

GYC Caterers
800 East Pier, Gulfport MS, 39501
228-863-6796, ext. 301



Signature Dips

- Crab Mornay \$85.00
Crabmeat, Green Onion, Cream, Monterey Pepper Jack Cheese and Creole Spices
- Crawfish and Brie \$85.00
Crawfish, Tails, Brie, Green Onion, Red Peppers, Cream Cheese
- Spinach and Artichoke Dip \$65.00
A Creamy mixture of Spinach and Artichoke Hearts served warm with Garlic Pita Points

All above Dips are served with Toast Points
Each order serves 25-30 Servings

Soups

- Famous GYC Seafood Gumbo \$34.00
- Chicken and Sausage Gumbo \$31.00
- Corn and Crab Bisque \$36.00
- Cream of Artichoke \$28.00
- Tomato Basil \$25.00

Priced per ½ Gallon, serves 6-8
1 quart of steamed rice per ½ Gallon with Gumbo

Cold Appetizers

- Assorted Canapés \$85.00
- Cold Boiled Shrimp with Cocktail Sauce \$117.00
- Marinated Crab Claws \$96.00
- Asst Croissant Salad Sandwiches (Chicken, Egg & Tuna) \$75.00
- Deviled Eggs \$44.00
- Mini Muffalettas \$75.00
- Finger Sandwiches (Ham & Turkey) \$45.00
- Cold Cut Meat Platter (Platter serves 25-30) \$85.00
Roast Beef, Turkey Breast, Baked Ham, Genoa Salami, Provolone and
American with Rolls and Condiments
- Smoked Salmon Platter (Platter serves 25-30) \$96.00
Served with Boiled eggs, Purple Onions, Capers, Cream Cheese
and Pepper Jack Cheese
- Crudit  with Ranch Dressing \$45.00
- Asian Chicken Salad Half Pan \$65.00
Chicken, fresh Cilantro, Roasted Almonds, Green Onions and Red Peppers tossed in
an Asian Sesame Dressing with strips of fried Wonton as garnish
- Bruschetta Caprese \$95.00
Fresh Mozzarella, Roma Tomato and fresh Basil atop toast points, grilled and
drizzled with Extra Olive Oil

(Priced per 50 count)

Hot Appetizers

- Assorted Mini Quiche \$100.00
- Crabmeat Stuffed Mushroom Caps \$117.00
- Cheddar Cheese Jalapeno Peppers \$56.00
- Black Bean & Cheese Quesadillas \$65.00
- Deep Fried Mushrooms \$58.00
- Pigs in the Blanket \$42.00
- Fried Crab Claws \$125.00
- Meatballs (Barbeque, Marinara or Swedish) \$87.00
- Fried Boudin Balls \$87.00
- Crawfish Pistollets \$117.00
- Chicken Wings – Hot, Mild, Asian Thai, Honey BBQ, Lemon Pepper \$87.00
- Mini Crab Cakes with Jumbo Lump Crab Cream Sauce \$95.00
- Southwest Eggrolls with Avocado Ranch \$87.00
- Applewood Bacon Wrapped Scallops \$117.00
- Fried Chicken Strips with Honey Mustard \$87.00
- Mini Beef Wellingtons \$124.00
- Blackened Chicken Bits w/Lemon Butter \$96.00
- Vegetable Quesadillas \$87.00
- Black Bean Quesadillas \$87.00

(Priced per 50 count)

Specialty Pasta

- Crawfish and Tasso Cream Half Pan \$65.00 Full Pan \$125.00

Crawfish in a light stock, cream based sauce tossed with Penne Pasta and laced with Tasso, garnished with Green Onions

- Seafood Orleans Half Pan \$65.00 Full Pan \$125.00

Jumbo Shrimp, lump Crabmeat & Oysters sautéed in a sweet cream, fresh shallots and black pepper

- Cajun Pasta Half Pan \$65.00 Full Pan \$125.00

Julienne Andouillie, Mushrooms, Jumbo Shrimp and Crawfish Tails Cajun seasoned in a Wine & Cream sauce tossed with Penne Pasta and topped with Parmesan Cheese

- Pasta Primo Half Pan \$45.00 Full Pan \$80.00

Creole Tomatoes, Broccoli, Squash, Zucchini sautéed in extra Virgin Olive Oil and garlic tossed in Penne Pasta topped with Parmesan Cheese

(Half Pan serves 12-15, Full Pan serves 30-35)

Meats

- Beef Tenderloin \$350.00

Medallions Sliced Black Pepper crusted Tenderloin with fresh Horseradish cream, Port Wine reduction and fresh Rolls

- Pork Tenderloin \$225.00

Thinly sliced served with a Mango Chutney and fresh Rolls

- Honey Baked Ham \$185.00

Sugar cured ham glaze with a honey and brown sugar accompanied with fresh Rolls and condiments

- Roasted Turkey \$250.00

All white breast of Turkey roasted with Rolls and condiments

- Roasted Prime Rib \$300.00

Slow roasted Prime Rib of Beef sliced thin with Au jus, fresh Rolls and condiments

(Serves 30 – 35)

Desserts

- New Orleans Style Bread Pudding Half Pan \$28.00 Full Pan \$52.00
- Brownies \$48.00 (24)
- Cookies (Chocolate Chip, Heath, Macadamia Nut) \$30.00 (24)
- Lemon Squares \$45.00 (24)

Paper Products

- Clear Acrylic Plates, Cutlery Napkins \$2.75 per person
- Styrofoam Plates, Cutlery Napkins \$1.75 per person
- Plastic Serving Spoon \$2.00 each
- Plastic Serving Tong \$2.00 each
- Chaffing Dish Rental with Sterno \$25.00 each