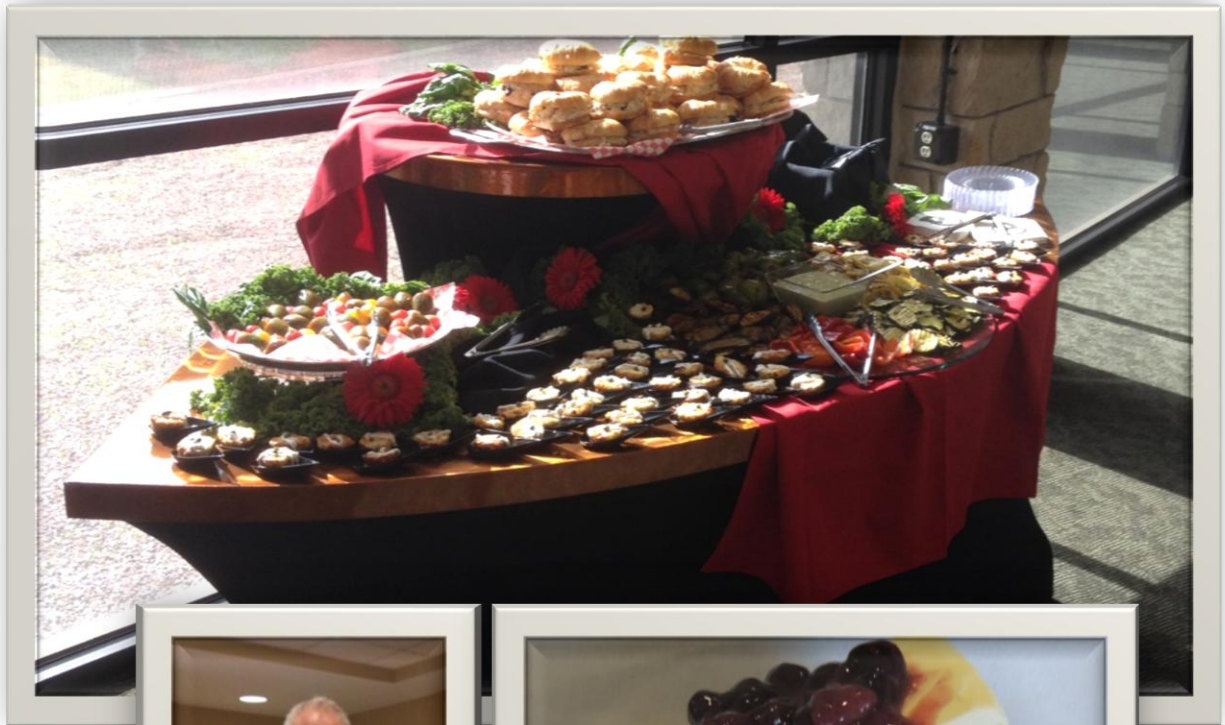


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# UNIQUELY WISE CATERING



2014 MENU

# DECATUR CIVIC CENTER

FEATURING CHEF DARRELL RILEY

PHONE: 940-393-0280

[WWW.DECATURCIVICCENTER.COM](http://WWW.DECATURCIVICCENTER.COM)



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*Items and prices are subject to change and do not include  
sales tax or service charges.*

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## *Appetizers*

### *Fruit, Cheese, & Vegetable Displays*

#### **Custom Cheese Board**

A selection of domestic and imported cheeses, served with gourmet crackers and crostini, and garnished with fresh fruit \$5.00 pp

#### **Domestic Cheese and Fruit Board**

Fresh seasonal fruit surrounded by cheddar, jack, Swiss and pepper jack cheeses, served with gourmet crackers \$3.50 pp

#### **Garden Vegetable Display**

Bite size fresh broccoli, carrots, cauliflower, celery, cherry tomatoes, served with fresh ranch dip \$3.00 pp

#### **Grilled Vegetable Display**

Grilled zucchini, yellow squash, bell peppers, eggplant, and Portabella mushrooms, served with avocado buttermilk dressing \$3.25 pp

#### **Seasonal Fruit Display**

The seasons best cantaloupe, honeydew, pineapple, grapes and strawberries served with a cream cheese fruit dip \$3.00 pp

### *Party Dips*

#### **Creamy Spinach and Artichoke Dip**

Parmesan cheese, fresh spinach, and artichoke hearts baked in a creamy sauce served with gourmet crackers, and our homemade pita chips. \$2.00 pp

#### **8 Layer Dip**

Shredded cheddar cheese, refried beans, taco meat, guacamole, tomatoes, black olives, sour cream, and chives served with our home made tostado chips \$2.00 pp

#### **Salsa Bar**

Tomatillo avocado salsa, our famous red salsa, and Pico de Gallo Queso, all made in house, served with hot fresh tostado chips \$2.25 pp

#### **Seafood Spread**

Crab and tender gulf shrimp in a creamy roasted garlic cheese sauce, served with mini garlic breads \$3.50 pp

## Seafood

### Bacon Wrapped Jumbo Shrimp

Tender gulf shrimp wrapped in apple wood bacon, tossed in our sweet & tangy molasses sauce (2 pieces per) \$4.00 pp

### Mini Crab Cakes

Made fresh, in-house and served with cocktail and remoulade sauce (2 pieces per) \$3.75 pp

### Jumbo Boiled Shrimp

Peeled gulf shrimp boiled in our own seasoning, served on a bed of ice, accompanied with cocktail sauce (2 pieces per) \$3.75 pp

### Smoked Salmon Display

Cold smoked Atlantic Salmon with capers, chopped boiled eggs, sweet red onions, and fresh dill cream sauce, served with homemade toast points and mini toasted bagels. \$3.50 pp

### Grilled Bacon Wrapped Scallops

Jumbo scallops wrapped in bacon and grilled to perfection, topped with a light tomatillo-cilantro-lime sauce (2 pieces per) \$4.25 pp

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## Chicken

### Chicken Fajita Quesadillas

Marinated chicken, cheddar cheese, and roasted peppers melted together in a flour tortilla served with sour cream and salsa \$2.00 pp

### Chicken Sliders

Mini burgers with crispy or grilled chicken and chipotle mayo on a homemade roll \$2.00 pp

### Asian Chicken Sate

Skewers of Asian marinated chicken tenders served with plum sauce \$1.75 pp

### Bacon Wrapped Chicken

Chicken tenders, jalapeno and jack cheese wrapped in apple wood bacon \$2.25 pp

### Street Taco Station with Chicken

Party size corn tortillas filled with shredded spicy chicken, served with Pico de Gallo, sour cream, cheese and our fresh salsa \$2.25 pp

### Buffalo Wings

Your choice of traditional hot or BBQ, served with celery sticks, and ranch, or blue cheese dressing (2 pieces per) \$2.50 pp

### Mini Brie Chicken Wellington

Succulent pieces of chicken breast, topped with brie and baked in a puff pastry \$2.00 pp

### Chicken and Ham Croquettes

Smoked ham, seasoned chicken, and Swiss cheese blended together, breaded and fried \$1.25 pp

### Parmesan Crusted Chicken Tenders

Baked chicken strips with garlic parmesan cheese bread crumbs served with marinara sauce \$1.75 pp

## Beef and Pork

### Tenderloin Station

Sliced lean beef tenderloin with selection of homemade slider buns and buttery crostini served with balsamic reduction sauce, jalapeño mayo, horseradish cream, & whole grain mustard

\$2.80 pp

Substitute New York strip loin \$2.00 pp

### Mini Beef Wellington

French style puff pastry filled with savory mushroom puree and beef tenderloin \$2.50 pp

### Sliders

Mini hamburgers made with our own blend of beef served on a homemade bun topped with grilled onions and cheddar cheese \$2.00pp

Bacon \$.50pp

### Cuban Sandwich

Pork roast, ham, and Swiss cheese, grilled together served with mustard and pickles on a grilled, brioche slider bun, pressed thin. 1.75 pp

### Street Taco Bar

Party sized corn tortillas filled with your choice of shredded pork or brisket, served with cheese, sour cream, Pico de Gallo and shredded cabbage \$2.50 pp

### Sweet and tangy Meat Balls

A unique blend of beef, pork and fresh herbs creating a moist, meaty bite \$1.00 pp

### Sausage Stuffed Mushroom

White mushroom caps filled with savory sausage and cheddar cheese \$1.00 pp

## Breakfast

### Cowboy Breakfast

Scrambled eggs, sausage or bacon, breakfast potatoes, biscuits, gravy, homemade salsa, flour tortillas, assorted juices and coffee \$ 8.95 pp

### Ultimate Breakfast Buffet

Scrambled eggs, sausage and bacon, breakfast potatoes, biscuits, gravy, flour tortillas, homemade salsa, fresh fruit, Danish, muffins, scones, pancake station, and assorted juices and coffee \$ 9.95 pp

### Tex-Mex Breakfast

Chorizo and eggs, with both flour and corn tortillas, refried beans, breakfast potatoes with sautéed bell peppers and onions, served with grated cheese, homemade salsa, and assorted juices and coffee \$ 8.95 pp

### Continental Breakfast

An assortment of muffins, Danish, scones, accompanied by fresh fruit, assorted juices and coffee \$ 5.95 pp

### Wise Choice Breakfast

Bran muffins, Greek Yogurt, homemade granola, served with fresh berries, fruit, egg white Florentine, assorted juices & coffee \$ 9.95 pp

### Signature Breakfast

Breakfast pizza, muffins, Danish, scones, sautéed bell pepper and onion potatoes, sausage patties, and assorted juices and coffee \$ 9.95 pp

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## Salads

### Apple-Wood Bacon Avocado Salad

Fresh greens topped with thick apple-wood bacon, chunks of avocado, tomatoes, black olives, and blue cheese crumbles. Served with avocado-buttermilk dressing. \$ 9.95 pp

### Signature Green Salad

Fresh greens topped with sliced strawberries, slivered almonds, walnuts, mandarin oranges, grapes and feta cheese. Served with our fresh herb vinaigrette. \$ 9.95 pp

### Classic Caesar Salad

Crisp Romaine lettuce tossed in our homemade dressing with seasoned croutons and grated parmesan cheese. \$ 9.95 pp  
Add chicken \$ 1.00 pp  
Add shrimp \$ 2.00 pp

### Greek Salad

Fresh greens topped with tomatoes, cucumbers, pepperoncini's, Kalamata olives, feta cheese, and our homemade oregano vinaigrette. \$ 9.95 pp

### Wedge Salad

A wedge of iceberg lettuce topped with sliced cherry tomatoes, crumbled bacon, red onion rings, crumbled blue cheese, and our homemade blue cheese dressing. \$ 9.95 pp

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## Entrée's

### Chicken

#### Artichoke Chicken

Breaded chicken breast pan seared and topped with creamy artichoke sauce; a DCC favorite. \$12.50 pp

#### Parmesan Chicken

Seasoned chicken breast breaded with parmesan cheese and garlic bread crumbs, served with marinara sauce \$12.50 pp

#### Monterrey Chicken

Grilled chicken with Pico de Gallo topped with Monterrey Jack cheese \$12.50 pp

#### Chicken in Pesto Cream Sauce

Marinated chicken breast grilled and topped with creamy pesto sauce \$12.50 pp

#### Brie Wellington Chicken

Our special twist on this elegant recipe. Succulent chicken breast grilled & topped with brie cheese and wrapped in buttery puff pastry \$14.50 pp

#### Blackened Breast of Chicken

Chicken breast coated in spicy Cajun seasoning, pan seared to perfection and topped with creole cream sauce \$12.50 pp

#### Chicken Fried Chicken

Hand battered in buttermilk and seasoned flour, served with cream gravy \$12.50 pp



## Grilled Chicken Breast

Marinated chicken breast seasoned and grilled to perfection \$12.00 pp

## Chicken Alfredo

Succulent grilled chicken breast served in a classic Alfredo sauce and served over fettuccini noodles \$13.00 pp

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## Beef

### Texas BBQ

Slow smoked brisket served with our homemade BBQ sauce \$12.00 pp  
Add smoked sausage \$ 2.50 pp  
Add BBQ chicken quarters \$ 3.00 pp

### Chicken Fried Steak

Hand battered in buttermilk and seasoned flour served with cream gravy, a DCC favorite \$12.00 pp

### Beef Lasagna

Ground beef, Italian sausage, and 3 cheeses layered and baked to perfection \$14.00 pp

### Beef Burgundy

Grilled choice beef, smothered in a burgundy wine reduction sauce \$15.50 pp

### Roast Beef with Gravy

Tender roast beef, slow roasted and served with rich beef gravy \$14.00 pp

### Tenderloin Steak

Lean choice filet of tenderloin grilled to your taste \$25.00 pp

## Rib eye Steak

Choice steaks, hand cut by our chef and grilled to your taste \$22.00 pp

## Brazed-Beef Short Ribs

Tender short ribs, brazed then slow cooked for hours, served with a rich demi glaze \$14.50 pp

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## Pork

### Grilled Center Cut Pork chops

Tender bone-in pork chop, seasoned and grilled to perfection \$12.50 pp

### Stuffed Pork Loin

Boneless pork loin stuffed with fresh herb Cornbread Dressing and topped with rich brown gravy \$12.50 pp

### Sweet and Sour Pork

Tender nuggets of juicy pork, lightly battered and covered in a classic Asian sweet and sour sauce, served with fried rice \$12.50 pp

### Pulled Pork

Pork roast, slow smoked until it falls apart, served with our own homemade tangy Carolina style BBQ Sauce \$12.50 pp

### Honey Glazed Baked Ham

Honey, brown sugar, and butter glazed this lean, boneless, apple wood smoked ham \$12.00 pp

## *Fish/Seafood*

### **Blackened Salmon**

Creole seasoned Salmon filets, seared and topped with spicy crawfish cream sauce \$22.50 pp

### **Shrimp Penne**

Tender shrimp tossed with mushrooms and garlic parmesan butter sauce served with penne pasta \$15.00 pp

### **Fried Catfish**

Cornmeal coated catfish filets served with hush puppies \$10.75 pp

### **Fried Shrimp**

Butterflied and hand breaded in house, served with fresh cut French fries, cocktail and tartar sauce \$14.00 pp

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## *Carving Stations*

*Please contact us for details and Pricing*

**Prime Rib** – slow roasted to perfection, served with Horseradish cream sauce and balsamic reduction.

**New York Strip** - slow roasted to perfection, served with Horseradish cream sauce and balsamic reduction.

**Beef Tenderloin** – Premium lean cut, perfectly seasoned, seared and roasted to order.

**Pork Loin** – Roasted with our Chef's own blend of seasonings.

**Honey Glazed Ham** – Smoked and glazed with a sweet, orange glaze.

**Oven Roasted Turkey** – Delicately seasoned, roasted and tender.

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## *Miscellaneous Selections*

### **Enchiladas**

Hand rolled in house and served with our own home made sauce. Your choice of chicken, with sour cream sauce, or ground beef, with Ancho chili sauce \$11.50 pp  
Cheese with Chili con Queso \$10.50 pp

### **Fajitas**

Choose beef, chicken, or a combination with sautéed onions and bell peppers. Served with Spanish rice, refried beans, warm flour, and corn tortillas. Accompanied with sour cream, Pico de Gallo, grated cheddar cheese, chips and salsa  
Individual meat \$13.50 pp  
Combo \$15.50 pp

### **Tortellini or Ravioli**

Choice of beef, cheese or spinach ravioli, with your choice of tomato basil sauce, or Alfredo served with fresh garlic cheese bread \$12.95 pp



### **Pasta Primavera**

Broccoli, spinach, and tomato sautéed in fresh garlic and olive oil served over your favorite pasta, with fresh garlic cheese bread \$12.50 pp

### **Texas Potato Bar**

Fluffy baked potatoes served with whipped butter, sour cream, cheddar cheese, homemade bacon bits, chopped beef BBQ, green onions, black olives, and Jalapenos. \$ 8.95 pp

### **Mashed Potato Bar**

Fluffy mashed potatoes with a selection of toppings including cheddar cheese, homemade bacon bits, green onions and your choice of white or brown gravy. \$ 8.95 pp

### **Sandwich for Everyone**

Assorted premade sandwiches to include our signature chicken salad & assorted deli sandwiches, served with homemade potato chips and assorted cookies. \$ 8.95 pp

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## ***Side Dish Choices***

**Traditional** – Choice of 2 selections per Entrée

Roasted Mixed vegetables	Mashed Potatoes
Garlic Mashed potatoes	Whole Green Beans
Italian Green Beans	Glazed Carrots
Pinto Beans	Baked Beans
Refried Beans	Spanish rice
Confetti Corn	Sweet English Peas
Oven Roasted Potatoes	White Rice

**Deluxe** – An additional charge of \$1.00 pp will apply

Whipped Sweet Potatoes	Baked Potatoes
Twice Baked Potatoes	Scalloped Potatoes
Duchess Potatoes	Grilled Squash
Green Bean Almandine	Rotini Alfredo
Spinach Soufflé	Roasted Asparagus
Adult Mac & Cheese	Parmesan Roasted Tomatoes

Spanakopita – Steamed spinach pie with feta cheese and topped with a buttery phillo dough

### **House Garden Salad**

Fresh greens with tomatoes, onions, croutons, served with assorted dressings \$ 1.00 pp

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## ***Break Choices***

### **Aunt Linda's Granola Bar**

Aunt Linda's Homemade Granola served with Greek Yogurt, milk, cream and an assortment of seasonal berries. \$ 4.95 pp

### **Energizer**

Assorted gourmet cookies, pretzel mix, freshly brewed coffee, iced tea, and water. \$ 3.75 pp

### **Turbo Charged**

Seasonal whole fresh fruit, granola bars, yogurt cups, soft drinks, coffee and water. \$ 4.95 pp

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## Snack Items

Cinnamon Rolls	\$15.00 dz
Danish Pastries	\$18.00 dz
Brownies	\$12.00 dz
Gourmet Cookies	\$12.00 dz

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*Please ask about  
our seasonal  
dessert selection!*

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## Beverages

Beverage Service includes coffee, tea, & water	\$ 2.00 pp
Bottled Juices	\$ 2.00 ea
Bottled Water	\$ 1.00 ea
Soft Drinks	\$ 1.00 ea
Lemonade	\$15.00 gal
Punch	\$30.00 gal

Customized selections are available for an additional charge.

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*For special dietary needs, please notify  
us 7 days in advance of your event.  
Additional charges may apply.*

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## Table/Buffer Settings

Place setting options include appetizer, salad, dinner and dessert plate, water and tea glasses.

Glassware plates, glasses and silverware \$5.50 pp

Clear acrylic plates and silverware \$1.00 pp

Standard Black foam plates, plastic silverware, no extra charge.

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Our food is prepared fresh on-site by our professionally trained culinary staff.



From left to right: Dennis Barton, Sous Chef LaWanda Roland, Chef Darrell Riley, Arturo Martinez