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somethingdifferentcafe.com

3342 AIRPORT BOULEVARD, WILSON, NORTH CAROLINA 27896

Catering Menu

Breakfast choices

Assorted Mini Muffins

Assorted Danishes

Cinnamon Rolls

Bagels w/ Cream Cheese

Sausage, Bacon, or Country Ham Biscuits

Mini sausage, Bacon or Country Ham Biscuits

Sausage and Cheddar Cheese balls

Homemade Quiches

w/ Southern, Western, Broccoli, Ham, Sausage, Onion, Peppers, Mushrooms, or Tomatoes

Hearty Breakfast choices

Breakfast Casseroles

w/ Bacon, Sausage, Potato, Ham, or Broccoli

Light Scrambled Eggs

Ham, Sausage (link or patty), or Bacon

Grits or Hashbrowns

French Toast Sticks

Fresh Fruit Tray

Fresh Fruit Salad

Coffee, Tea, and Various Fresh Juices

butter, jellies or syrup are accompanied as needed

Light Lunches

Deli Sub Platter

Fresh ham, turkey, cheese, lettuce, and tomato on a freshly baked sub roll.
Served w/ potato chips and dill pickles spears.

Assorted Croissant Sandwich Tray

Fresh turkey, ham, and chicken salad served on croissant w/ lettuce and tomato.
Served w/ potato chips and a pickle spears.

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.

Salad Buffet

Enjoy mounds of chicken salad and tuna salad entrées garnished w/ lettuce and tomato wedges.
Accompanied w/ fruit or pasta salad, homemade rolls, and crackers.

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.

Sub and Sandwich

Choice of variety homemade soups and an assortment of sandwiches.
Serve w/ crackers and tuna chips.

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
Beef Stew

Roast Beef w/ Au Jus (Carved)
Beef Kebabs
Pot Roast

Pork Choices:

Fried, grilled, or smothered Pork Chops
Boneless Pork Chops (grilled or fried)
Baked Seasoned Boneless Pork Loin
Bake Boneless Pork Loin w/ Teriyaki Sauce

Honey Glazed Ham
Baked Steamship Ham (carved)
Southern Barbecue

Poultry choices:

Fried Chicken
Chicken Pastry
Lemon Baked Chicken
Roast Chicken
Honey Dijon Chicken Breast
Barbecued Chicken

Hawaiian Chicken
Chicken Kebabs
Herb Chicken
Sesame Ginger Chicken
Italian Chicken
Chicken Pot Pie

Pasta Choices:

Spaghetti
Lasagna
Vegetarian Lasagna
Chicken Lasagna

Spinach Lasagna
Baked Ziti
Baked Spaghetti

Turkey Choice:

Roast Turkey Breast

Side Choices

Starches:

Baked Potatoes
(creamed, scalloped, au gratin, small white,
roasted, red skin boil, or red skin garlic mashed)

Baked Sweet Potato
Sweet Potato Wedges

Steamed White Rice
Mexican Rice
Wild Rice
Macaroni and Cheese
Stuffing and Gravy- Seasonal

Vegetables:

Mixed vegetables
Field Peas w/ Snaps
Corn on the Cob
Baked Beans
Green Beans
Yellow Corn
Garden Peas
Butter Beans
Turnip Greens

Candy Yams
Yellow Squash
Green Bean Casserole
Broccoli Casserole
Squash Casserole
Baked Apples
Sweet Potato Casserole
Corn Casserole
Potato Salad

Deviled Eggs
Pasta Salad
Garden Salad
Seven-Layer Salad
Spinach Salad
Caesar Salad
Corn Relish Salad
Fruit Salad
Coleslaw

Desserts

Cakes:

Carrot
Strawberry
Chocolate

Pineapple
German
Chocolate

Walnut Cream
Coconut
Hershey Bar

Apple Spice
Red Velvet
Caramel

Pies:

Coconut Meringue
Lemon Meringue
Pumpkin
Sweet Potato
Chocolate Meringue

Pecan
Key Lime
Apple
Peanut Butter

Cheesecakes:

New York Style Cheesecake w/ a Variety of
Toppings

Mini Cheesecakes in Assorted Flavors

Cookies:

Sugar
White Chocolate w/ Macadamia Nuts
Coconut Pecan
Peanut Butter

Chocolate Chip Chunk
Snickerdoodle
Oatmeal Raisin

Other Special Desserts:

Lemon Bars
Brownies w/ Walnuts

Banana Pudding
Chocolate Éclair

Apple Cobbler
Peach Cobbler

Assorted dessert tray including lemon bars, brownies, mini cheesecake

Specialty Dinners

Chicken Marsala

Boneless chicken breast, sautéed and served w/ Marsala wine and mushroom sauce.
Over a bed of fettuccine, steamed mixed vegetables, and homemade yeast roll.

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.

Chicken Parmesan

Boneless chicken breast lightly breaded and fried, smothered in mozzarella cheese served over a bed of noodles covered w/ marinara meat sauce.
Served w/ fresh garden salad and bread sticks.

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

Party Hors D'oeuvres

Artichoke and Spinach Dip
Assorted Cookies
Banana Bread w/ Spread
Barbecue Franks
Barbecue or Swedish Meatballs
Cake Squares
Cheese Ball w/ Crackers
Cheese Straws
Chips W/ Onion Dip
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
Ham Pinwheels
Ham and Roast Beef w/ Rolls and Spread
Lemon Bar
Melon Basket (Seasonal)
Mini Cheesecake
Mini Croissants w/ Ham or Chicken Salad
Mini Ham Biscuits
Mints
Mixed Nuts
Oriental Egg Rolls (Vegetarian)
Peanuts
Petifors
Pigs and a Blanket
Punch
Quiche Lorraine
Smokies in and Sweet and Sour Sauce
Sausage Balls
Scallops Wrapped in Bacon
Shrimp (Boiled)
Shrimp Egg Rolls
Spicy Buffalo Wings
Stuffed Celery
Stuffed Cherry Tomatoes
Tenderloin (Beef or Pork)
Teriyaki Chicken Wings
Vegetable Tray w/ Dip

Current pricing for Catering Services

Package one

One entrée / One starch
One vegetable with Rolls, tea and dessert
\$12.99 per person - plated dinner

Package two

One entrée / One starch
Two vegetables with Rolls, tea and dessert
\$13.99 per person - plated dinner

Package three

Two entrées / One starch
Two vegetables with Rolls, tea and dessert
\$17.99 per person buffet style

Package four

Three entrées / One starch
Two vegetables with Rolls, tea and dessert
\$19.99 per person buffet style

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

To secure a reservation, a deposit is required within seven days. Availability of rooms is based on a first-come basis. Deposits are applied toward total bill
Deposits are refundable upon cancellation with a thirty 30-day minimum notice

Capacity Seating

Room one- up to 25 people with buffet room / 2 to 25 people with rooms one and two
50 people and up to 70 with Buffet room three and tea room / 50 people and up to 60 with buffet rooms two and three and tea room / 85 people and up to 150 people

Room Fees

Room fees room one \$200 room two \$200 room one and two \$400 room three and tea room \$400 all rooms \$600

Room fees include all linens set out and breakdown use a room for to three hours upon first arrival time. Anytime beyond the allotted time will be prorated and added to the bill. Extending hours available at additional charge of \$300 dollars per hour not to exceed 11 PM

Billing

Payment must be collected and presented as one total payment. Something Different will create one total bill. 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 party is to be given at a minimum of seven days prior to the day of the event. That number will be considered a guarantee and you'll be charged accordingly. In the event that more people need to be added, please call and confirm for pricing. Something different wants to be sure we have ample amounts of food, desserts and beverages, to suit your needs. Please note, during the Christmas season, we require a 14-day guaranteed number prior to the date of the event.

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

We do not have a beer and wine license, but the customer is allowed to bring him to a private function.
Set up charges for beer and wine are \$3.95 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.

Cakes

Chocolate Layer Cake	\$25
Pineapple Cake	\$25
Strawberry Cake	\$25
Almond Joy Cake	\$27
Apple Spice Cake	\$27
Banana Cream Cake	\$27
Carrot Cake	\$25
Coconut Cream Cake	\$25
German Chocolate Cake	\$27
Hershey Bar Cake	\$25
Strawberry Chocolate Cake	\$27
Caramel Cake	\$27
Walnut Cream Cake	\$27
Red Velvet Cake– seasonal	\$27
Seven-Layer Cake	\$35
Cheesecake and Topping	\$59
Basic Half Sheet Cake	\$40
Hershey Bar or Walnut Sheet Cake	\$45
Pineapple or Strawberry Sheet Cake	\$45

Pies

Pumpkin Pie– seasonal	\$11.99
Sweet Potato Pie– seasonal	\$11.99
Apple Pie	\$14.99
Pecan Pie	\$14.99
Chocolate Meringue Pie	\$14.99
Coconut Meringue Pie	\$14.99
Lemon Meringue Pie	\$14.99
Key Lime Pie	\$14.99
Peanut Butter Pie	\$14.99
Apple Cobbler	\$24.99
Peach Cobbler	\$24.99
Blueberry Cobbler	\$24.99
Cherry Cobbler	\$24.99

All prices subject to change