



## CATERING MENU 100% GLUTEN FREE

### SOUPS

All orders are by the quart. One quart serves 2-3. \$11 per quart.

- Three bean vegan Chili
- Beef Chili
- Chicken Chili
- Tomato Basil
- Flamingo (Fajita) Chicken Rice
- Lentil
- Shrimp and Tomato soup with rice
- Chunky Butternut Squash
- Vegetable
- Tortilla Chicken
- Roasted Red Pepper and Tomato

### SALADS

#### **All "Hale" Kale Salad:**

Kale, cranberries, carrots, red onions, tomatoes, cucumbers with garlic, lemon juice, and olive oil.

Small Serves 8-10 \$63 Large Serves 16-18 \$99

#### **Collard Green Salad:**

Collard greens, shredded carrots, red cabbage, red onions, tomatoes, cucumbers with garlic, lemon juice, and olive oil.

Small Serves 8-10 \$63 Large Serves 16-18 \$99

#### **Mango Spinach Salad:**

Spinach, carrots, red onions, mangos, tomatoes, cucumbers with and sweet Catalina vinaigrette.

Small Serves 8-10 \$63 Large Serves 16-18 \$99

#### **Strawberry Salad:**

Mixed greens, red onions, sliced strawberries, goat cheese, toasted almonds, and raspberry vinaigrette.

Small Serves 8-10 \$57 Large Serves 16-18 \$89

#### **Heirloom Salad:**

Heirloom tomatoes, English cucumbers, chopped parsley and Green Goddess dressing.

Small -Serves 15-20 \$78 Large-Serves 30-40 \$115

#### **Fruit Salad:**

Assorted fruit.

Small - Serves 15-20 \$50 Large - Serves 30-40 \$75.00

#### **Caprese Salad:**

Fresh mozzarella, heirloom tomatoes, garlic reduction, and olive oil.

Small - Serves 15-20 \$74 Large - Serves 30-40 \$126

#### **Roasted Corn and Black Bean Salad:**

Corn, black beans, red pepper, scallions, cilantro lime dressing, and tortilla strips.

Small - Serves 10-15 \$57 Large - Serves 30-40 \$78

#### **Shrimp and Cucumber Cocktail:**

Fresh Large shrimp, sliced cucumbers, diced poblano peppers, cilantro, and olive oil.

Small - 40 pieces \$105 Large - 80 pieces \$199.50

#### **Aioli Coleslaw:**

Green and red cabbage, carrots and broccoli, tossed with mayo and our house aioli sauce.

Small - Serves 15-20 \$47 Large - Serves 30-40 \$73



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### **Picnic Pasta:**

Spiraled Squash and Zucchini Pasta with carrots, red onions, sliced tomatoes, cucumbers with garlic and garlic dressing.

Small - Serves 15-20 \$63 Large - Serves 30-40 \$99

### **Pineapple Garnish (Salsa):**

Pineapple, red cabbage, garlic, bell peppers.

Small - Serves 15-20 \$35 Large - Serves 30-40 \$60

### **Pico de Gallo:**

Bell peppers, onions, cilantro, chopped tomatoes, garlic and lime juice.

Small - Serves 15-20 \$35 Large - Serves 30-40 \$60

## PROTEINS

### **Poultry**

#### **Nashville Hot Fried Chicken:**

Gluten-free fried chicken tenders seasoned with a spicy **OR** sweet, but mild coating. Can be served as individual portions or in our Nashville Chicken open face sandwich **OR** as Fried Chicken & Apple Cinnamon Waffles. Can come in fillets, or whole pieces, white or dark meat.

\$11.00 per serving

#### **Flamingo (Fajita) Chicken:**

Sliced or shredded chicken breast seasoned with our latin spices and herbs (can be prepared mild or spicy). Can come in fillets, or whole pieces, white or dark meat. Can be served with our garlic rice bowl, Nachos, or Tacos of Love.

\$8.50 per serving

### **Jerk Chicken:**

Sliced or shredded chicken breast seasoned with our Caribbean spices and herbs (can be prepared mild or spicy). Can come in fillets, or whole pieces, white or dark meat. Can be served with our garlic rice bowl, Nachos, or Tacos of Love.

\$10.50 per serving

### **Chicken Parmesan Melt:**

Boneless breaded chicken breast, marinara sauce, fresh basil, and provolone cheese.

\$7.50 per serving

### **Pulled BBQ Chicken:**

Slow cooked shredded chicken in our tangy barbecue sauce.

\$7.50 per serving

### **Honey Bourbon BBQ Glazed Grilled Chicken:**

Chicken breast grilled with our house-made barbecue sauce.

\$8.50 per serving

### **Party Wings:**

Assorted flavors include buffalo, garlic, parmesan, lemon, honey bbq, jerk, fajita, and plain.

\$30 per 2x dozen (Six dozen minimum)

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### **Beef**

#### **Tootin Beef:**

Grilled cubed sirloin steak marinated in our Thai Curry sauce. Can be served on skewer. Two skewers per person.

\$10.50 per serving



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**Tootin Steak Fajitas:**

Marinated strips of grilled skirt steak, onions, peppers.  
\$9.50 per serving

**CheSa's Bistro Ribeye:**

10 oz – 12 oz ribeye steak, grilled and served with rosemary, thyme and garlic butter sauce.  
\$18.00 per serving

**Beef Brisket Tamales:**

\$25 per 4x serving (dozen minimum order)

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**Fish and Seafood**

**Salmon**

All orders are by the pan which serves 10-12.  
11 per serving, \$10.50 per person. All orders are an 8 person minimum, all items are priced à la carte.

- Pan-Seared Salmon with sautéed garlic spinach
- Teriyaki Glazed Salmon With fresh bok choy
- Citrus Salmon Served with lemon or lime dressing
- Garlic Marinated Grilled Salmon
- Grilled Garlic Salmon Filet Served with lemon parmesan sauce

**Shrimp**

Sautéed Garlic Shrimp herbs and white wine reduction  
\$14 per serving

**Grilled Shrimp and Kabobs with Thai Curry sauce**

Per serving \$16.00

**Shrimp Tacos, Nachos or Garlic Rice bowl**

With your choice of flavors: Garlic, Citrus, Creole, Tomato, Fried or Buffalo.  
\$10.50 per person

**Pasta Bel**

Shrimp, rotini pasta, cucumbers, onions, tomatoes, carrots, garlic dressing, olive oil.  
\$12 per person (6x person minimum order)

**Shrimp Scampi**

Shrimp scampi over garlic mashed potatoes with our creamy 3 cheese sauce  
\$14 per serving (6x person minimum order)

**Shrimp and Grits**

Garlic Shrimp with a creamy sauce over grits with a choice of two assorted toppings, chopped bacon, sautéed bell peppers, salsa, or Pico de Gallo.

**Lobster**

Lobster Tacos, Nachos or Garlic Rice bowl – with your choice of flavors: Garlic, Citrus, Creole, Tomato, Fried or Buffalo.  
\$18.50 per person. Food truck service only.

**Fried Lobster Sandwich**

Two- four ounces of fried lobster (in shell or out) with fried shrimp served with our aioli coleslaw on a gluten-free garlic bun. (4x minimum orders) Food truck service only.



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### Crab

#### Lump Crab-cake Macaroni and Cheese

Crab, house-made cheese sauce, pasta, bell peppers, Latin spices.  
\$11.50 per serving (6x person minimum order)

### SIDES

#### Vegetables

All orders are by the pan. One pan serves 12-15. \$35.00 per pan.

- Asian Stir-fried Vegetables
- Assorted Oven Roasted Vegetables
- French Green Beans with garlic
- Baby Carrots with brown sugar and cinnamon
- Sautéed spinach
- Cajun Corn
- Buttered Corn on the Cob
- Braised Cabbage with cranberry and red onion
- Steamed Broccoli with Garlic butter
- Grilled or Steamed Asparagus
- Oven Roasted Brussel Sprouts
- Sautéed Bell Peppers
- Cauliflower Rice

#### Starches

- Oven Roasted Redskin Potatoes
- Mashed Potatoes with Garlic
- Mashed Sweet Potatoes
- Parsley Potatoes
- Rice Pilaf with Fresh Herbs

- Mixed Wild Rice
- Truffle Mashed Potatoes
- Orange Rice
- Jambalaya Rice
- Garlic Rice
- Lime Rice
- Creole Rice
- Jasmine Rice
- Cajun Rice
- Tri-Colored Roasted Potatoes
- Baked Potato (eight per pan)

### SEASONAL FOOD TRUCK SPECIALTIES

FOOD TRUCK REQUEST REQUIRE A \$600 ORDER MINIMUM.

#### **Pineapple Stuffed Rice Bowl**

Your choice of protein, garnish, and flavored rice stuffed in a pineapple topped with a garnish/salsa and house sauce.  
Pricing varies per person. Can be served vegan.

#### **Stuff Fried Plantain Cups**

Fried plantains stuffed with guacamole topped with shrimp.  
Pricing varies per person. (Order by the dozen, 3x order minimum)

#### **Baby Back Ribs**

Smoked baby back ribs, grilled and basted with house-made barbecue sauce  
\$16 per half slab



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\$32 per full slab

**South Texas Tamales and Gravy**

Beef brisket, pork brisket, or vegan tamale topped with cheese, any style eggs (2x) and our house gravy sauce, salsa and Pico de Gallo.  
Per serving \$16

**The Roseland**

O'Brien Potatoes & Turkey Sausage skillet topped with eggs, sautéed peppers and onions. Can be served Vegan.  
Per serving \$16, vegan \$8.50

**Hopping Son of a Gun**

Black-eyed peas over mushrooms, bell peppers, sautéed onions over rice. Vegan \$8.50, add protein \$2-\$4

**Nachos**

Corn tortillas seasoned with house spices and topped with black refried beans and pico de gallo.  
Vegan \$8.50, add protein \$2-\$4

**MENU OPTIONS**

Other Menus can be created by request:

Weddings  
Corporate Pop-up  
Block party  
Holidays  
Funeral  
Birthday Celebrations  
Food Truck events  
Vegan

**Orders require a minimum of 10 servings unless otherwise specified. All orders subject to 10.25% sales tax, delivery charges. All orders must be placed by noon of the day previous A 48 hour notice is preferred to ensure availability. We will make try to accommodate last minute changes and cancellation. A surcharge will be assessed for cancellations 48 hours prior to event/delivery.**