

wild abandon

KITCHEN

CATERING

DIPS

Hummus with Pita Crackers and Olives

Cowboy Caviar with Tortilla Chips

Creamy Corn Dip with Tortilla Chips

Pimento Cheese with Tomato Jam and Crackers

Hot Parmesan Artichoke Dip with Pita Crackers

Hot Brussels Sprouts and Shallot Dip with Pita Crackers

small \$15 (serves 5-8), medium \$28 (serves 10-15), large \$55 (serves 20-30)

BITES

Caprese Salad Skewers with Balsamic Glaze \$15/dozen

Black Eyed Pea Cakes with Aioli and Pickled Okra \$16/dozen

Pimento Cheese Deviled Eggs \$24/dozen

Sundried Tomato and Parmesan Pinwheels \$18/dozen

Pesto Pistachio and Goat Cheese Pinwheels \$18/dozen

Baked Brie Tartlets with Apricot and Almond or Raspberry and Pecan \$18/dozen

Goat Cheese Stuffed Bacon Wrapped Dates \$20/dozen

Sausage Stuffed Mushrooms \$22/dozen

Mini Ham Biscuit with Tomato Jam \$24/dozen

Mini Crab Cakes with Remoulade \$30/dozen

HANDHELDS

Pesto Chicken Salad Mini Croissant \$24/dozen

Hot Ham and Swiss Sliders with Dijon Poppyseed Spread \$24/dozen

Marinated Roast Beef Sliders with Havarti and Horseradish Cream \$24/dozen

Pork Barbecue Sliders with Mustard Sauce \$24/dozen

Blackberry Jalapeno Pulled Chicken and Pepper Jack Sliders \$24/dozen

**prices subject to change*

jeanette terry

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TRAYS

Assorted Vegetable Crudite with Creamy Dill Ranch

Small \$18 (serves 6), Medium \$35 (serves 12), Large \$70 (serves 24)

Assorted Fresh Fruit with Sweet Yogurt Dip

Small \$18 (serves 6), Medium \$35 (serves 12), Large \$70 (serves 24)

Grilled Smoked Sausage with Maple Mustard Dip

Small \$24 (serves 6), Medium \$46 (serves 12), Large \$92 (serves 24)

Sliced Pork Tenderloin \$20/pound

with sweet rolls and barbecue sauce

Salmon Gravlax \$40/pound

with pumpernickel toast, pickled red onions, and dill mustard sauce

Shrimp Cocktail \$20/pound

with cocktail sauce and lemon

CHARCUTERIE BOARD

assorted meats, cheeses, crackers, olives, grapes, dried fruit, and nuts

Small \$35 (10 inch round)

Medium \$54 (12x12 inch square)

Large \$99 (14x19 inch rectangle)

served on a disposable cake board

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SALADS

Orzo Pasta Salad (*orzo, tomato, bell pepper, feta, black olives*)
Mediterranean Farro Salad (*farro, roasted red peppers, sundried tomato, cucumber, feta*)
Broccoli Salad (*broccoli, golden raisins, pecans, creamy cider vinegar dressing*)
Spicy Noodle Salad (*noodle, carrot, green onion, tahini dressing*)
White Bean Caprese Salad (*white beans, tomato, mozzarella, basil, balsamic dressing*)
Red Potato Salad (*red bliss potato, green pepper, onion, creamy red wine vinegar dressing*)
\$16/quart

CHICKEN SALAD

Pesto (*with basil, pistachio, and parm*) | Southern (*with hard boiled egg and sweet pickle*)
Apple Cranberry | Curried | Cheddar Bacon Ranch
\$13.50/pint \$26/quart

GREEN SALADS

Arugula Pear (*arugula, sliced pear, goat cheese, pistachios, maple vinaigrette*)
Strawberry Poppyseed (*mixed greens, candied pecans, poppyseed dressing*)
Brussels Sprouts (*mixed greens, roasted brussels, sweet potato, feta, creamy herb dressing*)
Portofino (*romaine, roasted beets, chickpeas, fresh mozzarella, red wine vinaigrette*)
Kale (*kale, dried cranberries, pecans, honey cider vinaigrette*)
Caesar (*romaine, homemade croutons, parmesan, classic dressing*)
\$5.50/serving as a starter/appetizer portion
\$9/serving for entrée portion

OPTIONAL SALAD PROTEINS

Marinated Grilled Chicken add \$4/serving
Sweet and Savory Roasted Shrimp add \$4.50/serving
Herb Crusted Broiled Salmon add \$5/serving

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QUICHE

Vegetable *with broccoli, carrots, leek, cheddar and gruyere*
Bacon Mushroom *with bacon, mushroom, spinach, and cheddar*
Tomato Herb *with cherry tomatoes, goat cheese, and fresh herbs*
9 inch (serves 6-8) \$40

CASSEROLES

Sausage Egg and Cheddar \$36 (serves 6-8)
Hashbrown Bacon Egg and Cheddar \$36 (serves 6-8)
Crème Brulee Baked French Toast \$32 (serves 6-8)
Bread Pudding with Bourbon Vanilla Caramel \$32 (serves 6-8)

BAKED GOODS

Cinnamon Crumb Coffee Cake \$30
Almond Cream Cheese Danish Square \$18/dozen
Buttermilk Biscuits \$18/dozen
Sweet Potato Biscuits \$18/dozen
Savory Cheese Muffins \$20/dozen
Chocolate Chip Scones \$24/dozen

COOKIES

Chocolate Chip | Double Chocolate Espresso | Almond Sugar | Oatmeal Cranberry Pistachio
\$15/dozen

SWEETS

Chocolate Pecan Chess Pie \$30 (serves 6-8)
Apple Blueberry Crisp \$32 (serves 6-8)
Banana Pudding \$30 (serves 6-8)
Strawberry Yogurt Bundt Cake \$28 (serves 8)

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ENTREES

- Chicken Cordon Bleu \$10/serving
- Chicken Parmesan \$10/serving
- Chicken Marsala \$10/serving
- Coq Au Vin \$11/serving
- Pork Tenderloin with Skillet Apples or Balsamic Cherry Sauce \$11/serving
- Sausage Spinach and Cranberry Stuffed Acorn Squash \$10/serving
- Salmon en Croute *with creamy spinach in puff pastry* \$12/serving
- Mustard Ginger Roasted Salmon \$12/serving
- Shrimp Marco *with rustic tomato sauce, peppers, provolone* (pasta of choice) \$11/serving
- Baked Rigatoni with Mushroom Eggplant Ragout \$9/serving
- Beef Cacciatore (pasta of choice) \$11/serving
- Meatloaf *with tangy tomato glaze* \$9/serving
- Sweet and Sour Meatballs *with pineapple and peppers* \$10/serving

SIDES

- Savory Herb Bread Pudding | Baked Mac and Cheese
 - Roasted Zucchini Onion and Cherry Tomatoes
 - Pearl Couscous | Lemon Butter Orzo | Basmati Rice
 - Parmesan Asparagus | Lemon Garlic Green Beans
 - Roasted Brussels Sprouts, Pears, and Cranberry
 - Broccoli Gratin | Herb Roasted Potatoes | Corn Pudding
- \$3.50/serving**

BREAD

- Buttermilk Biscuits | Sweet Potato Biscuits | Cornbread Muffins | Yeast Rolls
 - Parmesan Herb Focaccia | Garlic Knots
- \$18/dozen**

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CATERING SERVICES

Above menu prices are food only. All items packaged in disposable containers; oven safe where necessary. Delivery up to 15 miles from my kitchen is included. Beyond that, I charge the federal mileage rate as a travel fee.

Level One: Drop Off

I provide food only, packaged with heating instructions as necessary, and client is responsible for warming (as needed), plating, and serving on his/her own serving pieces.

Level Two: Set Up

I arrive prior to the event to handle all set up, warming (as needed), initial plating, and presentation. This can be on client's serving pieces or mine. I slip out the door just before guests arrive. Client handles any replenishments and refills as needed during event. Any of my serving pieces would need to be returned to me. Set up time determined by headcount and menu chosen. Hourly chef rate applies to all on site time.

Level Three: Full Service

I arrive prior to the event to handle all set up, warming (as needed), plating, and presentation. I remain throughout the event to serve all courses for a seated dinner and/or replenish food for buffet style. Clean up also included. Time needed is determined based on menu chosen and party size. Hourly chef rate and possible additional server rate applies to all on site time.

On Site Rates

Chef Services: \$40/hour

Additional Server (as needed): \$20/hour

Estimate provided based on headcount and menu chosen.

