



Culinary Excellence served with Southern Charm



ASK ABOUT OUR FUN ADDITIONS AND UPGRADE OPTIONS

Food & Beverage MENUS

Diamond Plated Dinner

HORS D'OEUVRES – Pick Three

Beef Tenderloin Lollipops with Truffle Aioli (GF)

Buffalo Chicken and Bleu Cheese Biscuit Slider

Charcuterie and Imported Cheese Board with Artisanal Bread

Compressed Melon and Prosciutto with Lump Crab (DF, GF)

Duck Confit Croquets

Shrimp and Grits Skewers with Creole Foam

Sweet and Spicy Baby Back Ribs (DF)



All Day Braised Short Rib



Beef Tenderloin Lollipops with Truffle Aioli



Sweet and Spicy Baby Back Ribs

SALADS – Pick One

Burrata and Tomato (GF, V)

Burrata, Heirloom Tomatoes, Micro Basil with Balsamic Gastrique

Classic Caesar

Hearts of Romaine, Herbed Croutons, Parmesan Crisp with our Homemade Caesar Dressing

Dubsdread House Salad (GF, V)

Spring Mix, Roasted Beets, Hearts of Palm, Crasins, Candied Pecans, Goat Cheese with Citrus Vinaigrette Dressing

ENTREES – Pick Three

All Day Braised Short Rib (GF)

Potato Silk, Maitake, Pearl Onion, Jumbo Asparagus, Cuisson

Grilled Lamb Chop

Minted English Pea Puree, Herbed Gnocchi, Seasonal Baby Vegetables, Bordelaise

Handmade Mushroom Ravioli (V)

Purple Cauliflower Puree, Seasonal Baby Vegetables, Beurre Monte

Herb Roasted Airline Chicken (GF)

White Cheddar Grits, Braised Greens, Baby Carrots, Wax Beans, Smoked Tomato Butter

Herb Roasted Prawns (GF)

Creamy Risotto, Caramelized Cabbage, Charred Tomato, Spanish Caper Emulsion

Pan Seared Sea Bass (GF)

Creamy Risotto, Caramelized Cabbage, Charred Tomato, Spanish Caper Emulsion

Truffle Crusted Filet Mignon

Potato Silk, Maitake, Pearl Onion, Jumbo Asparagus, Cuisson

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

INCLUDES CUSTOM NEON SIGN AND FLOOR LENGTH LINENS

Pricing above is per-person. All prices subjected to 22% service charge at 6.5% sales tax

BUFFET DINNER

<i>Gold</i> PREMIUM OR SUPER PREMIUM INCLUDES FLOOR LENGTH LINENS	2+1 2 Hors D'oeuvres + 1 Cocktail Hour Station	1 Plated Salad	1 Reception Station	2 Entrées	2 Starch	2 Vegetable
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<i>Silver</i> PREMIUM OR SUPER PREMIUM	2+1 2 Hors D'oeuvres + 1 Cocktail Hour Station	1 Plated Salad	1 Reception Station	2 Entrées	1 Starch	1 Vegetable
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<i>Bronze</i> PREMIUM OR SUPER PREMIUM	2 Hors D'oeuvres for Cocktail Hour	1 Plated Salad	1 Reception Station	2 Entrées	1 Starch	1 Vegetable
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Chicken Cordon Bleu

PLATED DINNER

DUET ENTREES AVAILABLE FOR ADDITIONAL \$3 PER PERSON

<i>Gold</i> PREMIUM OR SUPER PREMIUM INCLUDES FLOOR LENGTH LINENS	2+1 2 Hors D'oeuvres + 1 Cocktail Hour Station	1 First Course	1 Plated Salad	2 Entrées	1 Starch	1 Vegetable	1 Late Night Snack
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<i>Silver</i> PREMIUM OR SUPER PREMIUM	2+1 2 Hors D'oeuvres + 1 Cocktail Hour Station	1 Plated Salad	2 Entrées	1 Starch	1 Vegetable
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<i>Bronze</i> PREMIUM OR SUPER PREMIUM	2 Hors D'oeuvres for Cocktail Hour	1 Plated Salad	2 Entrées	1 Starch	1 Vegetable
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COCKTAIL HOUR STATION OPTIONS:

Macaroni & Cheese, Grilled Cheese, Slider, Stir Fry Noodle, Avocado, Pasta Station, Quesadilla Station

RECEPTION STATION OPTIONS:

Pasta Station or Quesadilla Station

Pricing above is per-person. All Stations will incur an Attendant Fee. All prices subjected to 22% service charge at 6.5% sales tax

Hors D'oeuvres Options

PREMIUM BEEF:

Marinated Grilled Sirloin Crostini
with Roasted Red Pepper Aioli (DF)

Meatballs: Sweet & Sour, Swedish, Marinara, or Marsala

Beef Empanadas with Salsa Ranch Sauce

PREMIUM SEAFOOD:

Conch Fritters with Key Lime Mustard Sauce

Chilled Shrimp with Cocktail Sauce (DF, GF)

Crabmeat Stuffed Mushrooms

PREMIUM POULTRY:

Buffalo Chicken Dip (GF)

Chicken Pot Stickers with Soy Ginger Sauce (DF)

Chicken Tenders with Two Sauces

PREMIUM PORK:

Cuban Spring Rolls

Pork Pot Stickers (DF)

Pretzel Roll with Ham, Swiss and Honey Dijon

Vegetable and Pork Egg Rolls (DF)

PREMIUM VEGETABLE/FRUIT/MISC:

Bruschetta with Crostini (V)

Buffalo Cauliflower (V)

Creamy Spinach and Artichoke Dip (GF, V)

Fried Ravioli with Marinara Sauce (V)

Mushroom Caps stuffed with
Spinach and Artichoke (GF, V)

Roasted Garlic Hummus with Pita Wedges
and Vegetables (DF, V)

Seasonal Fresh Fruit Display with Yogurt (GF, V)

Vegetable Crudités with Dip (DF no ranch, GF, V)

PREMIUM CHEESE:

Assorted Cheese Display with Crackers (V)

Goat Cheese and Figs Crostini (V)

White Cheddar Crostini with
Sweet Apple Compote (V)

SUPER PREMIUM BEEF:

Blackened Beef Satay with Tropical Salsa (DF, GF)

Filet Tips and Bleu Cheese on Garlic Butter Crostini

Mini Beef Wellington

SUPER PREMIUM SEAFOOD:

Poke Shooters (DF)

Bacon Wrapped Scallops (DF, GF)

Bacon Wrapped Shrimp (DF, GF)

Blackened Shrimp Skewers with Tropical Salsa (DF, GF)

Coconut Shrimp with Marmalade Sauce

Crab Dip with Tortilla Chips (GF)

Maryland-style Crab Cakes with Remoulade Sauce

SUPER PREMIUM POULTRY:

Duck Confit Fritters

Mini Chicken Cordon Bleu

Mini Smoked Chicken & Leek En Croute

SUPER PREMIUM VEGETABLE/FRUIT/MISC:

Antipasto

Arancini (V)

Bacon Skewers (DF, GF)

Twice Baked Potato Bites (GF)

Vegetable Empanadas (V)

SUPER PREMIUM CHEESE:

Baked Brie and Raspberry En Croute (V)

Mozzarella with Tomato, Basil and Balsamic Drizzle (GF, V)



Roasted Garlic Hummus with Pita Wedges

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Hors d'oeuvre package prices are based on two pieces per person per item. All prices subjected to 22% service charge at 6.5% sales tax

Course Options



Parmesan Encrusted Grouper

PREMIUM SALAD:

Caesar Salad
Seasonal Greens, Cucumber, Tomato, Carrots
and Croutons (DF, V)

ENTRÉES:

PREMIUM BEEF:

London Broil (DF)
Roasted Beef Sirloin with Mushroom Au Jus
and Horseradish Cream Sauce (GF)

PREMIUM SEAFOOD:

Grilled Salmon with Lemon Dill Butter (GF)
Shrimp Scampi

PREMIUM POULTRY:

Almond Chicken with Honey Dijon
Chicken Cordon Bleu (GF)
Chicken Marsala (GF)
Roasted Turkey with House Made Gravy

PREMIUM PORK:

Chambord Glazed Virginia Baked Ham (DF, GF)
Roasted Pork Loin with Cinnamon Apple Reduction (DF, GF)
Smoked Pulled Pork (DF, GF)

PREMIUM VEGETABLES:

Green Beans (DF, GF, V)
Seasonal Mixed Vegetables (DF, GF, V)
Steamed Broccoli (DF, GF, V)
Sweet Corn (GF, V)

PREMIUM STARCHES:

Au Gratin Potatoes (GF, V)
Garlic Mashed Potatoes (GF, V)
Garlic Parmesan Roasted Potatoes (GF, V)
Rice Pilaf (GF)

SUPER PREMIUM SALAD:

Spring Mix, Cucumber, Tomato, Carrots, Goat Cheese,
Craisins and Candied Pecans (GF, V)

Wedge Salad with Bacon, Blue Cheese Crumbles,
Red Onion and Tomatoes (GF)

ENTRÉES:

SUPER PREMIUM BEEF:

All Day Braised Short Rib (DF, GF)
Filet Mignon with Mushroom Merlot Sauce (DF, GF)
Prime Rib, Au Jus with Horseradish Cream Sauce (GF)

SUPER PREMIUM SEAFOOD:

Maryland-style Jumbo Lump Crab Cakes with Remoulade
Parmesan Encrusted Fresh Catch

SUPER PREMIUM POULTRY:

Boursin-stuffed Chicken with Herb Cream Sauce (GF)
Chicken Madeira (GF)
Chicken Piccata

SUPER PREMIUM PORK:

House-Smoked Baby Back Ribs (DF, GF)
Smoked Honey-Glazed Spiral Ham (DF, GF)
Stuffed Pork Tenderloin Roulade (GF)

SUPER PREMIUM VEGETABLES:

Broccolini (DF, GF, V)
Brussel Sprouts with Bacon (DF, GF)
Haricot Vert with Lemon Butter (GF, V)
Honey Glazed Carrots (DF, GF, V)
Roasted Asparagus (DF, GF, V)

SUPER PREMIUM STARCHES:

Marble Trio Potato (DF, GF, V)
Risotto (GF, V)
Twice Baked Potato (GF)
Whipped Sweet Potato (GF, V)

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I Do BBQ

Dubsdread Catering House Salad

HORS D'OEUVRES – SELECT TWO:

- Buffalo Cauliflower (V)
- Buffalo Chicken Dip (GF)
- Candied Bacon Skewers (DF, GF)
- Corn Cakes

ENTRÉES

- BBQ Brined Chicken (GF)
- Pulled Pork (DF, GF)
- Smoked Tri Tip (DF, GF)

UPGRADE OPTIONS

- Bourbon Baby Back Ribs – \$8.00 per person (DF, GF)
- Brisket – \$8.00 per person (DF, GF)
- Carnitas – \$8.00 per person (DF, GF)

SIDE ITEMS – SELECT TWO:

- Baked Beans (DF, GF)
- Baked Macaroni & Cheese (V)
- Black Eyed Peas (GF)
- Collard Greens (DF, GF)
- Cream Corn (GF, V)
- Homemade Biscuits (V)
- Hush Puppies (V)
- Sweet Potato Casserole (GF, V)



Bourbon Baby Back Ribs

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Gold Brunch

HORS D'OEUVRES

- Assorted Danish and Pastries (V)
- Seasonal Fresh Fruit Display with Yogurt (GF, V)
- Waffle Skewers with Maple Syrup (V)

MAINS

- Assorted Quiche
- Bacon and Sage Sausage (DF, GF)
- Banana Bread French Toast OR Cinnamon Roll French Toast (V)
- Eggs Benedict
Classic or Vegetarian (Tomato and Avocado)
- Fresh Catch OR Hand Carved Roasted Sirloin* (GF)
- Homemade Biscuits and Sausage Gravy
- Truffle Parmesan Crushed Fingerling Potatoes (V)
- Omelet Station**



Silver Brunch

HORS D'OEUVRES

- Assorted Danish and Pastries (V)
- Seasonal Fresh Fruit Display with Yogurt (GF, V)

MAINS

- Bacon and Sage Sausage (DF, GF)
- French Toast Casserole (V)
- Pancakes with Warm Maple Syrup (V)
- Potatoes Au Gratin (V)
- Scrambled Eggs (GF)
- Virginia Baked Ham (DF, GF)

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

*All Carving and Attended Stations will incur an Attendant Fee. **One attendant per every 30 guest required. All prices subjected to 22% service charge at 6.5% sales tax

Dessert Package

One 6-inch Cake
PLUS
Assortment of Mini Desserts (V)

MINI DESSERT SELECTION – SELECT SIX:

- Apple Pie Shooters (V)
- Blueberry Fritters (V)
- Chocolate Covered Strawberries (GF, V)
- Chocolate Mousse Shooters (GF, V)
- Fried Oreos (V)
- Grasshopper Shooters (GF, V)
- Key Lime Pie Shooters (V)
- Mini Brownies & Cookies (V)
- Pecan Pie Shooter (V)
- White Chocolate Mousse Shooters (GF, V)



Mini Dessert Selections

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

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Banquet Bar Options

INDIVIDUAL / PER DRINK OPTION

Domestic Bee

Premium Beer

House Wine

Call Liquor

Premium Liquor

Super Premium Liquor

Upgraded drink selections also available

CASH BAR OPTION

Attending guests purchase their own drinks at per drink prices*

OPEN CONSUMPTION BAR OPTION

BASED ON CONSUMPTION** AND DOLLAR AMOUNT SET BY CLIENT

Client determines type of bar(s)

Dubsdread Catering staff keeps tally of consumption

Client alerted when near budget

Option to authorize additional budget, or convert to cash bar

BEER, WINE, AND LIQUOR PACKAGES***

Beer and Wine Package

Beer, Wine and Call Level Liquor Package

Beer, Wine, Call and Premium Level Liquor Package

Beer, Wine and All Levels of Liquor Package

Additional Hours Available

TOAST

Champagne and Sparkling Cider Toast

Upgrade Options – Limoncello, Asti Spumante, and Moscato



*Bar Attendant Fee incurred by client. **Bar Fee applies if limit, or consumption falls below minimum. ***Based on four hours and number of adult meals
All prices subjected to 22% service charge at 6.5% sales tax

Bar Selections

BEER AND WINE

BEER: DOMESTIC:
Budweiser, Bud Light,
Michelob Ultra, Miller Lite
PREMIUM:
Yuengling, Heineken, Corona
WINE: House Wine Selection

CALL LIQUORS

VODKA: Wheatley
GIN: Beefeeders
TEQUILA: Conciere
BOURBON: Jim Beam
WHISKEY: Seagram's VO
RUM: Conciere, Captain Morgan
SCOTCH: Dewars White Label

PREMIUM LIQUORS

VODKA: Titos
GIN: Tanqueray
TEQUILA: Corazon
WHISKEY: Jack Daniels
RUM: Parrot Bay
SCOTCH: Johnny Walker Red Label

SUPER PREMIUM LIQUORS

VODKA: Ketel One, Grey Goose
GIN: Bombay Sapphire, Hendricks
TEQUILA: Patron
BOURBON: Bulleit Bourbon, Makers Mark
WHISKEY: Crown Royal
RUM: Bacardi
SCOTCH: Johnny Walker Black



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Culinary Excellence served with Southern Charm

HISTORIC DUBSDREAD BALLROOM

THE HIGHLAND MANOR

AZALEA LODGE

Today's Date: _____

How Did You Hear About Us? _____

Name: _____

Contact Address: _____

1st Contact Name: _____

Event Date: _____

1st Contact Cell Phone: _____

Event Time: _____

1st Contact Email: _____

Estimated Number of Adults: _____

Event Date: _____

Estimated Number of Children (for kid's meals): _____

Ceremony: YES NO Location: _____

TYPE OF MENU PREFERRED:

BRUNCH BUFFET Type: _____

DINNER BUFFET Type: _____

PLATED DINNER Type: _____

TYPE OF BAR PREFERRED:

OPEN – Consumption Tab

Bar Specs/Limit: _____

PER PERSON Package: _____

CASH

Champagne/Sparkling Cider Toast? YES NO

Non-alcoholic beverage station? YES NO

RENTAL ITEMS REQUESTED:

Chairs

Floor-length Linens

For Office Use Only

Dubsdread Representative: _____



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CONTACT US TODAY TO LEARN MORE!

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