

Catering Packages



THE
Cypress Inn
Casual River Front Dining

Catering and Events



(205) 345-6963 www.cypressinnrestaurant.com
Catering@CypressInnRestaurant.com

RECEPTION PACKAGE #1

CYPRESS INN EVENTS
205-345-6963
www.cypressinnrestaurant.com

\$30 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CHOOSE 2 OF THE FOLLOWING:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Domestic Cheese Platter

with an assortment of crackers, cheese and olive skewers, and tomato, basil, and mozzarella skewers

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

CHOOSE 1 DIP:

Cypress Inn Hot Shrimp Dip

Cream cheese blended with spices and chopped shrimp served with pita triangles for dipping

Warm Spinach & Artichoke Dip

served with tortilla chips

Black Warrior Caviar (cold) a southern bean dip made with black eyed peas and sautéed peppers served with tortilla chips

Buffalo Chicken Dip Cream Cheese, Ranch Dressing & Shredded Chicken blended with Hot Wing Sauce, served with Tortilla Chips

THE SANDWICH STATION

CHOOSE 3 OF THE FOLLOWING:

Smoked Chicken Split Rolls Chicken smoked in house in our petit homemade yeast rolls served with our famous white barbeque sauce

Chicken Salad Croissants Homemade chicken salad in mini croissants

Mini Pulled Pork Sliders mini buns filled with pulled pork, bbq sauce, coleslaw and pickle

Prime Rib Split Rolls served with horseradish sauce

Buffalo Chicken Split Rolls fried chicken breast tossed in buffalo sauce with blue cheese crumbles

Smoked Chicken Strips served with white bbq sauce

Fried Chicken Tenders served with honey mustard

CHOOSE 3 OF THE FOLLOWING:

Roasted Vegetables with zucchini, squash, heirloom carrots marinated and served warm

Pasta Salad with red peppers, olives, tomatoes, red onions

Mashed Potatoes

Mac & Cheese

Broccoli Salad with cheddar cheese, red onions and bacon in a cool ranch dressing

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Apple Salad mixed greens, granny smith apples, candied pecans, blue cheese crumbles, lemon honey dressing

Menus & wedding packages can be customized for your specific tastes & needs.

Due to market conditions prices are subject to change. Prices are guaranteed 60 days prior to your event.

9% sales tax and a 20% service fee will be added to the final bill

RECEPTION PACKAGE #2

CYPRESS INN EVENTS
205-345-6963
www.cypressinnrestaurant.com

\$40 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CHOOSE 2 OF THE FOLLOWING:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Domestic Cheese Platter

with an assortment of crackers, cheese and olive skewers, and tomato, basil, and mozzarella skewers

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

CHOOSE 1 DIP:

Cypress Inn Hot Shrimp Dip

Cream cheese blended with spices and chopped shrimp served with pita triangles for dipping

Warm Spinach Dip

served with tortilla chips

Black Warrior Caviar (cold) a southern bean dip made with black eyed peas and sautéed peppers served with tortilla chips

Buffalo Chicken Dip Cream Cheese, Ranch Dressing & Shredded Chicken blended with Hot Wing Sauce, served with Tortilla Chips

THE MAIN TABLE

CHOOSE 2 OF THE FOLLOWING:

Smoked Chicken Strips Chicken smoked in house served with our petit homemade yeast rolls with our famous white barbeque sauce

Blackened Chicken Pasta seasoned chicken strips served over linguini pasta with a Creole cream sauce

Roasted Pork Tenderloin

Alabama Catfish Strips Crunchy fried catfish strips served with tartar sauce

Beef Bordelaise Slow roasted chuck roast served over classic mashed potatoes

Grilled Salmon

Tilapia grilled or blackened

CHOOSE 3 OF THE FOLLOWING:

Roasted Vegetables zucchini, squash, heirloom carrots marinated and served warm

Asparagus with Lemon Butter

Green Beans with Cherry Tomatoes & Feta Cheese

Au Gratin Potatoes **Sweet Mashed Potatoes**
Squash Casserole

Broccoli Salad with cheddar cheese, red onions and bacon in a cool ranch dressing

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Pasta Salad rotini pasta with cucumber, olives, tomatoes, red pepper with a feta vinaigrette

Apple Salad mixed greens, granny smith apples, candied pecans, blue cheese crumbles, lemon honey dressing

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RECEPTION PACKAGE #3

CYPRESS INN EVENTS
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\$55 Per Person

Minimum 100 guests

All packages include Ice Tea and Water Service

CHOOSE 2 PASSED HORS D'OEUVRES

Bacon & Parmesan Deviled Eggs
Seared Steak Deviled Eggs
Mini Jumbo Lump Crap Cakes
Bacon Wrapped Shrimp
Mini Grilled Pimento Cheese

Cajun Shrimp Kabobs
Mini Shrimp Cocktail
Andouille Sausage Stuffed Mushrooms
Open Faced Prime Rib
Bourbon Glazed Beef Tenderloin Skewer
Asparagus and Parmesan Bites

CHOOSE 2:

Fresh Seasonal Fruit Platter

An assortment of melons, pineapple, berries and grapes served with a poppy seed dipping sauce

Domestic Cheese Platter

with an assortment of crackers, cheese and olive skewers, and tomato, basil, and mozzarella skewers

Garden Vegetable Platter

An assortment of fresh vegetables including celery, carrots and broccoli with a ranch dipping sauce

CARVING STATION

Carved by a uniformed chef. Served with fresh yeast rolls.

CHOOSE 2 OF THE FOLLOWING:

Honey Bourbon Roasted Pork Loin served with honey mustard

Whole Roasted Beef Tenderloin served with horseradish sauce

Oven Roasted Prime Rib served with horseradish sauce

Cypress Inn Smoked Chicken served with white bbq sauce

Salmon

CHOOSE 3 OF THE FOLLOWING:

Roasted Vegetables zucchini, squash, heirloom carrots marinated and served warm

Asparagus with Lemon Butter

Green Beans with Cherry Tomatoes & Feta Cheese

Au Gratin Potatoes

Herb Roasted Potatoes

Broccoli Salad with cheddar cheese, red onions and bacon in a cool ranch dressing

Pasta Salad rotini pasta with cucumber, olives, tomatoes, red pepper with a feta vinaigrette

Garden Salad mixed greens with cucumbers, tomatoes, red onions, croutons with a feta vinaigrette

Apple Salad mixed greens, granny smith apples, candied pecans, blue cheese crumbles, lemon honey dressing

CHOOSE 1 "MARTINI BAR" - all served in martini glasses with a variety of toppings:

Southern Grits Bar Gouda & Cheddar Cheese grits served with a variety of toppings: sautéed shrimp, sautéed mushrooms, Andouille sausage, apple wood smoked bacon

Mashed Potato Bar Classic & Sweet potatoes served with a variety of toppings: sautéed mushrooms, shredded cheese, apple wood smoked bacon, classic brown gravy, candied pecans, brown sugar & mini marshmallows

Mac & Cheese Bar Three Cheese Mac served with a variety of toppings: sautéed mushrooms, Andouille sausage & apple wood smoked bacon

Tray Passed Hors d 'oeuvres

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Served in Trays of 50 pieces -

Smoked Chicken Split Rolls \$130 per tray
Chicken smoked in our petit homemade yeast rolls served with our famous white barbeque sauce

Buffalo Chicken Split Rolls \$145 per tray
Fried chicken tossed in buffalo sauce with blue cheese crumbles in our petite homemade yeast rolls

Bacon & Parmesan Deviled Eggs \$60 per tray
With bacon & horseradish sprinkled with parmesan cheese

Seared Steak Deviled Eggs \$70 per tray
Horseradish deviled eggs with seared steak and blue cheese crumbles

Mini jumbo lump crab cakes \$160 per tray
Garnished with Memphis Dressing

Bacon Wrapped Shrimp \$150 per tray
Jumbo Gulf Shrimp wrapped in Apple wood smoked bacon drizzled with Memphis dressing

Cajun Shrimp Kabobs \$110 per tray
Skewers of Grilled Andouille Sausage, Shrimp & Red Pepper

Andouille Sausage Stuffed Mushrooms \$75 per tray
Large cap mushrooms stuffed with Andouille sausage mixed with herbs, red onions, and mayonnaise topped with pepper jack cheese and broiled

Open Faced Prime Rib \$110 per tray
Thinly sliced Prime Rib with a creamy horseradish sauce on a Crostini

Mini Pulled Pork Sliders \$120 per tray
Mini buns with pulled pork, BBQ sauce, coleslaw and pickle

Bourbon Glazed Beef Tenderloin Crostini \$120 per tray
served with horseradish sauce

Asparagus and Parmesan Bites \$80 per tray
Asparagus layered on puff pastry with parmesan cheese, baked until crisp

Mini Grilled Pimento Cheese \$65 per tray
Homemade Pimento Cheese grilled in a panini press

DINNER BUFFET BY DESIGN

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Included with all dinner buffets:
fresh baked yeast rolls and bran muffins
Freshly brewed Sweet or Un-sweet tea and water service
White linens for buffet tables

Minimum of 40 guests **\$30**

Salad Course (Choose One)

Summer Salad with spiced pecans, dried cranberries fresh strawberries and a balsamic vinaigrette with feta cheese crumbles

Classic Caesar with crisp croutons and shaved parmesan

Garden Salad with mixed greens, baby tomatoes, red onions, cucumber, croutons and our homemade buttermilk ranch dressing

Apple Salad mixed greens, Granny Smith apples, spiced pecans, bleu cheese with lemon honey dressing

Entrée Selection (Choose Two)

Smoked Chicken with Cypress Inn's White Barbeque Sauce

Herb Roasted Chicken served with Rosemary Au Jus

Fried Chicken boneless breast

Blackened Chicken Pasta seasoned chicken strips served over linguini pasta with a Creole cream sauce

Fried Catfish with homemade Tartar Sauce

Blackened Tilapia with lemon buerre blanc or tabasco butter

Roasted Pork Tenderloin served over mashed sweet potatoes with a bourbon glaze

Beef Bordelaise slow roasted chuck roast & root vegetables with a classic brown gravy

On the Side (Choose Three)

Gouda Cheese Grits

Roasted Herbed New Potatoes

Classic Mashed Potatoes

Au Gratin Potatoes

Skillet Corn with Red and Green Peppers

Steamed Green Beans with Almond Butter

Green Beans with Cherry Tomatoes & Feta Cheese

Country Club Squash Casserole

Roasted Seasonal Vegetables

Italian Zucchini & Summer Squash Sauté

Broccoli with Cheese Sauce

Dessert

Warm Bread Pudding with whiskey sauce

Layered Strawberry shortcake

Banana Pudding

Mississippi Mud

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