

# BASIL'S CATERING MENU

## LIGHT ENTREES \$25/PERSON

*PICK 4 AND SERVED WITH HOUSE FRIED ROLLS*

### CHICKEN ALFREDO

BLACKENED CHICKEN BREAST OVER OUR HOUSE MADE ALFREDO TOSSED WITH PENNE PASTA

### CHICKEN JAMBALAYA PASTA

SPICY TOMATO BASED SAUCE WITH SPICES AND ANDOUILLE SAUSAGE

### SIGNATURE MAC AND CHEESE

QUESO MAC AND CHEESE TOPPED WITH CHICKEN, BUFFALO SAUCE AND GREEN ONION, OR CHICKEN BACON AND RANCH TOPPED WITH GREEN ONION

### ROASTED PORK LOIN

TOPPED WITH PECANS AND BROWN BUTTER OVER RED POTATOES

### BOURBON CHICKEN

GRILLED CHICKEN TOPPED WITH MELTED PROVOLONE CHEESE AND BOURBON SAUCE WITH GREEN BEANS

### SHRIMP AND GRITS

GULF SHRIMP OVER GOUDA CHEESE GRITS TOPPED WITH OUR HOUSE ANDOUILLE BACON BROWN GRAVY

### MAHI NANTUA

GRILLED MAHI MAHI OVER BASMATI RICE AND TOPPED WITH HOUSE MADE CORN BISQUE

### MEDITERRANEAN PASTA

ROTINI PASTA TOSSED IN A CREAM SAUCE WITH TOMATOES, OLIVES, AND SPINACH THEN TOPPED WITH FETA CHEESE

### STUFFED MUSHROOMS

PORTABELLA MUSHROOMS STUFFED WITH SPINACH ARTICHOKE AND PARMESAN CHEESE

### ADD HOUSE SALAD \$5/ PERSON

SERVED WITH CHOICE OF 2 -BLUE CHEESE, CHIPOTLE RANCH, BALSAMIC VINEGRETTE OR HONEY JALAPENO DRESSING

## HEAVY ENTREES \$40/PERSON

*PICK 4 AND SERVED WITH HOUSE FRIED ROLLS*

### SHRIMP AND GRITS

GULF SHRIMP GRILLED AND SERVED OVER GOUDA CHEESE GRITS WITH OUR HOUSE MADE ANDOUILLE BACON BROWN GRAVY

### SLICED FILET MIGNON

GRILLED TO PERFECTION SLICED AND DRIZZLED WITH BROWN BUTTER

### GROUPEL RISOTTO

GRILLED GROUPEL OVER PARMESAN RISOTTO

### LOBSTER RAVIOLI

TOSSED IN A OLD BAY CREAM SAUCE WITH ROASTED RED PEPPERS SPINACH AND TOPPED WITH GULF SHRIMP

### MEDITERRANEAN STEAK PASTA

FILET TIPS GRILLED ON TOP OF ROTINI PASTA TOSSED IN A CREAM SAUCE WITH OLIVES, TOMATO, AND SPINACH TOPPED WITH FETA CHEESE

### GROUPEL CADILLAC

BRONZED GROUPEL OVER GOUDA CHEESE GRITS TOPPED WITH SHRIMP ETOUFFEE

### BAXTER'S PASTA

BLACKENED CHICKEN AND SHRIMP OVER PENNE PASTA TOSSED IN A BACON CREAM SAUCE WITH SPINACH AND TOMATO.

### PANHANDLE GROUPEL

GRILLED GROUPEL OVER WILTED SPINACH AND TOPPED WITH MARINATED TOMATOES IN OLIVE OIL, GARLIC, SCALLIONS AND BASIL

### CRAB CAKES

HOUSE MADE MARYLAND STYLE CRAB CAKES OVER SHAVED PURPLE AND GREEN SLAW AND TOPPED WITH REMOULADE SAUCE AND SERVED WITH LEMON

YOU MAY CHOOSE FROM ANY OF THE LIGHTER ENTREES ALSO

ADD WEDGE SALAD WITH BLUE CHEESE \$8/PERSON