

Perfect Food for the Perfect Event

Lucky for you, that's where we come in. Julep can promise you the Perfect Food for the Perfect Event. Seriously, just ask any of the hundreds of satiated catering clients we've served over the years. From preparation to setup, service to cleanup, Julep will help you wow your friends and family on your special day, whether you host it at your place, or at ours.

So now you can get back to those other really important decisions. Like whether or not it's a good idea to make photocopies of various body parts for the office party.

Just go with your instincts.

You're hosting a party!

Congratulations!

You've either decided to host a glorious event like a wedding, birthday, office party, and so on, or you've lost some sort of bet and are now forced to host a glorious event like a wedding, birthday, office party, and so on.

Either way, you've got a lot of work ahead of you. And no matter what the event is, you'd better believe that the one thing that your guests are going to remember is the food.

For example, half of the reason that in-laws show up to a wedding is that there's going to be food there. No lie.



CUSTOM CATERING



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LIGHT FARE

Ginger Soy Tuna Dip

Diced sushi-grade tuna, tossed in Julep's ginger sesame soy sauce. Served chilled with wonton chips.

Peach and Mango Salsa

Succulent peaches and mangos are combined with lime juice, red onion and cilantro to create a lightly sweet, refreshing and flavorful salsa. Served with blue corn chips.

Creamy Spinach and Artichoke Dip

Spinach and artichoke hearts are blended into seasoned cream cheese and parmesan to create a delightful dip that may be served hot in a chafer or chilled. Accompanied by freshly baked French bread crostini.

Drunken Tomatoes

Pepper vodka-marinated cherry tomatoes are served chilled in a large martini glass. Dip these into the accompanying black pepper rub, and they taste just like a perfect Bloody Mary!

Baked Brie En Croute

Delightful triple crème brie topped with apricot glaze, wrapped in puff pastry and baked to a golden hue. Accompanied by fresh fruit and crackers.

Corn and Cheddar Dip

Fresh corn, onion, sharp cheddar cheese and peppers are combined into a creamy blend that is served chilled with blue corn chips.

Chicken Salad on Petite Croissants

Julep's famous chicken salad prepared with remoulade, sour cream, pecans, bell pepper, onion and celery. Served chilled in petite croissants, it's perfect for brunch or tea!

Pimento Cheese BLT on Petite Croissants

Julep's homemade pimento cheese, bacon, lettuce and tomato, served in petite croissants.

Baby Butterbean Hummus

Freshly baked crostini is crowned with Julep's baby butterbean hummus made with fresh mozzarella, roasted red pepper and fresh basil.

Grilled Vegetables

The freshest seasonal vegetables are marinated in one of Julep's signature marinades and grilled to perfection.

Shrimp Toast

Bay shrimp and fresh parmesan are spread onto French bread crostini and baked until golden brown.

Open-Face Tea Sandwiches

Your choice or a combination of the following: Fresh tomatoes with basil aioli, cucumber with mint aioli, or salmon with dill aioli.

Bruschetta

Balsamic-marinated diced Roma tomatoes are served on seasoned crostini and garnished with chiffonade of fresh basil.

Imported and Domestic Cheese

Julep offers Jackson's largest selection of fine imported and domestic cheeses that can be complimented by an array of fresh seasonal fruit, freshly baked breads, crackers and a Tupelo honeycomb. May be presented on platters or as an impressive tablescape.

SUBSTANTIAL FARE

Shrimp and Grits

Jumbo shrimp, roasted corn, red onion and sweet peppers are sautéed in a basil mint cream sauce and accompanied by smoked Gouda grits. May be served hot in individual martini glasses or in a divided chafer.

Honey Rosemary Chicken Bites

Bite-size filets of chicken breast are fried and tossed in Julep's honey rosemary glaze.

*Featured in *USA Today*.

Southeastern Egg Rolls

This Julep original combines crawfish, collard greens and black-eyed pea salsa in a classic wonton wrapper that is lightly fried and served with pepper jelly and sour sauce. Served hot, it can be presented in a chafer or on a garnished platter.

Beef Tenderloin

Prime beef tenderloin is seasoned with a garlic kosher salt and pepper dry rub creating a delicious coating that seals in the juices as it is grilled to perfection. Sliced and served on a garnished platter with Julep yeast rolls, horseradish sauce and Creole mustard.

Tequila Lime Pork Tenderloin

Tenderloin of pork is marinated for twenty-four hours in Julep's tequila lime marinade, grilled and sliced. Presented on a platter dressed with a bed of greens and garnishes, with Julep yeast rolls, chipotle mayo and Creole mustard.

Spicy Boiled Shrimp

Jumbo shrimp are boiled in Julep's Creole seasoning and served peeled with cocktail and/or remoulade sauce.

Slowly Smoked Whole Salmon

The presentation of this magnificent smoked salmon with lime and lemon crowns is completed with a caper dill sauce, rye breads, French baguette and traditional condiments.

Crab Cakes

Lump crabmeat is blended with parmesan bread crumbs, pan fried until golden brown and presented on a dressed and garnished platter along with lemon burre blanc or avocado aioli.

Pork Satay

Medallions of pork tenderloin are marinated in Julep's tequila lime marinade, grilled on skewers and served with a spicy peanut dipping sauce.

Beef Tenderloin Kabobs

Magnificent medallions of prime beef tenderloin and vegetables are marinated in Julep's homemade Bloody Mary mix, placed on wooden skewers and grilled to perfection.

Can't find everything you like listed here? Really? We've got Drunken Tomatoes on here, for Pete's sake! Well, rest assured that this menu only represents some of the many fine offerings of Julep Custom Catering. So go ahead, challenge us. We're sure that we can offer the perfect menu for your event. You just let us know what else you'd like, and we'll do what we can to accommodate you. Within reason, of course.

I mean, if you want something like "grilled panda bear", or anything like that, you're just out of luck.

*Julep Restaurant and Bar has been featured in several regional and national publications including *Food and Wine Magazine* and *USA Today*.