

REEVES CATERING

Here at Reeves Catering we strive towards making every event memorable, successful, and delicious whether it be a simple office lunch or an opulent evening wedding.

Choose from our many preset house menu options or let us customize a special menu for your special occasion!

Food allergies, gluten free, or vegan? No problem- we will happily accommodate to every dietary request to suit you & your guests!

We believe in quality, integrity, and service.

From simple to extravagant, we make it happen!

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Facebook: www.facebook.com/JustinReevesCatering

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Hors D'oeuvres

- Strawberry & Brie Two-Bite Biscuits
- Deviled Eggs
(traditional, curried, or guacamole) *GF*
- Six Cheese Spinach Dip w/ Pita Points
- Jalapeño Popper Dip w/ Tortilla Chips
- Caprese Skewers
(tomato &/or strawberry) *GF*
- Baby Bagels w/ Roasted Red Onion, Goat Cheese, & Chives
- Lemon-Marinated Tortellini & Sun-Dried Tomato Skewers
- Pear, Ricotta, & Candied Walnut Crostini
- Tomato Soup Shooters w/ Mini Grilled Cheese
- Cucumber Rolls w/ Feta & Sun-Dried Tomatoes *GF*
- Broccoli Meatballs w/ Garlic-Tomato Sauce *GF*
- Fire-Roasted Tomato & Goat Cheese Bruschetta
- Assorted Fruit Mini-Skewers *GF, V*
- Curried Carrot Dip w/ Pita Points *V
- Buffalo Cauliflower Bites *GF, V
- Assorted Mix & Match Canapés
(Base: cherry tomato, celery boat, cucumber cup &/or endive leaf. Mousse fillings: caramelized onion, blue cheese, goat cheese, &/or Boursin) *GF*
- Spinach & Artichoke-Stuffed Mushrooms
- Polenta & Olive Tapenade Bites *GF, V*
- Porcini & Pecan "Patê" w/ Crostini *V*
- Assorted Mini Crustless Quiches *GF*



- Individual Mini Wedge Salads *GF*
- Assorted Hummus w/ Pita Points
(choose from: black bean, traditional, roasted red pepper, spicy smoked white bean, &/ or lemon-basil) *V*
- Tomato-Zucchini Fritters w/ Fresh Herbs *GF, V*
- Broccoli-Millet Croquettes w/ White Bean Aioli *GF, V*
- Mini Potato or Autumn Latkes w/ Applesauce *GF, V*
- Black Bean, Mushroom, & Quinoa Stuffed Peppers and Mushrooms *GF, V



- Crab & Artichoke Dip w/ Tortilla Chips

- Salmon Garlox W/ Housemade Potato Chips and Citrus Crème Fraiche
- Mini Seafood Cakes w/ Crostini (crab, salmon, or shrimp)
- Coconut Fried Shrimp
- Maple Bacon-Wrapped Scallops w/ Mango Chutney *GF*
- Lemon Chili Shrimp Sticks *GF*
- Smoked Salmon & Chive Cream Finger Sandwiches
- Lobster Phyllo Bites w/ Basil Aioli
- Shrimp Cocktail on Crostini w/ Citrus Cocktail Sauce
- Shrimp & Lemon Lobster Cream Grits (served w/ Smoked Bacon Tequila Cream or, Grand Marnier Cream Sauce)
- Smoked Salmon & Cucumber Bites *GF*

- Cilantro-Lime Chicken w/ Avocado Cream *GF*
(mini skewers, bites, or bruschetta)
- Bang-Bang Chicken (crisp chicken bites drizzled w/ sweet chili aioli)
 - Assorted Chicken Wings (Sriracha-Honey, Teriyaki, Grand Marnier, Jack Daniels, or



- Cheviche of Preference w/ Tortilla Chips *GF*
- Bite-Sized Fish, Shrimp or Chicken Street Tacos
- Smoked Salmon & Goat Cheese Puffs
- Crab-Stuffed Mushrooms
- Crab & Avocado Toasts
- Hot Shrimp Dip w/ Crostini
- Marinated Shrimp & Artichokes on Picks
- Salmon Rilletes
- Mini Fish & Chip Bites
- Shrimp & Grit Bites
- Bacon-Wrapped Shrimp w/ Garlic-Basil Stuffing *GF*
- Po-Man Pickle (fried pickle w/ cappicola ham, crawfish, & Cajun aioli)
- Crawfish & Cheddar-Stuffed Jalapeño Poppers *GF*

Guinness BBQ, Hot, Classic, or Sea Salt-Garlic) *GF*

- Buffalo Chicken Dip w/ Pita Points
- Chicken Satay w/ Peanut Sauce *GF*
- Chicken Pot-Pie Bites
- Chicken Parmesan Crostini
- Bacon-Wrapped Jalapeño Chicken Bites w/ Brown Sugar Glaze *GF*
- Chicken Marsala Meatballs
- Cheesy Pesto Chicken in a Kale Wrap
- Chicken & Waffle Bites w/ Bourbon Maple Glaze
- Two-Bite Crispy Chicken Honey Biscuits
- Polenta & Chicken Tartlets With Fire Roasted Tomato Salsa *GF*
- Roasted Red-Pepper Chicken Salad Phyllo Cups

- Chicken Fajita Queso Dip w/ Tortilla Chips *GF*
- Grilled Jerk Chicken & Pineapple Mini-Skewers *GF*
- Chicken Cordon Bleu Dip w/ Crostini
- Honey-Garlic Chicken Puffs
- Chicken Cakes w/ Avocado Aioli & Tomato Salsa
- Mediterranean Chicken Mini-Skewers *GF*
- Chicken, Bacon, & Artichoke Dip w/ Phyllo
- Pesto Chicken & Goat Cheese Pockets



- Bacon-Wrapped Teriyaki Beef Tips *GF*
- Black & Bleu Bruschetta (Bleu cheese bruschetta w/ shaved prime rib)
- Assorted Mini-Meatballs (Jack Daniels, Grand Marnier, Guinness BBQ, Honey Chipotle, &/or Marinara)
- Smoked Gouda Pimento Cheese Dip w/ pita points
- Roast Beef Finger Sandwiches with Horseradish Aioli
- Mini Burgers (sliders or spears)
- Ham & Brie Two-Bite Biscuits

- Pecan Chicken Salad on Brioche Crostini
- Chicken & Crunchy Slaw on Endive Leaves *GF*
- Chicken, Cranberry, & Goat Cheese Pinwheels



- Smoked Chicken Cilantro Pesto Phyllo Cups
- Salsa *GF*
- Charcuterie Platter *GF*
- Mini Club Sandwich Skewers
- Varied Pin Wheels
- Lettuce Wraps: Seared Steak, Fish, Or Carnitas
- Petite Lamb Lollipops



- Italian Sausage-Stuffed mushrooms
- Pulled Pork BBQ Sliders
- Lamb Meatballs w/ Charred Roasted Tomato Salsa

- Prosciutto & Mozzarella Garlic Toast Points w/ Fresh Basil
- Rosemary-Skewered Lamb Bites
- Smoked Trout Tartlets
- Reuben Eggrolls w/ 1,000 Island Dipping Sauce
- Lamb & Feta Puffs with Dill Jelly
- Spicy Cheesy Sausage Dip w/ Tortilla Chips *GF*
- Beef Wellington Bites
- Prosciutto-Wrapped Melon Bites *GF*
- Korean BBQ Beef Satay *GF* or Ribs
- Pork Tenderloin Crostini w/ Caramelized Onion and Grand Marnier

Themed Sample Menus

Palmetto Perfection

- Slow-Roasted Prime Rib w/ Caramelizing Onion Glaze
- Baked Lemon Salmon w/ Florentine
- Herb-Crusted Chicken Breast w/ Champagne
- Creamed Spinach
- Rustic Roasted Potatoes & Vegetable Medley
- Fresh Tossed Salad w/ Raspberry Vinaigrette
- Lemon Cheesecake Mousse*

Carolina BBQ

- Pulled Pork Or Brisket
- Pulled BBQ Chicken
- Reeves Baked Beans w/ Bacon
- Loaded Baked Potato Salad
- Summertime Slaw
- Macaroni Salad
- Collard Greens w/ Ham
- Biscuits & Mini Kaiser Rolls
- Banana Pudding*

Low Country Boil

- Andouille Sausage
- Jumbo Shrimp
- Corn on the Cob
- Red Potatoes
- Pasta Salad
- Cole Slaw
- Jalapeño-Honey Cornbread Muffins

Traditional Game Day

- Wing Trio
- Ribs
- Burgers/ Hot Dogs
- Spicy Cheesy Sausage and / or Turkey Dip
- Jalapeno Popper Dip
- Cold Salad Pinwheels
- Veggie Tray w/ French Onion Dip
- Mini Bagel Pizzas
- *Assorted Cookies &/or Peanut Butter Balls

Game Day 2

- Deviled Eggs
- Petite Fruit & Berry Picks
- Jack Daniel's BBQ Mini Meatballs
- Stuffed Mushrooms
- Spinach-Artichoke Dip
- Spicy Buffalo Chicken Dip
- *Frosted Brownie Bites

Pure Decadence

- Baked Brie w/ Raspberry-Walnut Compote
- Asian Pear Salad w/ Gorgonzola & Toasted Pistachios
- Crab Bisque
- Filet Mignon & Lobster Kabobs
- Lamb Chops w/ Cranberry-Pear-Rosemary Chutney
- Grilled Asparagus w/ Sea Salt

- Cobbler (Apple, Peach, or Berry)*

Classic Italian Feast

- Old-World Fettuccine Alfredo
- Home-Style Spaghetti w/ Mini Meatballs
- Chicken Parmesan or Chicken Saltimbocca
- Rosa Di Parma (Italian stuffed beef tenderloin w/ Parmesan, prosciutto & herbs)
- Antipasti Platter
- Fresh Tossed Italian or Caesar Salad
- Garlic Bread
- *Mini Cannoli's

Summer Lovin' Grill

- Premium Ground Filet & Ribeye Burgers (Black Bean Burgers available on request)
- Grilled Chicken Or Fish
- Grilled Hot Dogs
- Corn on the Cob
- Loaded Baked Potato Salad
- Tomato, Cucumber & Onion Salad
- Assorted Sliced Cheeses
- Condiments & Breads
- *Assorted Cookies

Weekend Brunch

- Assorted Quiches
- Apple pie-Stuffed French Toast Casserole
- Assorted Buttermilk Pancake Bites
- Mini Biscuit BLTs
- Chicken & Waffle Bites
- Sinfully Scalloped Potatoes
- Roasted Vegetable Medley
- Fresh Fruit Salad or Whole Fruit
- *Berry Trifle

Upscale Holiday

- Grand Mariner Roasted Turkey
- Cranberry-Cornbread Stuffing
- Mushroom Sage Gravy
- Caramelized Onion & Roasted Garlic Mashed Potatoes
- Gouda-Romano Mac & Cheese

- *Bananas Foster over Grilled Poundcake w/ Grand Marnier-Whipped Cream

Comfort Food

- Baked Potato Bar
- Mac & Cheese Casserole
- Fire-Roasted Chard Stew
- Shepherd's Pie
- Green Bean Casserole
- *Apple-Cinnamon Monkey Bread

Around the World

- Fish & Chips
- Slider Bar
- Fajita Bar
- Pasta Station
- *Live Crêpe Station

Bridal Shower

- Assorted Canapés
- Variety of 2-Bite Biscuits & Tea Sandwiches
- Mini Fruit Skewers
- Assorted Mini Crustless Quiches
- Smoked Salmon & Goat Cheese Puffs
- *Lavender-Lemon Bars

Vegetarian Delight

- Pear, Ricotta, & Candied Walnut Crostini
- Vegetable Meatballs w/ Garlic-Tomato Sauce
- Tomato-Zucchini Fritters w/ Fresh Herbs
- Curried Carrot Dip w/ Pita Points
- Individual Wedge Salads
- Black Bean, Mushroom & Quinoa-Stuffed Mushrooms or Peppers w/ Chipotle Sauce
- Lemony Mushroom & Lentils
- Pasta Primavera w/ Seasonal Vegetables
- *Fruit Trifle

Happy Birthday

- Cucumber Rolls w/ Feta & Sun-Dried Tomatoes
- Lobster Phyllo Bites w/ Basil Aioli
- Black & Bleu Roast Beef Bruschetta
- Scallop BLTs
- Spinach Salad w/ Strawberries, Goat Cheese, & Walnuts
- Chicken Saltimbocca

- Green Beans w/ Pancetta
- Honey-Glazed Sweet Potatoes w/ Pecans
- Pistachio-Cranberry Baked Brie
- *Carrot Cake-Cheesecake

Southern Classics

- Reeves Fried Chicken
- Fried Catfish Nuggets
- Fried Okra
- Collard Greens w/ Ham
- Southern Macaroni & Cheese Casserole
- Buttermilk Biscuits
- Corn on the Cob
- *Peach Cobbler

- Lamb Meatballs w/ Mint Jelly
- *French Toast Cupcakes w/ Maple Buttercream Frosting
- *Salted Caramel Cheesecake

Cocktail Party

- Caprese Mini-Skewers
- Rosemary-Skewered Lamb Bites
- Caramelized Onion & Bacon Tartlets
- Mini Burgers
- Korean BBQ Beef Satay
- Shrimp Cocktail on Crostini w/ Citrus Cocktail Sauce
- Caramelized Scallops w/ Beluga Crème Fraiche
- Lemon-Marinaded Tortellini & Sun-Dried Tomato Skewers
- Polenta & Olive Tapenade Bites
- Baby Bagels w/ Roasted Red Onion, Goat Cheese, & Chives
- *Maple-Marscapone Filled Strawberries
- *S'mores Bites

Live Action/Stand Alone Stations

Gourmet Carving Station

Choose from succulent Prime Rib, Roast Beef, Beef Brisket, Beef Tenderloin, Turkey, or Pork Loin all seasoned & cooked to perfection, served w/ au jus, horseradish cream sauce, & rolls &/or biscuits

Pasta Station

Jazz up your penne, tortellini, or spaghetti noodles with your choice of Marinara, Smoked Gouda, Alfredo, or Vodka sauces & assorted premium toppings including, but not limited to, grilled chicken, andouille sausage, sautéed shrimp, caramelized onions, & big, juicy mushrooms

Mashed Potato Bar

Create your perfect mashed potatoes! Assorted toppings include sour cream, chives, Parmesan cheese, cheddar cheese, bacon, & garlic. *Mashed Sweet Potato Bar may be substituted if so desired

Biscuit Bar

An assortment of fruit compotes & jams, meats, cheeses, & whipped butters to fill our fluffy scratch-made buttermilk biscuits

Pancake, Waffle, or Crêpe Station

No brunch is complete without one! A variety of fresh fruit toppings, chocolate chips, candied nuts, fresh-whipped creams, & syrups is sure to delight every guest

Quesadilla or Fajita Bar

Choose a base of zesty beef, spicy chicken, or black beans & corn & top it with sautéed bell peppers & onions, fresh guacamole, pico de gallo, sour cream, & cheddar cheese blend. Served with warm tortillas (flour &/or corn), tortilla chips, & salsa

Parfait Bar

Start with sweetened lemon Greek Yogurt & add your choice of fresh berries, granola, honey, or graham cracker crumbs. Perfectly sweet and not-too-sinful!

GOURMET GRILLED CHEESE STATION

Grilled cheese isn't just for kids anymore!

Choose from a wide variety of cheeses including mozzarella, goat cheese, provolone, Swiss, & pepper jack, & pile on the toppings! Pesto, bacon, sliced tomatoes, caramelized onions, & sautéed mushrooms are guaranteed to take this childhood favorite to the next level.

Try with our housemade Tomato or Leek Asparagus Soup

GUMBO OR CHILI BAR

Warm up with a bowl of spicy beef or bean chili served with guacamole, sour cream, cheddar cheese blend, diced onions, tortilla chips, & our house jalapeño-honey cornbread muffins- perfect for those "chili" fall or winter days!

BANANA SPLIT STATION

Fresh bananas with all the toppings: ice cream, fudge, caramel, strawberries, pecans, M&Ms, & whipped cream. Can you say "YUM?"

WINE & CHEESE PAIRING STATION

An array of fine cheeses paired with their perfect wines- the ultimate touch of sophistication your guests will love.

FOSTERS STATION

Fresh fruit flambéed in butter, rum, cinnamon, & caramel sauce served over ice cream or a slice of pound cake. Always a crowd favorite!

CHOCOLATE FOUNTAIN STATION

Flowing white or milk chocolate with all the bells & whistles: an assortment of fresh berries & fruit, marshmallows, & brownie & pound cake bites- every chocolate lover's dream!

OYSTER BAR

Hand-shucked to order for you & your guests with all the toppings. Oyster shots, oysters Rockefeller, & any other varieties upon request!

SHRIMP & GRITS STATION

Our creamy low-country grits deserve some extra-special toppings! Choose from sautéed shrimp, andouille sausage, bacon, cheddar cheese, and more- always a crowd favorite!

Gourmet Macaroni & Cheese Station

Our Smoked Gouda, Bleu Cheese, or traditional mac & cheese with a variety of toppings to make it even more decadent: shrimp, lobster, smoked bacon, fine cheeses, crumb topping, and more.

*An \$80 - 120 charge will be added per chef for 2 hours at each live action station.
Some stations will require more than one chef, depending on the guest count and station chosen.

Express Buffet

Entrees

Fried Chicken w/ Sawmill Gravy
Hamburger Steak w/ Mushrooms & Onions
Grilled Chicken w/ Choice of Marinade (BBQ, Honey Dijon, Teriyaki, or Orange Glaze)
Baked Tilapia w/ Pineapple Salsa
Grilled Pork Loin Medallions w/ Porcini Mushroom Cream or Honey Dijon Sauce
Roast Beef w/ Porcini Mushroom Cream or Honey Mustard Glaze
Shepherd's Pie w/ Brown Gravy
Meatloaf w/ Marinara or Tangy BBQ
Creamy Lemon Chicken Pasta
Beef Tips or Chicken w/ Rice & Mushroom Gravy

Sides

Greek Broccoli Salad	Creamed Spinach
Apple-Vinaigrette Cole Slaw	House Salad
Grilled Sweet Potato & Scallion Salad	Corn on the Cob
Mixed Vegetables	Hush Puppies
Jack Daniel's Green Beans	Roasted Red Potatoes
Rice or Quinoa Pilaf	Fresh Fruit Cup
Carrot Salad	Potato Salad

Creamed Corn
Lemony Lentil & Mushroom Salad
Green Beans Almondine
Mashed Potatoes
Mashed Sweet Potatoes
Baked Beans
Pasta Salad
Squash Casserole
Kale & Apple Salad w/ Maple Vinaigrette

Hummus w/ Pita
Egg Salad
Cranberry-Quinoa Salad
Green Bean Casserole
Cheesy Grits
Black Beans
Sautéed Mushrooms
Guacamole w/ Tortilla Chips
Dirty Rice

Beer, Wine, & Spirits

House Beers

Yuengling, Bud Light, Michelob Ultra, Coors Light, Fat Tire, Heineken, Corona, Blue Moon, Amstel Light, Corona Light, Guinness

House Wines

Chardonnay, Pinot Grigio, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir

House Liquors

Iverhouse Scotch, Iverhouse Bourbon, American Pride Whiskey, Fleischmann Gin, Largo Bay Rum, Burnetts Vodka

Premium Liquors

Dewar's White Label Scotch, Jim Beam Bourbon, Jack Daniel's Whiskey, Seagrams Gin, Bacardi Rum, Smirnoff Vodka

Top Shelf Liquors

Johnny Walker Red Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Beefeater Gin, Mount Gay Rum, Kettle One Vodka

Beer, Wine and Spirits Packages

2 Wines + 3 Beers, \$9.50/3 hrs. *\$1.75/additional hrs.

3 Wines + 4 Beers, \$11.50/3 hrs. *\$2.00/additional hrs.

Full Bar Packages (All include 2 wines & 4 beers):

House Liquors: \$11.50/3 hrs. *\$2.95/additional hrs.

Premium Liquors: \$13.50/3hrs. *\$2.95/additional hrs.

Top Shelf Liquors: \$16.50/3 hrs. *\$3.95/additional hrs.

Passed Champagne Toast: \$3.95/guest *\$23.00+ /bottle

Professional / Certified Bartender's

\$175.00 per night; tip jars are not prohibited by our staff until a guests tips a cup, and places a tip.

a "bar back" or additional bartender will be needed on parties over 80 – at Reeves Caterings Discretion

Terms

- Brining your own alcohol and Reeves Catering will just add a small corkage fee to cover our insurance.
When providing alcohol for a private function and hiring Reeves Catering to serve, you must provide the beverages in a chilled ready to serve manor. You must inform Reeves Catering of all types / brands of Alcohol being provided.
- No one under the Age of 21 will be serve by Reeves Catering. We I.D.
- Last Call must be called 30 Minutes before the end of a party with last drink being served 15 minutes out.
- We reserve the right to refuse service to any guests who has exceeded their legal limits..