

BREAKFAST/BRUNCH

10 person minimum, served buffet style.
\$7/person.

Cheesy Ham & Potato Casserole

A delicious, cheesy, gooey casserole filled with ham and potatoes smothered in a creamy sauce.

Breakfast Bowl

Cheese grits topped with scrambled eggs, bacon, sausage, potatoes, cheddar cheese and green onions.

Breakfast Casserole (gluten friendly)

Sausage, Potatoes, mixed vegetables, cheddar and egg make this a traditional family favorite.

Breakfast Burrito

Flour tortilla loaded with scrambled eggs, bacon, sausage and cheese. Served with a side of salsa.

**add side of fresh fruit & mini orange rolls for \$3*

HORS D'OEUVRES

\$2.50 per serving
10 person minimum

Caprese Skewers (gf)

Crostini w/ Seasonal Glaze and Fresh Herbs

Buffalo Chicken Dip (gf)

Hot Bacon Cheddar Dip (gf)

Sausage Balls

Fruit Tray w/ Fruit Dip (gf)

Vegetable Tray w/ Dip (gf)

Whipped Feta Dip w/ Honey

Cocktail Meatballs w/ Glaze

SALADS

Entree salads \$10. Packaged individually.
Add side salad & bread to an entree for \$4 per person.

Apple/Strawberry Feta (gf)

Mixed greens, apples/strawberries, feta cheese, candied pecans & dried cranberries w/ house-made honey poppyseed dressing.

Asian Salad w/ Peanut Dressing

Colorful cabbage, green onion, almonds, carrots, bell pepper and Ramen noodles tossed in a homemade peanut dressing.

House Salad (gf)

Mixed greens with a variety of the day's freshest vegetables.

ENTREES

10 person minimum, served buffet style.
\$7/person

Chicken Poppy

Hand pulled chicken breast and white rice tossed in a poppy seed cream sauce & topped with buttery crackers.

Chicken & Wild Rice

Chicken, wild rice and green beans mixed in a delicious cream sauce

Chicken Tetrizzini

Tender all white meat chicken & pasta, tossed in a cream sauce & topped with a mixture of Parmesan & mozzarella cheeses.

3-Cheese Lasagna w/ Meat Sauce

A hearty pasta dish made with ground beef & our signature red sauce, stuffed with ricotta, & topped with Parmesan & mozzarella cheeses

Pepper Steak w/ Rice (can be made gf)

Sirloin beef tips, slow cooked in a tomato gravy with grilled peppers, onions and tomatoes. Served over rice or egg noodles.

Pork Tenderloin(gf)

Seasoned pork tenderloin, seared & sliced. Served with our house horseradish sauce.

Grilled Salmon w/ Quinoa and Whole Grains

Grilled Salmon sliced and served on a bed on quinoa and whole grains.

****\$12/person

Grilled Chicken w/ Roasted Vegetables and Potatoes (gluten friendly)

Grilled chicken sliced and served on a bed of in- season vegetables.

****\$12/person

Catering orders require minimum of 48 hours advance notice. Meals can be individually packaged for \$1/person.

Delivery charges may apply. \$15 local. \$30 within 20-mile radius.

SIDES

\$4/person.

Mac & Cheese

Roasted Green Beans (gf)

Loaded Mashed Potatoes (gf)

Sweet Heat Sweet Potatoes (gf)

Hashbrown Casserole

Roasted Rosemary Potatoes (gf)

Roasted Vegetables (gf)

Cheese Grits (gf)

Garlic Parmesan Pasta

SLIDERS/CROISSANTS

\$1.50 each, minimum 3 dzn single variety.
Served buffet style.

Assorted Mini Croissant

Chicken Salad Mini Croissant

Pimento Cheese Mini Croissant

Ham and Cheese Croissant

Ham and Cheese Sliders

Pepperoni Pizza Sliders

Hot Roast Beef Sliders

DESSERTS

Sweet and delicious!

White Chocolate Bread Pudding	\$4.50
Brownies	\$17/dzn
Cookies (Fresh Bakes of the Day!)	\$14/dzn
Cakes by the Slice	\$4.50
Fruit Crisp	\$4.50
Pie by the Slice	\$4.50

DRINKS

\$7/gallon.

Sweet Tea

Unsweetened Tea

Lemonade

Orange Juice

LUNCHBOXES

\$12/person, packaged individually.

Chicken Salad Wrap Plate & Dessert

Ham and Cheese Wrap Plate & Dessert

Southwest Grilled Chicken Chipotle Bowl

Berry Feta Salad with Grilled Chicken

Chef Salad with Grilled Chicken & Ranch

CROWD FAVORITES

\$2.50/person

Pasta Salad

Grape Salad

Pimento Cheese

Jalapeno Dip

Spinach Dip

Chicken Salad

Broccoli Salad

Firecrackers

Extras

Tortilla Chips \$6/bag

Assorted Crackers \$6/box

Paper Products \$1.25/person

(clear dinner plate, silverware packet,
cup and napkin)

Ice \$4/bag

CHARCUTERIE

\$8/person, 24-hour notice required.

Whether you're catering a large scale event, a small office party, or looking for some easy gourmet bites for your weekend get-together, Meals by Misty has you covered.

Our perfectly paired charcuterie boards feature ready-to-serve cured meats, artisan cheeses, fresh and dried fruits, nuts, relishes, crackers, jams and spreads.

Sample Menu

Red Dragon

Aged Gouda

Brie w/ Honey

Vermont Cheddar

Murcia al Vino Goat

Grilled Pork Tenderloin

Prosciutto

Soppressata

Cornichons

Stuffed Olives

Seasonal Vegetables

Fresh Fruits

Cracker Assortments

Seasonal Jams & Jellies



108 WATERSON PKWY
TRUSSVILLE, AL 35173
205-508-5993

2900 CRESCENT AVE
HOMWOOD, AL 35209
205-490-1495

Catering orders must be paid
in full a week before the
event.



CATERING MENU

Monday- Friday

9:00 am – 7:00 pm

Saturday

9:00 am – 3:00 pm

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WWW.MEALSBYMISTY.COM