FROM THE CHEF’S TABLE
At Blazer Catering Co., we celebrate the flavors of fall with seasonal and local features. Executive Chef Allie Foster brings this exclusive menu to life with flavors that will impress your guests and make your event memorable.

BREAKFAST
Pumpkin Granola Yogurt Parfait $2.89 each
Minimum two dozen.
Chestnut Praline Latte Muffin $2.49 each
Minimum two dozen.

BEVERAGES
Pomegranate and Cherry Sparkling Punch $18.99 per gal.
Hot Apple Cider $18.99 per gal.

TAKEAWAYS
Minimum 15 guests.
Apple, Gouda, and Farro Salad $5.99 per guest
Mixed Greens, Fuji Apples, Dried Cranberries, Walnuts, and Gouda served with Apple Cider Vinaigrette
Smoked Chicken Salad $5.99 per guest
Mixed Greens, Smoked Pulled Chicken, Roasted Corn, Grape Tomatoes, Fried Onions and Chipotle Ranch
Autumn Chicken Salad $5.99 per guest
with Apples, Celery, Dried Cranberry, and Toasted Pecans served on Honey Wheat
Turkey, Gouda, and Apple Wrap $5.99 each
Maple Ham, Bacon, and Swiss Cheese Pretzel Sandwich with Creole Mustard Sauce $5.99 each
AUTUMN BUFFET $19.99 per guest
Minimum 24 guests
Choose two entrees:
- Italian Beef Served with Hoagies and Au Jus
- Spiced Pork Tenderloin Rubbed with Coriander, Pepper, Cinnamon, and Nutmeg and pan-seared with Sautéed Apples
- Braised Beef Brisket Marinated in Cranberry Sauce with Sliced Onion +$2.99 per guest
- Rosemary Orange Chicken
Choose three sides:
- Roasted Root Vegetables
- Smoked Gouda Grits
- Apple & Fennel Stuffing
- Spiced Mashed Sweet Potatoes
- Asiago Stuffed Yukon Gold Potatoes
- Butternut Squash Risotto
Choose two desserts:
- Bourbon Pecan Pie
- Allie’s Apple Crisp
Add Soup +$2.99 per guest
- Carrot Ginger Soup
- Wild Mushroom Soup with Fried Leeks and Sherry

HORS D’OEUVRES
Baked Pimento Cheese Tarts $19.99 per dz. Minimum 4 dozen.
Smoky Chipotle Pumpkin Hummus $1.49 per guest Minimum 10 guests.
Meredith Kahl’s Chori-Queso and Tortilla Chips $1.89 per guest Minimum 15 guests.

ORDER TODAY!
Call 205-996-6568 or visit uab.edu/catering