

# THE FULL MENU 2021

**FRIENDS**  
*upscale comfort food*



CONTACT US  
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VISIT US ONLINE AT:

**[WWW.FRIENDSUPSCALEFOOD.COM](http://WWW.FRIENDSUPSCALEFOOD.COM)**



A black t-shirt with the word "FRIENDS" and a logo is visible in the upper left corner. Below it, a plate of sliders is shown. The sliders are small sandwiches on buns, some with lettuce and meat. The background is a warm, orange-toned setting, possibly a restaurant or bar.

# PASSED HORS D'OEUVRES

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Our creatively designed hors d'oeuvres are presented as tray passed small bites butler style by our upscale team. Our culinary team will work earnestly to ensure your appetizers are a compliment of you!

bacon skewers

bbq meatballs

blackened deviled eggs

blazed shrimp\*

bruschetta al pomodoro

caprese skewer

cauliflower bites

ceviche (shrimp | tilapia)

chicken spring rolls

chicken + waffles

chicken wings (flavors)

coconut shrimp

cowboy cavier

crab cakes + cajun aioli\*

crab claws\*

crab dip (hot)\*

curried deviled eggs

deviled mini potatoes

empanadas (beef | chicken | veggie)

fresh spring rolls

garlic ricotta toast

mini pizza | mozz + basil

mini tacos (beef | chicken | veggie)

mini fruit kabobs

pineapple rumaki

red potato + bacon

sesame chicken bites

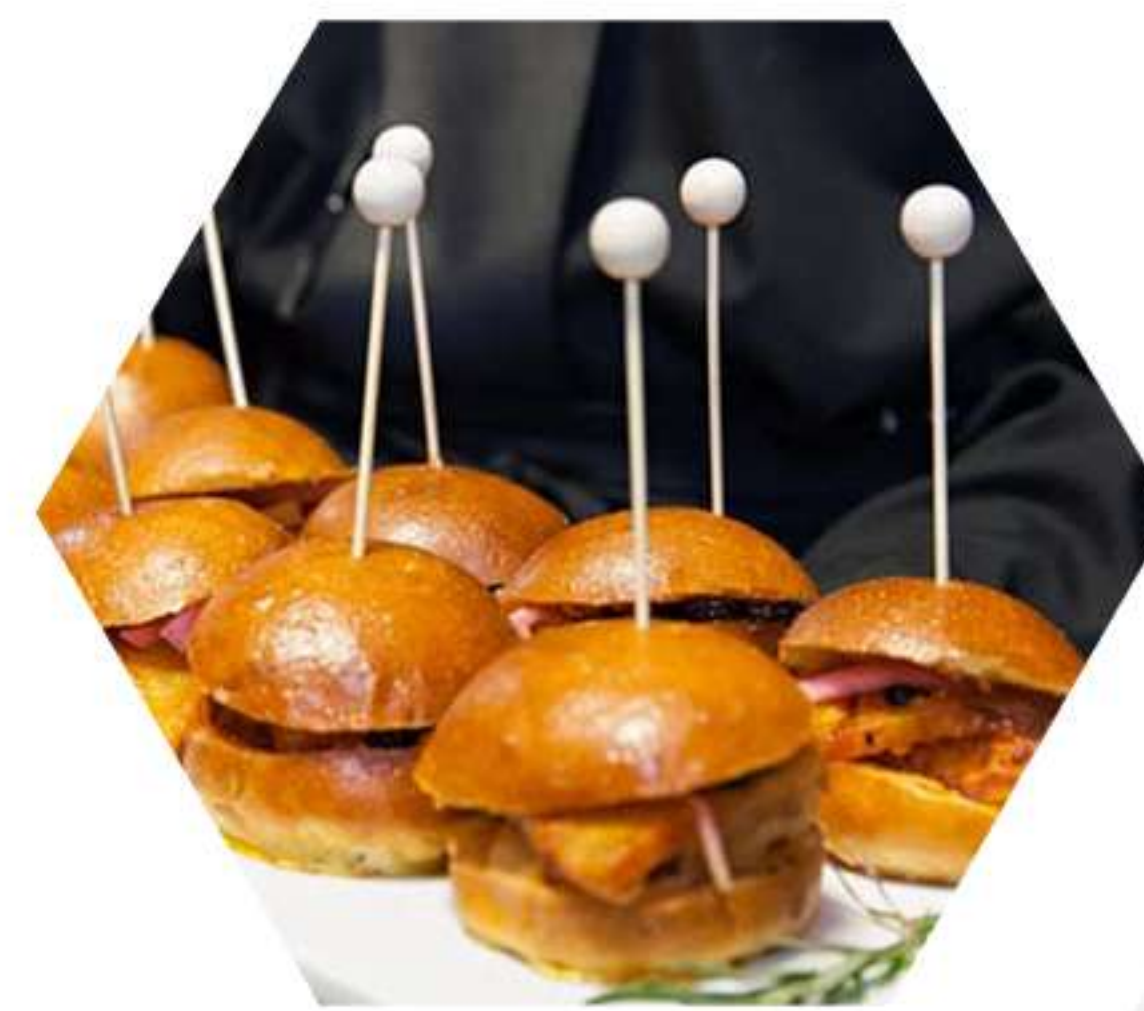
salad shooters

sausage stuffed mushrooms

shrimp cocktail

spinach + artichoke dip

soup shooters



# SIGNATURE SALADS



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The salad course is a compliment of your main entree. It introduces your palate to what's to come for your main entree. Most of our packages include our 'da ville house salad. You have the option to select one of our other signature salads - prices vary.

## **'da ville house salad**

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

## **caesar salad**

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

## **greek salad**

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

## **mandarin orange salad**

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

## **berry salad**

spring mix greens, sliced strawberries, blueberries, candied walnuts | raspberry vinaigrette

## **spinach salad**

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

## **asian chopped salad**

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

## **field green salad**

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

## **wedge salad**

wedged iceburge, sliced grape tomato, bacon crumbles | ranch dressing

## **southwest salad**

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

# MAIN ENTREES



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## POULTRY ENTREES

### **BLACKENED CHICKEN**

roasted chicken breast seasoned with our blackening herbs

### **BOURBON CHICKEN**

grilled chicken thighs submerged in our house-made bourbon sauce

### **BROWN STEW CHICKEN**

caribbean style stewed chicken parts

### **CHAMPAGNE CHICKEN**

marinated chicken breast simmered in a champagne cream sauce

### **CHICKEN FLORENTINE**

grilled chicken breast topped with spinach cream sauce

### **CHICKEN MARSALA**

chicken breast sauteed with mushrooms simmered in marsala wine

### **JERK CHICKEN**

jamaican spiced grilled chicken parts (hot/spicy and non)

### **FAJITA CHICKEN**

mexican style sliced chicken breast in peppers and spices

### **PARMESAN CHICKEN**

italian style traditional chicken breast in herbs with marinara sauce

### **SOUTHERN SMOTHERED CHICKEN**

traditional baked chicken in savory gravy with onions



# MAIN ENTREES

## BEEF ENTREES

### **BEEF BRISKET**

red wine braised with sauteed onions and house herbs

### **BEEF TENDERLOIN**

roasted after being marinated with garlic and rosemary

### **FAJITA STEAK**

mexican style steak slices with sauteed peppers and onions

### **FLANK STEAK**

flame grilled and served with mushroom au jus sauce

### **UPSCALE FILET MIGNON**

cooked in our homemade compound butter of thyme + garlic + rosemary

### **SIRLOIN STEAK**

flame grilled served with our mushroom-rosemary sauce

### **SOUTHERN STYLE POT ROAST**

chuck meat cooked in savory gravy with vegetables

### **BEEF SHORT RIBS**

braised in our au jus sauce





# MAIN ENTREES

## SEAFOOD ENTREES

### JUMBO SHRIMP

garlic | nola bbq | lemon | blackened

### BLACKENED CATFISH

new orleans cajun seasoned and broiled

### FLOUNDER ESCAVICH

island inspired fried and topped with onions + carrots

### GRILLED TILAPIA

savory seasoned and flame grilled

### SALMON

lemon charred | blackened grilled | sweet glazed

### BUTTERFLY LOBSTER TAIL

submerged in garlic butter sauce



## PORK ENTREES

### PULLED PORK BBQ

vinegar based and pulled

### CHICAGO STYLE RIBS

grilled in

### PORK TENDERLOIN

over roasted + garlic herb crusted

### PORKCHOP SMOTHERED IN GRAVY

oven baked with southern homemade gravy



# MAIN ENTREES

## PASTA ENTREES

### **PENNE ALFREDO + BLACKENED CHICKEN**

house made alfredo sauca with nola style chicken breasts

### **RIGATONI MARINARA + ITALIAN SAUSAGE**

sauteed italian sausage in a savory marinara sauce

### **SPAGHETTI + MEATBALLS**

elevated italian seasoned meatballs in our savory marinara sauce

### **SHRIMP SCAMPI**

garlic butter shrimp with linguini noodles

### **FARFALLE ALFREDO + JERK CHICKEN**

caribbean jerk chicken thinly sliced with our mushroom garlic cream sauce

### **SPINACH + CHEESE TORTELLINI**

creamy spinach sauce with cheese filled tortellini

### **LOBSTER + CHEESE STUFFED JUMBO SHELLS**

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

### **VEGETABLE LASAGNA**

garlic herb vegetables baked in a creamy cheese sauce





# UPSCALE SIDES

# ACCOMPANIMENTS + SIDES

## ACCOMPANIMENTS

whipped mashed potatoes  
roasted fingerling potatoes  
candied sweet potatoes  
truffle mac + cheese  
upscale potato salad  
caribbean rice + peas  
spanish yellow rice  
nola dirty rice  
vegetable fried rice  
garlic lo mein  
baked beans  
black beans



## VEGETABLES

cabbage + carrots  
collard greens w. smoked turkey  
grilled mixed vegetables  
southern style corn  
steamed broccoli  
whole green beans  
shredded coleslaw  
vegetable stir fry  
roasted carrots  
sauteed asparagus



A close-up, warm-toned photograph of a food station. In the foreground, several small, square paper containers hold various breads and pastries. One container in the lower left shows a sandwich with a filling of shredded cheese and meat. Other containers hold round, golden-brown pastries and slices of bread. The background is blurred, showing more of the food station and a small yellow triangular warning sign on a metal surface. The overall lighting is warm and golden, creating a cozy and appetizing atmosphere.

# TRENDY STATIONS

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Our signature stations highlights an upscale entree and allows your guests to customize their dining experience with our hand crafted toppings.

## UPSCALE GRITS BAR

**highlight:** loganville grits

grilled shrimp  
chopped applewood bacon  
green onion  
cheddar cheese  
smoked gouda cheese

## MAC + CHEESE BAR

**highlight:** upscale mac + cheese

diced tomatoes  
garlic butter lobster  
fried shallots  
chopped bacon  
chives

## WAFFLE BAR

**highlight:** mini belgian waffles

oreo cookie crumbles  
sprinkles + sweet glaze  
strawberries  
rose infused syrup  
peach cobbler crumble



## MASHED POTATO BAR

**highlight:** whipped yukon potatoes

gruyere cheese  
chopped steak  
applewood smoked bacon  
broccoli  
seasoned jalapenos



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## SOUTHERN TACO BAR

**highlight: buttermilk chicken**

cabbage coleslaw  
marinara sauce  
mozzarella cheese  
lettuce  
chopped bacon

## UPSCALE SLIDER BAR

**highlight: hamburger + chicken**

sliced tomatoes  
sauteed onions  
red leaf lettuce  
applewood bacon slices  
bbq sauce + mayo

## RAMEN BOWL BAR

**highlight: udon pulled noodles**

sliced chicken  
shredded lettuce  
boiled eggs  
mushrooms + chives  
chicken pho



## SOUTHWEST TACO BAR

**highlight: steak fajita**

grilled onions  
street corn  
refried beans  
spanish yellow rice





*While FRIENDS strives to ensure accuracy, we reserve the right to correct any errors in pricing or 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,*



**@friendsupscale**  
**#TheUpscaleWay**

**www.friendsupscalefood.com**