



“The Earl Gray Experience”

*Enjoy your meal by starting off with your choice of a
Stuffed mushrooms, and chicken or steak on a stick always a favorite*

*For your main course, please enjoy a Tender Filet of Beef cooked to perfection combined with
mouth watering Honey Bourbon Glazed Salmon or a delicious Chicken Marsala with
mushrooms*

*Pair the above entrée with our delicious homemade Mashed Potatoes
& fresh crisp Seasonal Vegetables*

*Indulge in a light Garden Salad with your choice of ranch, thousand island or Italian dressing
Fresh soft breadsticks*

Sweet and Un-sweetened Iced Tea

*A Chocolate Fountain with Fresh Fruit and cut up Brownie Bites
To complete the perfect meal*

**Or choose a delicious cheese cake with a fruit topping*

All served buffet style

\$49.79 per person plus tax

Events are subject to a labor, linen, or china rental charges.

“The Chai Affair”

*Start off with a beautiful Cheese Display of block and cubed cheeses
Assorted crackers and garnished with grapes*

*Enjoy our mouth watering prime rib, sliced to perfection served with
Hot Au-jus on the side*

*With your choice of Grilled Boneless Skinless Chicken or a Fish Entree
Served with your choice of two side dishes*

Side Dish Choices

*Homemade Mashed Potatoes, Fresh Seasonal Vegetables, Mixed Garden Salad, Baked Potato,
Sweet Potato,*

Green Beans, Twice Baked Potato, or a Pasta Salad

Fresh Bread Sticks

Sweet and Un-sweetened Iced Tea

All served buffet style

\$36.79 per person plus tax



“The Darjeeling”

*Start off with a variety of Fresh Seasonal Vegetable Display
With our homemade dipping sauce*

*Fresh Seasonal Fruit Display including all of your favorites such as strawberries, pineapple,
kiwi, grapes, melon and more*

*A juicy and delicious Grilled Chicken in a Lemon Sauce
Paired with sautéed beef tips with peppers and onions
Served with your choice of two side dishes*

Side Dish Choices

*Homemade Mashed Potatoes, Fresh Seasonal Vegetables, Mixed Garden Salad, Baked Potato,
Sweet Potato, Green Beans or a Pasta Salad
Fresh bread stick*

Sweet and Unsweetened Iced Tea

All served buffet style

\$29.79 per person plus tax

Events are subject to a labor, linen, or china rental charges.

“The Green Tea Way”

Buffet dinner options \$12.49 per person (choose two)

*Texas Beef Brisket served in Au-jus, Slow Cooked Chopped Fork BBQ, chicken tips sautéed with
peppers and onions*

Smoked Chicken Breast Quarter, Grilled Angus Chopped Steak and Gravy

Smoked Turkey Breast, Grilled Boneless Skinless Chicken Breast

Served with your choice of two side dishes

Homemade Mashed Potatoes, Fresh Seasonal Vegetables, Mixed Garden Salad

Baked Potato, Sweet Potato, Green Beans, Pasta Salad

Macaroni & Cheese, Cole Slaw, Rice Pilaf

All above dinners come with bread sticks and tea.

paper products include disposable

Fork, knife, spoon, napkin, cup, plate and any extras.

Additional Service, tax and gratuity are not included

CREATE YOUR DREAM DINNER

If you do not see it on the menu, just ask

Dinner Options:

*From Full Service sit down dinners to a buffet style event
Ask us about your many options pricing starting at 12.79 per person
Additional Service, Tax and Gratuity not included*

Let the Professionals at Sweet Tea's create a menu for your dream day. From our many choices below we will help you choose a menu that suits you taste and your budget.

Optional Entrées:

*Grilled Boneless Skinless Chicken Breast, Chicken Cordon Bleu,
Chicken with a Lemon Caper Sauce, Homemade Meatloaf, Brisket of Beef, Lasagna,
Baked Ziti,
Smoked Chicken Breast Quarters, Hand Cut Prime Rib, Filet of Beef
New York Strip Steak, Ribeye Steak, Sirloin Steak, Beef Brisket
Grilled Angus Chopped Steak, Grilled Pork Chops, Slow Cooked Chopped Pork
Baby Back Ribs, Smoked Turkey Breast, Grilled Salmon, Grilled or Blackened Shrimp,
Lightly Breaded Trout, Maryland Crab Cakes, Blackened Tilapia, Sautéed Chicken Tips
with Peppers and Onions, Bourbon Salmon,*

Optional Side Dish Choices:

*Homemade Mashed Potatoes, Fresh Seasonal Vegetables, Mixed Garden Salad
Baked or Sweet Potato, Green Beans, Macaroni & Cheese, Rice Pilaf, collard greens*

Bar Service:

We can provide bar service of beer and wine before, during, and after you wedding dinner.

Always a great touch when your guests may be waiting for you to arrive after your pictures, and a great way to enjoy a reception.

*Bottled Beer and Wine Choices
(& soft drinks)*

North Carolina Wine Bar, Champagne Toast, Champagne Punch

***** Depending on the state the reception is located; having a bar is subject to approval of catering liquor permit. ******



Hot Hor'dourves

Cows in a Blanket - All beef hot dogs Wrapped in a warm and crispy Butter roll, served with brown Mustard

Mini Knish- A blend of potato and onion or kasha your choice

Sliders - Plain burgers, cheese burgers or topped with mushroom on mini buns served with ketchup and mustard on the side

Vegetable Spring rolls - Served with a sweet and sour sauce and a spicy mustard

Chicken Satay Skewers - Thin sliced breast of chicken skewered And basted in a light peanut sauce

Teriyaki Sirloin Skewer or Chicken - Thinly sliced Choice Sirloin or Breast of Chicken skewered, and basted in a teriyaki sauce

Assorted Mini Quiche - Assortment of bite size quiche, broccoli, cheese and spinach

Crispy Chicken Tenders - Hand breaded and fried served with your choice of honey mustard, ranch or BBQ sauce for dipping

Rosemary Chicken Skewers - Thinly sliced chicken and marinated in a rosemary oil dressing and grilled

Buffalo Chicken Wings - Chicken wings coated with your choice of Mild, BBQ, Hot or Garlic Parmesan served with ranch or bleu cheese for dipping

Sweet and Sour Meatballs - Bite sized meat balls marinated and served in a wonderful sweet and sour sauce

Stuffed mushrooms - a fine blend of garlic and parmesan reggiano cheeses stuffed in a mushroom cap perfect for any event

BBQ Muffins - Slow cooked BBQ or Brisket stuffed in a corn muffin and topped with BBQ sauce

Potato Puppies (Latkas) - A blend of potatoes and onions and seasoning fried to perfection and served with Sour Cream and Apple Sauce

Cold Hor'dourves

Antipasto- Fresh mozzarella, marinated artichoke heart, and cherry tomato marinated in a homemade Italian dressing and served on a skewer

Tiny Taco Tart- light blend of Taco seasoning and sour cream topped with shredded carrots and cilantro served in a phyllo shell

Cream cheese and chive pinwheels - Seasoned blend of cream cheese and fresh chives rolled to perfection

Assorted cheese platter - Cheddar, Swiss, and Pepper Jack served with fresh grapes

Roasted garlic, red pepper or lemon hummus - homemade hummus with your choice of fresh roasted garlic, red pepper or lemon served with pita chips

Assorted Vegetable Platter- We use vegetables in season such as carrots, celery, broccoli and cauliflower and tomatoes serve it with homemade ranch dressing

Caprese Salad - Slow roasted plum tomatoes marinated in olive oil, fresh garlic and basil and topped with fresh mozzarella

Choice of four hor'dourves \$14.50 per person

Choice of five \$16.50 per person – Tax, labor and gratuity not included

Speciality Hor'dourves - please add \$3.00 pp for these options

Burger Sliders - These fun mini burgers (1.5 inches round) are topped with caramelized onions and Gorgonzola cheese.

Brie and Raspberry Phyllo - Double cream Brie cheese mixed with toasted almond flakes and topped with raspberry jam, wrapped in Fillo dough
Please add \$5.00 per person for the below options

Beef Wellington En Crouete - Aged beef tenderloin, accented with mushroom duxelle and wrapped in a French-style puff pastry.

Lobster Pot Pie- Luscious lobster meat along with a creamy bisque in a buttery pastry shell.

Smoked Salmon Roses - Scottish salmon combined with a perfect blend of dill cream cheese moose served on sweet dark

SUSHI MENU

Please call for pricing on Sushi

California Roll- imitation crab meat, avocado and cucumber

Blazing California Roll- imitation crab meat tossed in Japanese spicy chili sauce, avocado and cucumber

California Roll Deluxe- California roll topped with masago

Philadelphia Roll- imitation crab meat, avocado, cucumber and cream cheese

Tempura Vegetable Roll- carrots, cucumber, avocado and tempura batter flakes. Rolled in golden tempura flakes

Smoked Salmon Roll- smoked salmon, cream cheese infused with fresh dill, avocado and cucumber. Topped with fresh dill

Spicy Salmon Roll- cooked salmon tossed in mayonnaise, spicy chili sauce and sesame oil with cucumber

Spicy Tuna Roll- sashimi tuna tossed in spicy chili sauce, sesame oil with cucumber

Vegetable Hosomaki Roll- 6 cucumber and 6 carrot maki rolls



- Louisiana Crunch Cake - \$2.50 pp
- New York Style Cheese Cake - \$5.00 pp (worth every penny)
- Chocolate cake \$2.50 pp
- Chocolate Chip Banana Nut Bread \$2.00 pp
- Rugelach \$4.00 pp
- Apple Strudel – 2.50 pp
- Chocolate Molton Lava Cake \$5.00 pp
- Ice Cream Sundae Bar - \$5.99 pp
- Fruit Cobbler any flavor - \$2.00 pp
- Chocolate Pecan Pie \$2.50 pp
- Carmel Apple Phyllo- carmel, apples. Goat cheese, walnuts - \$4.99 pp
- Baklava - \$4.00 pp
- Good Ol Chocolate Chip Cookies - \$1.50 pp
- Toffee Cookies (a favorite) - \$1.50 pp
- Oatmeal Cookies - \$1.50 pp
- Brownie Bites - \$1.50 pp
- Ice Cream Sundae Bar - \$4.95 pp

If you are looking for a special dessert, wedding cake or special occasion cake, please ask. We have many other selections to choose from.

Linens & Rentals:

We can also help you with all your linens, glassware, and china rental fees apply

Table Linens:

Linen Napkins	\$.75 each
Lap Length 6" or 8"	\$ 15.00
Floor Length 6" or 8"	\$ 19.50
90" Round Lap Length	\$ 15.00
96" Round	\$ 15.00

108" Round Lap on 72"	\$ 17.00
120" Round Floor on 60"	\$ 19.50
132" Round Floor on 72"	\$ 22.50
Chair Covers (White)	\$ 7.00

Skirting:

8 Foot	\$ 17.00
13 Foot	\$ 22.50
22 Foot	\$ 29.00

Pricing on tables, chairs, china and any other items are upon request.

www.sweetteascatering.com
Sweetteascatering@yahoo.com
Toll free 1-888-323-9223
704-855-1803