



Corporate Off-Site Event Menu

From Our Staff to Yours

Whether we're serving your all-day event, or just delivering delicious warm food to your lunch meeting, our crew of highly-skilled chefs, waiters and other personnel will do everything to make your corporate event memorable. With warm faces and professional service, we are happy to help you execute the best event at any location.



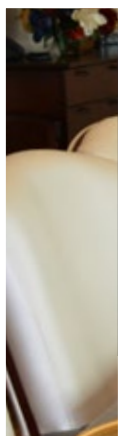
Hot or Cold Lunches

Perfect for Lunch-and-Learn style meetings, our bagged lunches and lunch plates are a great way for your attendees to grab an easy meal without too much distraction. Choose hot or cold food, and we'll deliver right to your meeting room!



Full Service Off-Site Catering

When your important meetings call for higher caliber meal options, 360 Catering Company can treat your attendees to first-class service with several full-service options—like Chef-Buffer style—that include full setup and clean up.



SERVICE STYLE OPTIONS AND PRICING

However you want your attendees served, 360 Catering Company has a service style for your meetings and corporate events. You choose how we serve your menu selections (custom menu selections begin on page 6). Our off-site service style options include:

- Boxed meals in sturdy styrofoam containers
- Entire meals delivered in disposable aluminum pans
- Chef-buffet style service
- Full-service dinners

Pricing is based upon menu selections, service style and guest count. Ask your 360 Catering Company Representative about service and pricing today!



Let Us Customize a Package for You

Ask us to deliver individual meals in styrofoam containers. Or we can deliver your entire meal in disposable aluminum pans for your attendees to serve themselves. If you want custom lunch bags or boxes, we can help with that, too.



Try Our Gourmet Event Trays

Get your meeting or event off to a healthy start with traditional, hand-selected fruit or vegetable trays. Or, let us create more elaborate trays like deli meat trays, shrimp cocktail platters, cheese plates and more!



Breakfast Combos

Breakfast is the most important meal of the day! These hearty breakfast options will keep attendees sharp all day. Each option is served with orange juice, milk, and freshly brewed coffee.

Continental Breakfast

- *Assorted Pastries*
- *Muffins*
- *Fruit Parfait with Yogurt and Granola*
- *Assorted Dry Cereals*

Full Breakfast

- *Scrambled Eggs*
- *Biscuits*
- *Hickory-Smoked Bacon*
- *Buttermilk Pancakes*
- *Fresh Sausage*
- *Country Gravy*
- *Buttered Grits*
- *Preserves and Syrup*

Break Time and Snacks

These self-serve break time snack options are the perfect thing for making the best part of meetings even better! Both morning and afternoon break options are served with assorted soft drinks (Coke, Diet Coke and Sprite) and bottled water.

Morning Breaks

- *Assorted Homemade Cookies*
- *Freshly Brewed Coffee*
- *Chocolate Brownies*

Afternoon Breaks

- *Mixed Cocktail Nuts*
- *Assorted Candies*
- *Pretzel Snack Mix*



Sandwich Combos

These mouth-watering sandwich options are a quick and easy way for attendees to grab lunch. Each option is served with assorted soft drinks (Coke, Diet Coke and Sprite) and bottled water.

Phillies

These Philadelphia-style sandwiches are served on fresh wheat roll, with roasted onions and peppers and topped with Swiss cheese. Includes potato chips and a homemade cookie. Choose from these grilled options:

- *Gulf Shrimp*
- *Chicken*
- *Sirloin*

Cold Cut Poboy

- *Deli Style Ham*
- *Deli Style Turkey*
- *Deli Style Roast Beef*
- *Potato Chips*
- *Potato Salad*
- *Sliced Dill Pickle*
- *Homemade Cookie*

Seafood Poboy

- *Fried Gulf Shrimp*
- *Fried Catfish*
- *Potato Chips*
- *Coleslaw*
- *Chocolate Brownie*

Croissants

- *Mixed Pecan Chicken Salad*
- *Albacore Tuna Salad*
- *Grilled Chicken*
- *Whole Fresh Fruit*
- *Coleslaw*
- *Homemade Cookie*



We invite you to try our sandwich combos in a variety of ways, including self-serve platters or pre-packaged lunch bags and boxes.

See page 3 for more information on the types of service styles we can offer!



Home Style Meals

Beef Entrées

- Freshly Ground Hamburgers
- Hamburger Steak Served with Onions, Peppers and Gravy
- Meatball Spaghetti
- Baked Ziti
- Lasagna
- Beef Stroganoff
- Prime Rib
- Choice Sirloin Tips Served with Roasted Onions and Peppers
- 14 oz. Hand-Cut Angus Ribeye
- 12 oz. Hand-Cut Choice Sirloin Steak
- 6 oz Hand-Cut Choice Tenderloin Steak
- Smoked Brisket
- Slow-Cooked Herb Roast Served with Au Jus
- Roast Beef Debris
- Meatloaf Served with Grilled Onions and Gravy
- Beef Fajitas
- Beef, Potato and Carrot Stew
- All-Beef Hotdogs

Poultry Entrées

- Baked Chicken Quarters
- Chicken and Sausage Pastalaya
- Barbecue Chicken Quarters
- Half Barbecue Chicken
- Chicken and Sausage Jambalaya
- Chicken and Tasso Fettuccine
- Chicken Florentine
- Stuffed Chicken Breast
- Fried Chicken Tenders
- Chicken in a Red Wine Sauce
- Chicken Vodka Pasta
- Fried Chicken
- Chicken Cordon Bleu
- Crispy Fried Wings with Sauces
- Chicken Curry
- Smoked Turkey
- Fried Turkey
- Chicken Fajitas
- Creamy Chicken and Sausage Pasta
- Chicken and Andouille Gumbo
- Smoked Duck and Andouille Gumbo

Pork Entrées

- Red Beans and Rice Served with Sausage
- Baked Pork Chops
- St. Louis Ribs
- Stuffed Pork Chops
- Smoked Pulled Pork
- Cajun Pork Loin (Pork Loin Stuffed with Fresh Sausage)
- Pork and Sausage Pastalaya
- Pork and Sausage Jambalaya
- Smoked Sausage
- Honey Ham
- Cajun-Injected Smoked Pork Loin Served with a Blueberry Demi-Glace





IN THESE PHOTOS: (This Page) Half Barbecue Chicken Lunch Plate; Chicken Curry Lunch Plate
(Opposite) Smoked Pulled Pork Lunch Plate; Fried Chicken Tenders Lunch Plate

Seafood Entrées

- Crawfish Etouffée
- Shrimp Etouffée
- Shrimp Alfredo
- Seafood Pasta
- Half and Half Special (Fried Crawfish with Crawfish Etouffée)
- Fried Fish Topped with Our Famous Shrimp Julie Sauce
- Shrimp Scampi
- Crawfish Bisque
- Shrimp and Potato Stew
- Shrimp Orleans over Charleston Grits
- Stuffed Flounder
- Crab Cakes Served with Lemon Dill Sauce
- Grilled Tuna Swerved with a Seafood Julie Sauce
- Crawfish and Shrimp in a Lobster Cream Sauce
- Blue Crab and Shrimp Alfredo
- Blackened Fish
- Seafood Boat (Fried Shrimp, Fish, and Oysters)
- Alligator Sauce Piquant
- Shrimp Creole
- White Lump Crab Meat Au Gratin
- Crawfish and Tasso Pasta
- Shrimp and Cajun Sausage Pasta
- Seafood Gumbo

Vegetarian Entrées

- Three-Cheese Ravioli Served with a White Wine Reduction
- Vegetarian Lasagna
- Pasta Primavera
- Eggplant Parmesan
- Tofu Stir Fry
- Vegetable Curry

OUR FAMOUS JULIE SAUCE

This savory sauce is the base for several of our most popular dishes. Our homemade Shrimp Julie and Crawfish Julie have an amazing buttery flavor that truly embodies South Louisiana. Have it served with shrimp over Southern-style grits for the best shrimp grits your attendees will have ever tasted. Or, top a

delicious piece of fried or grilled catfish with our famous Julie sauce for a five-star meal right at your meeting or event!

We've perfected this family recipe over many years. People go crazy for our famous Julie sauce. No, we won't share the recipe with you, but we can't wait for you to try it.



Home Style Starches and Sides



IN THIS PHOTO: Spinach and Feta Salad with a Strawberry Walnut Vinaigrette



IN THIS PHOTO: Crispy Chicken Wings



IN THIS PHOTO: Penné Pasta Side

Potatoes

- Au Gratin Potatoes
- Scalloped Potatoes
- Roasted Potatoes
- Mashed Potatoes
- Hash Browns
- Potato Salad
- Sweet Potatoes
- Garlic Mashed Potatoes
- Stuffed Potatoes
- Sweet Potato Casserole
- Baked Potato
- Maytag Bleu Cheese Mashed Potatoes

Rice

- White Rice
- Rice Dressing
- Cornbread Dressing
- Garden Rice
- Three Grain Wild Rice
- Jasmine Rice
- Basmati Rice
- Pecan Rice
- Saffron Rice
- Rice Pilaf

Pasta

- Spaghetti
- Penné
- Fettuccini
- Macaroni and Cheese
- Rotini
- Elbow
- Rigatoni
- Whole Wheat Penné
- Angel Hair
- Bowtie
- Shells
- Gluten-Free Pasta

Vegetables

- Green Beans
- Sautéed Corn
- Creamed Corn
- Corn Mach Choux
- Red Beans
- White Beans
- Slow-Cooked Baked Beans
- Smothered Okra
- Candied Yams
- Black Eyed Peas
- Glazed Carrots
- Zucchini and Yellow Squash
- Field Peas
- Butter Beans
- Mustard Greens
- Collard Greens
- Steamed Asparagus
- Steamed Vegetables
- Roasted Brussels Sprouts in a Bacon Sherry Sauce
- Creamed Spinach
- Sugar Snap Peas
- Fried Okra
- Buttered Corn
- Cobbettes
- Grilled Vegetables
- Steamed Whole Green Beans
- Green Beans Amandine
- Glazed Baby Carrots
- Fresh Mushrooms in a Butter and Garlic Sauce
- Tasso Cabbage
- Broccoli Rice Casserole



Home Style Desserts

Vegetables (continued...)

- Baked Eggplant
- Buttered Cauliflower
- Stewed Corn and Tomatoes

Salads

- House Garden Salad
- Pasta Salad
- Coleslaw
- Potato Salad
- Fresh Spinach Salad Served with Warm Bacon Dressing
- Classic Caesar
- Wedge Salad
- Sensation Salad
- Mediterranean Pasta Salad
- American Classic
- Fruit Salad
- Spinach Salad with Feta, Strawberries, Walnuts, and Served with a Berry Vignette
- Mixed Spring Greens
- Shrimp Pasta Salad

Breads

- Fresh Dinner Rolls
- Garlic Bread
- Rosemary French Bread
- Kalamata Olive-Infused French Bread
- Flatbread
- White Tortillas
- Texas Toast
- Mixed Pistolettes
- Yeast Rolls
- Biscuits
- Corn Bread

Desserts

- Homemade Bread Pudding Served with Pecan-Rum Sauce
- Mississippi Mud Pie
- Banana Pudding
- Homemade Cookies
- Chocolate Brownie
- Blackberry Cobbler
- Apple Cobbler
- Peach Cobbler
- Assorted Mini Cheesecakes
- Pecan Pie
- Assorted Petit Fours
- Apple Pie
- Ooey-Gooey Cake
- Ambrosia
- Sheet Cakes
- Strawberry Shortcake
- Chocolate Éclair
- Banana Split Cake
- Chocolate Peanut Butter Pretzel Bar
- Cheesecake with a Gram Cracker Crust Topped with Cherry, Blueberry, or Strawberry
- Cheesecake Infused with Oreos, M&Ms, Butterfinger, or Reese's Peanut Butter Cups

SHEET CAKE FLAVORS

Our homemade sheet cakes are made and cut to order. Choose from these flavors:

- Red Velvet
- Yellow with Chocolate Icing
- Carrot Cake
- German Chocolate





Weddings · Catering · Venue