



CORPORATEEVENTS

When hiring a caterer for a social event for your business, church or school, there are many details to consider. Our goal is to make your job easier, make sure the menu is appropriate for the type of event being planned and that everything fits within your budget for the event.

Our professionals have over 28 years of food service and event experience. Rest assured that when you choose Crazy Dutchman Catering, your guests will leave happy and so will you.

Below is a variety of menus that we've used at past corporate events – from a small office luncheon to an event for 2000 employees, and everything in between. We look forward to serving you at your next event!

SMALL OFFICE LUNCHEON 15 - 80 People

- > Grilled Steak and Chicken Fajitas
- > Sautéed Bell Peppers and Onions
- > Flour Tortillas, Sour Cream, Shredded Cheese
- > White Rice and Black Beans
- > Tossed Salad with Buttermilk Ranch and Vinaigrette Dressings
- > Homemade Chips and Salsa
- > Sweet Tea and Lemonade
- > Mini Key Lime Pies

About this event: What's better in the middle of your work day than a fajita bar? This menu is perfect for an office luncheon because it is actually much more versatile than it appears. Need a vegetarian option? Our black beans are not only delicious, but they are also meat-free. Want something a little lighter? Skip the flour tortillas and go for a fajita salad. Got a bunch of hungry coworkers to feed? You can't beat grilled steak and chicken! Top it all off with our sweet and refreshing individual key lime pies and you'll be the office hero. We've used this menu time and time again. Typically we'll deliver and set up the buffet and then make arrangements to come back and pick up our equipment later that afternoon.

COMPANY PICNIC 300+ People

- > Slow Roasted Whole Hog
- > Cider Pulled Pork BBQ
- > Sandwich Buns and Honey Chipotle BBQ Sauce
- > Baked Beans
- > Charleston Red Rice with Sausage
- > Vidalia Onion Coleslaw
- > Sweet Tea and Lemonade

About this event: This company wanted the unique presentation of a whole hog; however one hog in itself does not yield enough to feed such a large group (an average hog will typically feed between 125 and 150 people). By supplementing it with our cider pulled pork BBQ, they were able to have the feel and quantity of food necessary without straying from the original idea. Fun and simple side items were in keeping with their backyard barbeque theme and left plenty of money for other event activities for everyone in the company!

HUGE CORPORATE LUNCHEON 2000 People

- > Cider Pulled Pork BBQ with Buns and Sauces
- > Baked Beans
- > Vidalia Onion Coleslaw
- > Assorted Cookies
- > Assorted Canned Beverages

About this event: For this huge corporate luncheon, we were presented with the challenge of feeding 2000 hungry construction workers, in less than 45 minutes, with budgetary constraints. The key to success was a 'less is more' philosophy. By stripping the menu down to operationally realistic items, serving canned soft drinks, and running 26 simultaneous buffet lines, we fed everyone a hot meal with time to spare.

