



## MENU SELECTIONS FOR PRIVATE CULINARY SERVICES

[www.theeclectictable.com](http://www.theeclectictable.com) | [info@theeclectictable.com](mailto:info@theeclectictable.com) | 229.425.7049

## CHICKEN ENTREES

### **BLACK GARLIC & HERBS ROASTED CHICKEN**

marinated roasted chicken served on buffet in pan sauce

### **SMOTHERED CHICKEN & GRAVY**

boneless fried chicken breast served w/ seasoned white rice

### **ECLECTIC CHICKEN & WAFFLES**

belgium waffles & (3) marinated buttermilk fried whole wings feat. a cherry smoked thyme maple syrup & hot honey sauce

### **CHICKEN PORTOBELLO**

succulent boneless chicken breast topped with earthy portobello mushrooms, provolone cheese & a savory thyme sauce

### **CHICKEN PARMESAN**

breaded or unbreaded boneless breast, marinara topped with melted mozzarella and provolone cheese and fresh basil

### **CHICKEN PICCATA**

lightly breaded chicken cutlet in a white wine lemon butter and capers sauce served with angel hair al dente pasta

### **BUTTERMILK FRIED CHICKEN**

marinated buttermilk & fried w/ a sweet potato cornbread cherry smoked thyme maple syrup & hot honey sauce

## BEEF ENTREES

### **SLICED ROAST BEEF**

traditional slow roasted beef thinly sliced served with a brown gravy (w/ or w/o mushrooms & onions)

### **MEATLOAF**

meatloaf topped with a creative blend of tomato paste and steak sauce served with a sautéed onion mushroom gravy

### **BRAISED BEEF RAGU**

slow braised beef served with creamy goat cheese and fresh chives

### **BRAISED ROAST BEEF**

tender beef braised in a savory broth w/ portobello mushrooms & carrots

### **RIGATONI BOLOGNESE**

our signature tomato sauce, beef, herbs, topped with freshly grated aged parmigiano-reggiano

### **STEAK DIANE**

6 oz filet encrusted garlic, sautéed with fresh mushrooms in a rich red wine sauce

### **RIBEYE STEAK: FLAME GRILLED OR CAST IRON GRILLED**

grilled 8oz ribeye steak finished with steakhouse compound butter and herbs

### **PRIME RIB FLAME GRILLED OR CAST IRON GRILLED**

8 oz cut of prime rib served with au jus

### **ECLECTIC DOUBLE CHEESEBURGER**

lettuce, tomato, sauteed red onions, boursin, bread & butter pickles

& more...

## PORK ENTREES

### **CAST IRON PORK CHOPS**

center cut porkchops choose your version  
w/mushroom marsala sauce  
apple chutney  
herb based

### **PULLED PORK & SWEET POTATOES**

braised pulled pork on sweet potato halves topped w/ caribbean  
apple slaw

### **ECLECTIC SOUTHERN PULLED PORK OR CHICKEN SLIDERS**

w/ our sweet tea bbq sauce & apple slaw

### **CROLE MUSTARD GLAZED ROASTED PORK LOIN**

served w/ wild rice & roasted carrots

### **SPICY RASPBERRY BBQ BABY BACK RIBS**

### **BBQ PORK BELLY**

crispy w/ our dr pepper bbq sauce

& more...

## SEAFOOD ENTREES

### **BLACK GARLIC, HERBS & CHERMOULA CAST IRON GRILLED LAMB CHOPS & HARISSA RUBBED SALMON**

marinated lamb chops seasoned with a blend of black garlic and herbs  
finished with a moroccan pesto served with your choice of au jus or  
steak sauce, and skinless salmon

### **ECLECTIC SHRIMP & GRITS(POPULAR)**

our popular stone ground grits, succulent shrimp, mirepoix, smoked  
sausage then topped with our signature field peas & snaps

### **SALMON SUPREME**

pan seared cajun seasoned skinless salmon topped with shrimp and a  
creamy supreme sauce on a bed of sausage dirty rice

### **ECLECTIC BAYOU SHRIMP ALFREDO**

cajun pan seared jumbo shrimp, al dente linguine tossed in our alfredo  
sauce, topped with parmigiano-reggiano.

### **SEAFOOD BOIL**

fresh shrimp, snow crab legs, lobster tails, clams,potatoes, corn and  
sausage, choose your feat. flavor : garlic lemon butter, low country,  
cajun, or mediterranean

### **FRESH FISH ENTREE'S (FOR DINNER PARTIES ONLY)**

## SURF & TURF ENTREES

**CAST IRON SEARED TENDERLOIN MEDALLIONS & SHRIMP**  
pepper crusted sliced steak & sautéed shrimp served top of fettuccine tossed in a garlic alfredo sauce, fresh parsley, and finished with table-side parmigiano-reggiano

**ECLECTIC LAND & SEA I**  
cast iron grilled ribeye steak topped with a sautee of lump crab, broiled lobster tail

**ECLECTIC LAND & SEA II**  
cast iron seared lamb chops, sautéed shrimp & broiled lobster tail

**BLACK GARLIC, HERBS & CHERMOULA CAST IRON GRILLED LAMB CHOPS & HARISSA RUBBED SALMON**  
marinated lamb chops seasoned with a blend of black garlic and herbs finished with a moroccan pesto served with your choice of au jus or steak sauce, and skinless salmon

**ECLECTIC JAMBALAYA**  
shrimp, andouille sausage, mirepoix & long-grain rice, or penne pasta tossed in a cajun cream sauce

**BOURBON CHICKEN AND SHRIMP**  
marinated chicken & shrimp w/ a bourbon glaze

& more...

## ACCOMPANIMENTS

### STARCHES

**RICE PILAF**

**VADOUVAN CURRY RICE**

**BAKED POTATO**

sour cream, butter, cheddar cheese, green onions & bacon

**CONFIT RED POTATOES**

**SWEET BAKED POTATOES**

brown butter, brown sugar & cinnamon

**3 CHEESE MACARONI**

**PASTA**

**STONE GROUND GRITS**

**RUSTIC RED MASH**

### VEGGIES

**SAVORY BRAISED CABBAGE**

**BRAISED COLLARDS W/ TURKEY**

**PROSCIUTTO-WRAPPED ASPARAGUS**

**BRUSSEL SPROUTS**

**STEAMED OR ROASTED BROCCOLI**

**LEMON & GARLIC BUTTER BROCCOLINI**

**ASPARAGUS**

topped with lemon, cracked pepper, & shaved parm

**SAUTÉED GREEN BEANS**

**CORN ON THE COB**

soul corn, italian, or elote

**SAUTÉED SEASONAL VEGETABLE MEDLEY**

**SAUTÉED ZUCCHINI & SQUASH RIBBONS**

& more...

## DESSERTS

### JAMACIAN RUM PEACH COBBLER

### TRADITIONAL PEACH COBBLER

### NEW SCHOOL BANANA PUDDING

topped w/ extra waffers

### OLD SCHOOL NANA PUDDIN' TOPPED

w/ meringue

### BREAD PUDDING

w/ Bourbon Caramel Cream Sauce

### CREME BRULEE

### CREAM CHEESE POUNDCAKE

### MINI SHORTCAKE TRIFLES

strawberry,turtle,pineapple, or pineapple

### ECLECTIC CHEESECAKE WITH YOUR CHOICE OF TOPPINGS:

- Strawberry
- White Chocolate Raspberry
- Mixed Berry
- Turtle
- Pineapple
- Tiramisu
- Lemon Berry
- Chocolate

& more...

## ECLECTIC BITES

### ROASTED CABBAGE STEAKS

sliced creole seasoned cabbage herbs and butter topped with micro greens

### WEDGE SALAD

crisp iceberg lettuce, bacon, craft ranch dressing or blue cheese, boiled egg, tomato

### ZUCCINIE FRITE

fried zucchini w/ lemon aioli dipping sauce

### ECLECTIC SHRIMP & GRITS AS AN APPETIZER

our popular stone ground grits, succulent shrimp, mirepoix, smoked sausage then topped with our signature field peas & snaps

### FRENCH INDIAN CURRY WINGS

smokey notes and the perfect level of heat tossed in a citrus & honey bbq sauce.

### BOURBON CHICKEN

marinated tender dark chicken glazed w/ a bourbon bbq sauce

### FRIED GREEN TOMATOES

served on a bed of butter lettuce and bacon aioli

### PAN SEARED SCALLOPS ON SAUTÉED SPINACH W/ BACON

### JERK CHICKEN OR SHRIMP TACOS

red cabbage slaw & tropical salsa

### STUFFED MUSHROOMS

mushrooms (seafood or sausage) in cajun butter topped with a blend of italian cheeses & herbs

### BROILED OYSTERS FLORENTINE

oysters topped with spinach,cheese, and garlic w/ a cajun butter and lemon

### CRAB SALAD DEVILED EGGS (CLIENT FAV)

a salad of lump crab on top of a savory yolk stuffed in an egg dusted w/ old bay

& more...

## SUNDAY DINNER AT THE ECLECTIC TABLE MENU ITEMS

### SOUTHERN CREATIVE CUISINE

Golden Buttermilk Fried or Baked Chicken  
Smothered Chicken  
Salsbury Steak  
Meatloaf  
Roast Beef  
Oxtails  
Baby Back Ribs  
Baked Porkchops  
Fried Pork Chops (Try them smothered!)  
Spiral Ham  
Smothered Turkey Wings  
Roasted Sliced Turkey Breast

3 Cheese Macaroni

Wild Rice with Butter and Herbs  
Seasoned White Rice  
Saffron Rice  
Mushroom Rice Pilaf

Cornbread Dressing w/gravy  
Mashed Potatoes  
Roasted Red Potatoes  
Yams  
Sweet Potato Souffle w/ or w/o nuts

Broccoli & Cheese Casserole  
Coleslaw(traditional or carribean)  
Green Beans (southern or steamed)  
Field Peas w/ Snaps  
Baby Lima Beans (vegan,vegeterian,turkey,or ham)  
Collard Greens (vegan,vegeterian,turkey,or ham)  
Cabbage (vegan,vegeterian,turkey,or ham)

(menu is subject to change according to season & availability)

## ECLECTIC BRUNCH MENU ITEMS

Eclectic Chicken & Waffles  
Eclectic Shrimp & Grits  
Ribeye Steak | T-Bone Steak  
Charred Lemon & Poppy Seed Chicken Salad Stuffed Croissants  
Mini Honey Glazed Ham Biscuits  
Chicken Biscuits w/ Pickled Watermelon & Smoked Hot Honey Sauce  
Assorted Muffins & Pastries

Stuffed Brioche French Toast  
Buttermilk Pancakes

Creamy Brunch Potato Casserole  
Red Roasted Potatoes

Bacon(turkey or pork)  
Sausage (turkey or pork)  
Beef Brisket

Eggs Your Way (scrambled, poached, or boiled)  
Omelet Station  
Quiche  
Breakfast Charcuterie  
Fresh Seasonal Fruit

Beverages (Alcohol must be purchased by client)  
Eclectic Peach Berry Mimosa  
Strawberry Mimosa  
Sunrise Cocktail  
Coffee & Assorted Tea Service

& more...

## SIGNATURE BEVERAGES

### ECLECTIC LEMONADE (POPULAR)

#### FLAVOR ADDITIONS:

Eclectic Bliss: eclectic lemonade + freshly brewed sweet tea  
tropical  
strawberry  
pineapple

#### FRESH BREWED SWEET TEA

#### FRESH BREWED UNSWEETENED TEA

#### HERBAL TEAS

#### WATER (INFUSED, STILL OR SPARKLING)

& more...

VEGETARIAN &  
VEGAN  
OPTIONS COMING

*soon!*

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