



Special Events

Whether informal outdoor gatherings, extravagant formal affairs or anything in between, Callier's has just the right catering package for you! Callier's strives to provide you with exceptionally prepared food at an affordable price. Please let us know if we can help you create a menu of your own.

Lazy Day Brunch

Assorted Bagels, Danish, and Tea Breads

Fresh Fruit Display
Shrimp Cocktail
Grilled Salmon with a Dill Cream Sauce
Eggs to Order Including Omelets
Potatoes O'Brian
White Wine Chicken Pasta

Carving Station *Serving You*

(50 or More Guests Choose 2, 50 or less choose 1)

Tender Roast Beef with Au Jus
Rosemary Roasted Pork Loin
Apple Smoked Turkey Breast
Baked Honey Glazed Ham
Waffles with Fruit Toppings

\$22.75 per person

Terms : Tax, Service, and Equipment not included. 18% service charge may apply. All pricing subject to change. Deposit of 20% to reserve date, balance due one week prior to event with final count.

Classic Buffet Menu

Includes Our House Salad and Assorted Dinner Rolls & Butter

Entrees

(Choose Two)

Roasted Top Round of Beef in Au Jus

Tender slow roasted roast beef served with house made au jus

Baked Lasagna (Meat or Veggie)

Fresh pasta layered with seasoned ground beef, mild Italian sausage, ricotta & mozzarella or Cheeses, house made tomato sauce baked until light & bubbling

Baked Ham with Honey Glaze

Freshly baked ham basted with brown sugar, honey and pineapple syrup

Southern Fried Chicken

Soaked over night in seasoned buttermilk, dredged in spiced flour, fried then baked to a golden brown

BBQ Ham

Sliced ham with a southern style bbq sauce

Oven Roasted Turkey Breast

Served with a pan roasted turkey gravy

Side Dishes

(Choose One)

Garlic Whipped Potatoes
Stuffing (corn bread or traditional)
Rosemary Roasted New Potatoes

(Choose One)

Mostaccioli
Fettuccini Alfredo

(Choose One)

Seasoned Green Beans
Fresh Fruit Salad
Mixed Vegetables
Confetti Corn

Optional Desserts

Assorted Sheet Cakes • Brownies • Cobblers • Cookies • Carrot Cake

Up to \$11.25

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Supreme Buffet

Includes your choice of Caesar or House Salad with
our House Italian and Fat Free Ranch

Assorted Dinner Rolls & Butter

Entrees

(Choice of Two)

Roasted top Round of Beef in Au Jus

Tender slow roasted roast beef served with house made au jus
(can be carved on location)

Baked Ham with Honey Glaze

Freshly Baked Ham basted with brown sugar, honey and pineapple syrup
(can be carved on location)

Chicken Chablis

Tender chicken breast, sautéed until plump & juicy, topped with a
mushroom cream sauce

Apple Wood Smoked Turkey Breast

Served with a pan roasted turkey gravy

Sunburst Chicken

Grilled chicken breast in a sun-dried tomato cream sauce,
tossed with a bow tie pasta

Roasted Pork Loin

Tender & sweet, slow roasted with cinnamon & crushed red pepper,
served with an apple laced pork jus

Southern Fried Chicken

Soaked over night in seasoned buttermilk, dredged in spiced flour,
fried then baked to golden brown

Pasta Ala Roma

Penne pasta, asparagus, roma tomatoes artichoke hearts,
Roasted peppers tossed with extra virgin olive oil and white wine
Garnished with shaved Asiago cheese

Chicken Parmesan

Tender chicken Breast Breaded with Italian bread crumbs Baked until
golden brown, topped with house made tomato sauce and mozzarella cheese

Chicken Flamingo

A house favorite coated with olive oil, tossed in seasoned
bread crumbs sautéed and topped with mozzarella cheese,
broccoli and sautéed mushrooms

Hickory Smoked Beef Brisket

Apple wood house brisket smoked until tender & bursting with flavor
served with asweet Kansas City bbq sauce

Chicken Marsala

Tender chicken breast, sautéed until plump & juicy & served with a
sweet mushroom Marsala Demi glaze

Beef Bourguignon

Tender Slow braised Steak with bacon, onions, red wine, Button
mushrooms and veal stock

Side Dishes

(Choose One)

Honey Glazed Carrots
Fresh Vegetable Medley
Zucchini Provincial
Green Beans Almondine
Fresh Fruit Salad
Creamed Spinach with Artichoke Casserole

(Choose One)

Pasta Con Broccoli
Cheese Tortellini with Marinara Sauce
Mostaccioli
Fettuccini Alfredo Bow Tie Pasta with Sundried Tomato Cream Sauce

(Choose One)

Roasted Rosemary New Potatoes
Au Gratin Potatoes
Garlic Whipped Potatoes
Wild Rice

Optional Desserts

Texas Sheet Cake • Brownies • Cheese Cake with Toppings • Fruit Cobbler
• Key Lime pie • Cookies • Carrot Cake • Black Forest Cake • Pecan Pie

Pricing from \$15.95

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The Grand Menu

Optional Soups

Lobster Bisque • French Onion • Cream of Potato

(Dinner Includes)

*Spring Mix with Raspberry Walnut Vinaigrette or Caesar Salad,
Butter flake Dinner Rolls*

Entrees

(Choice of one)

Prime Rib of Beef

*Slow roasted until tender and extra juicy, served with either au jus
or a creamy horseradish sauce*

Broiled Salmon

Broiled farm raised salmon, served with a shallot-dill cream sauce

Teriyaki Marinated Farm Raised Salmon

*Lightly grilled and basted with our house made teriyaki sauce
(Wild Salmon available at an extra charge)*

Baked Tilapia

Topped with a fresh basil pesto, roma tomato and grated Asiago cheese

Beef Tenderloin

*Tender Fire Roasted tenderloin, served with a bordelaise
or green peppercorn sauce*

Roasted Cornish Hens

*Young hens quickly roasted and basted with fresh herbs and
served with a raspberry sauce*

Chicken Cordon Bleu

*Fresh chicken breast stuffed with Swiss cheese and honey ham, lightly
breaded and baked served with a mornay sauce*

Center Cut Pork Chops

Smothered with smoked sausage and fresh peaches

Grilled Yellow Tail Tuna

Lightly grilled and served with a Japanese wasabi compound butter

Side Dishes

(Choose One)

Twice Baked Potatoes
Garlic Whipped Potato Puffs
Oven Roasted Potatoes
Wild Rice
Rice Pilaf

(Choose One)

Zucchini Provincial
Fresh Steamed Broccoli or Cauliflower
Sugar Snap Peas and Norwegian Carrots
Roasted Fresh Vegetables

(Choose One)

Pasta Con Broccoli
Bow Tie Pasta with Sundried Tomato Cream Sauce
Angel Hair Pasta with Basil Pesto
Tortellini Callier
Cavatelli with Marinara

Serving You

Optional Desserts

Black Forest Cake • Sorbet with Tea Cookies • Turtle Cheese Cake • Ice
Cream Pie • Cherries Jubilee Raspberry Tort • Key Lime Pie

Pricing starts at \$22.95

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Classic Appetizers

Cold Items

(Choose Three)

Petite Sandwiches (Smoked Turkey, Sliced Roast Beef, Chicken Salad,
Tuna Salad, Baked Ham)
Vegetable Trays with Ranch Dip Fresh Fruit Display Cheese
Sausage Cracker Trays
Spinach & Artichoke Dip with Bread
Garnished Deviled Eggs
Round of Rye with Dill Dip
Assorted Salad Tray (Pasta, Potato & Macaroni salad)
Crab Dip with Crackers
Cheese Tray with Crackers
Garlic Roasted Bruchetta
Cookies

Hot Items

(Choose Four)

Tender Swedish Meatballs served in creamy gravy
Succulent Mini Chicken Kabobs
Spinach or Crab Stuffed Mushrooms
Crab Rangoon with Orange Sauce
Egg Rolls stuffed with meat and vegetables
Toasted Ravioli with Marinara Sauce
Savory Fried Chicken Wings (Spicy, BBQ or Batter Fried)
Cocktail Franks served in our homemade South Carolina sauce

Starting at \$11.25

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Supreme Appetizers

Cold Items

(Choose Four)

Assorted Cold Canapés
Puff Pastry Filled with either Crab, Chicken or Tuna Salad
Oysters on the Half Shell
Jumbo Shrimp Cocktail
Garnished Smoked Salmon
Stuffed Zucchini
Rolls Garnished with Lemons
California Rolls with Soy Sauce and Wasabi
Fresh Vegetable array with Dill Dip
Marinated Asparagus and Roasted Red Pepper Antipasto Platter
(A beautiful display of meat, cheeses and vegetables)
Fresh Fruit Kabobs
Assorted Mini Croissants
Assorted Petite Sandwiches
Roasted Garlic Bruchetta
Miniature French Pastries
Petifores
Cheesecakes

Hot Items

(Choose Four)

Petite Chicken Quesadillas
Flaky Chicken Taquitos
Sautéed Shrimp with Orange Sauce or Green Peppercorn Sauce
Warm Brie Cheese with Specialty Crackers
Pear'n Brie Cheese wrapped in Phyllo
Crab Rangoon with Orange Sauce
Chicken Potstickers with Soy Sauce
Sesame Beef Skewers
Cajun Shrimp Skewers
Our Homemade Mini Beef Burgers
Bacon Wrapped Sea Scallops
Monti Cristo Puffs
Sliced Tenderloin of Beef or Pork with mini rolls
Spinach or Crab Stuffed with Mushrooms
A Variety of Petite Quiche

Pricing Starts at \$19.75

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Picnic & Barbeque

Entrees

(Choice of Three)

Bratwurst • BBQ Burgers • Hickory Smoked Beef Brisket • Char Grilled •
Chicken Breast • Hot Dogs • Pulled Pork • Fried Chicken Strip Steaks**
• Pork Steaks • Baby Back Ribs*

(*add \$2.00, **add \$4.00)

(Pickle and Onion Tray Included with Burgers and Brats)

Salads

(Choose Four)

Dinner Salad • Cole Slaw • Corn & Potato Chips • Pickle Olive Tray •
Macaroni and Cheese • Three Bean Salad • Fresh Fruit Salad • American •
Potato Salad • Waldorf Salad • Pasta Salad • Baked Beans • Corn on the
Cob • Ambrosia Salad • Macaroni Salad

Desserts

(Choose One)

Assorted Fruit Cobblers • Ice Cream Brownies • Popsicles • Assorted
Cakes • Assorted Cookies

(Appropriate Breads, Buns & Rolls Included)

Optional

Ice Cold Beer • Popcorn • Cotton Candy • Snow-Cones

Starting at \$11.25

Large groups may be discounted

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