

OUTER BANKS, NC

RED SKY *Catering*

Chef's On Call Sample Menus 2024

A chef comes to your location, cooks, boxes up any leftovers, and cleans up!
Children's Meals are available at a reduced price!

Feel free to choose items* from each menu to create your very own Chefs on Call Favorite!

*2-3 Appetizers, 2-3 Entrees, 2 Sides, & All Come with Fresh Beignets!
Kids' Meal - Chicken Tenders & Mac/Cheese or Other Items Available

The Favorite #1



APPETIZERS/STARTERS

- Bacon Wrapped Scallops with Barbeque Sauce
- Petite Carolina Crab Cakes with Sriracha Aioli
- Artichoke Asiago Cheese Dip & Dippers

MAIN EVENT

- Chef Wes's Shrimp 'n Grits - Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce
- Bistro Steak with Chimichurri
- Boneless Breast of Chicken Prosciutto with Mozzarella & Pesto Cream
- Grilled Vegetable Platter of Balsamic & Garlic Stung Zucchini, Sweet Red Peppers, Squash & Mushrooms Finished with Feta Cheese
- Gourmet Mac & Cheese

SWEET FINISH

Fresh Beignets

Menu #2

OBX Heaven

APPETIZERS/STARTERS

- Sweet Potato Biscuits with Fig Jam & Goat Cheese
- Bacon Wrapped Scallops with Barbeque Sauce
- Sweet Corn Hushpuppies with Honey Butter

MAIN EVENT

- NC Peel & Eat Shrimp
- Fresh Mahi with Fruit Salsa
- Slow Roasted Barbeque Pork with Rolls
- Roasted Red Potatoes & Sweet Onions
 - Caesar Salad
 - Creamy Cole Slaw
- *Take it to the next level with Crab Legs! (Market Price/Additional Price per Person)*

SWEET FINISH

Fresh Beignets

Menu #3

Barbeque



APPETIZERS/STARTERS

- Chicken Bites with White Alabama Barbeque Sauce
 - Sweet n Smokey Shrimp
 - Sweet Corn Hushpuppies with Honey Butter

MAIN EVENT

- Slow Roasted Barbeque Pork & Rolls
- Bistro Steak with Rosemary Dijon Demi-Glace
 - Creamy Cole Slaw
 - Gourmet Mac & Cheese
- Summer Breeze Salad of Fresh Mozzarella, Heirloom Cherry Tomatoes, & Basil atop Field Greens with Balsamic Reduction

SWEET FINISH

Fresh Beignets

Menu #4

South of the Border



APPETIZERS/STARTERS

- Sweet 'n Smokey Shrimp
- Tortilla Chips & Salsa
- Seafood Ceviche with Tortilla Crisps

MAIN EVENT

- Soft Taco Station with all the Fixings:
Corn Tortillas, Guacamole, Pico de Gallo, Sour Cream, Cheese, Lettuce, &
Choice of Veggie or Fish, Shrimp, Chicken (Choose Two)
- Carne Asada or Grilled Bistro Steak with Chimichurri
- Rice/Black Beans
- Fiesta Salad – Romaine Lettuce with Black Bean Relish, Corn Tortilla Chips, Chipotle Ranch

SWEET FINISH

Fresh Beignets

Menu #5

Italian Night



APPETIZERS/STARTERS

- Baked Brie with Dried Apricot, Fig Jam, & Crackers
- Ratatouille Vegetable Tart
- Sauteed Shrimp Aglio e Olio

MAIN EVENT

- Pasta Made Your Way:
Choice of One Sauce – Classic Red, Alfredo, White Wine/Garlic Butter &
Choice of One Protein – Chicken or Shrimp
- Bistro Steak with Italian Herb Demi-Glace
- Italian Salad with Tomatoes, Olives, Sweet Onions, Pepperoncinis & Parmesan Cheese
- Grilled Vegetable Platter of Balsamic & Garlic Stung Zucchini, Sweet Red Peppers, Squash,
& Mushrooms Finished with Feta Cheese

SWEET FINISH

Fresh Beignets

Menu #6

The Classic



APPETIZERS/STARTERS

- Bacon Wrapped Scallops with Barbeque Sauce
- Thai Veggie Spring Rolls with Sweet Chili Sauce
- Mini Beef Wellingtons with Horsey Sauce

MAIN EVENT

- Chef Wes's Shrimp 'n Grits – Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce
- Herb Crusted Beef Tenderloin with Blue Cheese on the Side
 - Country Style Red Smashed Potatoes
- Grilled Asparagus with Lemon Infused Olive Oil
- Traditional Caesar Salad

SWEET FINISH

Fresh Beignets

Menu #7

Asian



APPETIZERS/STARTERS

- Veggie Pot Stickers
- Pork Bao Bun with Plum Sauce

MAIN EVENT

- Veggie Egg Fried Rice with Chicken or Shrimp (Pick One)
- Soy Lemon Grass Stung Bistro Steak
- Teriyaki Salmon
- Asian Chopped Salad with Red Cabbage, Shredded Carrots, Sugar Snap Peas, Edamame, Green Onions, Crisp Wonton Strips & Ginger Dressing
- Soy Stung Green Beans with Black Sesame Seeds

SWEET FINISH

Fresh Beignets

Menu #8

Luau



APPETIZERS/STARTERS

- Sweet 'n Smokey Shrimp
- Ahi Poke with Tortilla Crisps
- Sriracha Pork Shanks – Slow Roasted Pork Shanks

MAIN EVENT

- Fresh Grilled Mahi with Fruit Salsa
- Hawaiian Pineapple Chicken
- Kalua Pulled Pork with Slider Rolls & Ginger Slaw
- Roasted Vegetables with Green Onions & Ginger
- Coconut Rice
- Watermelon Salad with Avocado, Balsamic Dressing, & Crumbled Goat Cheese (Seasonal)

SWEET FINISH

Fresh Beignets