

# POSH PLATES BY *Chef Ronda*

Chèvre Events In House Catering



# MEET

2022



*Upscale Dining Reminiscent  
of a Grandmother's touch!*

**About Posh Plates** Posh Plates is a down-to-earth, homegrown catering company. Posh Plates takes heavy influence from Chef Ronda's grandmother, Delores, who served her community greatly. Around Delores nobody went hungry or unfed. Chef Ronda is keeping those same values alive with Posh Plates. Chef Ronda's food is made with her own homemade seasoning mixtures, fresh ingredients, & a lot of love! You can be assured that Posh Plates will fulfill all your catering needs. After all, happiness comes one plate at a time!

## BASIC BUFFET STYLE MENU \$30 PP

### Meat Options Pick 2

- Braised Pork
- Roast Beef
- Stuffed Chicken
- Smoked Turkey

### Side Options Pick 2

- Garlic Mashed Potatoes
- Baked Mac & Cheese
- Penne Alfredo Pasta
- Sweet Potatoes

### Veggie Options Pick 2

- Roasted Brussel Sprouts
- Roasted Asparagus
- Sautéed Green Beans
- Steamed Broccoli

Salad (Garden or Ceasar)  
Fresh Fruit  
Bread & Butter

# BASIC

## *Hors D'oeuvres*

### A la Carte

Tomato & Basil Bruschetta \$1.75 each  
(Min of 50)

Teriyaki Meatballs \$1.75 each  
(Min of 100)

Cheese & Fruit Tray \$65 each  
(Feeds Up To 50)

Spinach Artichoke Dip w/Chips \$45  
(Feeds Up To 50)

Relish Tray \$45 (Feeds Up To 30)

Cheese Tray \$45 (Feeds Up To 30)

Veggie Tray \$35 (Feeds Up to 25)



# PREMIUM BUFFET STYLE MENU \$50 PP

## Meat Options Pick 2

- Glazed Salmon
- Bourbon Shrimp
- Grilled Steak
- Grilled Lamb Chops

## Side Options Pick 2

- Truffle Mashed Potatoes
- Lobster Mac & Cheese
- Cajun Jambalya Pasta

## Veggie Options Pick 2

- Roasted Brussel Sprouts
- Roasted Asparagus
- Creamed Spinach
- Lemon Butter Broccolini

Salad (Garden or Ceasar)

Fresh Fruit

Bread & Butter

# PREMIUM *Hors D'oeuvres*

## A la Carte

Shrimp Scampi \$3.75 each  
(Min of 50)

Crab Cakes \$4.75 each  
(Min of 50)

Bacon-Wrapped Scallops \$3.50 each  
(Min of 50)

Shrimp Spinach Dip w/Chips \$2.75 each  
(Min of 50)



## BASIC PLATED MENU \$35 PP

### Option 1

- Stuffed Chicken w/ Spinach & Cheese Mixture
- Penne Pasta (white or red sauce)
- Garden Salad
- Bread & Butter



# HORS

## *D'oeuvres Options*

### Pick 2

- Tomato & Basil Bruschetta
- Teriyaki Meatballs
- Cheese & Fruit Tray
- Spinach Artichoke Dip w/ Chips

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

## BASIC PLATED MENU \$35 PP

### Option 2

- Roast Beef
- Garlic Mashed Potatoes
- Sautéed Green Beans
- Caesar Salad
- Bread & Butter



# CARRIBEAN PLATED MENU \$45 PP

## Option 1

- Curry Chicken or Curry Shrimp
- White Rice
- Greek Salad
- Bread & Butter



# HORS

## *D'oeuvres Options*

### Pick 2

- Carribean Shrimp Bread  
Ale Carte Price \$2.75 each (Min of 50)
- Cod Fish Fritters  
Ale Carte Price \$1.75 each (Min of 100)
- Jamaican Jerk Meatballs  
Ale Carte Price \$1.75 each (Min of 100)
- Veggie Spring Rolls  
Ale Carte Price \$1.75 each (Min of 100)

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

# CARRIBEAN PLATED MENU \$45 PP

## Option 2

- Jerk Chicken
- Rice & Peas
- Sweet Plantains
- Bread & Butter



**PREMIUM PLATED MENU**  
**\$55 PP**

**Option 1**

- Seafood Stuffed Salmon
- Rice Pilaf
- Roasted Brussel Sprouts
- Garden Salad
- Bread & Butter



**HORS**

*D'oeuvres Options*

**Pick 2**

- Shrimp Scampi
- Crab Cakes
- Bacon Wrapped Scallops
- Shrimp Spinach Dip

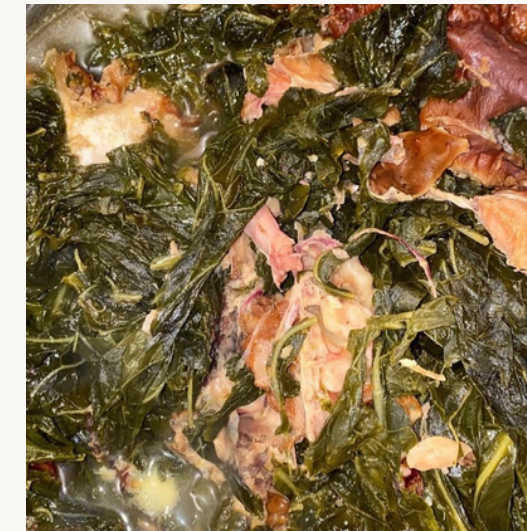
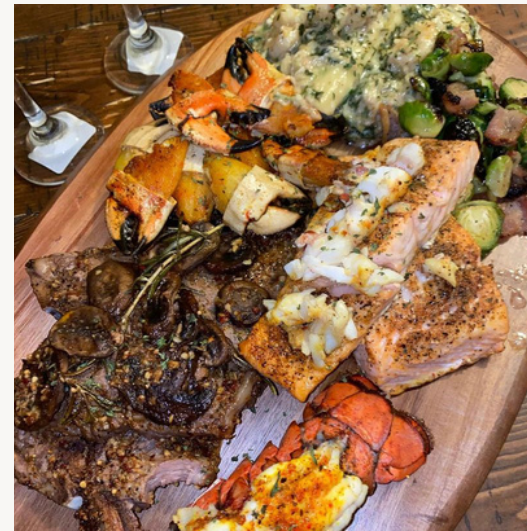
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**PREMIUM PLATED MENU**  
**\$55 PP**

**Option 2**

- Sautéed Lamb Chops in a  
Pepper Medley
- Truffle Mashed Potatoes
- Lemon Butter Broccolini
- Ceasar Salad
- Bread & Butter





# POSH PLATES *Gallery*