

# STANDARD CATERING MENU BY JOHANNA'S

## Appetizers-passed

**Chive Biscuit** *with pepper jelly, mascarpone cheese, prosciutto and spinach*  
**\*Fried Green Tomato** *with herbed goat cheese and balsamic reduction*  
**Oysters Rockefeller** *with apple wood bacon and hollandaise (add \$2)*  
**Beef Tenderloin** *with creamed spinach on garlic crostini (add \$2)*  
**Sesame Seared Tuna** *on marinated cucumber with wasabi aioli*  
**Chicken Salad** *phyllo cups*  
**Bacon Wrapped Shrimp**  
**Bacon Wrapped Scallops (add \$2)**  
**Coconut Shrimp** *with orange-horseradish marmalade*  
**Mini Crab Cakes** *with remoulade*  
**Chicken or Beef Satays** *with peanut sauce*  
**Vegan "Crab" Cakes** *with remoulade*  
**Blue Cheese Stuffed Mushrooms**  
**Phyllo Cups** *with brie and raspberry*  
**Pigs in Blanket** *with homemade biscuit dough, caraway seeds, honey mustard*  
**Asparagus and Brie** *wrapped in Prosciutto*

## Appetizers-stationary

**Shrimp Cocktail**  
**\*Fruit and Cheese Platter**  
**\*Hummus Platter** *with crostinis and vegetables*  
**Antipasto Platter**  
**Assorted Deviled Eggs**  
**Pretzel Bites** *with queso*  
**Meatballs** *with demi glace*  
**French Onion Dip** *with kettle chips and veggies*  
**Pimiento Cheese** *with saltines and*

## *veggies*

**Crab Dip** *with crostinis*  
**\*Roasted Tomato Salsa &**  
**Guacamole** *with homemade corn chips*  
**\*Caprese Skewers** *with balsamic reduction and pesto oil*  
**\*Fresh Fruit Skewers** *with lemon dipping sauce*

## \*Salads

**Garden** - mixed greens, tomatoes, cucumbers, onions, carrots, croutons, champagne vinaigrette  
**Caesar** - chopped romaine, parmesan cheese and garlic croutons with Caesar dressing  
**Chop** - mixed greens, hard-boiled egg, Applewood bacon, tomato, fried onions, blue cheese crumbles and green goddess dressing  
**Caprese** - spinach, mozzarella, tomatoes, pickled onions, pesto oil, balsamic reduction  
**Strawberry** - spinach, toasted almonds, strawberries, onions, goat cheese, strawberry poppy vinaigrette.  
**Fig** - mixed greens, candied pecans, dry figs, goat cheese crumbles, balsamic vinaigrette

## Entrees

**Crab Cakes** *with remoulade (add \$5)*  
**Seared Salmon** *with pepper-pineapple glaze, chimichurri or champagne butter sauce*  
**Seasonal Local Fish** *with champagne-butter sauce and herbs or tropical salsa*

**Shrimp & Grits** *with Andouille*  
**Creamy Seafood Pasta** *with bacon, caramelized onions and chicken.*  
**\*Sub Shrimp & Scallops (add \$5)**  
**Shrimp Jambalaya** *over rice*  
**Beef Tenderloin** *with peppercorn-brandy sauce (+\$5)*  
**Seared Beef** *with demi glace, chimichurri or marsala sauce*  
**Teriyaki Glazed Beef Short Ribs**  
**Marinated chicken** *with champagne-butter sauce and herbs, marsala, or pesto cream sauce*  
**Cider-Chili Brined Pork Tenderloin** *with apple-butter sauce*  
**Citrus Marinated Pork Tenderloin** *with adobo sauce*

## Sides

**Roasted Baby Potatoes**  
**Roasted Garlic Mashed Potatoes**  
**Sweet Potato Casserole**  
**Rice Pilaf**  
**Brown Rice Blend**  
**Potato Pave**  
**Squash, Red Pepper, Zucchini Sauté**  
**Broccoli, Cauliflower & Carrot Sauté**  
**Roasted Asparagus**  
**Sautéed Green Beans** *with caramelized onions and Applewood bacon*  
**Green Bean Amandine**  
**Glazed Carrots**  
**Buttered Brussel Sprouts**  
**Spanish Rice**  
**macaroni & Cheese**

\*Vegetarian Option: Pesto Pasta with Roasted Veggies

\*Vegan Option: Teriyaki Vegetable Stir-Fry over rice

*\*Vegetarian, Vegan and Gluten Free Options Available Upon Request*

*Updated 1/2026*

# STANDARD CATERING MENU PRICING

## Pricing Information

### **Standard Buffet:**

*Starting At \$50.00 per person*

Includes: Your choice of 2 passed appetizers, 1 stationary appetizer, 1 salad, 2 entrees, 2 sides and homemade dinner rolls

### **Heavy Hors D'Oeuvres Menu:**

*Starting at \$50.00 per person*

Includes: Your choice of 8 appetizers

### **Duet Plated Dinner:**

*Starting at \$50.00 per person*

\*All guests will receive the same meal with 2 entrees and 2 sides

### **Additions To Menu**

Add appetizer: *additional \$5.00 per person*

Add entrée: *additional \$10.00 per person*

Add side: *additional \$5.00 per person*

**Please refer to the attached Standard Menu for selections. Please note; some menu items carry an additional cost per person. This will be indicated with (+ \$) next to the item.**

*20% Gratuity on food will be added to your invoice to be shared amongst the staff. Thank you!*

## Service Pricing Information

### **Full service: \$5.00 per person**

Includes: buffet table, chafing dishes, serving utensils, plate ware, silverware, salt/pepper & glass water goblets

\*Does NOT include tables, chairs, linens, napkins, centerpieces, cake plates and cake forks

### **Dessert Service: \$3.00 per person**

\*Includes cake plates and forks, cake cutting service and coffee service

### **Travel Fee: \$3.00 per mile**

**At this time, we no longer cater events at The Whalehead Club or in the 4x4 area.**

### **Staff Pricing: \$40.00 Per hour/ Per Staff**

### **Bartenders/Packages**

*Please inquire regarding packages and pricing information*

**For groups of 25-125, ask about having your special event at Johanna's!**

**Vegetarian Option: Pesto Pasta with Roasted Veggies**

**Vegan Option: Teriyaki Vegetable Stir-Fry over rice**

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# Johanna's

CATERING AND PERSONAL CHEF SERVICES

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*In the event of a "Mandatory Evacuation" that is known 48 hours prior to your event, we will refund all money paid less a \$500.00 cancellation fee.*

*Updated 1/2026*