



A.P. Catering
&
Hunger Paynes Food Truck
Wedding Menu 2015

Andrew Payne, Chef/Owner



Cooking Demo Stations!

Chef Attendant Fee is \$50 per hour. We recommend 1 Chef Attendant for every 50 guests.
Price does not include set up, clean up, service staff, or china.

Mashed Potato Bar \$6.00 per Person

Idaho Mashed Potatoes, Mashed Sweet Potatoes, Cheddar Cheese, Diced Bacon, Green Onions, Herb Butter, Sour Cream, Sautéed Mushrooms, and Crispy Onion Straws

Pasta Station \$6.50 per Person

Penne Pasta tossed in Olive Oil, Served with Pulled Roasted Chicken, Kielbasa Slices, Italian Meatballs, and Roasted Vegetables, Breadsticks and Garlic Bread

Choice of 2 sauces; Alfredo, Marinara, Pesto, or Vodka Sauce

Asian Station \$6.50 per Person

Stir Fry Vegetables with Beef, Chicken, and Tofu, tossed in General TSO, Teriyaki, Soy Sauce, or Sweet Chili Garlic Sauce served over white rice.

Fresh Nacho Station \$6.50 per Person

Tortilla Chips with Jalapeno Cheddar, and Queso Blanco Cheese Sauces. Diced Chicken Breasts, Chorizo Sausage, Fresh Salsa and Guacamole, Black Bean and Corn Salsa, Roasted Red Peppers, and Sour Cream.

Mac and Cheese Bar \$6.00 per person

Traditional Cheddar Mac and Cheese with Vermont White Cheddar. Pulled Pork, Diced Bacon, Collard Greens with Turkey, Sautéed Mushrooms, Caramelized Onions, and Jalapenos.



Hors D'Oeuvres/Appetizers

Price does not include set up, clean up, service staff, or china.

Hot Selections *Pricing based on 50 Pieces per Order

Crimini Mushrooms Stuffed with Boursin Cheese	\$105.00
Aranchini, Vegetarian Meatballs made with Risotto and Parmesan Cheese	\$105.00
Andouille Sausage Stuffed in Puff Pastry with Mustard Sauce	\$105.00
Crab and Cream Cheese Stuffed Jalapeno with Dynamite Sauce	\$105.00
Reuben Croquettes with Thousand Island Dipping Sauce	\$105.00
Brisket and Brie Quesadilla with Mango BBQ Sauce	\$105.00
Assorted Miniature Quiche to include Sundried Tomato, Spinach, and Cheddar Bacon	\$110.00
Chorizo Sausage Stuffed Mini Bell Peppers	\$125.00
Crab Stuffed Crimini Mushrooms	\$125.00
Petite Crab Cakes with Cajun Remoulade	\$125.00
Grilled Strip Steak Skewers with Pink Peppercorn Dijonaise	\$125.00
Japanese Style Beef Skewers with Ponzu Sauce	\$125.00
Grilled or Fried Chicken Tenderloins with BBQ and Honey Mustard Sauce <small>*100 pieces per order</small>	\$150.00
Buffalo Chicken Wings or Buffalo Boneless Wings <small>*100 pieces per order</small>	\$150.00
Shrimp; Garlic and Herb, Cajun, or Caribbean-Jerk Spiced with Lemon Aioli and Cocktail Sauce	\$150.00
Ham and Cheese Sliders on Pretzel Buns with Guinness Mustard Sauce	\$150.00
Orange Maple Pulled Pork on Pretzel Bun with Sweet Cole Slaw	\$150.00
Teriyaki Chicken and Grilled Pineapple Skewers	\$150.00
Buffalo Chicken Slider with Bleu Cheese on a Mini Pretzel Bun	\$150.00
Grilled Chicken Slider with Honey Mustard, and Swiss Cheese on a Mini Onion Bun	\$150.00
Beef Slider with Sautéed Mushrooms and Bleu Cheese on a Mini Onion Bun	\$150.00
Beef Slider with Caramelized Onion and Garlic Aioli on a Mini Pretzel Bun	\$150.00
Sliced Tenderloin on Garlic Crustini with Smoked Blue Cheese and Caramelized Onion	\$150.00
Sliced Vegetables Wrapped in Cherry Balsamic Glazed Beef	\$150.00

Cold Selections *Pricing based on 50 Pieces per order

Gourmet Devil Eggs with Bacon and Avocado <small>*100 pieces per Order</small>	\$100.00
Crostini with Goat Cheese and Caramelized Onion	\$105.00
Grilled Vegetable Ratatouille with Garlic Crostini	\$105.00
Petite Potatoes Stuffed with Sour Cream, Bacon, Green Onions, and Cheddar	\$105.00
Petite Potato Cake Topped with Chives and Crème Fresh	\$105.00
Petite Bruschetta with Garlic Crostini	\$105.00
Olive Tapenade with Truffle Oil, Sundried Tomato, and Lavender on a Bagel Chip	\$115.00
Arugula Salad inside Parmesan Cup with Champagne Vinaigrette and Golden Raisins	\$115.00
Tzatziki, Roasted Red Peppers, and Baba Ganoush on Toasted Nann	\$115.00
Chicken Caesar Salad Skewers	\$115.00
Caprese Salad Skewers, with Olive Oil Powder	\$115.00
Petite Finger Sandwiches to include:	
Pimento Ham Salad, Chicken Salad, and Cream Cheese, Cucumber, and Sweet Peppers	\$125.00
Petite Bruschetta with Lobster and Capers on Garlic Crostini	\$150.00
Gourmet Devil Eggs with Bacon, Avocado, and Lump Crab Meat <small>*100 pieces per Order</small>	\$150.00
Carving Board Petite Sandwiches on Brioche Buns to include:	
Roast Beef, Honey Baked Ham, and Roasted Turkey	\$150.00
Jumbo Cocktail Shrimp with Cocktail Sauce and Sliced Lemons	\$200.00

Cold Display Platters *serves 100 guests

Price does not include set up, clean up, service staff, or china.

Hummus Trio with House-Made Pita Chips	\$250.00
Fresh Tortilla Chips with Homemade Salsa and Guacamole	\$250.00
Vegetable Crudit� Served with a Herb Sour Cream Dip	\$250.00
Seasonal Fruit Display with Chocolate Fudge and Honey-Yogurt Dipping Sauce	\$300.00
Petite Dessert Display *3 pieces per person	\$300.00
To Include Cheesecake Bites, Decadent Dessert Bars, Petit Fours	
Chocolate Covered Strawberries and �clairs	
Imported and Domestic Cheese Served with Garlic Crustini	\$325.00
Elaborate Cheese and Vegetable Display	\$325.00
Elaborate Cheese and Fruit Display	\$350.00
Antipasto Display; Olives, Sundried Tomatoes, Marinated Artichokes, Assorted Cheeses, And Italian Meats	\$350.00
Fresh Fruit Kabobs in a Pineapple Tree with Brandy Sauce	\$375.00
Elaborate Cheese, Vegetable Crudit�, Fruit Display. Sour Cream Dip, Yogurt Dip	\$375.00

Carving Stations *serves 50 guests unless otherwise mentioned

Price does not include set up, clean up, service staff, or china

All Carving Stations include an assortment of miniature rolls

All Carving Stations require a Chef Attendant for every 50 guests, \$100 fee for any additional Attendants

Mesquite Smoked Chicken	\$200.00
All Natural, Gluten Free, Local, and falling off the bone. Red BBQ Sauce, Traditional BBQ, and Mustard BBQ	
Mesquite Smoked Pulled Pork	\$200.00
Pork Shoulder, Smoked for 10 hours. Red BBQ Sauce, Traditional BBQ, and Mustard BBQ	
Maple-Bacon Glazed Bone-in Ham	\$225.00
Smoked Virginia Ham. Homemade Honey Mustard, and Jalapeno Pineapple Sauce	
All Natural, Gluten Free, Local Turkey Breast	\$225.00
Overnight Brine, and Slow Roasted. Lemon Herb Aioli and Cranberry-Orange Marmalade	
Apple-Cayenne Pork Loin	\$225.00
Seared and Slow Roasted. Cherry-Pineapple Marmalade and Mustard Aioli	
Mesquite Smoked Beef Brisket	\$250.00
Smoked for over 12 hours, rough chopped with Red BBQ Sauce, Traditional BBQ, and Mustard BBQ	
Top Round of Beef	\$250.00
Slow Roasted for hours. Horseradish Cream, Herb Aioli, and Whole Grain Mustard	
Herb Crusted Beef Tenderloin, slow cooked to Medium Rare <small>*serves 25 guests</small>	\$350.00
Served with Horseradish Cream, Whole grain Mustard, and Black Truffle Aioli	
'Summer Stuffed' Pork Loin	\$225.00
Stuffed with Lemon, Kalamata Olives, Feta Cheese, Cream Cheese, Spinach, and Tomatoes	
'Creole Stuffed' Pork Loin	\$225.00
Stuffed with Cream Cheese, Sweet and Jalape� Peppers, Cheddar Cheese, and Red Onion	
Tender Flank Steak	\$225.00
Marinated Flank Steak with hints of Balsamic Vinegar, sliced very thin and cooked Medium Rare	
Herb Crusted Prime Rib <small>*serves 25 guests</small>	\$250.00
Crusted with Fresh Herbs, Garlic, and Black Pepper. Horseradish Cream and Warm Au Jus.	
Prime Sirloin	\$300.00
Crusted in Dried Chilies, Roasted Garlic, and Black Peppercorns. Chipotle-lime Aioli, and Chimichurri Sauce	
Sushi Grade Tuna <small>*serves 25 guests</small>	\$300.00
Crusted in Peppercorns. Teriyaki Sauce, Cucumber-Seaweed Slaw and Au Pavoir Cream Sauce.	
Beef Tenderloin <small>*serves 25 guests</small>	\$400.00
Crusted in Black Peppercorns, Rosemary, and Roasted Garlic. Red Wine Demi Glace	

Sample Menus

Price does not include set up, clean up, service staff, or china. Delivery charges are determined by distance traveled.

Smoked BBQ

Smoked Pulled Pork, Chopped Brisket, Bourbon Baked Beans, Macaroni and Cheese, and Sothern Green Beans, Fresh Kettle Chips.
Served with Texas Toast, and Cornmeal Dusted Buns
Garden Tossed Salad and Fresh Cole Slaw
Served with Assorted Dessert Bars and Cookies
\$20 per Person

The Ultimate Game Day Buffet

Beer Brats, Hot Dogs, Grilled Chicken Breasts, Hamburgers, Sauerkraut, Soft Pretzel Bites, Beer Cheese Sauce
Fresh Relish Tray with Lettuce, Tomato, Pickles, Sliced Cheeses, Appropriate Condiments, and Assorted Buns
Fresh Kettle Chips, Loaded Potato Salad, Baked Beans
Served with Dessert Bars and Cookies
\$20 per Person

Taste of Italy

Classic Caesar Salad topped with Olives and Oven Dried Tomatoes, Caesar and Italian Dressings served with Breadsticks and Garlic Bread.
Tomato and Basil Pasta Salad and Fresh Sautéed Vegetables.
Tiramisu and Cannoli's for dessert.
Choose 2 Entrées (a third entrée can be added for an additional \$3.00 per person)
Cheese Manicotti with Marinara Sauce
Crispy Chicken Parmesan
Cheese Tortellini with a choice of Alfredo or Marinara Sauce
Chicken Fettuccini Alfredo
Meat Lasagna
Vegetarian Lasagna
\$24 per Person
\$20 per Person without Dessert

Meat and Potatoes

Tossed Salad with choice of 2 Dressings, Fresh Rolls and Butter
Roasted Redskin Potatoes with Garlic and Thyme
Whipped Potatoes
Choice of 2:
Homemade Pot Roast with Root Vegetables, in Gravy
Succulent Flank Steak with a Tomato and Onion Sauce
Herb Roasted Chicken, Dark and White Meat with Carrots, Celery, and Gravy
Peppercorn Crusted Pork Loin with Carrots and Red Wine Gravy
Cookies and Brownies for Dessert
\$24 per Person
\$22 per Person without Dessert



Build Your Own Buffet

All buffets include Rolls, Butter, a choice of House or Caesar Salad, and 2 dressings. Salad upgrades available.
Build Your Own Buffets do not come with Dessert

Entrée Selections:

Choose 1 for \$18.00, 2 for \$22.00, or 3 for \$26.00 per Person

Boneless Short Ribs	Boursin Stuffed Chicken	Herb Crusted Tilapia	Crusted Pork Loin
Marinated Flank Steak	Artichoke Stuffed Chicken	Summer Stuffed Pork Loin	Coconut Tilapia
Chicken Florentine	Creole Pork Chops	Confetti Chicken	Atlantic Salmon *add \$2
Chicken Parmesan	Blackened Chicken	Tender Pot Roast	Garlic Shrimp *add \$2
Battered Cod	Herb Roasted Chicken	Blackened Flank Steak with Blue Cheese	

Local Chicken Breast, Choose your Sauce:

White Wine, Roasted Garlic, and Sour Cream Sauce

With Basil and Tomatoes

Passion Fruit BBQ, Mango BBQ, Traditional BBQ

Shallot and Thyme Demi Glace

Rosemary Gravy

Jalapeño and Mango Chutney

Accompaniments Choose 2

Garlic Redskin Mashed	Grilled Vegetable Medley	Green Beans with Sherry Wine
Roasted Potato Medley	Grilled Corn O'Brian	Steamed Carrots and Onions
Sesame Jasmine Rice	Cajun Dirty Rice	Tomato and Basil Risotto
Seamed Cauliflower Broccoli, and Red Pepper	Buttermilk Whipped Potatoes	Smoked Gouda Mac & Cheese
French Beans with Lavender	Sweet Potato Soufflé	Bourbon Baked Beans
Steamed Root Vegetables	Lemon, Asparagus, and Herb Risotto	French Fries
Fresh Vegetable Medley	Chipotle Black Beans	Roasted Sweet Potatoes

Custom Menu

We encourage you to contact us to put together a menu to custom suit your needs. We suggest that you use this menu as a guide because we always like to customize our menus, most of the time with no added charge. No matter the type of cuisine our Chef has experience in preparing Kosher, Japanese, American, French, Italian, and Modern (including Molecular Gastronomy) meals. He also has exclusive experience is preparing and supervising food production for events up to 8,000 people. In the past he was the Executive Chef at the Dayton Convention Center where he also was the main organizer of food and beverage for the Feast of Giving which fed nearly 8,000 people for Thanksgiving from 2011-2013. His name is Andrew Payne, and he is the Owner, and Chef of AP Catering, and Hunger Paynes Food Truck!

We enjoy thinking out of the box when it comes to presentation and preparation. We use that thinking in combination of traditional and modern cooking techniques. We have the added advantage of working out of a mobile kitchen; this allows us to deliver the freshest food possible. If the location permits, we can cook your food on premise without the need of a rented kitchen or electricity. Please contact us with any questions, we would be happy and honored to assist you in planning for your upcoming event!

Thank you for your interest in AP Catering and Hunger Paynes Food Truck!

Andrew Payne, Chef/Owner

Contact@HungerPaynes937.com

