



# CATERING MENU

## DROP OFF SERVICE OPTIONS

### SMALL BITES

#### **Maryland Style Krab Cakes**

*chickpea and heart of palm spicy mustard aioli*

#### **Southern Sauced "Meat"balls**

*walnut mushroom balls marinated in maple BBQ sauce*

#### **Krab & Kale Dip**

*heart of palm creole cashew cream cheese kale*

#### **BLT Biscuits**

*portobello bacon greens tomato vegan pimento cheese*

#### **Hoppin John Croquettes**

*black eye peas brown rice pimento pepper chutney*

### PLATTERS

#### **Seasonal Fruit Display**

*assorted seasonal fruit maple glazed vegan yogurt dip*

#### **Assorted Dips Chips & Crostini**

*muhammara, creamy eggplant, pistachio pesto, hummus*

#### **Cheese Board**

*vegetarian or vegan cheeses olives dried fruit nuts*

#### **Crudite Platter**

*assorted seasonal veggies vegan ranch dressing*

#### **Southern Quesadilla**

*pimento cheese braised mixed greens green tomatos*

### MAINS & SIDES

#### **Mac and Cheese**

*3 cheese blend classic macaroni (vegan or vegetarian)*

#### **Veggie Gumbo**

*assorted seasonal veggies basmati jalepeno cornbread*

#### **Rice and Peas**

*field peas forbidden rice spicy curry sauce*

#### **Pulled BBQ Sliders**

*slow cooked jackfruit collard slaw toasted rolls*

#### **Creamed Kale**

*cashew cream almond parmesan*

#### **Corn Pudding**

*cinnamon creamed corn pudding*

#### **Braised Mixed Greens**

*maple braised collards and kale*

### SALADS

#### **Black Eye Pea Salad**

*peas tomatoes green onions maple vinaigrette*

#### **3 Pepper Pasta Salad**

*assorted seasonal peppers penne basil mayo*

#### **Old Fashioned Potato Salad**

*yukon gold potatoes dill pickles dijon mayo*

#### **Quinoa Lentil Salad**

*mixed quinoa cucumber lentils tahini vinaigrette*

#### **Mixed Greens**

*mixed greens cucumber red onion cornbread croutons*

Amelia Irene Catering experiences can be curated to your specific dietary needs.  
Custom menus available upon request