

## CUSTOM OCCASIONS

• Breakfast | Lunch | Dinner •



### SOUP & SALAD

Caesar Salad	Coleslaw
Spinach Salad	Gumbo
Caprese Salad	Etouffee
Romaine Wedge	Italian Sausage Stew
Gourmet Salads	Texas Chili
Broccolini	Red Beans and Rice
Potato Salad	Black Bean Tomatillo

### PASTA & SIDES

Linguine Alfredo	Shiner Bock Beans
Spaghetti	Refried Beans
Farfalle Pesto	Hushpuppies
Gourmet Mac & Cheese	Asparagus
Italian Grits	Brown Rice
Grilled Veggies	Green Beans
Italian Veggies	Parmesan Tomatoes
Cajun Roasted Veggies	Hasselback Potatoes
Garlic Mashed Potatoes	Mexican Rice
Black Beans	Mashed Cauliflower

### CHICKEN, BEEF & FISH

Cajun Pork Tenderloin	Pork Chop
Italian Pork Tenderloin	Fried Fish
Creole Blackened Turkey	Shrimp and Grits
Beef Filet	Fajitas
Norwegian Salmon	Stuffed Shells
Tilapia	Ribeye
Chicken Campagnola	Veal Marsala
Beef Tenderloin	Chicken Marsala
Pulled Pork	Steak Medallions
Shrimp Scampi	Italian Meatballs

### STATIONS

Traditional Tray
Texas Chili Bar
Taco Bar
Carving Stations (Beef, Pork, Turkey)
Oyster
Mac & Cheese

Additional courses and menu items available  
On-site banquet room or off-site locations

# Admiral

Creating Delicious Memories

## CATERING

Admiral Catering is owned by Wade and Mary Beckman Texas Aggie class of '90. The couple is passionate about providing quality food and excellent service, which can be witnessed at Shipwreck Grill and Amico Nave Ristorante, their restaurants in Bryan. Admiral Catering was born out of their desire to provide this same level of food and service to their guests outside of their restaurants.

For just about any size group and for any type of event or gathering, Admiral Catering provides amazing high-quality food combined with a strong attention to detail. Whether at a local venue or your own home they create exciting, unique menus and take pride in serving your guests

Thanks and Gig'em  
Mary & Wade Beckman  
Fightin Texas Aggie Class of '90

## THE FINE PRINT

- \$100 Minimum on all catering options
- 48 Hours notice required on catering orders
- Orders may require delivery & set-up fees
- Server fees will apply to full service catering
- Prices do not include taxes, delivery or gratuity
- Final number of guests required 48hrs in advance
- Deposit and catering contract required to hold date
- Cancellations within 48hrs are non-refundable

(979) 676-0300

EMAIL US

INFO@ADMIRALCATERING.COM

Admiral  
Creating Delicious Memories  
CATERING



## SIP & SOCIALIZE

• Mix & Mingle •



### APPETIZERS

Trays:

Veggie | Cheese | Blanched Veggie | Mixed Fruit

Cajun Turkey Sliders  
 Italian Stuffing Balls  
 Cranberry Chili Meatballs  
 Spinach Cheese Puffs  
 Glazed Turkey Meatballs  
 Mini Cheese Ball Bites  
 Creamy Shrimp Scampi Dip  
 Zucchini Ricotta Bites  
 Chipotle Black Bean Dip  
 Guacamole  
 Mini Tacos  
 Greek Salad Bites  
 Chicken Taquitos  
 Beef Taquitos  
 Mac N Cheese Bites  
 Gourmet Pizza  
 Steak Bites  
 Deconstructed Pizza Dip  
 Custom Crostinis  
 Shrimp Diablo  
 Italian Sausage Diablo  
 Boiled Shrimp  
 Chicken Kabobs  
 Grilled Oysters

Raw Oysters  
 Ceviche  
 Mini Crab Cakes  
 Italian Meatballs  
 Stuffed Mushrooms  
 Boudin Balls  
 Pork Tenderloin Sliders  
 Chicken Empanadas  
 Veggie Empanadas  
 Shrimp Empanadas  
 Spinach Artichoke Dip  
 Chips, Queso and Salsa  
 Caprese Bites  
 Bruschetta  
 Prosciutto Wrapped Asparagus  
 Hummus  
 SW Tortilla Roll-ups  
 Deviled Eggs  
 Pulled Pork Sliders  
 Shrimp/Sausage Bites  
 Smoked Salmon  
 Blackened Shrimp  
 Cornbread



**(979) 676-0300**

**EMAIL US**

**INFO@ADMIRALCATERING.COM**

## BANQUET ROOM

• The Perfect Meeting/Event Space •



Seats up to 40  
 Audio/Visual  
 Semi-Private Patio

## BAR & BEVERAGE

### NON-ALCOHOLIC BEVERAGES

Water • Tea • Lemonade • Coffee  
 To include set-ups  
 Priced per person or by the gallon

### ALCOHOL AND BAR SERVICE

Beer • Wine • Liquor  
 Set-up Fee Includes:  
 Set-up • Service • Maintenance • Clean Up

"Bartender Only Service" available with full  
 service food catering

## PRIVATE WINE DINNERS

• Unique & Personalized Experience •

Exclusive Coursed Dinner  
 Wine Pairings With Each Course  
 Your Select Guest List  
 Recurring Dinners Available  
 Amico Nave Banquet Room



## EARLY BIRD

• Breakfast Options •

Eggs  
 Bacon  
 Sausage  
 Breakfast Potatoes  
 Casseroles

Omelets  
 Pancakes  
 Breakfast Tacos  
 Fresh Fruit  
 Fresh Pastries

## DESSERTS



Key Lime Pie  
 Triple Chocolate Cake  
 Assorted Dessert Bites  
 Assorted Cake Balls  
 Cioccolatinis

Ricotta Cheesecake  
 Tiramisu  
 Cannoli  
 Mini Cup Cakes



## YOUR OWN BACKYARD

• Private Crawfish Boils •

Events From 500-2000lbs  
 Experienced Cooking Teams  
 Add-ons & Sides Available  
 Licensed and Insured

