



John's Angels Catering

Southern Style BBQ Menu

Starters

Imported Cheese, wild game, and summer sausage board with fresh fruit and nuts
Signature salsa
Prosciutto stuffed mushrooms
Smoked duck quesadilla with caramelized onion and melted brie
Pork loin toastettes with house grown apple chutney
Angel's own five onion dip
Wild smoked salmon wrapped asparagus bundles
Spicy bruschetta with pita chips
Lump crab spinach and artichoke dip with house spice

Salads and Sides

Local mixed greens with Angel's house recipe dressings
The real Italian pasta salad
Secret "kicked up" coleslaw
Bourbon maple baked beans
Garlic Parmesan mashed potatoes
Famous traditional mac & cheese
Grilled sweet corn on the cob with Angels' butter
Cream corn with roasted red pepper

Entrees

Chef Kris' rubbed and slow grilled sirloin
Wild game sliders with Chef Kris's secret sauce
Slow smoked baby back ribs
Fresh flown in fish filets prepared with lemon and butter, teriyaki, or house rub
Cajun specialties like crawfish etouffee
Real Jamaican jerk chicken, jerk pork loin, or jerk shrimp
Southern style pulled pork
Applewood smoked whole hog
Jack Daniel's and Malibu grilled shrimp
Elk or buffalo tenderloin with huckleberry reduction

Breads and Desserts

Honey Sweet Corn Bread
Herb and cheese biscuits
Home Style rolls
5 Cheese garlic bread
Huckleberry Cheesecake
Home grown apple pie
Decadent brownies
Chocolate dipped strawberries



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Corporate Lunch Menus

BBQ Lunch

Signature salsa with tri-colored tortilla chips
Secret "kicked up" coleslaw
Bourbon maple baked beans
Southern style pulled pork
Slider buns
Decadent brownies

\$9.75 per person

JAC Sandwich Lunch Buffet

Specialty chicken salad sandwiches on croissants
Ham and Swiss cheese sandwiches on croissants
Mixed green local salad with Cajun ranch and raspberry-lime vinaigrette
The real Italian pasta salad
Mini assorted cupcakes

\$9.75 per person

The Real Mexican Lunch Buffet

Grilled shredded beef and chicken (shrimp also available at an additional charge)
Roasted pepper beans
Specialty rice
Warm tortillas
Signature salsa
Traditional sides

\$12.00 per person

Flan can be added as dessert for an additional \$2.00 per person

Please note that we will happily customize the above menu options to your liking.

Prices do not include delivery, rental items or gratuity.

Prices subject to change based on current market prices.



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Exquisite Offerings Menu

Amuse and Hors d'oeuvres

Chef's choice to enhance the palate for the cuisine to come.
Imported specialty cheeses and meats with pastry chef crackers
Jamaican spicy meat pastry
Seared foie gras with crisp Macintosh on a crostini
House buffalo pate and whitefish Caesar
Elk Carpaccio with truffle oil drizzle and specialty sea salt
U-10 Jerk shrimp with lime aioli and Caribbean dip
Smoked duck quesadilla with caramelized onion and melted brie
Chilled strawberry balsamic soup shooter
Oysters on the half shell with Chef Kris's special sauces
Oysters Lafitte
Diver scallop ceviche with fresh avocado and cilantro in their shell
Stone crab claw with caviar sauce

Specialty Offering

Exotic and traditional sushi
Have it rolled right in front of you as you pick out your fresh ingredients and are entertained by our specialty Sushi Chef.

Soups and Salads

Terrapin Farms salad mix with raspberry-lime vinaigrette
Local baby spinach, reserved blue cheese, fresh fruit and house candied nuts
Fresh fruit with cracked black pepper and aged balsamic drizzle
Asian style crisp cucumber salad
Chilled baby carrot and fennel soup
Heirloom tomato, blue cheese, and cream sherry bisque

Soufflés – Made traditionally or individual soufflés also available.

Lump crab, reserved sharp cheddar, and sauvignon blanc
Zucchini and gruyere
Lobster cardinal
Game soufflé with red wine
Lemon soufflé
Vanilla soufflé with flaming Grand Marnier
Apricot and pistachio

Palate Cleansers

Frozen orange slices with
Grand Marnier
House sorbets
Citrus and mint grenida

Entrees

Fresh flown in diver scallops with lemon beurre blanc and truffle potatoes
Live Maine lobster prepared whole - sweet curry, thermidor, jerk, or Carpaccio
Wild king salmon with honey teriyaki glaze over ginger vegetables
Escoveitched snapper with traditional Jamaican rice and peas
Lamb medallions with a lamb jus and mint compote
Poissin with traditional sage stuffing and sweet potato soufflé
Pheasant breast with a whiskey currant sauce and roasted asparagus
Elk tenderloin topped with Alaskan king crab and clarified butter foam
Buffalo short ribs in an ale and chipotle onion braise
Yorkshire pork tenderloin medallions with a red wine and huckleberry sauce
Prime rib with natural jus, horseradish potatoes, and grilled balsamic vegetables
Charred rare beef tenderloin thick cut medallions with side béarnaise sauce and wild mushroom sauté
Grilled Black Angus New York with secret house lobster sauce and traditional escalloped potatoes
Seared duck breast with a Flathead cherry sauce and woodland rice
Chef Kris's steak and tuna tartare
Wild boar frenched chops with cranberry chipotle and caramelized brussel sprouts



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Fine Catering Menu

Appetizers

Imported cheese and fresh fruit platter with house seasoned nuts
Jerk shrimp with lime aioli and Caribbean dip
Sautéed spinach and sundried tomato pinwheels
Wild king smoked salmon mousse herb pastry puff
Fried crawfish and jalapeno with Cajun ranch
Oysters on the half shell with Chef Kris's sauces
Cold mussels with wasabi aioli and fresh ginger
Ahi tuna bites with Angel's sushi sauce
Assorted house rolled sushi and sashimi - flown in fresh
Elk tenderloin crostini with huckleberry goat cheese
Beef tenderloin toast points with béarnaise sauce
Variety of house soup shooters with fresh seasonal ingredients
Pork loin baguette with house made apple chutney
Lobster and lemon beurre blanc Asian spoon with seafood foie Gras

Soups and Salads

Mixes greens with reserved blue cheese, candied pecans and choice of vinaigrette
Seasonal fruit salad with Balsamic drizzle
The real Caesar salad
Tomato blue cheese bisque
Maryland blue crab soup
Chef Kris's famous French onion soup

Palate Cleansers

Grand Marnier frozen orange slices
Grilled pineapple
Assorted sorbets

Entrees

Slow grilled Prime Rib with au jus and Angels' horseradish
Beef medallions with Burgundy wine and mushrooms
Fresh Sea Bass with lemon beurre blanc
Chicken Marsalla
Rack of Lamb marinated with fresh mint
Elk tenderloin with house seasoning
Seared Ahi tuna and seaweed salad
Lobster salad stuffed grilled shrimp
Diver scallops with saffron rice
Wild boar breaded chops with port wine reduction and wild mushrooms
Jerk whole main lobster
Grilled pork tenderloin with house grown apple compote and mashed sweet potatoes

Breads

Port wine and blue cheese
Home grown applesauce spice
Asiago cheese
French baguette

Desserts

Imported cheese platter
Crème caramel
Chocolate strawberries
Angel Pam's bon bons
Red Velvet cake
Select cheese cakes



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