



*local, sustainable, divine*

# Martha Stamps

*catering & events*



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## Hors d'Ouvres

### BLT

*Heirloom or Fried Green Tomato, Smoked Bacon, Pesto*

### Crab Cake

*Served with Citrus Garlic Aioli*

### Bacon Wrapped Shrimp

*Gulf Shrimp, Applewood Smoked Bacon*

### Miniature Quiche

*Spinach, mushroom, Feta*

### House Cured Salmon

*Cucumber, Herb Mascarpone*

### Cheddar Olive Palmiers

### Benton's Country Ham Biscuits

*Sweet Potato Biscuit, Peach Chutney*

### Meat and Potatoes

*Miniature Meat loaf, Potato Cake, Sundried Tomato Aioli*

### Crispy Mac and Cheese Fritters

### Mini Chicken Croquettes

*Served with House Made Red Pepper Jelly*

### Sweet Potato and Andouille Sausage Skewers

*Served with Peach Glaze*

### Crispy Chicken and Country Ham Skewers

*Shaved Benton's Country Ham, Parmesan, Garlic Aioli*

### Fig Tapenade Crostini

*Dried Figs, Rosemary, Gorgonzola Cheese, Local Honey*

### Brown Sugar Apples

*Granny Smith Apples, Brown Sugar, Smoked Bacon*

### Flatbread "Pizza"

*Roasted Apples, Sharp Cheddar, Smoked Bacon*

### Asian BBQ

*Lettuce Cup, Beef Rib, Carrot, Jicama*

### Vegetable Spring Roll

*Carrot, Jicama, Daikon, Cilantro, Mint with  
Ginger Soy Dipping Sauce*

### Eggplant Parmesan

*Crispy Eggplant, Parmesan, House Made Marinara*

### Smoked Salmon

*Potato Pancake, Crème Fraiche, Chives*

### BBQ

*Shredded Pork, Fresh Corn Cake, Roasted Vidalia Sauce*

### "Ducks in a Row"

*Duck Sausage, Puff Pastry, Dijon Onion Marmalade*

### Sweet Potato Turnover

*Served with Curry Mayonnaise*

### Roast Beef Tenderloin

*House Made Yeast Rolls, Creole Mustard*

### Swiss Chard Pancake

*Crème Fraiche, Peach Chutney*

### Tempura Green Beans

*Served with Blue Cheese Dipping Sauce*

### Lamb Lollipops

*Served with Blueberry Peach Chutney  
(\$2.25 extra)*

### Majool Date

*Goat Cheese Stuffed and wrapped in shaved Country Ham*

### Basil, Roasted Beet and Goat Cheese Skewer

### Black Pepper Parmesan Gougeres

### Spicy Pimento Cheese Crostini

*Served with Harissa*

### "Chicken and Waffles"

*Served with Rosemary Maple Syrup*

### Moroccan Lamb

*Spiced Local Lamb, Grilled Pita, Raita*

### Catfish Goujonettes

*Crispy Catfish Fingers, Creole Tarter Sauce*

### Cocktail Supper

**5 Selections \$21.95 per person**  
*Additional items may be added \$2.50 per person*



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"Make [food] simple and let things  
taste of what they are."

Curnonsky (Maurice Edmond Sailland), French writer (1872-1956)

## Carving

*All Items served with House Made White and Wheat Yeast Rolls*

Roasted Local Beef Tenderloin

\$12.00 per person

*Served with Horseradish Crème Fraiche, Grainy Mustard,  
Smoked Tomato Béarnaise*

Slow Roasted Prime Rib eye

\$10.00 per person

*Served with Horseradish Crème Fraiche, Grainy Mustard,  
Smoked Tomato Béarnaise*

Roasted Organic Turkey

\$7.00 per person

*Served with Pear-Cranberry Chutney, Garlic Mayonnaise*

Maple Glazed Ham

\$7.00 per person

*Served with Pear-Cranberry Chutney, Garlic Mayonnaise*

Rosemary Roasted Leg of Lamb

\$9.00 per person

*Served with Dried Cherry Onion Marmalade*

Herb Roasted New Potatoes and Seasonal Vegetables

\$4.00 per person

\$100 Chef's Fee for each Carving Station  
(2 Hours), \$50 each additional hour



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## Stations

<b>Shrimp-n-Grits Station</b>	\$12.00/person	<b>Cajun Station</b>	\$11.00/person
Stone-ground Baked Cheese Grits Seared Shrimp in Low Country Gravy Creole Vegetables Bacon, Scallions, Cheddar Cheese		Andouille sausage and chicken Jambalaya Red Beans and Rice Crawfish Cakes with Remoulade Ratatouille	
<b>BBQ Station</b>	\$10.00/person	<b>Meza Station</b>	\$6.00/person
House Roasted Pulled Pork Hot & Mild Sauce Homemade Corn Cakes Chopped Cole Slaw		Sundried Tomato White Bean Hummus, Stuffed Grape Leaves, Assorted Olives, Roasted Red Peppers Homemade Crackers, Pita Wedges	
<b>Fruit and Cheese Station</b>	\$6.00/person	<b>Steamed and Raw Seasonal Vegetable Display</b>	\$4.00/person
Pink Poppy Seed Dressing, Honeyed Yogurt Selection of Local and Imported Cheeses Homemade Crackers		Buttermilk Blue Cheese Dip	

### Pasta Station

<i>Choice</i>	<i>Choice</i>
Spinach Fettuccine, Linguini, Mushroom Raviolis, Cheese Ravioli, Penne Pasta (whole wheat pasta can be substituted)	Lemon Basil Pesto, Parmesan Cream Sauce, Classic Bolognese, Mushroom Cream Sauce, Marinara Toasted Garlic Tuscan Bread

\$7.00 per person for one choice pasta selection  
and one sauce selection

\$9.00 per person for two pasta selections  
and two sauce selections

*Add Grilled Chicken, \$2.00 per person*

*Add Italian Sausage, \$3.00 per person*

*Add Grilled Shrimp, \$4.00 per person*

\$100 Chefs Fee (2 hours),  
\$50 each additional hour



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# Dinner

## First Course

*Sample selections; choice of one*

Salad of Organic Lettuces  
Roasted Apples, Red Onions, Goat Cheese,  
Burnt Sugar Vinaigrette

Salad of Organic Lettuces  
Oranges, Toasted Pecans, Feta Cheese,  
Lemon Thyme Vinaigrette

Romaine Hearts  
Roasted Tomatoes, Croutons, Shaved  
Parmesan, Garlic Vinaigrette

Arugula Salad  
Dried Cherries, Blue Cheese,  
Spiced Pecans, Sherry Vinaigrette

Wedge Salad  
Ice berg, Chopped Egg, Smoked Bacon, Pickled Beet,  
Croutons, Blue Cheese Dressing

Bibb Lettuce Salad  
Dijon Mustard Vinaigrette and Fines Herbs  
and Parmesan Frico

## Main Course

*Sample Entrée Selections based on Seasonality*

Red Wine Braised  
Beef Short Ribs  
Parmesan Polenta  
Braised Collard Greens with  
"Benton's" Country Ham

\$39.95

Pecan Dusted Carolina Trout  
Creole Remoulade  
Black Eyed Pea and  
Sweet Potato Hash  
Pickled Okra Relish

\$35.95

Grilled Springer Mountain  
Chicken Breast with Red Onion  
Marmalade  
Mashed Butternut Squash  
Braised Brussel Sprouts and  
Peal Onions

\$36.95

DW Farms Pork Chop with  
Spiced Peach Chutney  
Creamed Red Skin Potatoes  
Roasted Green Beans and  
Shallots

\$35.95

Marinated Grilled Local  
Pasture Skirt Steak  
Smoked Tomato Béarnaise  
Warm Potato and Smoked  
Bacon Salad  
Roasted Zucchini and Squash

\$36.95

Chicken Croquettes with  
Roasted Mushroom Jus  
Garlic Mashed Potatoes  
Herb Butter Sautéed Green  
Beans and Carrots

\$29.95

Grilled Salmon with Lemon  
Thyme Vinaigrette  
Saffron Almond Cous Cous  
Grilled Asparagus

\$32.95

Vegetable & Potato Napoleon  
with TN Sheep's  
Milk Manchengo  
Lemon oil and Basil Puree

\$25.95

Cheese Grit Pancake  
with Sautéed Wild Mushroom  
and Baby Vegetables

\$25.95



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## Dessert

*Sample selections; choice of one*

Peanut Crusted Sweet Potato Pie with "Mile High" Meringue  
and Jack Daniels Sauce

Brown Sugar Butter Cake with Fruit Compote

Molten Chocolate Cake with Orange Lace Cookie  
and Orange Anglaise

Dark Chocolate Pecan Pie with Bourbon Whipped Cream

Apple Tart Tatin with Cinnamon Whipped Cream

Seasonal Cobbler with Vanilla Whipped Cream

"...eat well. Bring the same  
consideration to the preparation of  
your food as you devote to your  
appearance. Let your dinner be a  
poem..."

Charles Pierre Monselet, French author (1825-1888)



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# Martha's Casual Southern Supper Buffet

*Authentic Cuisine Showcasing Classic Southern Flavors*

Choice of one meat:  
*Sample selections*

Buttermilk Batter-Fried Boneless,  
Skinless Chicken Breast  
Country Gravy

Pulled Pork Barbecue  
Vidalia BBQ Sauce

Choice of three sides  
*Sample selections*

Field Greens Salad with Cherry Tomatoes, Garlic Croutons,  
Lemon Vinaigrette

Baked Macaroni and Cheese

Purple Cole Slaw with Celery Seed Vinaigrette

Southern Style Green Beans

Southern Squash Casserole  
*(as seen on Martha Stewart Living)*

Roasted Corn and Snap Bean Salad

Mashed Potatoes

Roasted Vegetables

Roasted New and Sweet Potatoes

Cheese Grits

Corn Bread Muffins

Biscuits

Choice of one dessert  
*Sample selections*

Fudge Pie with Pink Peppermint Ice Cream

Brown Sugar Pound Cake with Fresh Fruit Preserves

\$24.95 per person



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**Martha Stamps Catering is elegant simplicity.**

We support local artisans and organic farmers, seeking out the best possible ingredients for the freshest possible food.

We take pride in our ability to develop custom menus for each client, environment, and season.

Martha Stamps Catering is perfect for a wide variety of events, ranging from fundraisers to elegant cocktail parties, from casual southern suppers to the most formal seated dinners.

We take care of the details, ensuring that each aspect of your event is fresh, original, and has professional caring service.

Our goal is to help you relax and enjoy your party as much as the guests.

Martha Stamps Catering & Events 615.353.2828 [www.MarthaStampsCatering.com](http://www.MarthaStampsCatering.com)

  
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