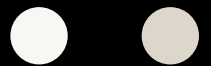


PRETTY PLATES BY *Chef NaToshia*

Chèvre Events In House Catering



MEET

Chef NaToshia



2022

Pretty Plates

About Pretty Plates

Pretty Plates was created by NaToshia Knight in 2016. Chef NaToshia is sure to impress you and your guests with her exceptionally fresh menu ideas. Her plates are presented with style, & are customized to fit your event needs. Chef NaToshia takes great pride in offering the highest quality cooking, meal preparation, & event catering solutions. As well as friendly, reliable, & flawless service that will keep you wanting to come back for more! Pretty Plates is where all four elements will happen in equal measure - the cuisine, the wine, the service, & the overall ambience. Bringing comfort in every bite. Pretty Plates is a dining experience happening at a spiritual level. It's a Spiritual Experience.

CHEF CLASSIC BUFFET

FRI & SUN \$35 PP

SAT \$40 PP

Fresh Italian Garden Salad

(Iceberg & Romaine Lettuce Topped w/Fresh Parmesan, Diced Red Pepper, Sliced Red Onion, & Cucumber Tossed in Italian Dressing)

Entrées Pick 2

-Roast Beef

(Carved Beef Served w/Au Jus & Horseradish Mousse)

-Italian Chicken

(Italian Breaded Boneless Chicken Thighs Baked & Topped w/ Garlic, Lemon, & Butter)

-Roasted Pork w/Gravy

(Fresh Pork Oven Roasted & Covered In Gravy)

-Garlic Herb Roasted Turkey

(Sliced White & Dark Meat Turkey)

Accompaniments Pick 3

-Garlic Whipped Potatoes

(Potatoes Whipped w/ Fresh Roasted Garlic)

-Loaded Whipped Potatoes

(Topped w/ Cheddar Cheese, Fresh Chives, & Bacon)

-Southern Green Beans

(w/Smoked Turkey & Sautéed Onions)

-Peas & Carrots

(In A Butter & Basil Sauce)

-Broccoli Fettuccini Alfredo

Dinner Rolls, Butter, & Fresh Fruit

CHEF CLASSIC

Hors D'oeuvres

A la Carte

Hawaiian Glazed Meatballs \$80
(Feeds Up To 50)

Cajun Deviled Eggs \$45 (Feeds Up To 50)

Vegetable Egg Rolls \$100 (Feeds Up To 25)

Mini Cheeseburger \$5.00 Each (Min of 25)
(Topped w/ Bacon Crumbs & Cajun Sauce)

Mini Spinach Dip Cups \$2.00 Each
(Min of 25)

Cheese Tray \$45 (Feeds Up To 25)

Veggie Tray \$35 (Feeds Up To 25)

2022



CHEF DELUXE BUFFET

FRI & SUN \$55 PP

SAT \$60 PP

Salad Pick 1

Fresh Italian, Garden, Ceasar, or
Berry Green Salad

Entrées Pick 2

-Rotisserie Leg of Lamb

-Southern Smothered Chicken
(Roasted Chicken Smothered In Home Made Mushroom
Gravy)

-Panko & Parmesan Encrusted
Cod

(Cod Filets w/Seasoned Panko Bread Crumbs & Aged
Parmesan)

Accompaniments Pick 3

-Roasted Green Beans

-Sautéed Asparagus

-Garlic Herb Steamed Broccoli

-Garlic Whipped Potatoes

-Shrimp Mashed Potatoes

(Whipped Potatoes Topped w/Grilled Shrimp In Garlic
Cream Sauce)

-Cajun Seafood Pasta

(Penne Pasta, Tri-Color Peppars, Shrimp, & Salmon)

Dinner Rolls, Butter, & Fresh Fruit

CHEF DELUXE

Hors D'oeuvres

A la Carte

Mini Crab Cakes 2 per person \$5 Each
(Min of 25)

Surf & Turf Skewers \$8 Each (Min of 25)

Shrimp Salsa Martini \$5 Each (Min of 25)
(Western Shrimp Salsa On Bed Of Lettuce Spears In Mini Martini)

Mini Shrimp N Grits \$3 Each (Min of 25)
(Creamy Grits Topped w/Cajun Creamy Sauce, Shrimp, Peppars, &
Chives)

Mini Cheeseburger \$5.00 Each (Min of 25)
(Topped w/ Bacon Crumbs & Cajun Sauce)



CHEF CLASSIC PLATED MENU
FRI & SUN \$40 PP
SAT \$45 PP

Option 1

- Garlic Herb & Cheese Stuffed Chicken Breast
- Creamy Garlic Pasta w/ Spinach
- Garden Salad
- Dinner Rolls & Butter



HORS

D'oeuvres Options

Pick 2

- Onion Dip & Baguette Bread
- Fruit & Cheese Tray
- Vegetable Egg Rolls

Please Note Additional Hors D'oeuvres May Be Added At A la Carte Prices

2022
CHEF CLASSIC PLATED MENU
FRI & SUN \$40 PP
SAT \$45 PP

Option 2

- Roast Beef
- Whipped Potatoes
- Roasted Green Beans
- Italian Salad
- Dinner Rolls & Butter



CHEF DELUXE PLATED MENU
FRI & SUN \$60 PP
SAT \$65 PP

Option 1

- Blackened Salmon Over Creamy Cajun Shrimp Pasta
- Asparagus
- Wedge Salad
(Diced Red Onions, Tomatoes, Bacon, & Blue Cheese Crumbles Over Iceberg Lettuce)
- Dinner Rolls & Butter



HORS

D'oeuvres Options

Pick 2

- Surf & Turf Skewers
(Shrimp, Steak, Peppers, & Onions)
- Shrimp Salsa Martini
(Western Shrimp Salsa On Bed Of Lettuce Spears In Mini Martini)
- Mini Spinach Dip Cups

Please Note Additional Hors D'oeuvres May Be Added At A La Carte Prices

2022
CHEF DELUXE PLATED MENU
FRI & SUN \$60 PP
SAT \$65 PP

Option 2

- Rotisserie Leg Of Lamb Over Puree Sweet Potatoes
- Sautéed Green Beans
- Berry Salad
(Mixed Greens, Dried Cranberries, Blueberries, Glazed Pecans, Strawberries, Red Onions, Feta, & Raspberry Vinaigrette Dressing)
- Dinner Rolls & Butter



DETAILS & Options

*Pretty Plates does offer custom menu options to fit your needs

*Please note all prices are subject to a 22% service charge & tax

*Prices & menu selections are subject to change



Pretty Plates Gallery

