



DAPHNE'S
CATERING CO

• BY TWISTED LAUREL •



LUNCH MENU

Boxed Lunches (20 person minimum)

Includes housemade chips, cookie, pickle, cutlery. Substitute chips and cookie for a house salad and granola bar upcharge

Turkey Cheddar

turkey, sharp cheddar, lettuce, tomato, onion on italian bread

Ham and Swiss

ham, swiss, honey mustard, lettuce, tomato, onion on italian bread

Veggie Plate (V)

marinated and roasted vegetables, hummus, pita

Caprese

fresh mozzarella, basil, and tomato on italian bread

add chicken as an upcharge

Italian

salami, prosciutto, ham, provolone, banana peppers, lettuce, tomato, onion on italian bread

Chicken Salad

chef's seasonal selection on italian bread

Mediterranean Chicken Wrap

diced greek chicken, pickled red onions, feta, olives, romaine, tomato, tzatziki and a side of greek dressing

Substitute any sandwich for a wrap at no extra charge

GF Bread (individuals okay)

Add Seasonal Fruit Cup



CASUAL LUNCH BUFFETS

20 person minimum on all buffets
Lunch pricing available before 4 PM

Sandwich or Wrap Platter

Choice of 3 sandwich or wrap varieties, condiments, chips, cookies.
Per person pricing based on sandwiches chosen (see Boxed Lunches for selections)

Add-ons

Chef's Seasonal Pasta Salad

Crudités with ranch dressing

Seasonal Fruit Salad

Greek Bar

pita, feta, kalamata olives, tomato, romaine, pickled red onions

Choose 2 Proteins

Greek Chicken, Roasted Vegetables, Falafel, Beef & Lamb Gyro, Shawarma Beef (+1 per person)

Choose 2 Sauces

Hummus (Plain, Red Pepper, Pine Nut, Carrot), Tzatziki, Greek Dressing

Add-ons

Greek Salad

Mediterranean Pasta Salad

Horiatiki Salad

Spanakopita



Taco Bar

flour and corn tortillas, pickled red onion, cilantro, shredded lettuce
shredded cheese, crema

Choose 2 Sides

Cilantro Lime Rice, Seasoned Black Beans or Refried Beans

Choose 2 Proteins

Seasoned Chorizo Ground Beef, Chipotle Chicken, Grilled Chicken, Pulled Pork,
Carne Asada (+3 per person), Grilled Shrimp (+3 per person)

Choose 2 Salsas

Pico De Gallo, Pineapple Salsa, Salsa Verde, Red Table Salsa, Salsa Roja

Add-ons

Guacamole

Queso

Salsa Con Queso

Mexican Street Corn Salad

Pasta Bar

dinner rolls, grated parmesan

Choose 1 Salad

House (greek or ranch dressing) or Caesar Salad

Choose 1 Pasta

Penne, Bowtie, Cavatappi

Choose 2 Sauces

Alfredo, Marinara, Meat Sauce (+1 per person)

Choose 2 Proteins

Meatballs, Grilled Chicken, Italian Sausage, Grilled Shrimp (+3 per person)

Vegetarian option available upon request

Add-ons

Additional Protein

Vegetable Medley

Sub Gluten Free Pasta





HORS D'OEUVRES

Priced per dozen, with a two dozen minimum per item

Toasts garlic crostini

Roasted Mushroom
garlic herbed cheese

Tomato Bruschetta

Brie & Spiced Fruit

Avocado Toast
roasted tomatoes

Prosciutto
apricot mostarda

Mini Marinara Meatball
herbed ricotta

Pimento Cheese
pepper jelly

Smoked Salmon Mousse
caper cucumber relish, Everything bagel chip

Caponata

Cups

Crudité
tzatziki sauce or ranch dressing

Charcuterie

Italian Pasta Salad

Shrimp Cocktail
bloody mary cocktail sauce

Hummus
crudité

Fruit
honey yogurt



Composed

Short Rib Wellington
onion jam, mushroom duxelle

Pork Belly Biscuit
green tomato chow chow

Deviled Eggs
southern style

Blue Crab Salad
mini old bay biscuit

Smashed Fingerling Potatoes
cheddar crema, green onion, smoked salmon roe

BBQ Pork Sliders
choice of Carolina Gold, Alabama White or House BBQ sauces

Mushroom and Caramelized Onion Tarts
goat cheese mousse

Skewers

Shrimp Cocktail
bloody mary cocktail sauce

Caprese
balsamic reduction, flaked sea salt

Cajun-Spiced Shrimp and Andouille Sausage
pepper jelly

Prosciutto-Wrapped Stuffed Dates
stuffed with spiced pecans, goat cheese

Melon + Prosciutto



HORS D'OEUVRE PLATTERS AND DIPS

By the person, 20 minimum order per item

Beer Cheese Dip

house potato chips

Salsa Con Queso

tortilla chips

Spinach and Artichoke Dip

tortilla chips

Hummus Trio

Roasted Red Pepper, Pine Nut, Carrot Hummus crudité, grilled pita wedges

Assorted Seasonal Fruit

Housemade Potato Chips and Dip

Choice of two: Tzatziki, Ranch, French Onion, or Dill Pickle Dip

Vegetable Crudité

Choice of two: Ranch, Blue Cheese, French Onion, Tzatziki, Dill Pickle Dip

Charcuterie

chef's selection of cured meats, antipasto, mustards, crackers

Charcuterie Board

chef's selection of artisanal cheeses, dried + fresh fruit, preserves, nuts, cured meats, antipasto, mustard, crackers, baguette



DINNER MENU

20 person minimum order

Vegan options available upon request

Mediterranean

classic hummus, pita wedges, choice of Greek or House Salad (upgrade to seasonal salad for +2 per person), choice of two entrées

Tier one

Greek Chicken

chicken marinated with greek spices, pita, tzatziki

Sliced Beef + Lamb Gyro

pita, tzatziki

Falafel

pita, tzatziki

Greek Meatballs

greek-style spiced meatballs, marinara

Pastitso

greek pasta, meat sauce & béchamel bake

Spanakopita

spinach & feta filling layered in flaky phyllo dough

Tier two

Sliced Beef Tenderloin

yogurt + herb marinated and grilled, served with tzatziki & pita

Moussaka

layers of eggplant, potato, cheese, béchamel and meat sauce

Red Wine Braised Beef Short Ribs

olive crumble

Souvlaki

choice of Chicken, Beef, or Pork (sub Shrimp add +3 per person)
greek-spiced kabobs served with tzatziki & pita

Add-ons

Grilled & Marinated Vegetables

Cold Sea Salt Roasted Potatoes

Mediterranean Bowtie Pasta Salad

Horiatiki Salad





Southern

Choice of Cornbread, Dinner Rolls or Garlic Cheddar Biscuits, choice of House Salad or Coleslaw (upgrade to seasonal salad for +2 per person), choice of two entrées and two sides

Tier one

Pulled Pork

Choice of Carolina Gold, Alabama White, or House BBQ Sauce

Roasted Chicken

garlic herb roasted bone in chicken

Meatloaf

ketchup glazed

Chicken & Dumplings

braised light & dark meat chicken, housemade egg dumplings, vegetable infused veloute

Sirloin Tips

mushroom cream gravy

Tier two

Roasted Teres Major

au jus, horseradish cream

Roasted Beef Tenderloin

Bourbon-Bacon Jam

Pork Tenderloin

Bourbon apples

Louisiana Style Gumbo

andouille, shrimp, chicken thigh, vegetable trinity, rice



Tier three

Jumbo Lump Crab Cakes

mustard sauce, remoulade, bloody mary cocktail sauce

Perloo

clams, mussels, shrimp, oysters, chicken thighs, roasted tomatoes, chiles, rice

Prime Rib Roast

salt butter crust, au jus, horseradish cream, yorkshire pudding

*MP upcharge may apply

Roasted Tri-Tip

steakhouse mushrooms

Sides

Mac & Cheese

Seasonal Potato Salad

Cole Slaw

Garlic Mashed Potatoes

Crispy Garlic Parmesan Roasted Potatoes

Cheddar Cheese Grits

Roasted Brussels Sprouts

Braised Collards

Hoppin' John

Cowboy Caviar

Green Beans

Add-ons

Additional Sides

Additional Proteins

Italian

dinner rolls, choice of House or Caesar salad (upgrade to seasonal salad for +2 per person), choice of two entrées

Tier one

Chicken Marsala

sautéed chicken with mushrooms & marsala wine sauce

Lasagna

Spinach or Meat

Baked Ziti

three-cheese ziti with Meat sauce or Marinara

Meatballs

pasta, marinara

Chicken Alfredo

pasta

Tier two

choice of two entrees and two sides

Chicken Picatta

sautéed chicken, lemon butter caper sauce

Shrimp Scampi

garlic & herb seared shrimp

Seared Salmon

Fig relish

Mushroom Risotto

Red Wine Braised Beef Short Ribs

tomato mushroom jus

Sides

3-Cheese Polenta

Alfredo or Marinara Pasta

Honey Glazed Carrots

Garlic Broccoli

Rosemary Roasted Potatoes

Roasted Asparagus

Sautéed Mixed Vegetables

Garlic Mashed Potatoes

Add-ons

Additional Sides

Additional Proteins



CASUAL DINNER BUFFETS

20 person minimum order

Greek Bar

pita, tzaziki, feta, kalamata olives, choice of salad

Choose 1 Salad

House, Greek, Horiatiki (add 1.5 per person)

Choose 2 Proteins

Greek Chicken, Roasted Veggies, Falafel, Gyro-Style Lamb

Choose 1 Hummus

Classic, Red Pepper, Pine Nut, Carrot

Greek Bar Add-ons

Tabbouleh

Spanakopita

Mediterranean Bowtie Pasta Salad

Horiatiki Salad

Taco Bar

Tortillas (flour or corn), tortilla chips, pickled red onion, shredded lettuce, cilantro, shredded cheese, crema

Choose 2 Sides

Cilantro Lime Rice, Seasoned Black Beans or Refried Beans

Choose 2 Proteins

Seasoned Chorizo Ground Beef, Chipotle Chicken, Grilled Chicken, Pulled Pork, Carne Asada (+3), Shrimp (+3)

Choose 2 Salsas

Pico De Gallo, Pineapple Salsa, Salsa Verde, Salsa Roja (medium), Red Table Salsa

Taco Bar Add-ons

Guacamole

Salsa Con Queso

Queso

Mexican Street Corn Salad



Pasta Bar

garlic bread, grated parmesan

Choose 1 Salad

House (Greek or Ranch dressing) or Caesar Salad

Choose 2 Pastas

Penne, Bowtie, Cavatappi

Choose 2 Sauces

Alfredo, Marinara, Meat sauce

Choose 2 Proteins

Meatballs, Grilled Chicken, Italian Sausage, Seasonal Vegetable Pasta, Shrimp Scampi (+3)

Add-ons

Additional protein

Substitute gluten free pasta



BRUNCH

20 person minimum order for all brunch menus

Tier one

Choose 1 Bread

Biscuits, Pastry, Croissant

Choose 2 Proteins

Applewood-Smoked Bacon, Fresh Link Breakfast Sausage, Pit Ham

Choose 3 Sides

Seasonal Fruit Platter, Frittatas, Cheese Grits, Muffins, Buttermilk Pancakes, French Toast Casserole

Tier two

Choose 1 Bread

Biscuits, Pastry, Croissant

Choose 2 Proteins

Griddled Pork Chops & Cinnamon Apples, Shrimp & Grits, Applewood-Smoked Bacon, Fresh Link Breakfast Sausage, Pit Ham

Choose 3 Sides

Yogurt & Granola Parfait, Frittatas, Fruit Platter, Muffins, Lemon Ricotta Pancakes, Cheese Grits, French Toast Cassreole

Biscuits and Gravy Bar

buttermilk biscuits, housemade jam, whipped butter
(+7 per person when added to brunch tiers)

Choose 2

Classic Sausage Gravy, Chorizo Gravy, Creole Gravy, Bourbon-Bacon Jam, Cinnamon Apples





DESSERTS

By the Dozen

Fresh Baked Cookies

Caramel & Pretzel Brownies

Lemon Bars

Baklava

Banana Pudding Cups

Individual Cheesecakes

Chocolate Chunk Brownies (GF)

Whole Pies

Chocolate Torte (GF, serves 16)

By the Half Pan

Bread Pudding

Seasonal Cobbler

Add Ons

8oz Housemade Berry Jam

Ask for pricing for custom orders

Twisted Laurel | Daphne's Catering

BEVERAGES

Unsweet Iced Tea

Sweet Iced Tea

Lemonade

