



Chef Clark Lyon  
Chef Will Reid

## **New 2018 Menu**

Catering Hotline:  
Call or Text 251-622-0869

Email Us:  
clarkskitchencatering@gmail.com

### Popular Entrée Selections

**\*NEW\* Tomato and Basil Grilled Chicken Breast**

grilled chicken with basil pesto, local tomatoes topped with parmesan and mozzarella; served with 2 sides and a roll

**Blackened Ribeye**

served with sautéed baby portabella mushrooms topped with bordelaise sauce

**\*NEW\* Lasagna**

lasagna noodles layered with homemade spaghetti sauce and three cheese blend

**\*NEW\* Herb Crusted Pork Tenderloin with Creole Cream Sauce**

fresh herb and panko encrusted pork tenderloin seared and topped with a creole mustard cream sauce

**\*NEW\* Creamy Honey Mustard Chicken with Crisp Apple Wood Smoked Bacon**

grilled chicken topped with our homemade honey mustard and apple wood bacon cream sauce

**Burger Bar**

grilled brioche bun with lettuce, tomato, cheeses, pickles, bacon, grilled onions;  
served with potato salad and 1 additional salad

**Taco Bar**

seasoned ground beef and chicken breast, cheddar, olives, jalapenos, black beans, cilantro, salsa, sour cream;  
served with tri-color chips and saffron rice

**Delta Chicken with a Dijon White Wine Cream Sauce**

**\*NEW\* Seafood Gumbo with White Rice**

homemade gumbo with a hearty portion of fresh gulf jumbo lump crabmeat and shrimp

**Loaded Potato Bar**

baked potato, chopped pork and BBQ chicken, sour cream, chives, butter and cheese

**Grilled Chicken with Applewood smoked bacon and mozzarella cheese**

topped with honey bourbon BBQ Sauce

**Blackened Redfish with meuniere sauce**

blackened redfish topped with brown butter, capers, fresh garlic, and lemon zest

**\*NEW\* Grilled Mahi Mahi with homemade Lemon-Caper Aioli**

**\*NEW\* Seared Beef Tenderloin**

topped with a red wine mushroom and onion demi-glaze



## Salads

### **\*NEW\* BLT Caesar**

applewood smoked bacon fresh romaine lettuce and variety of cherry tomatoes with shredded parmesan and croutons

### **\*NEW\* Arugula & Purple Kale Salad**

with springtime strawberries, blueberries, mandarin oranges, candied pecans, and feta cheese. Served with balsamic and raspberry vinaigrettes

### **House Salad**

fresh romaine, tomatoes, red onion, cheddar cheese, cucumbers and croutons served with ranch and Italian dressings.

## Sides

**Spinach Au Gratin**

**Potatoes Au Gratin**

**Bacon Wrapped Green Beans with Balsamic Glaze**

**Grilled Squash, Zucchini, Onions & Cherry Tomatoes**

**Garlic Mashed Potatoes**

**Macaroni and Cheese**

**Homemade Potato Salad**

**Roasted Sweet Potatoes with Raisins and topped with Marshmallows**

**Sautéed Broccoli Florets with Butter and Garlic**

**Wild Rice with Sautéed Mushrooms and Chives**

**Honey Bourbon Glazed Carrots**

**Sautéed Squash and Zucchini with Lemon Wine Butter**

## Desserts

**Chocolate Chip Cookies**

**Lemon Bars**

**Chocolate Brownies**

**Assorted Cheesecake**

**Pecan Pie**

**Banana Pudding**

***\*Please call or text to discuss other special menu requests.***

***There is almost nothing we cannot do for you!***

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