

Maddi's Catering Menu

Box Meals served with Fresh Baked Cookie (Minimum Order of 5 Boxes)

Sandwich Boxes

Grilled Chicken Waldorf Salad Sandwich served with Chips or Fruit \$8.50

Spiced Pecans, Red Grapes, Granny Smith Apples, Mayo and Fresh Dill with Lettuce and Tomato on a Croissant

Fried Green Tomato BLT served with Chips or Fruit \$8.50

Applewood Smoked Bacon, Fried Green Tomato, Lettuce and Mayo on Toasted Focaccia Bread

Maddi's Chicken Wrap served with Chips or Fruit \$8.50

Grilled or Blackened Chicken, Spinach, Tomato and Avocado in a Tomato Tortilla

Veggie Wrap served with Chips or Fruit \$8.50

Mixed Greens, Squash, Zucchini, Haricot Vert, Sweet Onion and Roasted Red Bell Pepper in a Spinach Tortilla

Bistro Club Sandwich served with Chips or Fruit \$8.50

Turkey, Ham, Applewood Smoked Bacon and Cheddar Cheese with Lettuce, Tomato and Mayo on Sourdough Bread

Entrée Boxes

Free Range Fried Chicken \$11

Served with Cheddar and Smoked Gouda Macaroni and Cheese and Braised Collard Greens with Country Ham

Low Country Shrimp and Grits \$11

Applewood Smoked Bacon, Slow Roasted Tomatoes, Sweet Onions and Green Tomato and Pepper Relish over Adluh Stone Ground White Grits

Fire Roasted Tomato Fettucini \$10

Fire Roasted Tomatoes, Squash, Zucchini, Spinach and Haricot Vert Tossed with White Wine and Shaved Parmesan Add Chicken \$4, Shrimp \$6, Salmon \$6

Oven Roasted Herb Seasoned Half Chicken \$10

Served with Fried Stone Ground White Grits with Blue Cheese & Thyme Butter and Seasonal Vegetables

Salad Boxes

Roasted Fennel Salad with Red Wine Vinaigrette \$6

Mixed Greens & Iceberg with Roasted Fennel, Yellow Corn, Edamame and Blue Cheese Crumbles

Arugula Salad with Strawberry Champagne Vinaigrette \$6

Arugula, Red Grapes, Strawberries, Spiced Pecans and Tomato Wedges

Spinach Salad with Raspberry Balsamic Vinaigrette \$6

Spinach, Red Grapes, Sweet Onions, Cashews and Goat Cheese

Add Chicken \$4, Shrimp \$5, or Salmon \$6 to any Salad

Soup for the Group

\$3 per person

Roasted Butternut Squash and Granny Smith Apple

Roasted Tomato & Basil Bisque

Potato, Leek & Fennel

Chilled Wildberry

Broccoli & Cheese

Party Trays

Starters & Sides

Fingerling Potato Salad \$25 (serves 8-10) \$35 (serves 12-15)

Fingerling Potatoes, Red Bell Pepper, Applewood Smoked Bacon, Spiced Pecans and Mayonnaise

Asiago, Collard Green & Artichoke Dip \$30 (serves 8-10) \$45 (serves 12-15)

Served with Warm Pita Bread

Fried Green Tomatoes \$30 (serves 8-10) \$45 (serves 12-15)

Served with Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

Hush Puppies \$20 (serves 8-10) \$30 (serves 12-15)

Served with Honey Butter and Red Pepper Jam

New Orleans Style Red Beans & Rice with Andouille Sausage \$25 (serves 8-10) \$35 (serves 12-15)

Seasonal Fresh Fruit Bowl \$25 (serves 8-10) \$35 (serves 12-15)

Fresh Vegetable Crudite \$25 (serves 8-10) \$35 (serves 12-15)

Served with Housemade Red Pepper and Cucumber Raita Dressing

Cheese and Cracker Assortment \$50 (serves 8-10) \$65 (serves 12-15)

Pimento Cheese, Brie, Cheddar and Pepper Jack served with Crackers

Cheddar and Smoked Gouda Macaroni and Cheese \$30 (serves 8-10) \$45 (serves 12-15)

Braised Collard Greens with Country Ham \$20 (serves 8-10) \$30 (serves 12-15)

Pimento Cheese Mashed Potatoes \$25 (serves 8-10) \$35 (serves 12-15)

Mini Cupcake and/or Cookie Tray \$2 per Cupcake \$1 per Cookie

Sandwich Trays \$60 (serves 8-10) \$75 (serves 12-15)

Select up to Three Sandwiches

Grilled Chicken Waldorf Salad Sandwich

Spiced Pecans, Red Grapes, Granny Smith Apples, Mayo and Fresh Dill with Lettuce and Tomato on a Croissant

Fried Green Tomato BLT

Applewood Smoked Bacon, Fried Green Tomato, Lettuce and Mayo on Toasted Focaccia Bread

Maddi's Chicken Wrap

Grilled or Blackened Chicken, Spinach, Tomato and Avocado in a Tomato Tortilla

Veggie Wrap

Mixed Greens, Squash, Zucchini, Haricot Vert, Sweet Onion and Roasted Red Bell Pepper in a Spinach Tortilla

Bistro Club Sandwich

Turkey, Ham, Applewood Smoked Bacon and Cheddar Cheese with Lettuce, Tomato and Mayo on Sourdough Bread

Buffet Style Entrees

Free Range Fried Chicken \$60 (serves 8-10) \$75 (serves 12-15)

Low Country Shrimp and Grits \$75 (serves 8-10) \$90 (serves 12-15)

Applewood Smoked Bacon, Slow Roasted Tomatoes, Sweet Onions and Green Tomato and Pepper Relish over Stone Ground White Grits

Homestyle BBQ Meatloaf \$60 (serves 8-10) \$75 (serves 12-15)

Fire Roasted Tomato Fettucini \$60 (serves 8-10) \$75 (serves 12-15)

Fire Roasted Tomatoes, Squash, Zucchini, Spinach and Haricot Vert Tossed with White Wine and Shaved Parmesan

Orange and Balsamic Glazed Seared Salmon \$80 (serves 8-10) \$95 (serves 12-15)

Oven Roasted Herb Seasoned Chicken \$60 (serves 8-10) \$75 (serves 12-15)

Salad Bowls

Roasted Fennel Salad with Red Wine Vinaigrette \$35 (serves 8-10) \$50 (serves 12-15)

Mixed Greens & Iceberg with Roasted Fennel, Yellow Corn, Edamame and Blue Cheese Crumbles

Arugula Salad with Strawberry Champagne Vinaigrette \$35 (serves 8-10) \$50 (serves 12-15)

Arugula, Red Grapes, Strawberries, Spiced Pecans and Tomato Wedges

Spinach Salad with Raspberry Balsamic Vinaigrette \$35 (serves 8-10) \$50 (serves 12-15)

Spinach, Red Grapes, Sweet Onions, Cashews and Goat Cheese

Beverages

Gallon Fresh Iced Tea \$6

Can Soda \$1.50

Gallon Strawberry Lemonade \$8

Bottled Water \$1.50

Plasticware, Napkins, Cups & Ice Provided At No Extra Cost upon Request

\$10 Delivery Charge, 24 Hour Notice Please

Contact Mandy Kehoe at 704-987-7762 or akehoe@maddisgallery.com