

*Chef Donnell  
Johnson's*



*Catering Menu*

2006-2007



## 2006-2007 Catering Menu

Chef Donnell Johnson is pleased to offer catering services for a vast array of functions and events. Please browse the menu below to learn more about culinary selections offered by Chef Johnson and his expert staff. For more information please call **(205) 601-0261**. All menu prices are per person.

### DINNER BUFFET MENU

Served with your choice of 2 side dishes, salad, dessert, rolls, and beverage  
**50 Guest Minimum Order**

#### CHICKEN

##### Chicken Piccata

Chicken breast sautéed with capers, lemon juice, butter, and garlic

**\$16.95**

##### Chicken Marsala

Chicken breast sautéed w/ Marsala wine and fresh mushrooms

**\$16.95**

##### Chicken Lemon Pepper

Chicken breast with lemon pepper

**\$16.95**

##### Chicken Pineapple

Grilled breast sautéed w/pineapple, mandarin oranges, onions, bell peppers w/pineapple glaze

**\$16.95**

##### Chicken Cacciatore

Chicken breast sautéed with onions, garlic, mushrooms and bell pepper, deglazed w/white wine and topped with marinara sauce

**\$16.95**

##### Chicken Parmigiana

Chicken breast breaded and topped with

Mozzarella **\$16.95**

##### Chicken Teryaki

Grilled breast sautéed with onions, bell pepper w/teriyaki glaze

**\$16.95**

##### Chicken Cordon Bleu

**\$16.95**

#### VEAL

##### Veal Piccata

Tender veal sautéed with capers, lemon juice, butter, and garlic

**\$17.95**

##### Veal Marsala

Veal sautéed w/marsala wine and fresh mushrooms

**\$18.95**

##### Veal Parmigiana

Breaded and topped with Mozzarella Cheese and

Marinara Sauce

**\$19.95**

##### Veal Saltimbocca

Layered with sage, prosciutto, and fontina cheese and sautéed in white wine

**\$20.95**



## 2006-2007 Catering Menu

### DINNER BUFFET MENU

Served with your choice of 2 side dishes  
50 Guest Minimum Order

#### Meat Specialties

##### Lamb Chop

Marinated and grilled to perfection

**\$22.95**

##### Filet Mignon

Grilled and served in a Barolo Wine sauce with  
Portobello mushrooms

**\$23.95**

##### Prime Rib

In au jus with creamed horseradish

**\$19.95**

##### Filet of Pork Tenderloin

##### Dijonaise

Marinated and grilled, served with dijonaise  
sauce

**\$17.95**

##### Grilled Ribeye Steak Diane

Sautéed in lemon juice and worcestershire  
sauce

**\$19.95**

#### Add a Carving Station to Your Buffet (Chef Required)

Filet Mignon

Honey Glazed Ham

Prime Rib

Roast Loin of Pork

Rack of Lamb

Oven Roasted Turkey



### SEAFOOD DINNER MENU

Based on Availability

Served with your choice of 2 side dishes

50 Guest Minimum Order

#### Red Snapper

Sautéed with tomato sauce, capers, black olives, and onion

market price

#### Halibut

Sautéed with butter, garlic, capers in a wine– lemon sauce

market price

#### Salmon

Sautéed with butter, garlic, mushrooms and pink sauce

market price

#### Lobster in a Lime/Butter Sauce

market price

#### Stuffed Pecan Trout

With Almandine and herbs

market price

#### Lobster with Champagne Sauce

market price

#### Shrimp Scampi Brochette

market price

#### Shrimp Scampi

market price

### PASTA BUFFET BAR

Price Based on 100 Guests. For smaller guest count, please contact us.

Includes: Bruschetta, grilled vegetables, choice of salad and garlic bread

#### Classic Pasta Buffet

- 2 Pastas
- 2 Sauces
- 1 Salad

**\$8.95 per person**

#### Deluxe Pasta Buffet

- 3 Pastas
- 3 Sauces
- 2 Salads

**\$9.95 per person**

#### Ultimate Pasta Buffet

- 4 Pastas
- 4 Sauces
- 2 Salads

**\$10.95 per person**

#### Salads

- Caesar Salad
- Cole Slaw
- Spinach Salad
- Raspberry Salad
- Greek Salad
- Fruit Salad
- Garden Tossed Salad
- Potato Salad
- Broccoli Salad
- Pasta Salad

#### Pastas

- Penne
- Shells
- Fettucine
- Rigatoni
- Farfalle
- Tortellini
- Spaghetti
- Linguini
- Rotelle

#### Special Pastas

- Lasagne – Meat or Veggie
- Manicotti stuffed with cheeses
- Baked Ziti
- Canneloni stuffed with meat

#### Pasta Sauces

- Renato w/chicken
- Arrabiata
- Alfredo
- Alfredo w/ chicken
- Primavera
- Pesto
- Puttanesca
- Pink Sauce
- Gorgonzola
- Checca
- Broccoli w/garlic and oil
- Della Casa w/peas, ham and mushrooms

For seafood additions (Clams, Shrimp, Calamari, Scallops) add \$3.00 per person.



**DINNER BUFFET SIDE DISHES**

**Choose one from each: Rice or Potato, Vegetables, Pasta, Salad**

<b>Rice or Potato</b>	<b>Vegetables</b>	<b>Salad</b>
<ul style="list-style-type: none"> <li>• Risotto Milanese</li> <li>• Rice Pilaf</li> <li>• Rice Almandine</li> <li>• Wild Rice</li> <li>• Roasted Garlic Potatoes</li> <li>• Mashed Potatoes w/Rosemary</li> <li>• Garlic Mashed Potatoes</li> <li>• Baked Potatoes with choice of toppings</li> <li>• Baked Sweet Potatoes</li> <li>• New Potatoes</li> </ul>	<ul style="list-style-type: none"> <li>• Vegetable Medley</li> <li>• Broccoli w/cheese sauce</li> <li>• Zucchini, Carrot, Yellow</li> <li>• Squash Julienne</li> <li>• Green Beans</li> <li>• Corn on the Cob</li> </ul>	<ul style="list-style-type: none"> <li>• Caesar's Salad</li> <li>• Cole Slaw</li> <li>• Spinach Salad</li> <li>• Raspberry Salad</li> <li>• Greek Salad</li> <li>• Fruit Salad</li> <li>• Garden Tossed Salad</li> <li>• Potato Salad</li> <li>• Broccoli Salad</li> <li>• Pasta Salad</li> </ul>

**Pasta Dishes**

**Combine** any of the below pastas and sauces to create your favorite dish.

<b>Pasta</b>	<b>Sauces</b>
Penne Shells Fettucine	Marinara Alfredo Pesto Primavera

Prices subject to change without notice  
**Add \$1.00 per person for each additional item.**



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## **2006-2007 Catering Menu**

### **Self-Serve Stations & Special Displays**

#### **Mashed Potato Martini Bar**

Garlic Mashed Potatoes with the following accompaniments: chardonnay gravy, basil pesto, and lobster champagne sauce, bacon bits, cheddar cheese, sour cream, cheese, chives, broccoli, butter

#### **Bruschetta Bar**

Toasted Rustic Bread with a selection of toppings:  
tomato-basil, fire- roasted red bell pepper portabella mushroom, olive mix

#### **Antipasto Station**

Rustic Italian Breads  
Surrounded by a colorful display of Italian cold cuts and cheeses,  
Grilled and marinated vegetables

#### **Salad Bar**

Garden display of three types of field greens with four dressings: Ranch, Italian, Thousand Island, Caesar's  
variety of toppings:  
croutons, parmesan cheese, nuts, tomatoes, red onions, cheddar cheese, celery, grated carrots

#### **Taco Bar**

Build your own fish, pork, or beef Taco w/ shredded lettuce, tomatoes, cheese

#### **Seafood Station**

Your favorite seafood combination displayed on ice with condiments.  
Choose from crab, clams, jumbo shrimp, poached salmon

#### **Italian Pasta Station**

Choose from Lasagna, Penne, Rigatoni, with your favorite sauces  
Includes grilled vegetables, bruschetta, and garlic bread

#### **All American Station**

Select from : Hot Dogs, Hamburgers, BBQ Roast Beef, Texas Chili  
Corn Dogs, includes baked beans and corn on the cob, fruit salad and condiments

#### **BBQ Station**

Select from BBQ Ribs, BBQ Chicken, Hamburger, All Beef Kosher Hot Dogs  
includes condiments, baked beans, fresh fruit, rolls and butter

#### **Southwestern Station**

Choose from: Tacos, Fajitas, Tostadas, Enchiladas, Burritos,  
Includes: Mexican Rice, Chips and Salsa

#### **Tropical Island Station**

Select from:  
Island BBQ Ribs, Huli Huli Chicken, Coconut Shrimp, Chicken or Beef Teriyaki Skewers -include: potato salad, Hawaiian rice, and fresh tropical fruit display martini shrimp cocktail

#### **Cajun Station**

Crab Cakes, Louisiana Hot Sausage, Buffalo Chicken Wings  
Seafood/ Chicken Gumbo with Rice



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## **2006-2007 Catering Menu** **Hawaiian/ Polynesian Menu**

### **Appetizers/Salads**

Coconut Shrimp w/ Island Dipping Sauce

Teriyaki Beef or Chicken Skewers

Aloha Chick Wings

Island Potato Salad

Hawaiian Cole Slaw

Fresh Fruit Tropical Display

### **Salads**

Caesar's Salad

Cole Slaw

Spinach Salad

Greek Salad

Fresh Fruit Salad

Garden Salad

Potato Salad

Grilled Chicken Salad

Pasta Salad

Prices subject to change without notice



**2006-2007 Catering Menu**  
**Southern/Cajun Menu**

**(main dish includes 2 sides and 2 salads)**

Buffalo Chicken Wings with Ranch Dip  
Southern Style Crab Cakes  
Mushrooms Stuffed with Crab  
Shrimp/Chicken Gumbo  
Fried Shrimp

**Sides**

Dirty Rice  
Baked Beans  
Mashed Potatoes  
Green Beans  
Corn on the Cob

**Salads**

Cole Slaw  
Potato Salad  
Vegetable Salad  
Pasta Salad

**Desserts**

Bread Pudding  
King's Cake  
Bigne



## 2006-2007 Catering Menu

### Barbeques and Picnics

(50 people minimum order)

#### **Chicken BBQ**

Include: baked beans, fresh fruit, rolls and butter, choice of potato salad, pasta salad, or Calabrese tomato salad

**50+ people \$11.95**

**100+ people \$10.95**

#### **Hamburger / Hot Dog BBQ**

Includes 1/4 pound hamburgers, all beef hot dogs. Includes: baked beans, fresh fruit, rolls and butter, choice of potato salad, pasta salad, or Calabrese tomato salad

**50+ people \$13.95**

**100 + people \$12.95**

#### **Italian BBQ**

Grilled Homemade Italian Sausage and Peppers, Italian Style Chicken Thighs, all-beef hot dogs on buns, Foccaccia bread

**50+ people \$ 14.95**

**100 + people \$13.95**

#### **Deluxe BBQ**

Baby Back Ribs, BBQ Chicken, all-beef Hot Dogs Include: baked beans, fresh fruit, rolls and butter, plus: choice of potato salad, pasta salad, or Calabrese tomato salad

**50+ people \$ 15.95**

**100+ people \$14.95**

#### **Hawaiian BBQ**

Features a deluxe fresh tropical fruit display , Hawaiian rice, Huli Huli Chicken, Island BBQ Ribs, rolls and butter, plus choice of potato salad or Hawaiian coleslaw

**50+ people \$14.95**

**100+people \$13.95**



**2006-2007 Catering Menu**  
**Appetizers/Hors D'Oeuvres**

**COLD**

Fresh Seasonal Fruit Platter  
Fresh Seasonal Fruit Skewers  
Shrimp Cocktail  
Crab Cocktail  
Deluxe Shrimp and Crab Legs on Ice  
Assorted Mini Sandwich Platter  
Ham and Fresh Basil Tortilla  
Pinwheels  
Grilled Marinated Vegetables  
Salmon/Cream Cheese Pinwheels  
Stuffed Belgian Endives  
Marinated Mushrooms stuffed with  
crabmeat  
Deviled Eggs  
Stuffed Cherry Tomatoes

**HOT**

Stuffed Mushrooms (w/ shrimp )  
Marinated Mushrooms  
Mini Quiche  
Crab Cakes  
Spicy Buffalo Wings  
Homemade Assorted Puff Pastries  
Shrimp Scampi  
Chicken or Beef Teriyaki Skewers  
Grilled Baby Vegetables  
Chicken Drummetts  
Mini Meatballs

**\*requires onsite oven**



**2006-2007 Catering Menu**  
**Desserts**

**HOMEMADE CAKES AND PIES**

Cheesecake  
Carrot Cake  
Lemon Cake  
Apple Pie  
Pecan Pie

**SPECIAL TREATS**

Chocolate Dipped Strawberries  
(Dark or White Chocolate – Seasonal Only)

Chocolate Fountain w/Dipping Fruits and Condiments



## 2006-2007 Catering Menu Presentation Options

### **Linen**

Round Tables  
\$13.00 per table

Rectangular Tables  
\$13.00 per table

### **China/Flatware**

\$4.00 per setting  
(Includes flatware, water glass, tea glass)

### **Professional Wait Staff**

\$13.00 per hour

### Carvers

\$25.00 per hour (2 hour minimum)

### **Centerpieces**

Not Included



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