



Hors D' Oeuvres

Cold Selections

(Pricing based on serving of 25-30 people)

Charcuterie Boards \$350.00 - \$1350.00

Fresh Fruit \$95.00

Beautiful arrangements of the season's best, including: grapes, strawberries, oranges, pineapple, cantaloupe, honey dew and watermelon. (Trays or Kabobs)

Fresh Vegetables \$75.00

Attractive arrangement of carrots, celery, cucumbers, cauliflower, broccoli (zucchini & yellow squash upon request).

*Ranch or Blue Cheese

Cheese Tray \$85.00

Smoked Gruyere, Gouda, Colby, Havarti, Muenster, Pepper Jack, and Swiss (Choose 3)

Meat & Cheese \$105.00

Meat Tray \$100.00

Ham, Turkey and Roast Beef

Pinwheels \$95.00

Turkey, Veggie, Italian or Ham (pinwheels come with cheese)

Seafood Salad \$110.00

Shrimp & Fresh Crab Meat

Spinach Dip (Small) \$70.00

Chicken Salad \$95.00

Pasta Salad (Small) \$45.00

Southern Street Corn \$45.00

Shrimp Cocktail \$175.00

*Based on 25 people

Hot Selections

(Pricing based on 100 Pieces)

Chicken Tenders \$125.00

Fried or Grilled

Chicken Wings \$130.00

Variety of Flavors (Ranch or Blue Cheese)

Hot Selections

(Pricing based on serving of 25-30 people unless listed)

Mini Chicken & Waffles \$180.00

Portobella Stuffed Mushrooms \$180.00

Meat – Sausage or Chicken

Stuffed Jalapenos \$115.00

Stuffed w/cream cheese and wrapped in Bacon.

*Feeds 25-30 People

Meatballs \$105.00

BBQ or Swedish

Sliders \$110.00

Turkey or Ham

*Feeds 25-30 People

Roast Beef Sliders \$150.00

*Feeds 25-30 People

Mac & Cheese Cupcake Cups \$105.00

Created on Market Value – Prices Varies

Full Catering Services will include additional staff cost
and 20% Operational Fee



Buffet Style Dinner

Myra V's Buffet Style Dinners include an entrée, 2 sides, salad and beverage.

Meat Entree

- **Chicken Cordon Bleu**
- Creamy Tuscan Chicken
- **Marinated Smoked Chicken**
- **Honey Dijon Chicken**
- **Lemon Pepper Chicken**
- **Rosemary Lemon Chicken**
- **Stuffed Chicken Breast**
- **Beef Brisket**
- **Boston Butt**
- **Beef Roast w/Potatoes & Carrots**
- **Sliced Beef Roast w/Brandy Sauce**
- **Pork Tenderloin**
- **Salmon with Lemon Dill Sauce**
- **Baked Tilapia**
- **Roasted Lamb Chops**

Vegetables

Vegetable Medley | Collard Greens | Green Beans | Fresh Steamed Broccoli | Baby Corn on the Cob | Sweet Carrots | Asparagus | Baked Beans | Brussels Sprouts

Starch

Red Skin Potatoes | Baked Potato | Stuffed Baked Potato | Garlic Mashed Potatoes | Rice Pilaf | Lemon Rice | Creole Rice | Macaroni & Cheese

Salad

(All salads include a choice of house vinaigrette or ranch dressing)

Fresh Garden Salad | Traditional Caesar Salad | Strawberry & Spinach Salad | Mandarin Orange Pecan Salad | California Spinach Salad | Pasta Salad | Potato Salad

Food Bar Setup

Taco Bar

All the taco trimmings w/ Ground Beef, Chicken, Turkey or pulled pork
*Choose 2 meats

Loaded Baked Potato Bar

Fully Loaded Spuds w/ Chicken, Turkey or pulled pork.
*Choose up to 2 meats

Salad Bar

Assorted fresh ingredients w/ flavorful toppings.
*Meats available

Seafood Broil

Classic seafood boil w/ shrimp, andouille sausage, crab legs, corn and potatoes.
*Additional items can be added

Items based on per person Market Value - (ranges \$35.00 - \$65.00)

Full Catering Services will include additional staff cost
and 20% Operational Fee



The Sassy BBQ

(Pricing per person ranges from \$25.00 - \$35.00)

Meat Entree

Marinated Smoked Chicken (Pieces or Pulled)

Pulled Boston Butt

Burgers (Beef or Turkey)

Hotdogs

Brats

Chicken Fingers

BBQ Meatballs

Salad

(All green salads include a choice of house vinaigrette or ranch dressing)

Fresh Garden Salad | Traditional Caesar Salad | Pasta Salad | Potato Salad | Cole Slaw

Sides

Baked Beans | Green Beans | Baby Corn on the Cob | Vegetable Medley

Fixings

Lettuce | Tomatoes | Onions | Cheese | Condiments | BBQ Sauces

Breads & Desserts

Hamburger Buns | Hot Dog Buns | Sweet Rolls | Cupcakes | Assorted Cookies

Cold Selections

Turkey Sliders | Ham Sliders | Fresh Fruit

Beverage

Myra V's Signature Sweet Tea

Sweet, Unsweet, or Fruit

Myra V's Signature Lemonade

Myra V's Signature Punch

Variety of Flavors

Bottled Water

Items based on per person Market Value - (ranges \$25.00 - \$35.00)

Full Catering Services will include additional staff cost
and 20% Operational Fee



The Ultimate Brunch

(Pricing based on serving of 25-30 people)

Signature Items

Chicken & Waffles | Waffles (your way) | Pancakes | Shrimp & Grits | Shrimp Cocktail | French Toast | Scrambled Eggs | Breakfast Casserole | Mini Quiche

Meats

Meat Options Available

Salmon Croquettes | Maple Wood Smoked Bacon | Bacon | Sausage | Chicken Wings | Polish Sausage | Cheesy Sausage Balls | Lamb Chops | Smoked Bourbon Salmon

Starches

Red Skin Potatoes | Rice Pilaf | Creole Rice | Macaroni & Cheese Cups | Hashbrown Casserole | Grits | Regular Rice | Veggies on a Stick

Cold Selections

Fresh Fruit

Beautiful arrangements of the season's best, including grapes, strawberries, oranges, pineapple, cantaloupe, honey dew and watermelon.

*Trays or Kabobs

Yogurt Parfaits

Orange Juice

Mimosas

Breads & Deserts

Rolls (Sweet Rolls & Ciabatta Rolls) | Cheddar Corn Muffins | Croissants | Variety of Pastries

Items based on per person Market Value - (ranges \$25.00 - \$45.00)

Full Catering Services will include additional staff cost
and 20% Operational Fee



Myra V's Full-Service Catering includes setting up a professional presentation perfect for any occasion.

- All Equipment Needed for Servicing (catering event)
- Chafing Dishes, Linens and Decorations for Catering Service Area
- Cake Cutting \$95.00 (Must Be Notified in Advance)

Myra V's Staff

- Provide the event set up, food servicing, cleanup of catering area and equipment breakdown.
- One server is needed for every 25-30 guests.
- Price could range from \$100 - \$175 per staff member based on event.
- Bartenders range from \$150.00 - \$250.00

Myra V's can cater individual sweet treats that include a full treat table along with different pastries, homemade cakes, cupcakes and candy.

Myra V's will cater your family Thanksgiving and Christmas dinners, having the right main course and dessert will help to make your holiday a fulfilling one. (Call for Menu and Pricing)

Myra V's can accommodate requests for food items not listed on the menu. Just let Myra V's know what you would like.

Please note: If its something you want that is not listed please ask and Myra V's can guarantee you that we are able to do it.



Meet The Owner

A Tasteful Creation Begins Here with Veretta!

I'm Veretta, the heart and creative force behind Myra V's Catering, where culinary passion meets impeccable service and family-oriented hospitality.

Alongside my dedicated team, I bring a lifetime of culinary curiosity and experience to every event we cater. From the moment I first set foot in a kitchen alongside my mother and grandmother, I knew cooking was my calling. It wasn't just a skill; it was a way to connect with people, share love, and create something unforgettable.

A self-taught chef, my journey into the world of catering was sparked by a deep love for food and a natural curiosity. Growing up, I couldn't understand why my mother, who worked at NASA, left her job to pursue a career in the culinary world. It wasn't until later that I learned cooking was her true passion—something she couldn't resist, and something she passed down to me. My grandmother, a perfectionist in the kitchen, taught me that creativity was essential, but the real satisfaction comes from knowing others enjoy what you've made. "They'll always come back, but make it remarkable," she always said, and those words continue to shape my approach today.



For me, cooking is more than just an art—it's a stress reliever, a form of expression, and a way to connect with others. There's nothing more satisfying than preparing a meal that's as delicious as it is beautifully executed. This drive for perfection is what led me to start Myra V's Catering, where we bring elegance, great taste, and a sense of love to every event. We understand that your celebration is unique, and so is your food. Whether we're catering for an intimate gathering of 30 or a grand event of 1200, Myra V's promises a personalized experience that reflects your vision.

When you choose Myra V's Catering, you're not just getting food—you're getting a reflection of your celebration, infused with the care and love that we put into everything we do. We don't just cater events; we craft one-of-a-kind experiences, ensuring that every moment is as remarkable as the meal itself.

From start to finish, let's plan it your way—because your event deserves nothing less than perfection.

Please note: If its something you want that is not listed please ask and Myra V's can guarantee you that we are able to do it.