



Custom Food Stations

Grits Bar
Mashed Potato Bar
Pasta Bar

Mexican Station
Seafood Station
Stir Fry Station

Skewers

Beef Fajitas
with Chili Cilantro Salsa

Shrimp and Andouille
with Remoulade Sauce

Southwestern Chicken
with Grilled Pineapples and Bar-B-Que Sauce

Blackened Chicken
with Remoulade Sauce

Sesame Ginger Chicken
with Soy Sauce

Smoked Chicken Quesadillas
with Cilantro Sour Cream and Salsa

Breast of Chicken with Spinach and Feta Cheese Seared

*Chicken with Wild Mushroom
Marsalas Sauce*

Roasted Pork Loin

Pork Marsalas with Garlic Mashed Potatoes

Grilled Pork Chops with Apple Chutney Prime Rib

Chicken Parmesan

Filet of Beef

New York Strip

Smoked Salmon

Baked Chicken

Roast Beef

Additional Dinner Items

Grilled Portabella Mushrooms
Bacon and Scallion Stuffed Potatoes
Glazed Carrots
Sweet Potato Souffle

Seafood Items

King Crab Legs
Lobster Tails

Salads

Mixed Greens
House Salad
served with Roasted Red Pepper Ranch Dressing
Romaine and Feta Cheese Salad
served with Raspberry Salad Dressing
Classic Caesar Salad
served with Creamy Caesar Dressing
Garden Salad
with Vinaigrette Salad Dressing
Spinach Salad
served with Apricot Vinaigrette Dressing
Strawberry and Spinach
with Lemon Dressing
Greek Salad
with Feta Cheese



“Specializing in Tasty Food for All Occasions”

Café 209 and Unique Events and More, Inc.

specializes in on and off premise catering. We are often asked to create an entire event at a location that can't provide water, electricity or any type of kitchen facilities. With our specialized staff and unique talents we can transform any location into a phenomenal event site.

We also specialize in creating events with extravagant themes. We can provide any type of linens to match your theme décor, provide bar services, tables, chairs, props and decorations. If flowers are needed we have a personal designer available. All services include uniformed personnel, set up and clean up of service areas along with all serving equipment. Your simplest event will always be remembered if Unique Events are on site.

Cassandra Brinson
Event and Catering Coordinator



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The charges for hors d'oeuvres and dinner are based on a per person rate, 8% tax and 20% gratuity charge will be added to all events. Seafood items are subject to change due to market prices.

We provide full service for all events and we can accommodate any number of guests. We invite you to make an appointment and come in, we will review pictures and videotapes of previous events, and offer ideas to help make your event tastefully remembered. Thanks for your request, and please let us know if we can be of any service to your upcoming event



Cocktail Buffet

Sweet and Teriyaki Sausages
Swedish Meatballs
Grilled Chicken Tidbits
Chicken Drumettes
Fried, Hot, Teriyaki or BBQ
Fried Chicken Fingers
*Served with honey mustard
or ranch*
Pizza Pockets
Assorted Kabobs
Italian Stuffed Mushrooms

Mini Egg Rolls
Stuffed Wonton Wrappers
*Marinated, Stir Fry, Grilled or
Fresh Vegetables*
Hot Baked Artichoke Dip
Spinach Dip
Chunky Guacamole Dip
with tomatoes
Roasted Red Pepper Dip
Parmesan Peppercorn Dip
Creamy Ranch Dip

Additional Hors D'oeuvres

Antipasto Display
*with Marinated Olives, Grilled
Vegetables and Salami*
Cocktail Sausages
with Honey Sesame Glaze
Assorted Mini Quiche
Spinach and Feta Stuffed Phyllo
Cocktail Beef Wellington's
Vegetable Spring Rolls
BBQ Baby Back Ribs
Southern Style Pulled Pork
with BBQ Sauce
Stuffed Mushrooms
*(Sausage, Spinach, Bacon
and Cheese)*

Stuffed Mushrooms
*(Sausage, Marinara and
Mozzarella Cheese)*
Stuffed Mushrooms
(Crab Meat, Shrimp and Cheeses)
Smoked Chicken and
Wild Mushroom Enchiladas
Pigs In A Blanket
Mini Calzones
Mini Pepperoni Pizzas
Artichoke Dip *with Toasted Pita*
Spinach Dip
with Toasted Corn Chips
House Salsa *with Corn Chips*
Bleu Cheese and Scallion Dip
Bacon Dip

Seafood

Smoked Salmon
*on toast with caper and
dill sauce*
Baked Crab Dip
with Chips
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Boiled or Marinated Shrimp
Oysters on the Half Shell
Sautéed Scallops
Spicy Crab Dip
Seafood Gumbo
Seafood Creole and Rice Crab Cakes

Seafood Kabobs
Grilled Shrimp or Scallops
Coconut Shrimp
Seafood Alfredo
Seafood Salad
Cajun Marinated Shrimp
Traditional Steamed Shrimp
with House Cocktail Sauce
Crab Cakes
Bacon Wrapped Scallops
with Pineapple BBQ Sauce
Pan Seared Scallops
Smoked Seafood Display

Pasta Bar

Served with meats, vegetables, herbs, cheeses and seafood

Hot Pastas or Cold Pastas

Carving Stations

Steamship Round of Beef, Honey Glazed Ham,
Beef or Pork Tenderloin, Smoked Turkey
Served with assorted rolls, croissants and condiments

Dips and Spreads

Served with Toasted Pitas, Toasted Corn Chips, Bread Sticks,
Corn Tortilla Chips and Bagel Chips.
Artichoke, Spinach, Baked Feta Cheese,
Mexican Layered, Bean and Salsa

Grits Bar served with Shrimp and More

Assorted Finger Sandwiches

Spicy Pimento Cheese, Cucumber, Tuna Salad, Chicken Salad,
Spicy Beef, Ham, Turkey and Roast Beef

Assorted Cheeses and Molds

Tea Time @ the Masters, Seafood, Corn of Beef, Almond and Walnut,
Variety of hard cheeses and crackers
Cheese Straws

Seasonal Fresh Fruit Cascade

Assorted Candies and Nuts, Wedding Cookies, Petit Fours,
Coconut and Pineapple Squares, Mini Cheese Cakes,
Chocolate Dipped Eclairs, Cream Puffs, Lemon Squares,
Dipped Strawberries or Cherries,
Dark or White Chocolate Fondue

Lemonade Punch, White Grape Juice Punch,
Tea, Lemonade and Coffee and More

Zesty Italian Station

Shrimp or Chicken Alfredo, Zesty Italian Marinara,
Assorted Pasta Noodles, Loads of Condiments, Garlic Bread,
Caesar Salad, Sweet Italian Sausages, Fresh Grated Parmesan Cheese



*Receptions • Cocktails Parties • Corporate Events
Theme Parties • Rehearsal Dinners*

Personal Dinner Events • Box Lunches and More...

Thank you for your interest in our catering services. Please review
the listed items for a dinner reception, and based on the requested service
needed for your event, we could try to accommodate any number
of guests. We are passionate about making all catered events
tasteful and admired by our invited guest. I look forward to hearing
from you and helping make great plans for your upcoming event.

Carving Stations

Roast Beef, Smoked Turkey Breast, Glazed Ham,
Pork or Beef Tenderloins

Chicken Choices

Baked, Grilled or Fried
Boneless Breast with Mushroom Sauce

Top Choice Steaks

Tenderloins, Rib Eyes, NY Strips

Rice Pilaf, Scalloped Potatoes, Roasted Potatoes, Stuffed Potatoes,
Stir-Fry Vegetables, Vegetable Medley, Whole Green Beans,
Steamed Mixed Vegetables, and more...

Choice of Desserts:

Butter Pecan Cake	Strawberry Cake
Strawberry Shortcake	Coconut Pie
Pineapple Cake	Chocolate Cake
Peach Cobbler	Peanut Butter Pie
Coconut Cake	Cream Cheese Pie
Apple Crisp	Cheese Cake
Lemon Cake	<i>Served with Fresh Strawberries</i>
Cream Cheese Pound Cake	Red Velvet Cake
Bread Pudding	Brownie Fudge Overboard
<i>Served with Bourbon Sauce</i>	<i>Served in a Martini Glass</i>
Pecan Pie	<i>and Topped with Cream and Nuts</i>