



LOW *Country*  
QUISINE  
*by Jolie Ramize*



C O R P O R A T E   C A T E R I N G   M E N U

972-386-4555  
[www.lowcountryquisine.com](http://www.lowcountryquisine.com)



Bacon, Egg and Cheese Croissant

## Low Country Quisine — make gourmet part of your work day!

We provide the freshest ingredients and can customize menu items to accommodate your company's specific needs.

**PLACE AN ORDER** Call **972.386.4555** or email **Info@LowCountryQuisine.com**

We require 24 hours notice on all catering orders. Please ask us about menus and pricing for Hot and Cold hors d'oeuvres, Holiday Meals, Special Events and Happy Hours. We can provide service staff, linen and equipment for all of your event needs.

### DELIVERY AND MINIMUMS

Breakfast Delivery: \$200 minimum | Lunch/Dinner Delivery: \$250 minimum

Delivery Charge: \$30

### EQUIPMENT

All Hot Breakfast and Lunch items are delivered in disposable pans. Chafing dishes are available for an additional charge. Disposable plates, napkins, flatware and cups are provided with each order.

Disposable Chaffing Dish with Sterno – \$15 ea

Stainless Steel Chaffing Dish with Sterno – \$20 ea

### PAYMENT

For orders of \$2500 or less, payment in full is due at the time that the order is placed.

We accept: American Express, Mastercard, Visa and Discover.

### CANCELLATION POLICY

Cancellations must be received no later than 24 hours prior to delivery time. There will be a 50% charge to any clients that cancel their orders less than 24 hours prior.

 Gluten-Free Upon Request |  Vegetarian | Vegan Options Available Upon Request



# Breakfast

(10 Person Minimum)

## EXPRESS BREAKFAST \$10.60 pp

Fresh Baked Assortment of Breakfast Breads: Muffins, Danishes, Croissants, Cinnamon Rolls, with Sliced Bagels and Cream Cheese. Served with a Seasonal Fresh Fruit Display *(add Coffee and Juice for \$2)*

## COUNTRY BREAKFAST \$13.15 pp

Soft Scrambled Eggs, Smoked Applewood Bacon, Sausage Patties, Warm Biscuits and Pepper Gravy, Breakfast Potatoes with Sautéed Onions and Peppers. Served with a Seasonal Fresh Fruit Display

## SAUSAGE AND HASH BROWN CASSEROLE \$12.50 pp GF

Our delectable Sausage and Hash Brown Casserole includes a layer of Hash Browns, Sausage, baked together with Fluffy Eggs, baked and topped with Shredded Cheese. Served with a Seasonal Fruit Display

## FRENCH TOAST CASSEROLE \$12.50 pp

Imagine the most delicious combination of French Toast and Bread Pudding, and you'll have our French Toast Casserole! Served with a Seasonal Fruit Display

## BREAKFAST SANDWICHES \$8.75 pp

Choose from a Buttery, Flaky Croissant, Buttermilk Biscuit or English Muffin, filled with your choice of: Sausage, Egg and Cheese; Bacon, Egg and Cheese; or Veggie, Egg and Cheese.

## BREAKFAST TACOS \$8 pp GF *(2 tacos per person)*

Choose from: Chorizo, Egg and Cheese; Bacon, Egg and Cheese; and Potato, Egg and Cheese. Served with our House Salsa and Guacamole

## BREAKFAST BURRITOS \$10 pp

Choose from: Chorizo, Egg and Cheese; Bacon, Egg and Cheese; and Potato, Egg and Cheese. Served with our House Salsa and Guacamole

## Breakfast Sides and Extras

(10 Person Minimum)

## BACON \$2.50 pp *(2 pieces per person)*

## SAUSAGE \$2.50 pp *(2 pieces per person)*

## BREAKFAST POTATOES \$2.50 pp

## YOGURT AND GRANOLA WITH FRUIT \$4.10 pp

# Lunch

## EXECUTIVE BAG LUNCH

\$14.30 pp

Comes with your choice of Gourmet Sandwich or Wrap, Cold Side, Potato Chips, and a Gourmet Cookie

Add \$3.75 for each additional side  
(see Cold Sides)

## BAG LUNCH

\$12.50 pp

Comes with your choice of Gourmet Sandwich or Wrap, Bag of Potato Chips, and a Gourmet Cookie

*Bag Lunches Can Be Presented Buffet Style  
Gluten-Free Bread Available Upon Request (Add \$1.80)*



Turkey Club

## Gourmet Sandwich and Wrap Selections

(5 Sandwich Minimum Per Selection)

### HAM AND PROVOLONE ON CROISSANT

Smoked Ham, Provolone, Crispy Lettuce Leaf, Sliced Tomato, with Spicy Honey Mustard on Croissant

### TURKEY CLUB

Shaved Turkey Breast, Bacon, Avocado, Cheddar, Romaine and Tomatoes on Toasted 9 Grain Bread

### LEMON PECAN CHICKEN SALAD

Lemon Infused Chicken Breast, Dried Cranberries, Pecans, Italian Parsley and Mayo on Croissant

### CURRY CHICKEN SALAD

Curry Chicken Breast, Pecans, Golden Raisins, Honey and Mayo on Croissant

### B.L.T.A. SANDWICH

Bacon, Lettuce, Tomato and Avocado on Jalapeño Cheddar Bread

### MEAT LOVERS SANDWICH

Smoked Turkey Breast, Roast Beef, Ham, Crispy Lettuce Leaf and Spicy Mayo on Brioche

### BUFFALO CHICKEN WRAP

Southern Fried Chicken tossed in Buffalo Sauce with Chopped Romaine, Shredded Cheese and Diced Tomatoes. Served with Ranch on the side

### JERK CHICKEN SALAD WRAP

Sweet, Savory and a Little Spicy! Marinated and grilled Chicken, diced and tossed with Dried Pineapples, Mayo and our House Jerk Seasoning

### SOUTHWESTERN STEAK WRAP

24-Hour Marinated Flank Steak with Chopped Romaine, Roasted Corn, Black Beans, Shredded Cheese, Cilantro, Diced Tomatoes and House Chipotle Ranch

### ASIAN CHICKEN SALAD WRAP

Chicken poached with Ginger and Soy Sauce, wrapped with Julienne Red and Green Peppers, Carrots, Cucumbers, Asian Slaw Mix and Cilantro. Served with Honey Soy Ginger Dressing

### CAPRESE

Sliced Tomatoes, Mozzarella, Fresh Basil, Romaine and Balsamic Mayo on Ciabatta

### VEGGIE WRAP

Roasted Red Peppers, Grilled Mushrooms, Onions, Spinach, Avocado and Spicy Honey Mustard

### ASIAN TOFU SALAD WRAP

Grilled Tofu paired with Julienne Red and Green Peppers, Carrots, Cucumbers, Asian Slaw Mix and Cilantro. Served with Honey Soy Ginger Dressing

## *Cold Sides*

(Each Side Serves up to 10 Guests)

### LCQ'S MIXED GREEN SALAD

Mixed Greens, Cucumber, Tomato and Onions. Served with Citrus Balsamic and Ranch

### CLASSIC CAESAR SALAD

With House Made Garlic Croutons

### CLASSIC SOUTHERN POTATO SALAD

With Hard Boiled Eggs and Sweet Pickles

### PENNE PASTA SALAD

With Sundried Tomatoes, Parmesan Cheese and Garlic Infused Olive Oil

### FRESH SEASONAL FRUIT SALAD

Chef's Choice





Spinach and Strawberry Salad

## Entrée Salads

### (5 Salad Minimum Per Selection)

(Served with Bread, Butter & a Gourmet Cookie)

- |   |                   |
|---|-------------------|
| <b>SOUTHWESTERN SHRIMP SALAD</b>  | <b>\$13.75 pp</b> |
| Mixed Greens with diced Cucumbers, Roasted Red Pepper, Sliced Avocado and Grilled Shrimp, topped with Tortilla Chips. Served with Cilantro Lime Vinaigrette   |                   |
| <b>SPINACH AND STRAWBERRY SALAD</b> <i>(Seasonal)</i>   | <b>\$12.50 pp</b> |
| Baby Spinach with Grilled Chicken, Strawberries and Feta Cheese. Served with Citrus Balsamic Dressing   |                   |
| <b>CAJUN CHICKEN CAESAR SALAD</b>   | <b>\$12.50 pp</b> |
| Hearts of Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese, and Garlic Croutons. Served with Spicy Caesar Dressing  |                   |
| <b>CLASSIC CHICKEN CAESAR SALAD</b>   | <b>\$12.50 pp</b> |
| Hearts of Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese, and Garlic Croutons. Served with Caesar Dressing  |                   |
| <b>KALE AND AVOCADO SALAD</b>   | <b>\$12.50 pp</b> |
| Chopped Kale, tossed with fresh Avocado, chopped Pecans and Dried Cranberries. Finished with a squeeze of Lemon and Sea Salt  |                   |
| <b>ASIAN CHICKEN SALAD</b>  | <b>\$12.50 pp</b> |
| Mixed Greens, Soy Sauce and Ginger Marinated Chicken, Julienned Carrots, Cucumbers, Red Peppers and Fried Wontons. Served with Honey Soy Ginger Dressing  |                   |
| <b>BUTTERMILK PECAN CHICKEN SALAD</b>   | <b>\$12.50 pp</b> |
| Mixed Greens, Buttermilk Pecan Fried Chicken, Grape Tomatoes, Julienned Cucumbers and Shredded Cheese. Served with Spicy Honey Mustard  |                   |

## Snacks

### CREATE YOUR OWN SNACK MIX

\$4.95 pp

Choose from our tempting selections of munchies:

#### SWEET AND SALTY

Assortment of Pretzels, Nuts, Popcorn and Candy

#### HEALTHY

Assortment of Nuts, Dried Fruit and Granola

#### POPCORN BAR

Crunchy Popcorn with a selection of flavor additions

### LCQ'S SIGNATURE TRAIL MIX

\$5.90 pp

Assortment of Nuts, Dried Fruit and Chocolate Covered Candy

## Beverages

### GALLON OF BREAKFAST JUICE

Apple or Orange

*(Serves 16 – 8oz servings per gallon)*

\$18.75 /gal

### FRESH BREWED COFFEE

Regular or Decaf

Served with Creamers and Sugar

*(Serves 12 – 8oz servings per container)*

\$27.50 /container

### GEORGIA PEACH TEA

Our signature Sweetened Tea infused with fresh Peach Nectar

*(Serves 16 – 8oz servings per gallon)*

\$18.75 /gal

### ICED TEA

Sweet or Unsweetened

Served with Lemons and Sugar

*(Serves 16 – 8oz servings per gallon)*

\$15 /gal

### LEMONADE

Regular or Strawberry

Fresh Squeezed

*(Serves 16 – 8oz servings per gallon)*

\$18.75 /gal

### ASSORTED SOFT DRINKS

Coke, Diet Coke and Sprite

*(12oz cans)*

\$2.50 ea

### BOTTLED WATER

*(16oz bottles)*

\$2.50 ea

# Hot Lunch

(10 Person Minimum Per Entrée Selection)

## LOW COUNTRY FEAST

\$16.85 pp

Choice of one entrée. Each served with Alma's Mac and Cheese, Seasonal Vegetable Sautee, Jalapeño Cornbread and Assorted Cupcakes

### GRILLED CHICKEN

with our White Wine Mushroom Cream Sauce

### BUTTERMILK PECAN FRIED CHICKEN

with our Chipotle Honey

### SAVORY POT ROAST

Slow cooked with our Red Wine Mushroom Gravy



Savory Pot Roast

## ON THE BAYOU

\$16.85 pp

Choice of one entrée. Each served with LCQ's Mixed Green Salad, Steamed Rice, Garlic Bread and Assorted Cupcakes (*Sub Dirty Rice for \$1.5*)

### CHICKEN ETOUFFEE

Traditional Cajun recipe

### SHRIMP ETOUFFEE (Add \$1.80 pp)

Traditional Cajun recipe with Shrimp

### CHICKEN AND SAUSAGE GUMBO (Add shrimp \$1.80 pp)

LCQ's Signature Gumbo with a Rich, Dark Roux





Garlic Bread



Strawberry Lemonade Cupcakes

### ITALIAN BUFFET

\$16.85 pp

Choice of one entrée. Each served with Caesar Salad, Garlic Bread and Assorted Cupcakes.

#### BEEF LASAGNA

Layers of Lasagna Noodles, slow cooked Ground Beef in our House Marinara, Mozzarella, Ricotta Cheese, Parmesan Cheese and Herbs

#### GRILLED CHICKEN PARMESAN

Grilled Chicken Breast Topped with our House Marinara and Mozzarella. Served with Penne Pasta

#### CHICKEN MARSALA

Lightly Floured Chicken Breast, seasoned and seared to perfection with a Marsala Wine Sauce. Served with Penne Pasta

#### ITALIAN CHICKEN BAKE

Penne Pasta, our House Alfredo, Grilled Chicken, Mushroom and Spinach, topped with Mozzarella and baked to perfection

### SOUTH OF THE BORDER BUFFET

\$16.85 pp

Choice of one entrée. Each served with Tortilla Chips, our House Salsa, Mexican Fiesta Rice, Refried Beans, Sour Cream, Guacamole, Pico De Gallo and Assorted Cupcakes.

#### CHICKEN AND BEEF FAJITAS *(Two per person)*

Marinated Chicken and Beef Fajitas with Caramelized Onions, Sautéed Bell Peppers, Shredded Cheddar Cheese, Sour Cream and Warm Flour Tortillas

#### CHICKEN TINGA ENCHILADAS *(Two per person)*

Perfectly Seasoned Pulled Chicken with Cheddar Cheese, hand-rolled in Corn Tortillas, topped with Sour Cream Sauce and Cheddar Cheese

#### TACO BAR **GF**

Seasoned Ground Beef and Shredded Seasoned Chicken, Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Sour Cream and Salsa. Served with Crispy Corn or Flour Tortillas

## TEXAS BBQ

Choice of one entrée. Each served with BBQ Baked Beans, Potato Salad, Rolls and Assorted Cupcakes

\$16.85 pp

### BBQ GRILLED CHICKEN BREAST

24-Hour Marinated Chicken with our House BBQ Sauce

### Chopped Beef


Smoked Brisket, chopped and tossed with our House BBQ Sauce


### SLICED BRISKET

Smoked Brisket, sliced and served with our House BBQ Sauce



## HEALTHY OPTIONS

Grilled Cedar Plank Salmon, Roasted Potatoes and Seasonal Vegetables  \$19.25 pp

Quinoa Salad with Spinach, Diced Cucumbers, Grape Tomatoes, Diced Avocado, Diced Onions with Red Wine Vinaigrette  \$17.50 pp

Spinach and Feta Stuffed Chicken over Whole Wheat Pasta tossed in a Light Pesto Sauce, Roasted Tomatoes with Seasonal Vegetables \$18.10 pp

Spaghetti Squash with sautéed Seasonal Veggies, Grape Tomatoes, Pesto and Feta Cheese   \$18.10 pp

*We can customize any order to accommodate your company's specific needs. Additional Chicken, Beef, Seafood, Vegetarian and Vegan options, and side substitutions are available upon request. Please give us a call today to start planning!*



# Chef Jolié

Executive Chef **Jolié Oree-Bailey** discovered her life's passion as a young girl while spending summers with her grandparents in Charleston, South Carolina. She spent many hours in the kitchen watching, learning and helping prepare the family meals. This is how she developed the techniques involved in preparing the "Quisine" associated with the "Low Country."

Throughout her life, Jolié has gravitated toward a culinary career, but also leaves her footprint in several corporate successes, including being a Market Manager for a Marketing Promotions Company, Co-Owner of a fashion show production company in Atlanta and Dallas, and Top Performing Sales Executive for two Fortune 500 companies. Even with these accomplishments, nothing makes Jolié as happy as creating new recipes and watching others enjoy her food.



**Since 2007, Low Country Quisine has specialized in catering for Weddings, Social and Corporate Events in the Dallas Metroplex and surrounding areas. No event is too small or too large!**

In addition to preparing wonderful food, Chef Jolié and her team's years of experience allows them to exceed their client's expectations through Event Design, Venue Scouting and Superior Customer Service. Low Country Quisine strives to be the total solution for your successful event!



Shrimp Etouffee



Jalapeño Cornbread