

Email : hollielarkins@gmail.com

SMALL BITES & APPETIZERS

****25 pieces****

MALIBU COCONUT SHRIMP \$130

BACON WRAPPED SHRIMP CASINO \$130

MINI CRAB CAKES With WASABI AIOLI \$110

SHRIMP & SCALLOP SKEWERS \$110

BACON WRAPPED SCALLOP SKEWERS \$110

SMOKED TUNA DIP W/PITA CHIPS \$180

HICKORY SMOKED SALMON DIP W/PITA CHIPS \$135

THREE CHEESE ARANCINI (Vegetarian) \$145

PANNEED CHEESE RAVIOLI (Vegetarian) \$40

MINI MEATBALLS & MARINARA \$60

FRIED MACARONI & CHEESE BITES \$90

SAUSAGE & MUSHROOM SKEWERS \$50

BLACKEND CHICKEN SKEWERS \$60

CHICKEN & ANDOUILLE SKEWERS \$90

SLAB BACON SKEWER with VANILLA BOURBON \$150

BLACKEND CHICKEN SALAD DIP W/PITA CHIPS \$100

SPINACH & ARTICHOKE DIP W/PITA CHIPS (Vegetarian) \$70/\$140

MINI SHORT RIB & FONTINA PANINI \$145

BEEF KABOB \$175

CHICKEN & CHEESE QUESADILLA \$90

SPICY PORK CARNITAS TAQUITO \$100

SOUTHWESTERN CHICKEN EMPANADA \$100

MINI LOBSTER POT PIE \$120

DUCK SPRING ROLL \$120

PHILADELPHIA CHEESESTEAK SPRING ROLL \$100

REUBEN in RYE PUFF \$100

CHICKEN TENDERS \$45

SMALL BITES & APPETIZERS

25 pieces

ASPARAGUS IN PHYLLO (Vegetarian)	\$90
SPINACH & FETA IN PHYLLO (Vegetarian)	\$80
WILD MUSHROOM & CHEESE IN PHYLLO (Vegetarian)	\$100
MEDITERRANEAN RATATOUILLE TART (Vegetarian)	\$90
VEGETABLE SPRING ROLL (Vegetarian)	\$85
SWEET POTATO PUFF (Vegetarian)	\$85
VEGETABLE EMPANADA (Vegetarian)	\$90
IMPOSSIBLE BEEF QUESADILLA (Vegetarian)	\$110

FRESH FROM THE GARDEN

	Small	Med	Lrg
SEASONAL FRUIT TRAY	\$70	\$120	\$200
SEASONAL VEGETABLE TRAY	\$70	\$120	\$200
ASSORTED CHEESE TRAY	\$85	\$120	\$200
CHARCUTERIE BOARD	\$150	\$250	\$400

HALF PAN 10-12 SERVINGS & A FULL PAN 20-24 SERVINGS

SALUTE'S HOUSE SALAD (Vegetarian)	\$40/\$80
SALUTE'S CEASAR SALAD	\$40/\$80
CAPRESE SALAD (Vegetarian)	\$60/\$120
MEDITERRANEAN PASTA SALAD (Vegetarian)	\$60/\$120
add Chicken	\$60/\$120
add Salmon	\$60/\$120
add Tuna	\$60/\$120

BREADS & SOUPS

(ALL BREAD TRAYS CONSIST OF 24 PIECES)

CLASSIC CIABATTA BREAD & PESTO	\$30
GRILLED GARLIC BREAD & PESTO	\$35
CHEESEY GARLIC BREAD & PESTO	\$40
SIGNATURE BREAD (Shrimp & Crawfish Alfredo)	\$80
CRAWFISH BREAD (Crawfish & Sausage w/blackened Alfredo cream)	\$90
MINISTRONE SOUP (Italiana Vegetable, Vegetarian)	\$50/\$100
TOMATO BASIL CREAM SOUP (Vegetarian)	\$50/\$100

RAVIOLI

	<u>30 pcs</u>	<u>60 pcs</u>
ALFREDO RAVIOLI (Vegetarian)	\$70	\$140
MARINARA RAVIOLI (Vegetarian)	\$70	\$140
TOMATO BASIL RAVIOLI (Vegetarian)	\$70	\$140
BOLOGNESE RAVIOLI (meat sauce)	\$80	\$160
SIGNATURE RAVIOLI (shrimp & crawfish)	\$90	\$180
RICOTTA & BABY SPINACH RAVIOLI (Vegetarian)	\$90	\$180
LOBSTER & SHRIMP BRANDY RAVIOLI	\$180	\$360
JUMBO LUMP CRABMEAT RAVIOLI	\$210	\$420
LOBSTER & COGNAC BROWN BUTTER RAVIOLI	\$200	\$400
BUTTERNUT SQUASH RAVIOLI (Vegetarian)	\$110	\$220
ARTCHOKE & RICOTTA RAVIOLI (Vegetarian)	\$120	\$240
DUCK CONFIT & APPLES RAVIOLI	\$190	\$380
WAGYU BEEF & BLACK TRUFFLES	\$170	\$340
JAPANESE PUMPKIN & SWEET POTATO (Vegetarian)	\$110	\$220
PORTABELLA & PORCINI MUSHROOM (Vegetarian)	\$135	\$270
BRAISED MUSHROOM & SPINACH (Vegetarian)	\$150	\$300
SUNDRIED TOMATO & GOAT CHEESE (Vegetarian)	\$180	\$360

PASTA ENTRÉE

All pasta dishes are served with penne pasta

Zoodles are available as a substitution additional \$15/\$30

HALF PAN 10-12 SERVINGS & A FULL PAN 20-24 SERVINGS

ALFREDO (Vegetarian)	\$50/\$100
MARINARA (Vegetarian)	\$50/\$100
PRIMAVERA (Vegetarian)	\$55/\$110
MANICOTTI (Vegetarian)	\$80/\$160
MEDITERRANEAN (Vegetarian)	\$60/\$160
LASAGNA	\$90/\$180
MEATBALLS & MARINARA	\$70/\$140
BOLOGNESE (Meat Sauce)	\$70/\$140
CLASSIC CHICKEN ALFREDO	\$90/\$180
CHICKEN SALUTE PASTA (Chicken, sausage, roasted red pepper, onion & alfredo)	\$95/\$190
SIGNATURE ALFREDO (Shrimp & Crawfish Alfredo)	\$105/\$210
SALUTE SUPREME (Shrimp, Crawfish, Mushrooms, Crushed Red Peppers & Sausage)	\$110/\$220
SHRIMP BASILICO (Shrimp, Garlic, Basil, Cherry Tomatoes in White Wine)	\$75/\$150
SHRIMP DIAVOLO: (Spicy Marinara)	\$75/\$150

GNOCCHI

(POTATO DUMPLING IN YOUR CHOICE OF ALFREDO, MARINARA OR GARLIC OIL)

HALF PAN 10-12 SERVINGS & A FULL PAN 20-24 SERVINGS

SPINACH GNOCCHI	\$85/\$170
BLACK TRUFFLE GNOCCHI	\$95/\$190
TRADITIONAL POTATO	\$60/\$120
BUTTERNUT SQUASH	\$95/\$190

ENTRÉES

HALF PAN 10-12 SERVINGS & A FULL PAN 20-24 SERVINGS

BALSAMIC & HONEY GLAZED CHICKEN BREAST	\$70/\$140
CHICKEN MARSALA	\$75/\$150
CHICKEN PARMIGINA	\$80/\$160
EGGPLANT PARMIGIANNA (Vegetarian)	\$65/\$130
BALSAMIC & HONEY GLAZED PORK CHOPS	\$75/\$150
MARSALA PORK CHOPS	\$75/\$130
VEAL MARSALA	\$120/\$240
VEAL PARMIGIANA	\$100/\$240
SHRIMP & GRITS	\$80/\$160
CATFISH SUPREME	\$100/\$200
BLACKEND CRAB CAKE STUFFED MAHI	\$130/\$260
SMOKED TENDERLOIN FILET	Market Price
SMOKED BRISKET	Market Price
SMOKED WHOLE SALMON FILET	Market Price
SMOKED TURKEY BREAST	Market Price

SIDES

HALF PAN 10-12 SERVINGS & A FULL PAN 20-24 SERVINGS

ROASTED GARLIC MASHED POTATOS	\$50/\$100
SCALLOPED POTATOS	\$50/\$100
SAUTEED VEGETABLE MEDLEY	\$40/\$80
ITALIAN STYLE GREEN BEANS	\$40/\$80
CREAMY WHITE RISSOTTO	\$65/\$130
WHITE OR BROWN RICE	\$40/\$80
ASPARAGUS	\$60/\$120

SALUTE DESSERTS

	<u>25 pcs</u>	<u>50 pcs</u>
BANANNA FOSTERS BREAD PUDDING	\$80	\$160
TIRAMISU	\$115	\$230
CANNOLI	\$200	\$400
MINI CANNOLI	\$80	\$160
ASSORTED COOKIES	\$45	\$90
ASSORTED BROWNIES	\$45	\$90
LEMON BARS	\$90	\$180
CAKE POP ASSORTMENT	\$120	\$240
CHEESECAKE LOLLIPOP ASSORTMENT	\$120	\$240
PETIT FOURS ASSORTMENT	\$110	\$220
PRALINE CHOCOLATE SQUARES	\$85	\$170
CHOCOLATE CARAMEL CAKE BITES	\$60	\$120
CLASSIC MACARON ASSORTMENT	\$60	\$120

BEVERAGE

Includes Cups & Ice

Unlimited Urns (choose 3) Sweet Tea, Unsweet Tea, Lemonade, Water	\$3 per Guest
Unlimited Coffee Bar	\$3 per guest
Delivery or Pick up Gallons (includes cups only)	\$10 per Gallon
Assorted Juices	\$12 per Gallon

PLEASE NOTE:

PRICES ARE SUBJECT TO CHANGE DUE TO MARKET PRICING

FULL-SERVICE CATERING WITH STAFF IS SUBJECT TO A 20% GRATUITY

CARVING STATION WITH CARVING CHEF \$100

CAKE CUTTING & SERVING (includes plates & forks) \$2 per guest

SET UP/BREAK DOWN FEE ADDITIONAL \$100

DROP OFF FEE \$50 (subjected to travel fee)

ALL PLASTICWARE FOR PICK UP/DELIVERY IS ADDITIONAL \$1 PER SET

