

Cristina Gray's

RESTAURANT & BAR

Catering Menu

2017

Appetizer Menu

Appetizers may be Stationary Displays or Passed

Prices based upon 50 pieces or 50 ppl

Passed Appetizers will be an additional charge of \$1pp

Displays

Stationary Display Only

FRUIT & CHEESE	\$150
Assorted Cheese and Fruit Display	
BAKED BRIE	\$200
Brie Cheese Topped with Cran-Strawberry Jam And Baked in a Puff Pastry Crust	
SHRIMP COCKTAIL	\$250
Jumbo Shrimp with Classic Cocktail Sauce	
SPINACH ARTICHOKE DIP	\$150
Spinach, Artichoke, Cream Cheese and Parmesan Served Warm with Crostini's	
VEGETABLE CRUDITE	\$125
Assorted Vegetables, Ranch Dip	
FRUIT & DIP	\$150
Cubed Fresh Fruit with your choice of Yogurt Fruit Dip, Hot Fudge or Warm Caramel	
CORN AND CRAB DIP	\$250
Cream Cheese, Crab, Roasted Peppers, Sweet Corn Served Warm with Crostini's	

Individual Appetizers

May be Passed or Stationary

\$250

FILET OF BEEF CROSTINI

On Garlic Crostini with Tomato & Basil

MINI CRAB CAKES

With Cajun Remoulade Sauce

ASIAN TUNA

In Phyllo Cup with Marinated Seaweed

SCALLOPS

Wrapped in Bacon & Drizzled with Pesto

SMOKED SALMON

On an Olive Oil Crostini with Boursin Cheese

"HIGH POINT" SHRIMP SKEWERS

Grilled Marinated Shrimp with BBQ Glaze

BLEU CHEESE AND BEEF CROSTINI

On Crostini with Balsamic Glaze

LOBSTER MAC & CHEESE BITES

Dollop of Chive Sour Cream

Cristina Gray's
RESTAURANT & BAR

Catering Menu

2017

Individual Appetizers

May be Passed or Stationary

\$200

CLASSIC BRUSCHETTA

Garlic Crostini's with Tomato, Fresh Mozzarella,
Basil & Balsamic Drizzle

MUSHROOM CAPS

Andouille & Parmesan Stuffed Mushrooms

COCONUT SHRIMP

Coconut Crusted Shrimp with Thai Chili Sauce

VEGETABLE SPRING ROLLS

With Teriyaki Dipping Sauce

DATES

Bleu Cheese Stuffed Bacon Wrapped Dates
With Burgundy Orange Marmalade Glaze

CHICKEN SALAD CUPS

Curried or Hampton's Signature Chicken Salad
In Mini Phyllo Cups

SPANIKOPITA

Cheese and Spinach Stuffed Filo

MEATBALLS

Beef Meatballs tossed in B.B.Q. or Marinara Sauce

CHICKEN SKEWERS

Grilled Chicken with Teriyaki or Thai Chili Sauce

Individual Appetizers

May be Passed or Stationary

\$200

MINI WAGYU BEEF MEAT LOAF

Topped with Tomato Glaze

SHRIMP & GRIT CAKES

Jalapeno Herb Ranch

PORK POTSTICKER

Sesame Soy Dipping Sauce

FRIED PICKLE CHIPS

Spicy Russian Dressing

BRIE AND RASBERRY BITES

Wrapped in Phyllo

VEGETABLE EGG ROLLS

With Peanut Thai Chili Dipping Sauce

SHRIMP STUFFED POTATO SKINS

Basil Shallot Cream Cheese,
Lemon Cream Fraiche Grilled Shrimp

STUFFED CHERRY TOMATOES

Herb Cream Cheese and Bacon

CHICKEN & BOURSIN EN CROUTE

With A Bourbon Kick

Cristina Gray's

RESTAURANT & BAR

Catering Menu

2017

CREATE YOUR OWN

Includes House Salad & Two Dressings with Your Choice of One Starch & One Veggie.
Plated Dinners will have a \$3 up-charge

Silver Entrée's

CHICKEN MILANESE WITH SPINACH
&
LEMON CREAM SAUCE

CHICKEN PARMESAN
WITH
TOMATO BASIL SAUCE & PARMESAN

HERB GRILLED CHICKEN
WITH A ROSEMARY JUS

GRILLED PORK LOIN
WITH A CARAMELIZED ONION, PEARS
& APPLE CHUTNEY

GRILLED PORTOBELLO WHITE BEAN
RAGOUT & PESTO SAUCE

HERB CRUSTED OR FRIED SWAI
WITH CAJUN CAPER CREAM SAUCE

TERIYAKI GLAZED SALMON
WITH A GINGER BUTTER SAUCE

HERB ROASTED CHICKEN
WITH HONEY PECAN GLAZE

RICE AND VEGETABLE STUFFED PEPPERS
WITH SUNDRIED TOMATO CREAM

MARINATED FLANK STEAK
WITH RED WINE DEMI GLACE

Choose one Entrée \$27.99

Choose Two Entrée's \$32.99

Choose Three Entrée's \$39.99

Does Not Include Tax and Service Charge

Gold Entrée's

FILET OF BEEF
WITH RED WINE DEMI GLACE

CRAB STUFFED SALMON FINISHED WITH A LEM-
ON TOMATO CREAM SAUCE

SPINACH, BACON & FETA STUFFED
BONELESS CHICKEN BREAST WITH
SUNDRIED TOMATO CREAM SAUCE

SLICED STRIP STEAK
WITH COGNAC PEPPERCORN SAUCE

HERB CRUSTED MAHI MAHI
WITH PINEAPPLE SALSA

BLACKENED SEABASS
WITH SHALLOT LEMON BEURRE BLANC

BUTTER POACHED LOBSTER
WITH HERB BROWN BUTTER

SAUTEED SHRIMP
IN A CORN, ANDOUILLE
& TOMATO CREAM SAUCE

CENTER CUT RIBEYE
WITH
HORSERADISH SAUCE AND AU JUS

Choose one Entrée \$30.99

Choose Two Entrée's \$37.99

Choose Three Entrée's \$44.99

Does Not Include Tax and Service Charge

Cristina Gray's
RESTAURANT & BAR

Catering Menu

2017

SOUTHERN BUFFET

INCLUDES HOUSE SALAD & TWO DRESSINGS

CHOICE OF TWO ENTRÉE'S

VINEGAR PULLED PORK BBQ

GRILLED BBQ BONELESS CHICKEN

CLASSIC MEATLOAF WITH CATSUP GLAZE

SOUTHERN FRIED CHICKEN BONE-IN OR BONELESS

SHRIMP AND GRITS WITH STEWED PEPPERS & TOMATO

CHOICE OF TWO SIDES

MAC & CHEESE

COLESLAW

POTATO SALAD

MASHED POTATOES

CANDIED YAMS

CHOICE OF ONE

BANANA PUDDING

PEACH COBBLER

PECAN PIE

\$26

Does Not Include Tax and Service Charge

Cristina Gray's
RESTAURANT & BAR

Catering Menu

2017

ITALIAN BUFFET

INCLUDE HOUSE SALAD & TWO DRESSINGS

CLASSIC BEEF LASAGNA

Meat Sauce, Mozzarella, Ricotta, Parmesan

VEGETARIAN LASAGNA

Marinara, Zucchini, Squash, Spinach, Mozzarella, Ricotta, Parmesan

CAVATAPI

Grilled Veggies & Stewed Tomatoes

FETTUCINI

Garlic Parmesan Alfredo sauce

PAPPARDELLE

Classic Chunky Marinara Sauce or Meat Sauce

BAKED ZITI

Penne Pasta with Chunky Marinara Sauce Baked with Mozzarella Cheese

CHOOSE ONE \$19

CHOOSE TWO \$23

ADD CHICKEN, ITALIAN SAUSAGE OR MEATBALLS
FOR AN ADDITIONAL \$3 PER PERSON

Does not Include Tax and Service Charge

Cristina Gray's
RESTAURANT & BAR

Catering Menu

2017

SIDE OPTIONS

STARCHES

MASHED RED BLISS POTATOES

PARMESAN ORZO PASTA

SEASONED WILD RICE BLEND

SCALLOPED POTATOES

HONEY SWEET POTATO MASH

VEGETABLES

FRENCH GREEN BEANS WITH WHITE WINE AND BUTTER

ROASTED ZUCCHINI AND SQUASH WITH BALSAMIC GLAZE

HONEY GLAZED CARROTS

BLISTERED CORN AND TOMATOES

STEAMED ASPARAGUS WITH GARLIC BUTTER

ROASTED CAULIFLOWER WITH OLIVE OIL DRIZZLE

SALAD DRESSING SELECTIONS

HOUSE CHAMPAGNE VINAIGRETTE

HOUSEMADE RANCH

BALSAMIC VINAIGRETTE

HONEY MUSTARD

BLEU CHEESE

Cristina Gray's
RESTAURANT & BAR

Catering Menu

2017

DESSERT SELECTIONS

Each Dessert is an Additional \$3 pp

Lemon Blueberry Mascarpone Cake

Banana Foster's Cake

Chocolate Torte (Gluten Free)

Salted Caramel Brownies

Peach Cobbler

Banana Pudding

Pecan Pie

Key Lime Pie

Apple Pie