



252.291.0889

somethingdifferentcafe.com

3342 AIRPORT BOULEVARD, WILSON, NORTH CAROLINA 27896

Catering Menu

Light Lunches

Assorted Sandwich Tray

Variety of fresh turkey, ham, and chicken salad sandwiches w/ lettuce and tomato, on assorted breads.
Served w/ potato chips and dill pickle spears.

Taco Salad Bar

Shredded lettuce, tomatoes, onion, shredded cheese, and jalapeno peppers. Refried beans, taco meat- Beef and chicken- w/ hard and soft taco shells. Choice of refried beans or Mexican rice. This presentation is complemented w/ sour cream and salsa.

Marinated Grilled Chicken Bar

Garden salad greens w/ shredded carrots and purple cabbage, accompanied w/ our marinated boneless chicken cut into strips. Accented w/ tomato wedges onions cucumbers bell peppers and shredded cheese.
Served w/ fresh fruit, homemade rolls, crackers, and assorted dressings.

Wraps

Made w/ pressed flour tortilla filled w/ lettuce, tomato, and our special house sauce.
Filled w/ your choice of marinated grilled chicken, turkey, ham, or vegetarian.

*All light lunches include tea and dessert

Lunch or Dinner Meat

Beef Choices:

Country Style Steak
Beef Tips
Hamburger Steak

Roast Beef w/ Au Jus (Carved)
Pot Roast

Pork Choices:

Baked Seasoned Boneless Pork Loin
Boneless Pork Chops (grilled, fried or smothered)

Honey Glazed Spiral Ham
Baked Steamship Ham (carved)

Poultry choices:

Fried Chicken
Lemon Baked Chicken
Honey Dijon Chicken Breast
Herb Chicken

Chicken Pastry
Roast Chicken
Barbecued Chicken

Pasta Choices:

Baked Spaghetti
Lasagna
Vegetarian Lasagna

Turkey Choice:

Roast Turkey Breast

Side Choices

Starches:

Creamed Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Small White Potatoes
Roasted Potatoes
Red Skin Boiled
Red Skin Garlic Mashed Potatoes

Baked Potatoes
Baked Sweet Potato
Sweet Potato Wedges
Steamed White Rice
Wild Rice
Macaroni and Cheese
Stuffing and Gravy- Seasonal

Vegetables:

Mixed vegetables
Field Peas w/ Snaps
Yellow Squash
Green Beans

Yellow Corn
Garden Peas
Turnip Greens
Collard Greens

Candied Yams
Baked Apples
Butter Beans
Deviled Eggs

Casseroles:

Broccoli Casserole
Squash Casserole
Green Bean Casserole

Sweet Potato Casserole
Corn Casserole

Salads:

Potato Salad
Pasta Salad
Spinach Salad
Garden Salad

Coleslaw
Seven-Layer Salad
Fruit Salad

Desserts

Cakes:

Strawberry Chocolate Caramel	Pineapple Hershey bar Red Velvet (seasonal)	Walnut German Chocolate	Coconut Carrot
------------------------------------	---	----------------------------	-------------------

Pies:

Coconut Meringue Lemon Meringue Pumpkin (Seasonal) Sweet Potato (Seasonal)	Chocolate Meringue Pecan Key Lime Apple
---	--

Cheesecakes:

New York Style Cheesecake w/ Variety of flavors

Cookies:

White Chocolate w/ Macadamia Nuts Sugar	Chocolate Chip Chunk
---	----------------------

Other Special Desserts:

Lemon Bars Brownies w/ Walnuts	Banana Pudding Chocolate Éclair	Apple Cobbler Peach Cobbler
-----------------------------------	------------------------------------	--------------------------------

Assorted Dessert Tray (Lemon Bars, Brownies, Cookies)

Specialty Dinners

Prime Rib

10 oz Prime Rib marinated and roasted to perfection.
Served w/ new red skin garlic mashed potatoes, steamed mixed veggies, and roll.

Ribeye

10 oz Ribeye Steak marinated grilled to perfection.
Served w/ a potato, fresh garden salad, and toasted bread.

Grilled Salmon

8 oz Fresh Fillet Salmon, lightly seasoned and grilled.
Served w/ new red skin garlic mashed potatoes, fresh steamed veggies, and homemade yeast roll.

Shrimp & Grits

Creamy, Cheesy Louisiana style grits with a sauteed Cajun Shrimp

Above entrées are priced at market value and include drinks and dessert.

Party Hors D'oeuvres

Artichoke and Spinach Dip
Assorted Cookies
Barbecue Meatballs
Brownies
Cheese Ball w/ Crackers
Cheese Straws
Crab and Cheese Dip W/ Crackers
Cubed Cheese
Cucumber Canapés
Deviled Eggs w/ Garnish
Finger Sandwiches
Fried Chicken Drumettes
Fried Chicken Nuggets
Fruit Tray w/ Dip
Lemon Bar
Mini Croissants w/ Ham or Chicken Salad
Mini Ham Biscuits
Mixed Nuts
Oriental Egg Rolls (Vegetarian)
Punch
Sausage Balls
Scallops Wrapped in Bacon
Shrimp (Boiled)
Tenderloin (Beef) w/ Rolls
Vegetable Tray w/ Dip

Current pricing for Catering Services

Package one

One entrée / One starch
One vegetable with Rolls, tea and dessert
\$14.99

Package two

One entrée / One starch
Two vegetables with Rolls, tea and dessert
\$16.99

Package three

Two entrées / One starch
Two vegetables with Rolls, tea and dessert
\$19.99

Package four

Three entrées / One starch
Two vegetables with Rolls, tea and dessert
\$21.99

Prices do not include tax or gratuity or delivery fee where applicable

Prices do not include sales tax of 6.75% or gratuity of 20% The minimum is 25 people

Deposits

To secure a reservation, a deposit is required. Deposits are applied toward total bill
Deposits are refundable upon cancellation with a thirty 30-day minimum notice

Room Fees

Room fees: One Room \$300, Two Rooms \$600, Whole Building \$900
Three hours of room usage upon first arrival time. Extending hours available at additional charge of \$400 dollars per hour not to exceed 11 PM

Billing

Payment is due on or before the day of the function. All major credit cards accepted. Preapproved personnel and Company checks are also accepted.

Guaranteed numbers

The number of people to attend your event is to be given seven days prior.

Buffet

For health and safety regulations all leftover food will not be allowed to leave the premises.

Bartender attendants

Something Different does not employ bartenders. Bartenders may be provided through Something Different.

Beer and wine policy

The customers are allowed to provide this to their private event.
Set up charges for beer and wine are \$5.25 per person.

DJ and Band policy

A DJ or band is responsible for his own set up and removal of equipment. Cords and wires are to be routed away from walking and standing areas, and must be taped down.
The DJ is responsible for any damage that he or she may incur. DJs are only allowed for singles events. Event must be booked for the entire building to employ a DJ.
DJ or band USAGE requires the entire building to be rented at a fee of \$900.00

Cakes

Chocolate Layer Cake	\$28
Pineapple Cake	\$28
Strawberry Cake	\$28
Carrot Cake	\$28
Coconut Cake	\$28
German Chocolate Cake	\$28
Hershey Bar Cake	\$28
Caramel Cake	\$28
Walnut Cake	\$28
Red Velvet Cake- seasonal	\$28
Sheet Cakes	\$50

Pies

Pumpkin Pie- seasonal	\$12.99
Sweet Potato Pie- seasonal	\$12.99
Apple Pie	\$15.99
Pecan Pie	\$16.99
Chocolate Meringue Pie	\$15.99
Coconut Meringue Pie	\$15.99
Lemon Meringue Pie	\$15.99
Key Lime Pie	\$15.99

Apple Cobbler	\$24.99
Peach Cobbler	\$24.99

All prices subject to change