



Worth A Shot Events, Inc.

FOOD & CATERING

All of our packages and services can be **customized** for each event or based on our clients needs. Be sure to inquire with us about our pricing.
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We offer **limitless menu** options with our catering services. Our Chefs can curate any cuisine for celebrations of any size.

All of our menu options can be served as passed hors d'oeuvres, stations, buffet style, sit down dinner style or family style. Let us know which you prefer, and we'll explain how it all works.



Should there be something that you'd like us to price quote for you, that isn't listed within our catering menu, please let us know and we'll discuss pricing and options with our Chef. There isn't anything that we can't curate to make your celebration just that much more special!

Salads (greens)

- Caesar Salad - Tossed with croutons
- Chef Salad - Chopped Deli Ingredients
- Cobb Salad - Composed with Chicken, Bacon
- Fattoush - Lebanese with Pita Bread
- Greek Salad - Mediterranean with Feta Cheese
- Tabbouleh - Bulgur and Herb Salad
- Israeli Salad - Tomato, Cucumber, Onion
- Panzanella - Bread and Tomato Salad
- Waldorf Salad - Creamy with Apples and Celery
- Italian Salad - Romaine and Pepperoncini
- Nicoise Salad - French with Tuna and Beans
- Southwest Salad - Spicy with Corn and Beans
- Strawberry Pineapple Salad - Spinach and Apple Cider Shallot Vinaigrette
- Wedge Salad - Iceberg and Bacon



Cold Salads

- Caprese Salad - Tomato, Mozzarella, Basil
- Crab Louie - Seafood and Asparagus
- Cold Fruit di Mare Salad
- Cold Tortellini - Herb, and Vegetable Salad
- Coleslaw
- Macaroni Salad
- Potato Salad (Loaded) - Honey Mustard, Bacon, Chive, Cheddar
- Potato Salad (traditional)
- Seaweed Salad

Cold Appetizers / Hot Passed Hors d'Ouvres

Antipasto/Antipasta
Assorted Crudité Shooters with a Spicy Chipotle Ranch Dipping Sauce
Assorted Nut Cluster Shooters (allergy dependent)

Avocado Toast
Bacon Wrapped Scallops
Barbecue Bourbon Glazed Chicken Wings/Breasts

Beef Sliders with Grilled Pineapple, Sweet and Sour Slaw, and Spicy Banana Ketchup

Beef Wellington Bites
Burrito Zucchini Boats

Candied Bacon Strips topped with Caramel and Chocolate Sauce

Caprese Salad Skewers
Charcuterie Boards/Grazing Tables

Cheese & Cracker Platter
Cheese Empanadas

Chicken and Waffle Bites
Chicken Empanadas

Chicken Fingers
Chicken Nuggets

Chimichurri Marinated Skirt Steak Skewers
Cuban Sandwiches with BBQ Braised Short Ribs

Curried Shrimp Skewers
Deep Fried Meatballs with a Parmesan Mascarpone Whipped Cheese Topping

Dorito Pie Bags with Chili Con Carne and Queso
Eggplant Curry Spoons

Eggplant Parmesan Napoleons
Enchiladas (Non-Spicy Red Sauce)

Fig Crostini topped with Crumbled Goat Cheese and Arugula
French Fries (shoestring, waffle, steak or curly)

Fresh Mozzarella and Bruschetta Spoons with Striped Balsamic Glaze
Fried Fish Tacos

Frito Pie Bags
Gnocchi Bolognese Spoons

Italian Egg Rolls
Lion Shishkabobs - Filet Mignon, Grilled Pineapple, Peppers, Onions and Teriyaki

Lollipop Pig Wings
Marinated Chicken or Steak fajitas

Marinated Skirt Steak Skewers
Meat Platter

Mini Quesadillas
Mini Tacos

Mozzarella and Tomato Bites
Pina Colada Chicken Tacos/Burritos

Pork Belly Skewers
Pork Empanadas

Prosciutto Wrapped Melon Skewers
Pulled Pork Sliders

Pulled Pork Sliders, BBQ Sauce and Melted Cheddar
Rice Balls

Sebastian Kami Salad Spoons
Shrimp Bibb Lettuce Wraps

Street Corn
Tiger Shrimp Kabobs - Tomatoes, Onions and Peppers with Garlic Bourbon Glaze

Vegetable Platter
Veggie Dip Shooters

Veggie Skewers
Venison Meatballs

Waldorf Chicken Salad Lettuce Wraps
Whole Cherry Peppers stuffed with Crumbled Sausage, Scallions, and Bacon

Stations

(all menu items can be turned into custom stations.)

Burrito Station

Carving Stations (London Broil, Roast Beef, Turkey, Ham, Roast Chicken)

Chophouse Station - Filet Mignon Carving, Creamed Spinach, Mac n Cheese

Fondue Station

Loaded Baked Potato Station

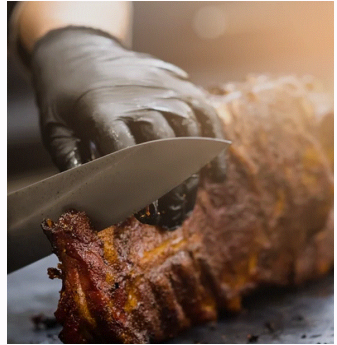
Loaded Macaroni & Cheese Station

Loaded Mashed Potato Station

Lobster Roll Station

Poke bowl Station - Seared Tuna Loin Carving, Fried Rice, Beef Negi Maki

Taco Station



Beef

Carne Asada

Chorizo with Rice and Beans

Cold Sliced Skirt Steak with an Avocado Pesto, Tomatoes and Red Onions

Filet Tips with Grilled Shishito Peppers, Caramelized Onions and Teriyaki Glaze

Flank Steak Pin Wheels stuffed with Spinach, Mozzarella and Prosciutto

Honey and Soy Sauce marinated Skirt Steak

Skirt Steak Chimichurri

Sliced Skirt Steak - Sauteed with Scallions and Onions tossed in a Sweet and Salty Asian Glaze

Surf n Turf Succotash - Braised Beef Tips, Bay Scallops, Roasted Corn, Edamame, Orzo and Bacon Bits

Pork / Veal

Blood Orange Glazed Pork Ribs

Dragon Fruit Glazed Ribs

Guava Glazed Ribs

Osso Bucco

Pulled Pork/Carnitas Taco Bowls topped with Fresh Guacamole, Pico de gall and Roasted Corn Salsa

Shortrib Bolognese - Rigatoni, Braised Shredded Short Ribs and Plum Tomato Sauce

Shortrib Bolognese with Fresh Mozzarella and Rigatoni

Stuffed Pork Loin-Spinach, Feta Cheese and Dried Cranberries

Chicken

Atlantica Chicken - Cajun breaded Chicken Cutlet topped with a Mushroom Medley, Parmesan Cream Sauce and Sautéed Baby Shrimp

Bourbon Glazed Chicken Thighs with Red Chiles

Braised Chicken Enchiladas

Braised Coconut Curry Lime Chicken Risotto

Butter Chicken and Rice

Caribbean Chicken Satay with Cantaloupe

Chicken Bruschetta - Breaded Chicken Cutlet topped with melted Mozzarella Cheese and a Tomato Onion Garlic Bruschetta and Balsamic Glaze

Chicken Madeira - Lightly Battered Chicken Cutlets sauteed in a Madeira Wine Gravy with Crumbled Sausage and Prosciutto

Chicken Tikka Masala - Roasted Marinated Chicken Chunks in Spiced Curry Sauce, Garlic, Lime and Cilantro

Marinated Chicken Wings and Thighs

Mojo Chicken

Pulled BBQ Chicken topped with Spicy Pepper Jack Cheese

Pulled Chicken or Pork Carnitas Enchiladas

Sweet and Sour Chicken with Scallions and Ginger

Seafood

Ariel Red Prawns in a Coconut Lime Curry Broth

Calamari (Fried or Broiled)

Ceviche

Cioppino (aka Seafood Paella without the rice)

Clams Casino

Clams on the Half Shell

Curried Scallops, Shrimp and Vegetables

Flounder Oreganata - Citrus and Parsley Breadcrumbs

Grilled Red Snapper, Pineapple Beurre Blanc with a light Cajun dusting

Grilled Shrimp Skewers with Mango

Grilled Striped Bass, Spicy Tomato Sauce with Heir covert and Roasted Potatoes

King Crab Legs

King Triton Fish Tacos - Spicy Mayo, Pico de gallo, Cabbage Slaw in a Lime Juice

Octopus Salad

Oysters Rockefeller

Parmesan Garlic Charbroiled Oysters

Pesto/Marinara Mussels and Clams with Sausage (or Chorizo) and Peppers

Raw Oysters (fresh)

Red Snapper Oreganata

Roasted Filet of Salmon

Sauteed Oyster Mushrooms, Leeks and Garlic in a Sweet Marsala Wine

Scallop Risotto

Seafood Medley - Mussels, Shrimp and Scallop ala Vodka with Spicy Cherry Peppers and Vegetables Orzo with Crumbled Goat Cheese, Dill Salmon Flakes and Heirloom Cherry Tomatoes

Sesame Seed Crusted Tuna Skewers

Shrimp and Avocado Enchiladas, Fresh Cilantro, and Sour Cream

Shrimp Avocado Spoons

Shrimp Cocktail

Shrimp Polenta

Shrimp Spoons with an Avocado Tomato Salad

Smoked Salmon, Chive and Cream Cheese Sushi Roll

Snow Crab Legs

Soy Sauce and Agave Glazed Chilean Sea Bass

Stone Crab (hot or cold)



Pasta

Cacio e pepe

Fettuccine Alfredo

Lasagna

Linguine with Marinara Sauce

Macaroni & Cheese

Pasta e Fagoli

Penne alla Vodka

Penne with a Mushroom Medley, Leaks and an Herb Cream Sauce

Pesto Penne Primavera -Vegetables and Garlic in a light Pesto Cream Sauce

Pesto Tagliatelle Bolognese

Primavera

Ravioli (topped with any sauce)

Rigatoni and Broccoli

Rigatoni with Garlic and Parmesan Cheese

Rigatoni Bruschetta in an Herb Cream Sauce

Spaghetti

Stuffed Shells

Tri Colored Tortellini (topped with any sauce)

Vegetable Pasta Primavera



Sides

Aloo Gobi - a vegetarian dish from the Indian Subcontinent made with Potatoes, Cauliflower, and Indian Spices

Asparagus with Crispy Bacon and Hollandaise Sauce

Bacon Bit Mac and Cheese

Chickpea Curry

Elotes - Mexican Street Corn

Four Cheese Macaroni and Cheese

Grilled Vegetables with Melted Gruyere and Balsamic Glaze

Grilled Zucchini and Squash

Grilled Zucchini, Squash and Red Onion

Herb Dirty Mashed Potatoes - compound Butter, Garlic with Skin on or off the Potatoes

Herb Mashed Potatoes, Truffle Butter

Lobster, Bacon and Scallion Mac n Cheese

Portobello Lasagna layered with Fried Eggplant, Roasted Peppers, sliced Tomatoes and Fresh Mozzarella Cheese topped with a Balsamic Glaze

Purple Potato Herb Mashed Potatoes

Rice and Beans

Roasted Corn, Black Bean, Lima Bean Succotash in a Honey Orange Vinaigrette

Sausage Cream Cheese Filled Cherry Peppers

Sauteed Cauliflower Rice with Garlic, Peppers, Sautéed Green Peppers and Onions

Vegetable Primavera

Desserts

(We can provide unlimited dessert options but here are a few examples.)

Ambrosia Salad - Fruit and Marshmallow Dessert

Chocolate Fondue Station

Chocolate Fountain

Churros and Ice Cream

Crepe Brulé's

Crepes Station

Deep Fried Brownie Sundae Station

Ice Cream Sundae Bar