

Menu

SIGNATURE CATERING MENU

Main Entree

(ANY ENTREE CAN BE REDUCED OR INCREASED BASED ON PARTY SIZE)

•BARBECUE JERK CHICKEN WINGS – STARTING AT \$165 (FEEDS 12-15 GUESTS)

TENDER, SMOKY WINGS MARINATED IN BOLD JERK SEASONING, BAKED TO PERFECTION, AND GLAZED WITH A SWEET AND SPICY BARBECUE SAUCE.

•SALMON TUSCANA – STARTING AT \$185 (FEEDS 10-12 GUESTS)

FRESH, PAN-SEARED SALMON FILLET IN A CREAMY TUSCAN-STYLE SAUCE WITH SUN-DRIED TOMATOES, GARLIC, AND SPINACH, FINISHED WITH A TOUCH OF PARMESAN.

•STUFFED CHICKEN – STARTING AT \$175 (FEEDS 10-12 GUESTS)

JUICY, OVEN-ROASTED CHICKEN BREAST STUFFED WITH A SAVORY BLEND OF CHEESES, HERBS, SPINACH, AND MUSHROOMS, TOMATOES.

•SHRIMP SCAMPI – STARTING AT \$165 (FEEDS 10-12 GUESTS)

SUCCULENT SHRIMP SAUTÉED IN A GARLIC BUTTER SAUCE, FRESH PARSLEY, AND A HINT OF LEMON, SERVED OVER PASTA OR WITH A SIDE JASMINE RICE..

•SEAFOOD LOADED BAKED POTATOES – STARTING AT \$165 (FEEDS 12-15 GUESTS)

JUMBO BAKED POTATOES STUFFED WITH A RICH BLEND OF SEAFOOD, CREAMY CHEESE SAUCE, AND FLAVORFUL SEASONINGS.

•STEAK FRITES – STARTING AT \$250 (FEEDS 12-15 GUESTS)

PERFECTLY COOKED STEAK SERVED WITH CRISPY, GOLDEN FRIES AND A FLAVORFUL DIPPING SAUCE.

Side Dishes

(EACH PAN FEEDS APPROXIMATELY 10-12 GUESTS)

•MAC & CHEESE (\$75)

A RICH, CREAMY, SMOKY BLEND OF OUR 7-CHEESE BLEND BAKED TO GOLDEN PERFECTION.

• CANDIED YAMS (\$65)

– SWEET, TENDER YAMS SLOW-BAKED IN A BUTTERY CINNAMON GLAZE WITH A TOUCH OF BROWN SUGAR.

• SOUTHERN-STYLE GREENS (\$65)

– SLOW-COOKED COLLARD GREENS SEASONED WITH SMOKED NECK BONES FOR DEEP, SAVORY FLAVOR.

• ROASTED GARLIC POTATOES (\$65)

– GOLDEN ROASTED POTATOES SEASONED WITH FRESH GARLIC, HERBS, AND A HINT OF BUTTER FOR A CRISPY, FLAVORFUL

STUFFED MUSHROOMS (\$75)

– SAVORY MUSHROOMS FILLED WITH A FLAVORFUL BACON-INFUSED STUFFING, BAKED UNTIL GOLDEN AND TENDER.

•JASMINE RICE (\$45)



UNIQUE'S BLAZED

Kitchen

"WHERE FIRE MEETS FLAVOR"



SIGNATURE CATERING INQUIRES
EMAIL: @UNIQUE'SBLAZEDKITCHEN@GMAIL.COM

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Flavor Starters

(ALL STARTERS FEED 15-20 GUEST)

•THE CHAR-CUTIE(\$125)

AN ELEVATED SOUTHERN-STYLE CHARCUTERIE BOARD FEATURING A BOLD SPREAD OF CURED MEATS, ARTISAN CHEESES, SPICY JAMS, FRESH FRUIT, PICKLED BITES, AND A HINT OF CAJUN HEAT.

•THE FIRESTARTER(\$165)

CRISPY FRIED JALAPEÑOS STUFFED WITH TENDER CRAWFISH, SMOKY BACON, AND OUR SIGNATURE CAJUN CREAM CHEESE BLEND. A SPICY, CREAMY, CRUNCHY BITE THAT KICKS YOUR FLAVOR JOURNEY OFF BLAZING.

•THE GRITTY (\$185)

A BOLD TWIST ON A SOUTHERN CLASSIC—CREAMY STONE-GROUND GRITS TOPPED WITH CAJUN-PAN SEARED JUMBO SHRIMP, AND A DELICIOUS SPLASH OF SPICY CREOLE BUTTER SAUCE.

•LIL' BLAZERS (\$145)

CRISPY, GOLDEN-FRIED POPCORN SHRIMP SEASONED WITH OUR SIGNATURE CAJUN SPICE BLEND—SERVED HOT AND CRISPY WITH A SIDE OF HOUSE-MADE BEZNEZ SAUCE

•THE BLAZIN' CLUCKS(\$175)

CRISPY, JUICY WINGS TOSSED IN YOUR CHOICE OF BOLD FLAVORS: BUFFALO, LEMON PEPPER, GARLIC PARMESAN, BLAZED HONEY-NERO

Salads

(ADD PROTEIN TO ANY SALAD)

CHICKEN \$35 SHRIMP \$45 SALMON \$55 STEAK \$65

•HOUSE SALAD - \$65 (FEEDS 10-12 GUESTS)

A FRESH MIX OF CRISP GREENS, TOMATOES, CUCUMBERS, AND RED ONIONS, SERVED WITH YOUR CHOICE OF DRESSING.

•CAESAR SALAD - \$50 (FEEDS 10-12 GUESTS)

CRISP ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, CROUTONS, AND CREAMY CAESAR DRESSING.

•BLAZED SALAD - \$75 (FEEDS 10-12 GUESTS)

A BOLD MIX OF FRESH GREENS TOPPED WITH CRISPY BACON, ROASTED PECANS, GORGONZOLA CHEESE, AND FIERY HABANEROS, DRIZZLED WITH A HOMEMADE SMOKED VINAIGRETTE.

GREEK SALAD - \$65 (FEEDS 10-12 GUEST)

CRISP ROMAINE AND SPRING GREENS TOSSED WITH JUICY VINE-RIPENED TOMATOES, COOL CUCUMBERS, RED ONIONS, KALAMATA OLIVES, FETA CHEESE—FINISHED WITH A DRIZZLE OF OUR HOUSE-MADE LEMON-HERB VINAIGRETTE.



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CATERING POLICY AGREEMENT

PLEASE READ THE FOLLOWING TERMS

"LOVE AT FIRST BITE." "WHERE FIRE MEETS FAVOR"

THANK YOU FOR CHOOSING UNIQUE'S BLAZED KITCHEN! TO ENSURE A SMOOTH AND FLAVORFUL EXPERIENCE, PLEASE REVIEW AND AGREE TO THE FOLLOWING CATERING POLICIES:

BOOKING & PAYMENT

- A 75% NON-REFUNDABLE DEPOSIT OF THE TOTAL INVOICE IS REQUIRED TO SECURE YOUR BOOKING.
- THE REMAINING 25% BALANCE MUST BE PAID BY 12:00 PM ON THE DAY OF THE EVENT.
- NO SERVICES WILL BE RENDERED WITHOUT FULL PAYMENT.

FEES

- SERVICE FEE: \$200 (STANDARD FOR ALL CATERED EVENTS)
- SETUP FEE: \$150 (INCLUDES TABLE ARRANGEMENT, BUFFET-STYLE SETUP)
- CLEANUP FEE: \$150 (APPLIES IF CLEANUP SERVICES ARE REQUESTED)
- LABOR FEE: \$65/HOUR PER STAFF MEMBER (IF ON-SITE STAFF IS NEEDED)
- TRAVEL FEE: APPLIED BASED ON EVENT LOCATION (CALCULATED AT TIME OF QUOTE)

CANCELLATIONS & CHANGES

- CANCELLATIONS MUST BE MADE AT LEAST 14 DAYS IN ADVANCE FOR ANY RESCHEDULING OR CREDIT TOWARD A FUTURE EVENT.
- FINAL GUEST COUNT AND MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN 10 DAYS PRIOR TO THE EVENT.

GENERAL TERMS

WE REQUIRE A MINIMUM OF 30 DAYS' NOTICE FOR ALL CATERED EVENTS.

- ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.
- UNIQUE'S BLAZED KITCHEN IS NOT RESPONSIBLE FOR ANY FOOD LEFT UNREFRIGERATED AFTER SETUP.

INVOICES WILL BE SENT OUT IN TIMELY MANNER OF BOOKING.

BY SUBMITTING YOUR DEPOSIT, YOU ACKNOWLEDGE AND ACCEPT THE TERMS OUTLINED IN THIS POLICY AGREEMENT.

THANK YOU, AS I LOOK FORWARD TO SERVING YOU WITH LOVE
CHEF UNIQUEB ❤️