



SALUTE CATERING CREATIONS

Whether you are planning an intimate gathering, a corporate event, or a formal wedding, the catering director at Salute Catering will work with you every step of the way, to ensure that your event is remarkable! Rest assure it is our mission to work diligently to provide you a memorable catered event, while upholding and following all safety & health precautions.

Along with an abundance of fresh produce, seafood, and specialty meats, our Chefs can prepare beautiful dishes to entice your eyes and tantalize your taste buds. Our attentive and expertly trained staff is waiting to assist your every need. Please call to speak with our Catering Director today. Let us help you create a truly unforgettable event! We also offer full service catering as well as full Bar service at your venue of choice, such as, offices, reception halls, private residence, community centers & outdoor venues as well!

HOLLIE LARKINS 228-864-2500

hollielarkins@gmail.com

ANTI PASTA

(APPETIZERS)

CRISPY PANNEED ARTICHOKE S W/ALFREDO DIP (50pcs)	\$60
PANNEED CHEESE RAVIOLI (40pcs)	\$70
MINI CRAB CAKES With WASABI AIOLI (25pcs)	\$100
SEAFOOD STUFFED MUSHROOMS ON A BED OF ALFREDO (25pcs)	\$70
PANNEED TUSCAN SHRIMP W/PANCETTA CREAM (50-75pcs)	\$80
MINI MEATBALLS & MARINARA (25pcs)	\$50
SHRIMP & PESTO CROSTINI (25pcs)	\$60
SMOKED SALMON & TOMATO AIOLI CROSTINI (25pcs)	\$65
ASIAN CHICKEN CROSTINI (25pcs)	\$70
BLACK & BLUE BEEF TENDERLOIN CROSTINI (25pcs)	\$75
EGGPLANT PARMESAN CROSTINI (25pcs)	\$45
SHRIMP & SCALLOP SKEWERS (25pcs)	\$110
BACON WRAPED SCALLOP SKEWERS (25pcs)	\$110
SAUSAGE & MUSHROOM SKEWERS (25pcs)	\$40
BLACKEND CHICKEN SKEWERS (25 pcs)	\$60
CHICKEN & ANDOUILLE SKEWERS (25pcs)	\$80
SPINACH & ARTICHOKE DIP W/PITA CHIPS	\$70/\$140
HICKORY SMOKED SALMON DIP W/ PITA CHIPS (30 serv)	\$125
SAVORY BLACKEND CHICKEN SALAD DIP W/ PITA CHIPS (30serv)	\$90
SMOKED TUNA DIP W/PITA CHIPS(30 serv)	\$180

FRESH FROM THE GARDEN

SEASONAL FRUIT TRAY	\$70/\$100/\$175
SEASONAL VEGETABLE TRAY	\$70/\$100/\$175
ARTISAN CHEESE TRAY	\$85/\$110/\$175
ASSORTED CHARCUTERIE BOARD	\$150/\$250/\$400

**** SMALL FEEDS 30, MEDIUM 60, LARGE 100****

SALUTE'S HOUSE SALAD	\$40/\$80
SALUTE'S CEASAR SALAD	\$40/\$80
CAPRESE SALAD	\$60/\$120
MEDITERRANEAN SALAD W/BABY GREENS	\$60/\$120
SEARED AHITUNA SALAD	\$80/\$160
SMOKED SALMON SALD	\$90/\$180
SHRIMP AIOLI SALAD OVER CHOPPED ROMAINE HEARTS	\$80/\$160
CLASSIC CHICKEN SALAD OVER CHOPPED ROMAINE HEARTS	\$80/\$160
MEDITERRANEAN PASTA SALAD	\$60/\$120

A HALF PAN SERVES 12-15 PEOPLE & A HOTEL PAN SERVES 20-24 PEOPLE

SOUPS

SEAFOOD GUMBO	\$100/\$200
CHICKEN & ANDOUILLE GUMBO	\$100/\$200
MINESTRONE (ITALIAN VEGETABLE)	\$60/\$120
TOMATO BASIL CREAM	\$60/\$120

SALUTE CIABATTA BREADS

(ALL BREAD TRAYS CONSIST OF 24 PIECES)

CLASSIC CIABATTA BREAD & PESTO	\$30
CLASSIC GARLIC BREAD & PESTO	\$35
CHEESEY GARLIC BREAD & PESTO	\$40
SIGNATURE BREAD (SHRIMP & CRAWFISH ALFREDO)	\$75
CRAWFISH BREAD	\$80

SALUTE GRANDE CHEESE RAVIOLI

ALFREDO RAVIOLI	\$70/\$140
MARINARA RAVIOLI	\$70/\$140
TOMATO BASIL RAVIOLI	\$60/\$130
PRIMAVERA RAVIOLI	\$75/\$150
BOLOGNESE RAVIOLI (MEAT SAUCE)	\$80/\$160
SIGNATURE RAVIOLI (GULF SHRIMP & CRAWFISH ALFREDO SAUCE)	\$90/\$180
SUPREME RAVIOLI (SHRIMP, CRAWFISH, MUSHROOMS, SAUSAGE)	\$95/\$190
SHRIMP FRA DIAVOLO RAVIOLI: (GULF SHRIMP, GARLIC, SPICY RED PEPPER, BASIL & TOMATO SAUCE)	\$80/\$160

THE GRANDE RAVIOLI CONSIST OF 32 PIECES FOR A HALF PAN

65 PIECES FOR A FULL PAN

PASTA DE SALUTE

(Zoodles are available as a substitution) \$20/\$40

ALFREDO: (CREAMY FOUR CHEESE SAUCE)	\$50/\$100
MARINARA: (HOMEMADE CLASSIC PLUM TOMATOE SAUCE)	\$50/\$100
PRIMAVERA: (VEGETABLE MEDELY TOSSED W/ SAUCE CHOICE)	\$55/\$110
MANICOTTI: (RICOTTA CHEESE W/ SPINACH & BASIL)	\$80/\$160
MEDITERRANEAN: (MUSHROOMS, SUNDRIED TOMATOES, ARTICHOKE S, BLACK OLIVES & GARLIC)	\$60/\$120 \$60/\$120
LASAGNA (LAYERS OF BLOGNESE, & RICOTTA & SPINACH)	\$100/\$200
MEATBALLS & MARINARA: ((HOMEMADE CLASSIC PLUM TOMATOE SAUCE AND MEATBALLS)	\$65/\$130
BOLOGNESE: (TRADITONAL ITALIAN MEAT SAUCE)	\$65/\$130
CLASSIC CHICKEN ALFREDO	\$80/\$160
CHICKEN SALUTE PASTA: (GRILLED CHICKEN, SAUSAGE, ONIONS, GARLIC, ROASTED RED PEPPERS, WITH ALFREDO)	\$80/\$160
SALUTE SIGNATURE ALFREDO: (SHRIMP & CRAWFISH ALFREDO)	\$80/\$160
SALUTE SPINACH & SUNDRIED TOMATO & SHRIMP: (ALL TOSSED W/ GARLIC & WHITE WINE & EVOO)	\$70/\$140
SALUTE SUPREME: (SPICY ALFREDO, SHRIMP, CRAWFISH, MUSHROOMS, & SAUSAGE)	\$90/\$180
SHRIMP BASILICO: (CHERRY TOMATOES, BASIL, GARLIC & WHITE WINE)	\$75/\$150
SHRIMP DIAVOLO: (SPICY MARINARA, GARLIC & RED PEPPER)	\$75/\$150

ALL PASTA DISHES ARE SERVED WITH PENNE PASTA

A HALF PAN SERVES 12-15 PEOPLE & A FULL PAN SERVES 20-24 PEOPLE

ENTRÉES

BALSAMIC & HONEY GLAZED CHICKEN BREAST	\$70/\$140
CHICKEN MARSALA: (W/ MUSHROOM MARSALA WINE SAUCE)	\$75/\$150
CHICKEN PARMIGIANA: (ITALIAN BREADED CHICKEN W/ MARINARA & MOZZARELLA)	\$75/\$150
BALSAMIC & HONEY GLAZED PORK CHOPS	\$70/\$140
MARSALA PORK CHOPS: (GRILLED W/ MUSHROOM MARSALA SAUCE)	\$70/\$140
SIRLOIN TIP MARSALA: (CHOICE SIRLOIN TIPS SLOW ROASTED & FINISHED W/ MUSHROOM MASALA SAUCE)	\$90/\$180
VEAL MARSALA: (W/ MUSHROOM & MARSALA SAUCE)	\$100/\$200
VEAL PARMIGIANA: (ITALIAN BREADED VEAL W/ MARINARA & MOZZARELLA)	\$100/\$200
GULF SHRIMP LEONORA: (SAUTEED W/ LEMON, BUTTER, ARTICHOKE, MUSHROOMS & CAPERS)	\$80/\$160
SHRIMP & GRITS: (SHRIMP, SAUSAGE, MUSHROOMS, IN AN ITALIAN HERB CREAM W/ FRIED GRIT CAKES)	\$80/\$160
CATFISH SUPRME: (GRILLED OR SOUTHERN FRIED TOPPED W/ SALUTE'S SPICY SUPREME SAUCE)	\$100/\$200
BLACKEND STUFFED MAHI: (BLACKEND & TOPPED W/ CRAB CAKE FINISHED W/ AILO)	\$100/\$200
MAHI MAHI SUPREME: (GRILLED & TOPPED W/ SALUTE'S SPICY SUPREME SAUCE)	\$100/\$200
GRILLED FLOUNDER SHRIMP SCAMPI: (GRILLED & TOPPED W/ A BABY GULF SHRIMP SCAMPI SAUCE)	\$85/\$170
EGGPLANT PARMIGIANN: (ITALIAN BREADED THIN SLICED EGGPLANT TOPPED MOZZARELLA & MARINARA)	\$65/\$130

SMOKED WHOLE SALMON FILET	Market Price
SMOKED BRISKET	Market Price
PRIME RIB	Market Price
BEEF TENDERLOIN	Market Price

SALUTE SIDES

ROASTED GARLIC MASHED POTATOS	\$50/\$100
SCALLOPED POTATOS	\$50/\$100
SAUTEED VEGETABLES	\$50/\$100
ITALIAN STYLE GREEN BEANS	\$50/\$100
CREAMY WHITE RISSOTTO	\$65/\$130
WHITE OR BROWN RICE	\$40/\$80
SAUTEED BROCCOLI	\$40/\$80
ASPARAGUS	\$40/\$80
FIESTA CORN	\$40/\$80
COLESLAW	\$40/\$80
GARLIC ROASTED RED POTATOES	\$40/\$80



SALUTE DESSERTS

BANANNA FOSTERS BREAD PUDDING	\$80/\$160
TIRAMISU	\$100/\$200
CANNOLIS: (12ea/24ea)	\$60/\$120
MINI CANNOLIS (12ea/24ea)	\$24/\$48
PETITE FOURS (24ea/48ea)	\$24/\$48
ASSORTED COOKIES: (24ea/48ea)	\$30/\$60
ASSORTED BROWNIES: (24ea/48ea)	\$35/\$70
LEMON BARS (24ea/48ea)	\$55/\$110
WHOLE CHEESECAKE (14 slices)	\$98
CHEESECAKE BY SLICE	\$7

Ask About Our Full Service Bar Packages



PLEASE NOTE:

PRICES ARE SUBJECT TO CHANGE DUE TO MARKET PRICING

FULL SERVICE CATERING WITH STAFF IS SUBJECT TO A 20% GRATUITY

SET UP/BREAK DOWN FEE ADDITIONAL \$75

DROP OFF FEE IS \$50

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