

CHOPPED & SERVED WEDDING MENU

One complimentary tasting for booked clients. \$50 per person charge will be applied for any additional guest, over 6 people

APPETIZERS

PULLED CHICKEN SLIDERS

With our signature slowed cooked chicken mixed in our secret sauce topped with a light pickled slaw you'll taste every part of a cookout, and the key to success. Served with buns and slaw on the side.

STUFFED MUSHROOMS (VEGAN OPTION)

It's going to be a fungi time with stuffed mushrooms! From our traditional smoked cheddar and bacon, spinach and parm, chorizo and cotija, to our vegan options spinach and artichoke,veggie lentil, or a caramelized onion and pimento.

LOX & DILL (VEGAN OPTION)

Enjoy our lox & dill crostini served on a bagel chip, or cucumber slice with fresh whipped herb shmear topped with loxs (smoked salmon), capers, dill, sliver of red onion, and a fresh squeeze of lemon.

STEAK & CARAMELIZED ONIONS

The biggest hit in town! Our slow cooked beef topped with our secret caramelized onions leaves the most flavor in your mouth. Enjoy our crostinis topped with fresh herb cream cheese, parmesan cheese and parsley.

SWEET CHILI SHRIMP

Forget your basic shrimp cocktail. Enjoy our shrimp with a twist; marinated in our signature sauce and topped with cilantro. No dipping sauce necessary.

MUSHROOM BRUSCHETTA (VEGAN)

Feel the power of the shrooms. From truffle, wild, shitaxi and many more our mushroom bruschetta turns this fungi into a blast of flavor goodness. From mushrooms to onions, herbs, fresh squeeze of citrus this crostini is just for you.

CAPRESE SKEWERS

The prettiest app on the table. Fresh mozzarella and basil skewered with a grape tomato topped with olive oil and a balsamic glaze.

WARM FIG N BRIE TART

Sweet and Savory? Yes, We went there.

**CUSTOMIZED MENUS,
AND BARS
AVAILABLE UPON REQUEST**

C&S

Updated appetizer prices can be found on our website at www.choppedandserved.com

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STATIONED APPETIZERS

MEAT & CHEESE, NUT DISPLAY

\$175

You can't forget the cheese! Enjoy our cheese platter with a variety of options. From burrata, blue cheese, smoked gouda, peppered goat cheese, brie, and many more. Served with assortments of roasted nuts and jellies.

MAMAS BUFFALO CHICKEN DIP

\$120

Mama put her twist on things. Enjoy our creamy slow cooked buffalo chicken with red pepper, celery, onions, turned into a warm dip. A game day and party favorites. Served with chips or crostinis.

SPINACH ARTICHOKE DIP

\$120

Served either cold or hot, your choice! This creamy spinach artichoke dip has a variety of ways to enjoy it. From dipping vegetables or crostinis you can enjoy it all! Served with chips or crostinis. Add a crudite platter for veggies!

SALADS

CAESAR CLASSICAL

\$7.50

GARDEN SALAD SIGNATURA

\$7.50

PECANS AND GOAT CHEESE WITH SWEET VIDALIA VINAIGRETTE

\$8.50

WATERMELON, FETA, ARUGULA WITH RASPBERRY VINAIGRETTE

\$8.50

BRUSSEL & KALE PEPITA SLAW POPPY SEED DRESSING

\$8.50

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MENU CLASSICAL

F - FAMILY STYLE B - BUFFETT

CUBANO CAULIFLOWER STEAK

F: \$47 - B: \$50

A vegan's favorite dish. Our flavorful pan fried cauliflower steak topped with mango salsa served with cubano vegan beans and rice and corn.

CHARDONNAY CHICKEN

F: \$45 - B: \$48

A wedding classical. Juicy tender chicken leg topped with our garlic & herb cream sauce.

BEEF TENDERLOIN

F: \$50 - B: \$55

An herb crusted tenderloin served with a side of bordelaise or creamy horseradish.

STUFFED MUSHROOMS OR PEPPERS

F: \$45 - B: \$48

Cilantro black bean and corn stuffed red pepper topped with a hickory couli.

LEMON PEPPER SALMON

F: \$45 - B: \$50

Citrus rubbed market fresh salmon served with your choice of veggie and one starch. Citrus rubbed market fresh salmon.

SIDES

Dinner option is served with your choice of one veggie and one starch.

ROASTED VEGGIE MEDLEY

WILD RICE PILAF

SWEET CHILI GLAZED CARROTS

WALNUT BALSAMIC BRUSSEL
SPROUTS

HERB ROASTED POTATOES

MASHED POTATOES

ASPARAGUS

SQUASH MEDLEY

TRUFFLE MASHED POTATOES

DIRTY RICE

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MENU FAVORITA

F - FAMILY STYLE B - BUFFETT

TACO BAR

F: \$46 - B: \$50

An overall Chopped & Served favorite! An authentic taco bar served with a variety of toppings feeding vegans to carnivores. Rive, beans, meat, pico, and more. Guacamole an additional \$4 per person.

SHRIMP N GRITS

F: \$48 - B: \$52

Creamy smoked cheddar grits served with our old bay shrimp topped with chef's creamy creole sauce. Add biscuits for an additional \$4 per person.

BBQ CHICKEN N BEEF WITH 4 SIDES

F: \$50 - B: \$55

Your favorite summer meal and ultimate dinner. BBQ Chicken, BBQ Beef served with potato salad, mac and cheese, baked beans, and corn. Add collard greens, watermelon, dirty rice, or shrimp n grits!

CHICKEN N RICE BAKE

F: \$45 - B: \$48

A one pot comfort dish yet necessary wedding meal. Our slow cooked chicken and rice with chopped broccoli baked to golden perfection.

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CREAMY CREOLE CHICKEN

F: \$52 - B: \$55

Your most tender juicy chicken slow cooked and smothered in Chef Jacksons secret Creamy Creole Sauce. Typically served with our cheesy potatoes!

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MENU SIGNATURA

LOBSTER TAILS

\$70 A PERSON

Served with lemon and creole butter.

SNOW CRAB LEGS

\$75 A PERSON

Served with lemon and creole butter. Add shrimp for just \$20 a person.

KING CRAB LEGS

\$100 A PERSON

Served with lemon and creole butter. Make it a boil for an additional \$40 a person.

SIDES

Dinner option is served with your choice of one veggie and one starch.

ROASTED VEGGIE MEDLEY

WILD RICE PILAF

SWEET CHILI GLAZED CARROTS

WALNUT BALSAMIC BRUSSEL
SPROUTS

HERB ROASTED POTATOES

MASHED POTATOES

ASPARAGUS

SQUASH MEDLEY

TRUFFLE MASHED POTATOES

DIRTY RICE

EXTRAS

LINEN & TABLE SERVICE

Price determined total number of guests.

FULL SERVICE

Price varies, services include wait staff and cleanup

CAKE CUTING SERVICE

\$65

BEVERAGE SERVICE

\$150-\$200

Price determined total number of guests.

C&S