

# Its Nutts Gourmet Catering Menu

## Hors D' Hourves (pricing available upon request)

Caprese Skewers  
Mini Sirloin Sliders  
Coconut Crusted Shrimp w/Mango Chutney  
Braised Chicken Cilantro Wraps served with Avocado Cream  
Zuppli served with a marinara dipping sauce  
Gorgonzola stuffed Dates Wrapped in Bacon  
Spicy Tuna Nacho  
Bacon Wrapped Shrimp  
Big Pigs in a Blanket (andouille sausage)  
Assorted Tea Sandwiches  
Tomato Toast (tomato jam, feta, balsamic)  
Ahi Tuna Crostini white bean puree and coriander crusted Ahi tuna  
Mini BBQ pulled pork sandwich served on Homemade Buttermilk Biscuits/sweet Hawaiian rolls  
Fresh Melon wrapped in Prosciutto  
Pork or lamb Soulvaki  
Chicken Satay with peanut sauce and sesame seeds  
Churrasco crostini with garlic chimichurri  
Cuban Frita Sliders  
Cuban Sandwich sliders (virgina ham, roasted pork, swiss, pickle, Dijon)  
Mahi Mahi Sliders with chipotle tartar, and crispy shoestring onions  
**More Options Upon Request.**

**SALADS:** Salad dressings are packaged on the side to toss before serving. Salads come in two sizes, the small serves 8-10 / large serves 18-20

House Salad \$40/\$75

Herb Salad \$40/\$75

Turkey Cranberry Salad \$70/\$120

Arugula and Prosciutto Salad \$60/\$115

Classic Caesar Salad \$40/\$75

Turkey Cobb Salad \$75/\$140

**VEGETABLE SIDE DISHES:** Please allow 48 hours for all catering orders.

Honey Cider Cole Slaw (House Specialty) serves 12-18 \$35

Garlic & Herb Roasted Fingerling Potatoes 5# \$40

Blue Cheese & Neuske Bacon Potato Salad w/ Chopped Bacon, Scallions, Celery, Onions & Blue Cheese 5# serves 12-15 \$60  
 Cumin Dusted Fingerling Potatoes 5# \$40  
 Grilled Asparagus w/ Creamy Bernaise Sauce (\*Seasonal availability) Serves 10-15 \$ 70  
 Blanched Baby Green Beans w/ Garlic, Extra Virgin Olive Oil & Red Pepper Flakes. Serves 10 \$44  
 Ginger Scented Jasmine Rice. Serves 10-15 \$30  
 Pan Roasted Brussel Sprouts w/ Green Apple, Roasted Pistachios and Cider Reduction 6-8 \$40  
 Tikka Masala Cauliflower w/ chickpeas and shaved fennel 6-8 \$40  
 Smokey Beluga Lentil w/ Kale and Wild Mushrooms 6-8 \$40  
 Roasted Wild Mushrooms w/ Rosemary 6-8 \$50  
 Smothered Collard Greens. Serves 6-8 \$35  
 Grilled Veggie Platter. Serves 6-8 \$60  
 Whipped Garlic Potatoes. Serves 6-8 \$40  
 Vegetable Crudite Patter – Raw Carrots, Celery, Bell Pepper, Grape Tomatoes & Seasonal Select Vegetables with Chickpea Hummus OR Blue Cheese Dipping Sauce... \$70 serves 15-20

**ENTREES & FAMILY MEALS:** Bourbon and Branch Catering offers a selection of entrees that are served “family style”. The dishes are prepared for pick up in heat safe containers, easy to re-heat in your home or office. Disposable chafing dishes are available for \$8. An A La Carte menu is also available below.

**Grilled Dry Marinated Churrasco Steak Platter** (6 oz. per person) Skirt Steak w/ Gorgonzola Cheese, Caramelized Onion, Macerated Grape Tomatoes ... \$155 / serves 8-10

**Baked Coconut & Red Curry Chicken Breast** (5 oz) w/ Ginger-Thyme Scented Jasmine Rice, Braised Baby Bok Choy & Sweet and Spicy Red Curry –Coconut Sauce... \$14.95/person, minimum 10

**Herb Roasted Chicken Sliced & Served on a Platter** (whole quartered chickens, on the bone) Each platter serves 12-14 people \$110

**Cumin Dusted Chicken Breast** (8oz) with Jasmine Rice, House Made Black Beans, Pico de Gallo, Sliced Avocado, Tortilla Chips & Lime Wedges – Herb Salad ... \$13.95 per person /10 person minimum

**BBQ Pulled Pork Shoulder** - Smoked Pork Shoulder, Vinegar Slaw, House Made Corn Bread, Pint Bourbon BBQ Sauce... 5lb. \$105, Serves 10 w/ 1 pint BBQ Sauce / 10lb. \$200, serves 20 w/ 1 quart BBQ Sauce

**Chicken Parmigianino Rustico** – Succulent Hormone Free Chicken Breast, Rustic Tomato Sauce, Fresh Basil, Fresh Mozzarella Cheese, Served with choice of pasta and homemade garlic-parmigian bread. Each platter serves 12-14 people \$170

**Slow Roasted St Louis Ribs** – Dry Rubbed then slowly roasted, Carolina Style BBQ Sauce, Vinegar Slaw, House Made Corn Bread. Serves 12-14 people \$180

**Cheddar Stuffed Meatloaf** – Sweet Tobasco Glaze, Whipped Potatoes, Sautéed green beans. Serves 12-14 people \$165

**Cuban Style Roasted Pork Shoulder** - with Jasmine Rice, House Made Black Beans, Pico de Gallo, Sliced Avocado, Tortilla Chips & Lime Wedges – Herb Salad  
 Serves 12-14 people \$180

**Classic Béchamel Lasagna Al Forno** – Served with Garlic-Parmigian Bread  
 Half Tray (serves 6-8) \$75 Full Tray (serves 14-16) \$150

**Chicken Enchilada** – Roasted Pulled Chicken Breast, Salsa Verde, Queso Fresco, Sour Cream, Pico De Gallo, Guacomole, House Made Tortilla Chips. Serves 12-14 \$150

**Salmon Puttanesca** – Puttanesca Sauce, Smokey Beluga Lenitls with Kale and Wild Mushrooms, Arugula Pesto. Serves 12-14 \$225

**Blackened Catfish** – Jasmine Rice, Cajun Cream, Sautéed Green Beans, Andouille Corn Bread. Serves 12-14 \$190

## **Vegan and Vegetarian Options Are Available Upon Request.**

**PASTA SALADS:** *Pasta salads are served with farfalle (bowtie) pasta by the ½ pan (serving up to 10) or whole pan (serving up to 20)*

**Farm Fresh Pasta Salad** w/ Grilled Vegetables & Feta Cheese – Grilled Zucchini, Yellow Squash & Red Onion, Fresh Basil, Extra Virgin Olive Oil, Crumbled Feta Cheese, Sea Salt and Cracked Pepper...\$50/ \$90

**Pesto Pasta Salad** – A Fresh Pesto of Basil, Garlic, Balsamic Vinegar, Walnut, Parmesan Cheese & Extra Virgin Olive Oil tossed with Farfalle Pasta & Served w/ Shaved Parmesan Cheese... \$45/ \$80 (add roasted chicken \$15/\$25, add shrimp \$25/\$45 (3 shrimp per person))

**Caprese Pasta Salad** – Fresh Mozzarella, Sliced Grape Tomatoes, Fresh Basil, Extra Virgil Olive Oil, Balsamic Vinegar, Sea Salt & Cracked Pepper \$45/ \$80 (add roasted chicken \$15/\$25, add shrimp \$25/\$45 (3 shrimp per person))

## **Corporate Boxed lunch options (minimum 15 orders)**

### **3 Tier Boxed Lunches (Served family style, or individually packaged)**

The CEO- Whole Sandwich, Side salad, Potato chips, and Dessert \$14

Upper Management – Whole Sandwich, Potato Chips, Dessert \$10

The Intern – Half Sandwich, Potato chips, Dessert \$8

**Sandwich options:** Corned Beef, Virginia Ham and Swiss, Smoked Turkey, Pulled Pork, Smoked BBQ Chicken Breast, BLT, Roasted Vegetable Wrap, Herb Roasted Beef and Horseradish Cream, Grilled Cheese and Tomato, Charlestown Chicken Salad, Tuna Salad.

## **A La Carte Menu: Each pan/tray can feed approximately 15 to 20 people**

<b>Our Famous Fried Chicken</b> .....	\$100.00 per pan
<b>Smoked Baby Back Ribs</b> .....	\$200.00 per pan
<b>Vegetarian Style Lasagna</b>	
w/ Fresh Vegetables.....	\$95.00 per pan
<b>Eggplant Parmigiana</b> .....	\$105.00 per pan
<b>Meatballs</b>	
w/ sauce.....	\$85.00 per pan

<b>Italian Sausage</b>	
w/ peppers & onions.....	\$125.00 per pan
<b>Italian Style Roasted Chicken</b> .....	\$125.00 per pan
<b>Veal Marsala or Francaise</b> .....	\$195.00 per pan
<b>Stuffed Shells</b>	
w/ sauce.....	\$65.00 per pan
<b>Cheese Ravioli</b>	
w/ sauce.....	\$75.00 per pan
<b>Meat Ravioli</b>	
w/ sauce.....	\$85.00 per pan
<b>Cheese Tortellini Pasta</b>	
w/ Fresh Pesto Sauce.....	\$95.00 per pan
<b>Chicken Marsala</b>	
Marsala wine, mushrooms & herbs.....	\$110.00 per pan
<b>Chicken Francaise</b>	
lemon, white wine.....	\$110.00 per pan
<b>Chicken Balsamico</b>	
Balsamic wine, vegetables, herbs.....	\$110.00 per pan
<b>Chicken Bechamel</b>	
Wild mushrooms, fresh basil, shallots, parmesan.....	\$150.00 per pan
<b>Chicken Santorini</b>	
Plums, lemon zest, medeira wine.....	\$150.00 per pan
<b>Marline Chicken</b>	
sautéed w/ spinach in marinara sauce, topped w/ melted provolone.....	\$110.00 per pan
<b>Chipolte Pasta</b>	
w/ sautéed chicken, Chorizo Sausage, spinach, corn & red peppers.....	\$185.00 per pan
<b>Pescatori</b>	
Clams, Shrimp, & Jumbo Lump Carb meat, w/ our house marinara sauce.....	\$250.00 per pan
<b>Chicken &amp; Shrimp Marsala</b> .....	\$195.00 per pan
<b>Blackened Catfish</b>	
Cajun cream sauce.....	\$175.00 per pan
<b>Tilapia Francaise</b> .....	\$185.00 per pan
<b>Salmon</b>	
w/ a Dill Sauce.....	\$195.00 per pan
<b>Shrimp Scampi</b> .....	\$185.00 per pan
<b>Veal Saltimbocca</b>	
Fresh sage, prosciutto di parma, white wine.....	\$225.00 per pan
<b>Sliced London Broil</b> .....	\$175.00 per pan
<b>Peppered Beef Steak</b> .....	\$175.00 per pan
<b>Sesame Chicken</b>	
w/ honey citrus sauce.....	\$110.00 per pan
<b>BBQ or Lemon Chicken</b> .....	\$80.00 per pan
Ground lamb, green beans, mashed potatoes.....	\$165.00 per pan
<b>Corned Beef and Cabbage</b> .....	\$165.00 per pan
<b>Chicken Enchiladas</b> .....	\$150.00 per pan

## Pasta

### Alfredo

cream, egg yolks, romano cheese, & nutmeg.....\$75.00 per pan

### Marinara

crushed tomatoes & Herbs.....\$59.00 per pan

### Bolognese

crushed tomatoes, vegetables, herbs, ground beef/turkey.....\$95.00 per pan

**Penne A la Vodka**.....\$110.00 per pan

**Linguine & Clams**.....\$225.00 per pan

**Carbonara** Alfredo Sauce, w/ bacon,

prosciutto, onion & herbs.....\$150.00 per pan

### Primavera

Fresh vegetables, garlic, fresh basil and olive oil.....\$100.00 per pan

### Athenian

w/ artichoke hearts, fresh basil, oregano,

heavy cream & feta cheese.....\$65.00 per pan

### Wild Mushroom

w/ wild mushrooms, garlic, olive oil, parmesan, cream & fresh basil.....\$59.00 per pan

### Baked Ziti

w/ three cheeses.....\$75.00 per pan

### Baked Ziti

w/ cheese & ground Beef.....\$110.00 per pan

## Sides and Such

### It's Nutts Soups

(roasted garlic potato, seafood chowder, Frenc.....\$75.00 per gallon

### It's Nutts Dips

(crab & artichoke dip,

hot spinach parmesan dip,

& Mexican Style Cheese dip

w/ tortilla chips).....\$60.00 (4 quarts)

### Buffalo Wings

10lbs, mild, medium or hot

w/ celery & bleu cheese.....\$75.00 per pan

### Buffalo Chicken Tenders (75 pieces)

w/ bleu cheese.....\$110.00

**Chicken Tenders (75 pieces)**  
w/ BBQ sauce & honey mustard.....\$95.00

**Sautéed Wild Mushrooms**.....\$65.00 per pan

**Potatoes**  
(mashed, scalloped, red skins, fries, wedges).....\$43.00 per half pan

## Breakfast

Prices based on serving 15 to 20 people

**Eggs**.....\$40.00

**Home Fries**.....\$40.00

**Danish**.....\$35.00

**Muffins**.....\$30.00

**Doughnuts**.....\$20.00

**French Toast**.....\$80.00

**Stuffed French Toast**.....\$95.00

**Pancakes**.....\$80.00

**Lemon Ricotta Pancakes**.....\$95.00

**Oatmeal**.....\$40.00

**Fruit**.....Seasonal

### **Breakfast Meat**

(Ham, Sausage, Bacon).....\$40.00

### **Breakfast Wrap**

(egg, ham, sausage, or bacon & cheese).....\$80.00

### **Breakfast Sandwich**

(egg, ham, sausage, or bacon, & cheese

option of: Kaiser Roll, English Muffin

White or Wheat Toast).....\$80.00

**Eggs Benedict**.....\$110.00

**Smoked Salmon Scramble**.....\$125.00

**Meat Lovers Scramble**.....\$115.00

**Western Scramble**.....\$100.00

**Veggie Scramble**.....\$100.00

<b>Mushroom, Swiss and Truffle Oil Scramble</b> .....	\$125.00
<b>Tex-Mex Scramble</b> (jalapeno, avocado, steak, onions, tomato, salsa).....	\$125.00
<b>Biscuits and Gravy</b> .....	\$60.00
<b>Shrimp and Grits</b> .....	\$150.00
<b>Tex-Mex Tofu Scramble (Vegan)</b> .....	\$125.00