

A Moveable Feast & HOG WILD

Catering Companies

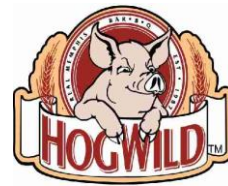
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Themed Menus

Memphis/Southern Menu

Memphis Style Sausage & Cheese Tray

Served with Kielbasa & BBQ Bologna, Cheddar, Pepper Jack, Pickles & Pepperoncini's, Crackers & Killa Wet Sauce

Southern Broccoli Salad

Fresh Summer Tomato Pie Tartlet

Black Bean & Corn Salsa

Served with Homemade Chips

Down By the Bayou Jambalaya

Served with Smoked Chicken & Sausage

Bacon, Lettuce & Fried Green Tomato Sliders

Served with Creole Aioli

Smoked Catfish Quesadillas

Served with Fresh Mango Salsa

Grilled Cheese Station

Served with Avocado, Bacon, Ham, Tomato, Sautéed Onions, Gouda, Cheddar, Jalapeno, Swiss & American Cheese

Hickory Smoked Pulled Pork Shoulder

Served with Killa Wet & Cole Slaw

BBQ Egg Rolls

The Memphis Roll

Pulled Pork in Puff pastry cut into pinwheels & topped with Killa Wet Sauce and Slaw

Succulent Baby Back Ribs

Memphis/Southern Menu

BBQ Sundae

Homemade Chips, Baked Beans, BBQ, Killa Wet & Slaw served in a Mason Jar

The *ORIGINAL* Barbeque Nachos- Yours truly, Ernie Mellor, Created the BBQ nachos is 1998 while concessionaire at The Memphis Redbirds!

Black-eyed Pea Caviar

Pepper Jack, Cheddar, Parmesan, Corn & Jalapeno Dip

Grilled Pizzas

Grilled Shrimp

Served with BBQ Remoulade

Chicken or Veggie Quesadillas

China Town

Fresh Green Salad

Served with Sautéed Ramen Noodles & Special Vinaigrette

Lo Mein Noodles & Fried Rice

Stir-Fried Fresh Veggies & Water Chestnuts

Honey, Ginger, Teriyaki Marinated Pork Tenderloin

Served with Creole Honey Mustard Sauce

Brandy, Caramel Sautéed Fruit Dessert

Served with Homemade Sugar Cookies

On the Tropical Side

Mango Salsa

Served with Homemade Chips

Fruit Kabobs

Veggie Kabobs

Spicy Slaw

Served with Jicama

Island Pasta Salad

Black Beans & Rice

Pineapple Fried Rice

Polynesian Egg Rolls

Polynesian Stir Fry

Fried Rice topped with Fresh Peppers, Pineapple, and
Pork Tenderloin

Whole Hog

(Minimum of 50 Guests)

Fajita Chicken Satay

Jerked Season Encrusted Chicken Tenderloin
Served with Chipotle Mustard Aioli

Jacked up and Jerked Pork Shoulder
Marinated with Fruit Juices

Beef Brochettes

Honey, Ginger, Teriyaki Marinated
Pork Tenderloin

Served with Raspberry Chipotle and
Creole Honey Mustard

Citrus & Coriander Grilled Shrimp

Garlic Yeast Rolls

Grilled Pineapple Shortcake

Key Lime Squares

Lemon Squares

Italian Menu

Caesar Salad

Pasta Fagioli

Traditional Hearty Italian Soup loaded up with pasta,
beans and vegetables

Italian Spinach

Parmesan Creamed Spinach

Meat Lasagna

Veggie Lasagna

Eggplant Parmesan

Spaghetti

Fettuccini Alfredo

Picchi Pacchiu

Served with crushed tomatoes, garlic, olive oil, and basil

Mardi Gras Pasta

Penne Pasta tossed in a Alfredo with Kielbasa,
Tri-color Bell Peppers and Parmesan Cheese

Bowtie Pasta Salad

Roasted Tomatoes and Spinach,
Tossed in a Lemon Pesto Sauce
(May Add Smoked Chicken)

Chicken Alfredo

Served with Chicken & Fettuccini Alfredo

Chicken Parmesan

Chicken Marsala

Steak Marsala

Chicken Caprese

Topped with Goat Cheese, Sundried Tomatoes and
Basil Lemon Butter Sauce

Garlic Bread

Baguettes

Tiramisú

Canoles

From Russia with Love Luncheon

Borscht Soup

Made with Pork Ribs, Carrots, Beets, Cabbage and pickled vegetables

Beet Root Salad with Beans

Beets, Potatoes, Pickled Cucumbers and Assorted beans

Memphis Version of Shashlik Shish Kabobs

Pork Meat, Onions, and Potatoes

Russian Version of Apple Pie

Apples, Cinnamon and chopped nuts served warm

Piroshki

Puffed Pastry filled with ground beef, rice and cheese

Mexican Buffet

Black Bean & Corn Salsa

Served with Homemade Tortilla Chips

Mexican Rice

Refried Bean Casserole

Served with Homemade Chips

Taco Salad

Hog Wild Quesadillas

Your Choice of Chicken, Catfish, Veggie or Cheese Quesadillas and Served with Mango Salsa

Beef, Chicken or Shrimp Fajitas

Taco Bar

Enchiladas

Beef or Chicken Empanadas

Tamale Bites

Served with Chimichurri Sauce

Jalapeno Boats

Served with Chorizo Sausage & Spicy Cream Cheese

Sopaipillas

Served with Local Honey