



Hendricks

# MENU

Charles & Ruth Hendricks

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# Hors d'oeuvres

## Cold

Seasonal Fruit Tray or Display  
Assorted Cheese / Crackers  
Chicken Salad Finger Sandwich  
Sliders Ham / Turkey / Roast Beef w - Cheese  
Carrots / Celery Shooters w/ranch  
Shrimp Cocktail  
Cocktail Crab Claw  
Oyster on the Rock  
Open Face Sandwich  
Tart Shell w / Oriental Chicken Salad  
Stuffed Tomato / BLT  
Mini Country Ham Biscuits

## Hot

Sesame Chicken  
Meat Ball BBQ/Swedish  
Drummettes Fried/Grilled  
Pork Kabob w/ Sweet & Sour Sauce  
Ranch Potatoes  
Shrimp & Grits  
Crab Imperial w/ Toast Points  
Steak Rolls  
Crab Puff  
Crab and Country Ham Stuffed Mushrooms

## Dips

Spinach w/ Pita Chips  
Crab / Peta  
Chicken Bacon Salsa  
Buffalo Chicken

ALL SEAFOOD ITEMS SERVED W/ HOT SAUCES  
DIPS COCKTAIL SAUCES / LEMON WEDGE

# Station

## Carving

Top Round  
Ham  
Turkey  
NY Stripe  
Pork Lion

Served w / Assorted bread / Condiments

## Potato

Choice of Garlic Mash / Sweet / Roasted  
Topping - brown sugar / cinnamon / mushroom  
cheddar cheese / onions / broccoli / bacon  
Sour cream / chives / butter / brown gravy

## Shrimp & Grits

Shrimp / Grits / Cheese / Butter / Bacon  
Diced tomato / Ham / Scallion / Mushroom

## Pasta

Macaroni / Rotini / Twist / Bow  
Sauces - Garlic Butter / Alfredo / Marinara

## Chip and Dip

Cheese Sauces - Cheddar / Nacho / Queso  
Chip - Blue / Café Style / Red Quinca

# Main Course

## *Grilled Chicken*

Seasoned with our special blend of seasoning and served with BBQ Sauce or Plain

**\$11.95**

## *Marinated Grilled Chicken Breast*

Marinated in our special seasoning and served in our savory sauces

**\$13.95**

## *Sliced Roast Beef*

Served in our succulent Au jus sauce

**\$14.25**

## *Herbed Chicken w/ Peppers / Mushrooms / Onion*

Topped with a creamy white sauce

**\$14.75**

## *Roasted Turkey or Ham*

Seasoned to perfection and served in a glaze

**\$11.75**

## *Stuffed Flounder w/ Crabmeat*

Served in a garlic cream sauce

**\$17.95**

## *Prime Rib*

Aged, seasoned and served w/ Au jus

**\$18.50**

## *Grilled Marinated Pork Chop*

Chef's Special blend of spices and marinate

**\$14.95**

# Vegetables / Starch

Bread & Beverage

## Vegetables

Cabbage  
Sautéed Broccoli  
Yams\*  
Stir Fry (create your Blend)\*  
Succotash  
Butter Corn  
Zucchini and Squash Spiral\*  
Sweet Potato Soufflé\*  
Roasted Vegetables\*  
Butter Squash\*

**\* Premium Side Additional Cost**

## Starches

Butter Rice  
Pilaf Rice  
Yellow Rice  
Red Blissed Potatoes  
Ranch Potatoes  
Sweet Potatoes Spiral  
Egg Noodle  
Ranch Potatoes w/ Bacon / Chives

## Bread

Rolls  
Hush Puppies  
Croissants

## Beverage

Lemonade  
Fusion Water  
Bottle Water  
House Punch  
Soda ( upon request)  
Sparkling Water  
Strawberry Lemonade

# Country Style

## Salads

### **Caesar**

Topped with Croutons and Dressing

### **Garden Salad**

Cucumbers / Tomato /  
Cheese / Red Onions

Spinach  
Eggs / Red Onion / Mandarin Orange  
Bacon /w warm Bacon Dressing  
Spring Salad  
Strawberries / Walnuts / Cranberries  
Your Choice of Dressings

## Main Course

Pulled Pork  
Chopped BBQ Pork  
Chopped BBQ Chicken  
Chopped BBQ Turkey  
Smothered Turkey Wings  
Steak and Gravy  
Grilled Pork Chops

## Bread

Creole Corn Bread  
Hush Puppies  
Rolls  
Croissants

## Cold Salads

Potato Salad  
Chicken Salad  
Cole Slaw  
Cucumber Salad  
Pasta  
Tomato & Cucumber Salad

## Vegetables

Baked Beans  
Squash  
Collards  
Lima Beans  
Blackeye Peas

## Desserts

Banana Pudding  
Cobblers ( Apple or Peach)  
Optional w/ Ice Cream  
Bread Pudding

# Chef's Table

## Appetizer

Braised Scallops  
Marinated Grill Quail  
Shrimp Cocktail

## Salads

Spring Salad  
Spinach  
Caesar

## Main Course

### Beef

Fillet or Rib Eye  
( Choice of Sauteed onions,  
mushrooms or peppers )

### Pork

Stuffed Lion w/ Apple Stuffing

### Lamb

French Rack w/ Mint Sauces

### Fish

Cod  
(Braised w/ peppers or Mango  
Salsa )

## Vegetables

Oven Roasted Potatoes  
Rice Pilaf  
Spiral Zucchini / Squash  
Broccoli  
Butter Squash  
Asparagus w/ glaze  
Pole Beans  
Glaced Carrots  
Blanched Spinach

## Desserts

Cherries Jubilee  
Hot Fudge Brownie  
Banana Foster  
Cheese Cake  
( Topped w/ Choice of Fruit  
Glazes )

**Meals Served with choice of  
Beverage, Rolls**

**Chef Table 12 Guest or Less**

# Wedding Packages

## Classic

Southern Style Turkey and Dressing  
Cream Mash Potato and Gravy  
Pole Beans  
Glazed Carrots

## Celebration

**Marinated Grill Chicken**  
( Chicken seasoned to perfection,  
Served in a Savory House Sauce )

Butter Rice

**Broccoli Blend**  
( Your Choice of vegetable blend )

## Premium

**Succulent Slice Roast Beef**  
(Garlic Rubbed, Salt, Pepper,  
Roasted over a bed of Vegetables)  
Served on a Bed of Rice

**Roasted Vegetable**  
( Choice Your Blend )



**ALL PACKAGES  
INCLUDE ROLLS AND TEA**

FOR EACH PACKAGE,FEEL FREE TO CHANGE YOUR STARCH OR VEGETABLE



# Corporate and Social



## Bag Lunch

( Create your Bag )

### **Cold cuts**

Ham, Turkey, Roast Beef, Pastrami

### **Chesses**

Swiss, Cheddar, Provolone or American

### **Rolls**

Kaiser, Loaf, Brioche, Wheat Roll

### **Sides**

Red onions, Tomato, Lettuce, Pickle, Peppers

### **Condiments**

Mustard, Mayo, Honey Mustard, Dijon, Vinaigrette

### **Chicken Salad**

Sandwich or Bed of Lettuces

### **Vegan Salad**

Romaine, Radicchio, Red Onion, Celery

Tomato, Pepperoncini, Chick Peas

## Lunch & Go

### **Beef Tips**

Rice or Bow Ties

### **Grilled Pork Chops**

Sweet Potato or Mash Potato

### **Seasame Grill Chicken**

Served bed Rice or Spagetti noodles

(Pick your Veg)

Green Beans / Roasted Potato / Apple sauce

Sauteed mushroom & onions / spinach

Stir fry broccoli, red peppers, carrots

**Served with tea or lemonade, Rolls**

### **Chef salad**

Choice of Grill chicken, Turkey, Ham

Served on a bed of lettuce

Egg, Tomato, Swiss Cheese, Cucumber

(Choice of dressing and crackers)

## Hawaiian Picnic

Hawaiian Cole Slaw

Manarin Salad

Barbque Pulled Pork

Sweet & Sour Chicken

Hawaiian Bake Beans

Almond Green Beans

Pineapple Cake

## Southern Picnic

Creamy Cole Slaw

Old Fashion Bake Beans

Bake Macaroni & Cheese

Hushpuppies w/ Onions

BQ Chicken Quarters

All Beef Hot Dogs

4 oz. Cheese Burgers