

# 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