

CUSTOM OCCASIONS

• Breakfast | Lunch | Dinner •



SOUP & SALAD

Caesar Salad	Coleslaw
Spinach Salad	Gumbo
Caprese Salad	Etouffee
Romaine Wedge	Italian Sausage Stew
Gourmet Salads	Texas Chili
Broccolini	Red Beans and Rice
Potato Salad	Black Bean Tomatillo

PASTA & SIDES

Linguine Alfredo	Shiner Bock Beans
Spaghetti	Refried Beans
Farfalle Pesto	Hushpuppies
Gourmet Mac & Cheese	Asparagus
Italian Grits	Brown Rice
Grilled Veggies	Green Beans
Italian Veggies	Parmesan Tomatoes
Cajun Roasted Veggies	Hasselback Potatoes
Garlic Mashed Potatoes	Mexican Rice
Black Beans	Mashed Cauliflower

CHICKEN, BEEF & FISH

Cajun Pork Tenderloin	Pork Chop
Italian Pork Tenderloin	Fried Fish
Creole Blackened Turkey	Shrimp and Grits
Beef Filet	Fajitas
Norwegian Salmon	Stuffed Shells
Tilapia	Ribeye
Chicken Campagnola	Veal Marsala
Beef Tenderloin	Chicken Marsala
Pulled Pork	Steak Medallions
Shrimp Scampi	Italian Meatballs

STATIONS

Traditional Tray
Texas Chili Bar
Taco Bar
Carving Stations (Beef, Pork, Turkey)
Oyster
Mac & Cheese

Additional courses and menu items available
On-site banquet room or off-site locations

Admiral

Creating Delicious Memories **CATERING**

Admiral Catering is owned by Wade and Mary Beckman Texas Aggie class of '90. The couple is passionate about providing quality food and excellent service, which can be witnessed at Shipwreck Grill and Amico Nave Ristorante, their restaurants in Bryan. Admiral Catering was born out of their desire to provide this same level of food and service to their guests outside of their restaurants.

For just about any size group and for any type of event or gathering, Admiral Catering provides amazing high-quality food combined with a strong attention to detail. Whether at a local venue or your own home they create exciting, unique menus and take pride in serving your guests

Thanks and Gig'em
Mary & Wade Beckman
Fightin Texas Aggie Class of '90

THE FINE PRINT

- \$100 Minimum on all catering options
- 48 Hours notice required on catering orders
- Orders may require delivery & set-up fees
- Server fees will apply to full service catering
- Prices do not include taxes, delivery or gratuity
- Final number of guests required 48hrs in advance
- Deposit and catering contract required to hold date
- Cancellations within 48hrs are non-refundable

(979) 676-0300

EMAIL US

INFO@ADMIRALCATERING.COM

Admiral
Creating Delicious Memories **CATERING**



SIP & SOCIALIZE

• Mix & Mingle •



APPETIZERS

Trays:

Veggie | Cheese | Blanched Veggie | Mixed Fruit

- | | |
|---------------------------|-------------------------|
| Cajun Turkey Sliders | Raw Oysters |
| Italian Stuffing Balls | Ceviche |
| Cranberry Chili Meatballs | Mini Crab Cakes |
| Spinach Cheese Puffs | Italian Meatballs |
| Glazed Turkey Meatballs | Stuffed Mushrooms |
| Mini Cheese Ball Bites | Boudin Balls |
| Creamy Shrimp Scampi Dip | Pork Tenderloin Sliders |
| Zucchini Ricotta Bites | Chicken Empanadas |
| Chipotle Black Bean Dip | Veggie Empanadas |
| Guacamole | Shrimp Empanadas |
| Mini Tacos | Spinach Artichoke Dip |
| Greek Salad Bites | Chips, Queso and Salsa |
| Chicken Taquitos | Caprese Bites |
| Beef Taquitos | Bruschetta |
| Mac N Cheese Bites | Prosciutto Wrapped |
| Gourmet Pizza | Asparagus |
| Steak Bites | Hummus |
| Deconstructed Pizza Dip | SW Tortilla Roll-ups |
| Custom Crostinis | Deviled Eggs |
| Shrimp Diablo | Pulled Pork Sliders |
| Italian Sausage Diablo | Shrimp/Sausage Bites |
| Boiled Shrimp | Smoked Salmon |
| Chicken Kabobs | Blackened Shrimp |
| Grilled Oysters | Cornbread |

BANQUET ROOM

• The Perfect Meeting/Event Space •



Seats up to 40
Audio/Visual
Semi-Private Patio

BAR & BEVERAGE

NON-ALCOHOLIC BEVERAGES

Water • Tea • Lemonade • Coffee

To include set-ups

Priced per person or by the gallon

ALCOHOL AND BAR SERVICE

Beer • Wine • Liquor

Set-up Fee Includes:

Set-up • Service • Maintenance • Clean Up

"Bartender Only Service" available with full
service food catering

PRIVATE WINE DINNERS

• Unique & Personalized Experience •

Exclusive Coured Dinner
Wine Pairings With Each Course
Your Select Guest List
Recurring Dinners Available
Amico Nave Banquet Room



EARLY BIRD

• Breakfast Options •

Eggs
Bacon
Sausage
Breakfast Potatoes
Casseroles

Omelets
Pancakes
Breakfast Tacos
Fresh Fruit
Fresh Pastries

DESSERTS



Key Lime Pie
Triple Chocolate Cake
Assorted Dessert Bites
Assorted Cake Balls
Ciocolatinis

Ricotta Cheesecake
Tiramisu
Cannoli
Mini Cup Cakes



YOUR OWN BACKYARD

• Private Crawfish Boils •

Events From 500-2000lbs
Experienced Cooking Teams
Add-ons & Sides Available
Licensed and Insured



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