



# Catering Menu

[www.centurybirmingham.com](http://www.centurybirmingham.com) [www.culinarycatering.com](http://www.culinarycatering.com)

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## **Breakfast Buffets**

### **Breakfast Buffets Require a 20 Person Minimum**

#### **Classic Continental \$15/pp++**

Chilled Fruit Juices, Sliced Fresh Fruit, Assorted Pastries, Danish, and Muffins.

#### **Southern Hospitality Buffet \$18/pp++**

Chilled Fruit Juices, Sliced Fresh Fruit, Scrambled Eggs, Bacon, Sausage, Cheddar Grits and Biscuits.

#### **Brunch Buffet \$22/pp++**

Chilled Fruit Juices, Sliced Fresh Fruit, Bacon, Sausage, Scrambled Eggs, Cheddar Grits, Hash Browns, Biscuits and Gravy, and Assorted Breakfast Pastries.

#### **Additions:**

Fresh Fruit....\$3.00/PP++

Coffee or Decaffeinated Coffee.....\$18/Gal++

Assorted Soft Drinks and Bottled Water.....\$2/Each++

Assorted Chilled Juices.....\$8.00/Qt++

Iced Tea or Lemonade.....\$18/Gal++

**All Breakfast Buffets include Regular and Decaffeinated Coffee.**

**All beverages sold by the gallon have a three gallon minimum**

**\*++ indicates 10% tax and 20% gratuity not included in price \***



**Lunch**

**Plated Lunch Entrées Require a 20 Person Minimum**

Includes bread, Water, and Sweet Tea

**Starters- Choice of one:**

Soup du Jour – Garden Greens Salad with choice of dressing – Sliced fresh fruit

**Lunch Entrées- Choice of one:**

**Chicken Piccata:** Wild Rice Medley, Sautéed Green Beans, Lemon-Caper Sauce.....\$19/pp++

**Boursin Stuffed Chicken:** Artichoke and Asparagus Risotto, Grape Tomatoes.....\$19/pp++

**Chicken Parmesan:** Mozzarella, Fresh Tomato Sauce, Green Beans, Fettuccine.....\$19/pp++

**Rare Roasted New York Strip:** Roasted New Potatoes, Grilled Vegetables, Mushroom Demi Glaze.....\$22/pp++

**Rare Roasted Prime Rib of Beef:** Sherry New Potatoes, Grilled Asparagus, Au Jus.....\$22/pp++

**Roasted Pork Tenderloin:** Roasted Garlic Mashed Potatoes, Hericot Verts, Red Eye Gravy.....\$20/pp++

**Gulf Catch of the Day:** Herbed Potatoes, Baby Carrots, Asparagus, Caper Vermouth Pan Sauce.....\$21/pp++

**Italian Sausage and Smoked Chicken Pasta:** Bowtie Pasta, Grilled Italian Sausage, Smoked Chicken, Onions, Peppers, Tomatoes and Parmesan Cheese.....\$19/pp++

**Desserts – Choice of one:**

Apple Pie - Bourbon Pecan Pie - Sweet Potato Pie - Chocolate Cream Pie - Lemon Meringue Pie  
Chocolate Mousse with Raspberry Sauce - Strawberry Mousse with Vanilla Crème Anglaise -  
French Silk Cheesecake with Strawberry Topping – Strawberry Shortcake -  
Flourless Chocolate Torte with Raspberry Sauce – Cookies - Brownies



## **Lunch Buffets**

### **Lunch Buffets Require a 20 Person Minimum**

**Buffets include: Tossed Garden Salad with Choice of Two Dressings and Choice of Dessert**

#### **Southern Comfort: \$24/pp++**

##### ***Choice of Two:***

Sliced Roasted Sirloin with Mushroom Pan Sauce  
Smoked BBQ Brisket  
Roasted Loin of Pork with Red Eye Gravy  
Fried Chicken  
Southern Fried Catfish Fillets with Tartar Sauce  
Breast of Lemon Chicken

##### ***Choice of Two:***

Wild Rice Pilaf, Fresh Vegetable Medley, Green Bean Casserole, Squash Casserole,  
Butter Mashed Potatoes, Herb Roasted Red Potatoes, Cheddar Cheese Grits, Sautéed  
Green Beans, Stewed Okra with Tomatoes, Fried Okra

### **Desserts – Choice of one:**

Apple Pie - Bourbon Pecan Pie - Sweet Potato Pie - Chocolate Cream Pie - Lemon Meringue Pie  
Chocolate Mousse with Raspberry Sauce - Strawberry Mousse with Vanilla Crème Anglaise -  
French Silk Cheesecake with Strawberry Topping – Strawberry Shortcake -  
Flourless Chocolate Torte with Raspberry Sauce – Cookies – Brownies

### **Delicatessen Sandwich Buffet \$19/pp++**

Thinly sliced Smoked Turkey Breast, Honey Ham, Roast Beef- Roasted Red Potato Salad, Pasta  
Salad, and Cole Slaw- Swiss and Cheddar Cheeses- Tomatoes- Lettuce – Pickles – White and  
Wheat Bread – Condiments – Cookies or Brownies

**Includes Fresh Baked Bread, Butter, Water and Sweet Tea**  
**\*++ indicates 10% tax and 20% gratuity not included in price \***



## **Special Event Packages**

**Package I** - *Total of Five Hot Hors D'oeuvres Pieces Per Person*

**\$26.00++ Per Person**

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Crackers, Fresh Breads, Chutneys and Mustards
- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips

**Your Choice of Two of the Following:**

- Coconut Chicken Satays with Honey Mustard
- Panko Breaded Chicken Tenders with BBQ Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce
- Pork Egg Rolls with Chinese Mustards
- Swedish Meatballs with Sour Cream Horseradish Sauce
- Italian Meatballs Marinara Sauce
- BBQ Chicken Wings

**Package II-** *Total of Seven Hot Hors D'oeuvres Pieces Per Person*

**\$32.00++ Per Person**

**\$125.00 Carver Fee Will Apply**

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetables Crudites with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Crackers, Fresh Breads, Chutneys and Mustards
- Choose One of the Following Dips
  - Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
  - Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
  - Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

**Your Choice of Three of the Following:**

- Coconut Chicken Satay with Honey Mustard
- Panko Breaded Chicken Tenders with BBQ Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce
- Pork Egg Rolls with Chinese Mustards
- Swedish Meatballs with Sour Cream Horseradish Sauce
- Italian Meatballs in Marinara Sauce
- BBQ Chicken Wings
- Dry Rubbed Baby Back Ribs
- Seafood Stuffed Mushrooms
- Grilled Vegetable Kabobs with Balsamic Syrup
- Jerk Marinated Pork Skewers with Mango Salsa
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce
- Cheese Stuffed Ravioli with Fire Roasted Bell Pepper Chutney
- Chicken , Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo
- Honey Glazed Sesame Chicken Wings with Blue Cheese Dip

**Carving Station with Your Choice of One the Following Meats:**

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments

**Package III-** *Total of Ten Hot Hors d'oeuvres Pieces Per Person*

**\$38.00++ Per Person**

**\$125.00 Carver Fee**

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetables Crudites with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Crackers, Fresh Breads, Chutneys and Mustards

Choose One of the Following Dips

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

**Your Choice of Four of the Following Hors D Oeuvres:**

- Coconut Chicken Satay with Honey Mustard
- Panko Breaded Chicken Tenders with BBQ Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce
- Pork Egg Rolls with Chinese Mustards
- Swedish Meatballs with Sour Cream Horseradish Sauce
- Italian Meatballs in Marinara Sauce
- BBQ Chicken Wings
- Dry Rubbed Baby Back Ribs
- Seafood Stuffed Mushroom Caps
- Grilled Vegetable Kabobs with Balsamic Syrup
- Jerk Marinated Pork Skewers with Mango Salsa
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce
- Cheese Stuffed Ravioli with Fire Roasted Bell Pepper Chutney
- Chicken , Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo
- Bayou Labatre Blue Crab Cakes with Smoked Onion Remoulade
- New Zealand Beef Tenderloin Kabobs with Chimichurri

**Carving Station with Your Choice of One the Following Meats:**

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Smoked Prime Rib of Beef with Dollar Rolls and Condiments
- Roast Tenderloin of Beef with Horseradish Sauce with Dollar Rolls and Condiments

- ++ indicates 10% tax and 20% gratuity not included in price \*



**Cold Hors d'Oeuvres**

**Fresh Seasonal Fruit Display:** Serves 50.....\$100.00++

**International and Domestic Cheese Display**

Includes an Assortment of Cheeses, Fruits, and Mustards, Breads and Sausages  
Serves 50.....\$150.00++

**Crudité**

Freshly Cut Garden Vegetables with Herb Ranch Dip  
Serves 50.... \$100.00++

**Gravlax Smoked Salmon**

Thinly Sliced Cold Smoked Atlantic Salmon with Traditional Garnishes of Capers, Egg, Honey Mustard, Red Onion, and Cream Cheese  
Serves 30.....\$125.00++

**Deli Tray:**

Assorted Meats and Cheeses with Dollar Rolls, and Condiments  
Serves 30.....\$135.00++

**Snacks**

- Mixed Nuts.....\$16/lb++
- Roasted Peanuts..... \$10/lb++
- Potato Chips, Pretzels, Tortilla Chips with Salsa.....\$8/lb++
- Cheex Mix.....\$8/lb++
- Fun Size Candy.....\$8/lb++

**Butcher Block**

- Bourbon Glazed Ham..... \$150.00++ (Serves 40)
- Roast Tenderloin of Beef with Horseradish Sauce..... \$160.00++ (Serves 25)
- Steamship Round of Beef .....\$425.00++ (Serves 120)
- Mesquite Smoked Turkey Breast.....\$125.00++ (Serves 35)
- Smoked Beef Brisket.....\$75.00++ (Serves 20)
- Roast Inside Round of Beef.....\$250.00++ (Serves 50)

**All Butcher Block Items Accompanied by Appropriate condiments and Rolls**

**A \$125.00 Carver Fee will be applied for Butcher Block items.**

**The choices listed above are minimum orders.**

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**Additional Options**

**Creamy Mashed Potato Bar**

Assorted Toppings & Sauces.....\$8/pp++

**Sauté Station**

Pasta .....\$9/pp++

Shrimp and Grits.....\$9/pp++

**A \$125.00 Chef Fee will be applied for Sauté Station items.  
All Stations have a minimum of 50ppl.**

**Banquet Hors d'oeuvres (Additional Options)**

**\$4.50++ Per Person**

Spinach Artichoke Gratin with Fresh Corn Tortilla Chips  
Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

**Minimum of 3 dozen**

**\$26++ Per Dozen**

Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce  
Honey Glazed Sesame Chicken Wings  
Grilled Vegetable Kabobs with Balsamic Syrup  
Breaded Coconut Chicken Satays  
Deviled Chicken Salad in Mini Phyllo Cups  
Jerk Marinated Pork Skewers with Mango Salsa  
Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce  
Cheese Stuffed Ravioli with Roasted Bell Pepper Chutney  
Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo

**Minimum of 3 dozen**

**\$32++ Per Dozen**

Seafood Stuffed Mushroom Caps  
Bayou Labatre Blue Crab Cakes with Smoked Onion Remoulade  
New Zealand Beef Tenderloin Kabobs with Chimichurri  
Dry Rubbed Baby Back Ribs  
Smoked Scallops with Herb Crouton  
Atlantic Salmon Gravlax with Dill Cream  
Blue Crab Ceviche with Louisiana Crawfish Cream

**Minimum of 3 dozen**



## **Plated Dinner Entrees**

### **Plated Dinner Entrees Require a 20 Person Minimum**

Includes Dinner Rolls, Water, and Sweet Tea

### **Starters**

#### **Choice of One**

Soup du Jour - House Tossed Salad with Choice of Dressing - Classic Caesar Salad  
Spinach Salad with Red Onions, Goat Cheese, Tomatoes, Bacon Vinaigrette

### **Entrées**

#### **Choice of One:**

**Rare Roasted Prime Rib of Beef** –Roasted New Potatoes, Chef’s Vegetables and Caramelized Onion Jus.....\$36/pp++

**Grilled Pork Chop** –Yukon Gold Mashed Potatoes, Roasted Brussel Sprouts, Red Wine Mushroom Sauce...\$28/pp++

**Roasted Pork Tenderloin**– Marinated Pork Tenderloin with Cheddar Grits, Roasted Corn Relish and Red Eye Gravy...\$32/pp++

**Chicken Cordon Bleu** – Wild Rice Pilaf, Chef’s Vegetable, Creamy Mornay Sauce.....28/pp++

**Southern Fried Chicken** – Creamy Mashed Potatoes, Green Beans, Brown Gravy ...\$25/pp++

**Kansas City Strip Steak** – Twice Baked Potato, Grilled Asparagus, Bordelaise Sauce...\$37/pp++

**Sliced Beef Sirloin**– Sherry Potatoes, Chef’s Grilled Vegetables, Red Wine Sauce...\$32/pp++

**Petite Filet of Beef and Scallops** – Herb Roasted Potatoes, Truffled Asparagus, Tomato Concasse ...\$42/pp++

**Grilled Gulf Fish and Shrimp**– Wild Rice Pilaf, Baby Carrots, Asparagus, Lemon-Caper Sauce...\$34/++

### **Desserts**

#### **Choice of one:**

Apple Pie - Bourbon Pecan Pie - Sweet Potato Pie - Chocolate Cream Pie - Lemon Meringue Pie  
Chocolate Mousse with Raspberry Sauce - Strawberry Mousse with Vanilla Crème Anglaise -  
French Silk Cheesecake with Strawberry Topping – Strawberry Shortcake -  
Flourless Chocolate Torte with Raspberry Sauce – Cookies – Brownies



## **Dinner Buffets**

**Buffets require a 20 person minimum**

All Dinner Buffets include Fresh Baked Bread, Butter, Water, Sweet Tea and Coffee

### **Southern Buffet**

Includes Dinner Rolls and House Salad with Choice of Two Dressings

Choice of Two Entrees.....\$32/pp++

Choice of Three Entrees.....\$35/pp++

### **Entrees**

Southern Fried Chicken  
BBQ Beef Brisket  
Roast Turkey with Stuffing  
Roasted Pork Loin  
Chicken Fried Steak  
Grilled Chicken Breast with BBQ Butter

### **Accompaniments: Choice of Three**

Wild Rice Pilaf - Creamy Mashed Potatoes - Corn on the Cob - Au Gratin Potatoes  
- BBQ Baked Beans -  
Fried Okra - Glazed Carrots - Peas and Carrots  
Green Beans with Bacon - Roasted New Potatoes

### **Desserts – Choice of one:**

Apple Pie - Bourbon Pecan Pie - Sweet Potato Pie - Chocolate Cream Pie - Lemon Meringue Pie  
Chocolate Mousse with Raspberry Sauce - Strawberry Mousse with Vanilla Crème -  
French Silk Cheesecake with Strawberry Topping – Strawberry Shortcake -  
Flourless Chocolate Torte with Raspberry Sauce – Cookies - Brownies



**Classic Dinner Buffet \$37/pp++**  
Buffets require a 20 person minimum

**Entrees**  
**Choose Two:**

Lasagna with Three Cheeses	Sliced Sirloin with Mushrooms
Cajun Catfish with Roasted Pepper	Southern Fried Chicken
Roasted Pork Loin with Red Eye Gravy	Smoked Ham with Pineapple
Roasted Turkey Breast w/Walnuts	Grilled Breast of Chicken

**Salads**  
**Choose One:**

Caesar	Pasta Salad	Fresh Fruit Salad
Red Potato Salad	Greek Salad	Tossed House Salad

**Vegetables**  
**Choose Two:**

Green Bean Casserole	Fresh Vegetable Medley
Buttered Peas and Carrots	Pit Beans with Ham
Broccoli Parmesan	Glazed Carrots
Squash Casserole	Sautéed Green Beans
Spinach Soufflé	Sweet Corn with Peppers

**Starches**  
**Choose Two:**

Roasted Garlic Mashed Potatoes	Bacon-Cheddar Grits
Wild Rice Pilaf	Sherried New Potatoes
Fried Potatoes	Black Eyed Peas
BBQ Baked Beans	Twice Baked Potatoes

**Desserts – Choice of one:**

Apple Pie - Bourbon Pecan Pie - Sweet Potato Pie - Chocolate Cream Pie - Lemon Meringue Pie  
 Chocolate Mousse with Raspberry Sauce - Strawberry Mousse with Vanilla Crème -  
 French Silk Cheesecake with Strawberry Topping – Strawberry Shortcake -  
 Flourless Chocolate Torte with Raspberry Sauce – Cookies – Brownies

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### Cash Bar

Cocktails .....	\$9
House Wine by the Glass.....	\$6
Domestic Beer .....	\$5
Imported Beer .....	\$6
Sodas and Bottled Water .....	\$2

### Host Bar

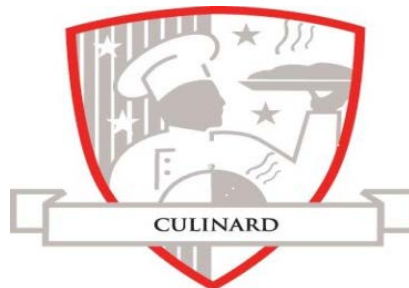
Cocktails.....	\$7++
House Wine (by the bottle).....	\$20++
Domestic Beer .....	\$4++
Imported Beer .....	\$5++
Soft Drinks and Bottled Water.....	\$2++

Non-Alcoholic Punch.....	\$16++ per gallon
Champagne Punch.....	\$30++ per gallon

### Bartender Fee: \$125.00 for Four Hours

- 1 Bartender per every 100 guests with Beer and Wine
- 1 Bartender per every 50 guests with Cocktails

**\*++ indicates tax and 20% gratuity not included in price \***



*The Century restaurant is a teaching establishment where a staff of professional chefs provide a learning lab environment for culinary and pastry arts students from Culinary, the Culinary Institute of Virginia College in Birmingham.*