

THE FULL MENU 2026

FRIENDS

upscale comfort food



CONTACT US:

910.760.1660

VISIT US ONLINE:

WWW.FRIENDSUPSCALECATERING.COM





MENU SELECTION AND CREATION

At Friends Catering, every menu is an opportunity to celebrate culture, creativity, and connection. Our culinary team designs made-from-scratch menus across a variety of service styles ; buffet, plated, family-style, and stations ; and we're delighted to accommodate vegan, vegetarian, and halal preferences. To honor our diverse clientele, we also collaborate with select multicultural caterers to provide authentic global cuisine that brings every celebration to life.

TASTE + TELL BY FRIENDS

Taste + Tell by Friends is our quarterly culinary showcase , where flavor meets experience. Designed for wedding couples, corporate planners, and industry partners, this event offers an exclusive preview of upcoming seasonal menus and chef-inspired creations. Guests are invited to taste, connect, and share their feedback in a relaxed, social atmosphere that captures the heart of Friends Catering: community, creativity, and exceptional food. Join us at the table as we bring people together, one bite at a time. Space is limited, and advance reservations are required through our Event Specialist.

PRIVATE TASTINGS

Experience Friends Supperclub before scheduling your private tasting. Available for custom menus and plated dinner packages with 1 week's notice after consultation. Contact your Event Specialist for pricing and availability.

VENDORS AND PARTNERS

Friends Catering partners with top vendors ; from venues to makeup artists, and photographers to ensure exceptional events. For our preferred vendor list or partnership inquiries, please contact your Event Specialist.

ORDERING INFORMATION

CURBSIDE PICK-UP ORDERS

Curbside pick-up is available at our catering kitchen seven days a week from 6:00 AM to 6:00 PM. Upon arrival, please park in the front lot and call the phone number listed on the curbside sign. Our catering team will promptly assist you load into your vehicle.

DELIVERY ORDERS

Delivery is available seven days a week and scheduled within a 45-minute delivery window of your choosing. All menu items are delivered in disposable containers and platters for streamlined service and easy cleanup. Minimum food order: \$250 (Monday - Thursday) and \$500 (Friday-Sunday) ; Delivery fees vary based on location and time.

EXECUTIVE SET UPS

Executive Set-Ups provide an enhanced delivery experience for events serving up to 50 guests. Our team will professionally arrange your menu using linens, chafers, decorative serving platters, and risers. A service charge may be applied to food and beverage total ; additional fees may apply for equipment rentals and post-event pickup ; scheduled within a one-hour delivery window

FULL SERVICE EVENTS

Our full-service catering option allows you to host effortlessly while our experienced staff manages your event from start to finish, including setup, service, and cleanup.

- *Minimum of two event staff required*
- *Most events require two hours of setup and one hour of breakdown, in addition to event time*
- *Delivery and service charges may apply*

ORDERING INFORMATION

Please place Delivery and Pick-Up orders by 10:00 AM, at least one day prior to the event date. Large orders and specialty items may need advance notice - please inquire.

Friends Catering will not process any order without payment in full, a signed contract and signed Terms and Conditions. Please contact our team for details. While Friends strives to ensure accuracy, we reserve the right to correct any errors in pricing descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. Due to changes in the food supply chain, menu substitutions may be required, even after an order is placed. When possible, you will be notified in advance if this is necessary on your order.

HORS D'OEUVRES



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BACON SKEWERS

brown sugar brushed applewood bacon on skewer

BBQ MEATBALLS

beef or turkey + homemade barbecue sauce

BLAZED SHRIMP

smoked sausage between jumbo shrimp

BRUSCHETTA

roma tomato, basil, onion on baguette

CAPRESE SKEWER

grape tomato + mozzarella + basil + balsamic glaze

CAULIFLOWER BITES

battered + buffalo or sweet thai sauce

CEVICHE

shrimp or fish + lime tortilla chips

CHICKEN & WAFFLES

rosé infused syrup + chicken breast

CHICKEN WINGS

wood-smoked + hot honey sauce + ranch



COCONUT SHRIMP

jumbo shrimp dipped in cococut batter + fried

CRABCACKES

served with fresh lemon + cajun aioli

DEVILED EGGS

whipped yolk filled egg whites (bacon)

DIRTY RICE BALLS

cajun rice + andouille sausage + cajun remoulade

EMPANADAS

shrimp or fish + lime tortilla chips

CHICKEN & WAFFLES

rosé infused syrup + chicken breast

CHICKEN WINGS

wood-smoked + hot honey sauce + ranch

COCONUT SHRIMP

jumbo shrimp dipped in cococut batter + fried

CRABCACKES

served with fresh lemon + cajun aioli

HORS D'OEUVRES

DEVILED EGGS

southern classic, egg whipped filling, bacon topped

DIRTY RICE BALLS

cajun-inspired rice fritters with cajn aioli

EMPANADAS

beef filled, chicken filled in pastry and deep fried

FRESH SPRING ROLLS

asian inspired, rice paper rolled with fresh herbs and peanut dipping sauce

FRUIT KABOBS

seasonal fresh fruit cut on skewers with mint drizzle

MINI PIZZAS

spinach & mozerella // peperoni & cheese

MINI TACOS

beef filled, chicken filled, topped with salsa

SALAD SHOOTERS

garden fresh salads served in shooter glasses

SAUSAGE STUFFED MUSHROOMS

wild mushrooms filled with herb sausage

SHRIMP COCKTAIL

chilled shrimp with house-made cocktail sauce

SPINACH + ARTICHOKE DIP

beef or turkey + homemade barbecue sauce

SIGNATURE DIPS

bacon cheddar cheese

crab

pimento cheese

collard green

buffalo chicken

caramelized onion

tomato & chorizo

sausage & rotel



SALADS + SOUPS

SALADS + SOUPS

ASIAN CHOPPED SALAD

napa cabbage, red cabbage, carrots, green onion, cashews | ginger dressing

BERRY MIXED SALAD

spring mix greens, seasonal berries, red onion, candied walnuts | vidalia onion vinaigrette

CAESAR SALAD

romaine lettuce, shaved parmesan, homemade croutons | classic caesar dressing

'DA VILLE HOUSE SALAD

romaine and iceberg lettuce, tomato, cucumber, carrot | ranch dressing

GREEK SALAD

mixed greens, tomato, cucumber, olives, feta, red onion | lemon vinaigrette

FIELD GREEN SALAD

mixed greens, sliced apples, crushed walnuts, bleu cheese | bleu cheese dressing

MANDARIN ORANGE SALAD

spring mix greens, dried cranberries, sliced almonds, mandarins | orange vinaigrette

SPINACH SALAD

mixed spinach, strawberries, candied pecans, gorgonzola | vidalia onion vinaigrette

SOUTHWEST SALAD

mixed greens, black beans, corn, cilantro, tomatoes | avocado dressing



FRENCH ONION

slow cooked onions, beef broth, gruiere cheese crostini

KALE & POTATO SOUP

italian sausage, potatoes, kale in savory garlic broth

NOLA GUMBO

chicken, andouille sausage, okra, holy trinity and rice garnish

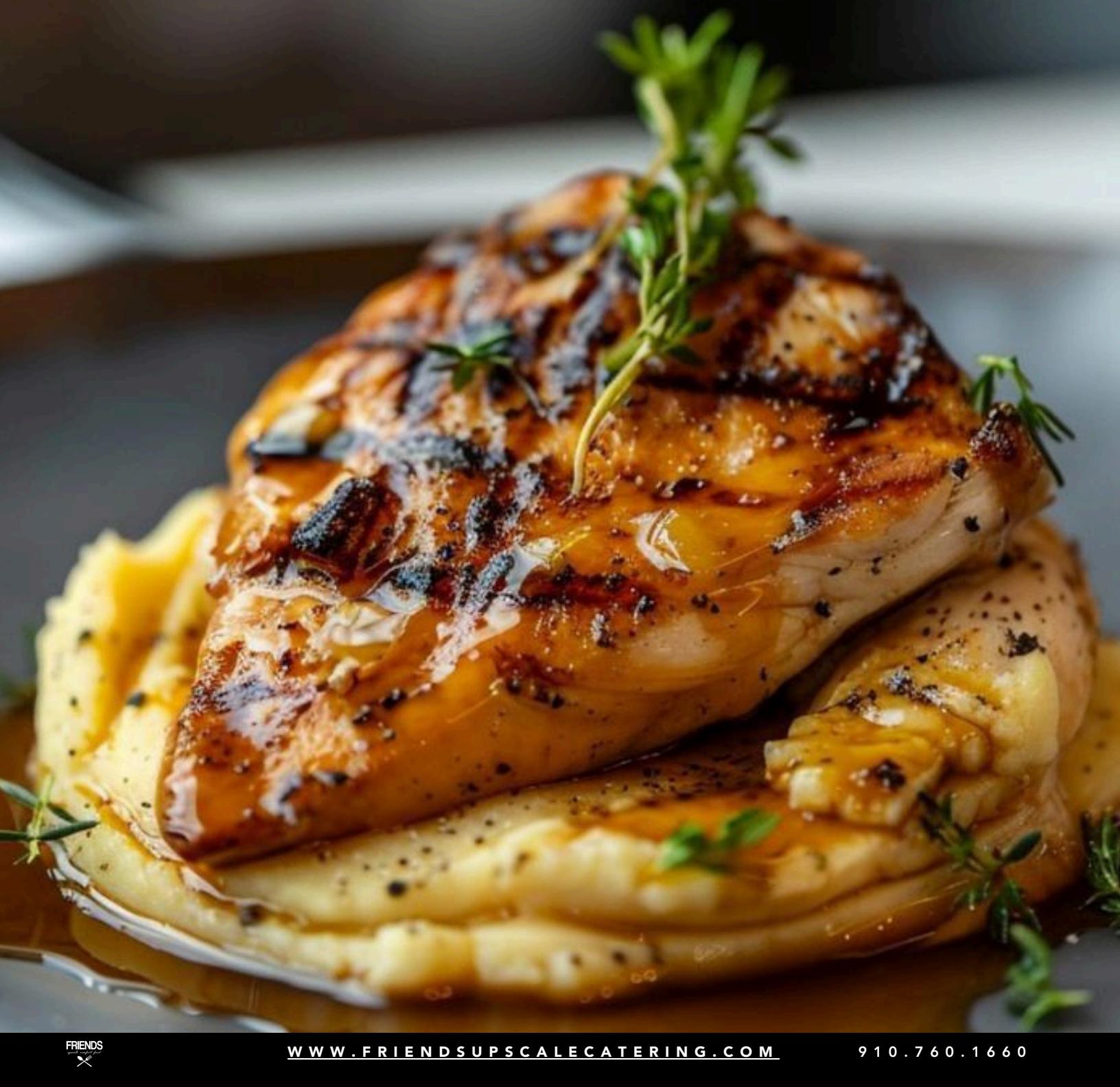
LOBSTER BISQUE

lobster stock with brandy cream and butter poached lobster

TOMATO BASIL SOUP

velvet tomato base with fresh basil and herb drizzle

MAIN ENTREES



POULTRY & BEEF

BLACKENED CHICKEN

new orleans inspired cajun herbs, slow roasted

BOURBON CHICKEN

chicken thighs glazed in house-made bourbon sauce

BROWN STEW CHICKEN

caribbean style stewed chicken thighs and vegetables

CHAMPAGNE CHICKEN

chicken breast simmered in champagne cream sauce

CHICKEN FLORENTINE

chicken breast, spinach and garlic cream sauce

CHICKEN MARSALA

chicken breast, mushrooms, cooked in marsala wine

JERK CHICKEN

jamaican spiced flame-grilled chicken (spicy and non)

FAJITA CHICKEN

mexican style sliced chicken breast in peppers

PARMESAN CHICKEN

italian herb breaded chicken breast with marinara

SMOTHERED CHICKEN

traditional baked chicken in savory gravy with onions



BEEF BRISKET

red wine braised with sautéed onions

BEEF TENDERLOIN

flame grilled, marinated with garlic and rosemary

FAJITA STEAK

mexican style steak slices with sauteed peppers

FLANK STEAK

flame-grilled, served with mushrooms, au jus sauce

UPSCALE FILET MIGNON

grilled ; compound butter (thyme, garlic, rosemary)

SIRLOIN STEAK

flame grilled ; with our mushroom-rosemary sauce

MISSISSIPPI POT ROAST

jumbo shrimp dipped in cococut batter + fried

BEEF SHORT RIBS

served with fresh lemon + cajun aioli

SEAFOOD & PORK



BLACKENED CATFISH

new orleans cajun seasoned and broiled

BUTTERFLY LOBSTER TAIL

sumberged in garlic butter sauce

FOUNDER ESCOVITCH

island inspired ; fried, topped with pickled onions

GRILLED TILAPIA

original old bay seasoned and flame grilled

JUMBO SHRIMP

garlic | nola bbq | lemon | blackened

SALMON

lemon chared | blackened grilled | sweet glazed

CHICAGO STYLE RIBS

slow smoked and glazed in signature bbq sauce

PULLED PORK BBQ

carolina vinegar based and pulled

PORKCHOP & GRAVY

oven baked or fried with homemade gravy

PORK TENDERLOIN

oven roasted and garlic herb crusted

PEACH GLAZED CHOPS

center cut chops grilled + topped in peach glaze



PASTAS

FARFALLE ALFREDO + JERK CHICKEN

caribbean jerk chicken thinly sliced with mushroom garlic cream sauce

LOBSTER + CHEESE STUFFED JUMBO SHELLS

lobster and cheese mixture stuffed in jumbo shells with a lemon cream sauce

PENNE ALFREDO + BLACKENED CHICKEN

house made alfredo sauce with nola style blackened chicken breast

RAGÙ ALLA BOLOGNESE

tagliatelle noodles in hearty tomato based beef sauce

RIGATONI MARINARA + ITALIAN SAUSAGE

sautéed italian sausage in savroy basil marinara sauce

SHRIMP SCAMPI

garlic butter shrimp with linguini noodles in lemon cream sauce

SPAGHETTI + MEAT SAUCE

elevated italian seasoned meat sauce with traditional noodles

SPINACH + CHEESE TORTELLINI

creamy spinach sauce with cheese filled tortellini

VEGETABLE LASAGNA

garlic herb vegetables baked in a cream cheese sauce



side
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SIDES

bbq baked beans
black beans
candied sweet potatoes
caribbean rice + peas
garlic lo mein
mac + cheese
nola dirty rice
potato au gratin
potato salad
spanish yellow rice
roasted herb potatoes
whipped mashed potatoes



brussel sprouts
cabbage + carrots
collard greens w. smoked turkey
grilled mixed vegetables
roasted carrots
sautéed green beans
sautéed asparagus
shredded coleslaw
southern style corn
steamed broccoli
vegetable stir fy



TRENDY STATIONS

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TACO BAR

Build-your-own tacos with seasoned proteins, fresh toppings, and house-made salsas

choose 2 from each section

PROTEINS

ground beef, cholula chicken, pulled pork, jerk chicken, shredded beef, flank steak*, shrimp*

ACCOMPAINIMENTS

cilantro lime rice, yellow rice, brown rice, black beans, pinto beans, street corn (elote), fajitas

INCLUDES: flour tortillas, cilantro salsa, sour cream, lettuce, shredded cheese

ELEVATIONS: queso, corn salsa, tortilla soup



MASHED POTATO BAR

Creamy whipped potatoes with toppings, sauces, and garnishes to customize each bowl

choose 2 from each section

PROTEINS

diced ham, grilled chicken, fried chicken, chopped bacon, grilled steak*, grilled shrimp*

ACCOMPAINIMENTS

caramelized onions, fried onions, broccoli, roasted corn, sautéed mushrooms,

INCLUDES: golden or red whipped mashed potatoes, butter, sour cream, green onions

ELEVATIONS: truffle oil, lobster bites, cheeses



TRENDY STATIONS

SLIDER BAR

Build-your-own slider with seasoned proteins, fresh toppings, and house-made sauces

choose 2 from protein, 4 from accompaniments

PROTEINS

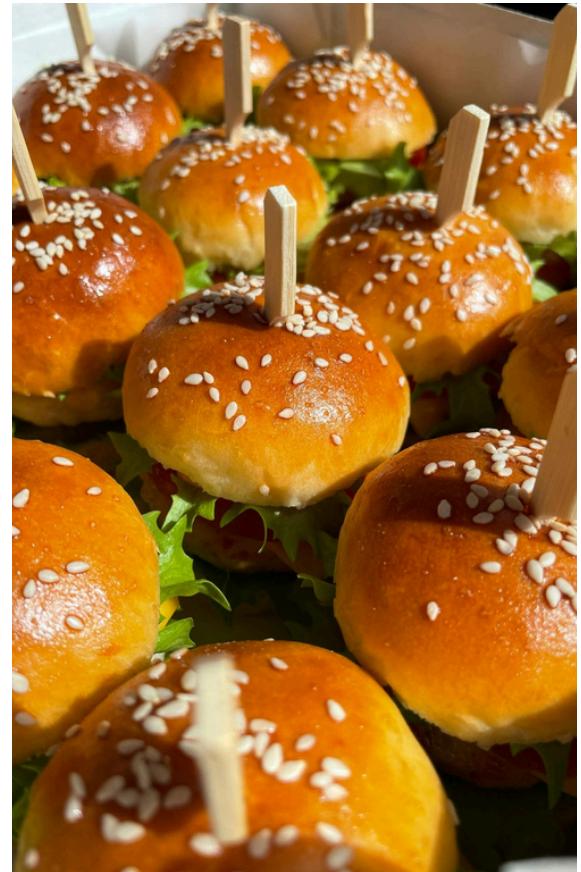
beef burger, chicken cutlet, pulled pork, pulled chicken, chopped turkey

ACCOMPAINIMENTS

kettle chips, tortilla chips, lettuce, sliced cheese, tomato relish, pickles, jalepenos

INCLUDES: buttery bun, condiments (ketchup, mustard, hot sauce, mayo)

ELEVATIONS: queso, chopped bacon, fries



WAFFLE BAR

Buttercream waffle mix, pick your base and elevate with toppings and sauces

choose 2 from each section

WAFFLE BASES

buttercream, vanilla, red velvet **, cake batter, chocolate, strawberry, sweet potato

TOPPINGS & SAUCES

whipped cream, oreo cookies, fruity pebble, vanilla wafers, chocolate chips, strawberry glaze, chocolate glaze, strawberry glaze, powdered sugar, icing, rum icing





BAR & BEVERAGE

BAR

PRIME | \$12 PER PERSON

*imported & domestic beer,
house wine, sodas, bottled water*

PRESTIGE | \$15 PER PERSON

*basic house alcohol, mixers, garnishes
sodas, bottled waters, clear cups*

LUXE | \$18 PER PERSON

*premium level alcohol, mixers, garnishes
sodas, bottled waters, clear cups*

RITZY | \$22 PER PERSON

*top shelf alcohol, mixers, garnishes
sodas, bottled waters, clear cups*



BEVERAGES

CAROLINA'S BEST COFFEE

2.5 GALLONS, 40 CUPS
4.75 GALLONS, 80 CUPS

HOT TEA

2.5 GALLONS, 40 CUPS
4.75 GALLONS, 80 CUPS

FRESH BREWED TEA

includes plastic cups, lemon wedges
2.5 GALLONS

HOMEMADE LEMONADE

includes plastic cups
2.5 GALLONS

MANGO LEMONADE

includes plastic cups
2.5 GALLONS



DESSERTS

DESSERT COLLECTION

SHOOTERS | \$24

tray of 12

banana puddin, biscoff, oreo, red velvet

COOKIES | \$16

tray of 12

sugar, snickerdoodle, chocolate chip, oatmeal raisin

CUPCAKES | \$28

tray of 12

wedding cake, oreo, red velvet, strawberry, chocolate

CAKES | \$65

personalized, serves 8

7" round cake, decadently decorated



Let's Get Started.

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