



252.291.0889

somethingdifferentcafe.com

3342 AIRPORT BOULEVARD, WILSON, NORTH CAROLINA 27896

Catering Menu

Light Lunches

*All light lunches include tea and dessert

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, refried beans & Mexican rice. This presentation is
complemented w/ sour cream and salsa. ~ Add Boom Boom Shrimp +3

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, pasta salad, homemade rolls, crackers, and assorted dressings.

Assorted 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, BLT, Caesar, buffalo chicken or vegetarian.

Quesdillas

Grilled chicken, cheese, tomatoes on a flour tortilla, salsa & sour cream.
Served with Mexican rice, & refried beans.

Philly Steak Bar

Thinly-shaved Ribeye, grilled onions, grilled peppers, cheese sauce, lettuce & tomato.
Served with hoagie rolls, chips and pickles.

Burger Bar

Smashed patties, lettuce, tomatoes, onions, cheese, bacon. Served with Brioche Buns, ketchup,
mayo, mustard, chips & pickles

Lunch or Dinner Meat

Beef Choices:

Country Style Steak
Hamburger Steak
Roast Beef w/ Au Jus (Carved)
Braised Beef Short Ribs +\$4

Beef Tips
8 oz. Prime Rib +\$12
10 oz. Ribeye +\$12

Pork Choices:

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

Baked Steamship Ham (carved)

Poultry Choices:

Fried Chicken
Lemon Baked Chicken
Honey Dijon Chicken Breast
Herb Chicken

Chicken Pastry
Barbecued Chicken
Roast Turkey Breast

Pasta Choices:

Baked Spaghetti
Vegetarian Lasagna

Lasagna

Seafood Choices:

Grilled Salmon +\$2
Crab Cakes +\$3

Shrimp & Grits +\$2

Side Choices

Starches:

Creamed Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Red Skin Boiled Potatoes
Red Skin Garlic Mashed Potatoes

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

Vegetables:

Mixed Vegetables
Green Beans
Asparagus
French Green Beans

Butter Beans
Brussel Sprouts
Collard Greens

Casseroles:

Green Bean Casserole

Sweet Potato Casserole
*contains Nuts

Salads:

Potato Salad
Pasta Salad
Cucumber Salad
Garden Salad

Coleslaw
Seven-Layer Salad
Ceasar Salad

Desserts

Cakes:

Strawberry
Chocolate/ Yellow
Chocolate/ Chocolate
Red Velvet (seasonal)

Pineapple
Hershey bar
Caramel

Coconut
German Chocolate
Carrot

Pies:

Coconut Meringue
Lemon Meringue
Pumpkin (Seasonal)
Sweet Potato (Seasonal)

Chocolate Meringue
Pecan
Key Lime
Apple

Cheesecakes:

Cheesecake w/ Variety of flavors

Cookies:

White Chocolate w/ Macadamia Nuts
Sugar

Chocolate Chunk
Lemon Blueberry

Other Special Desserts:

Lemon Bars
Brownies

Banana Pudding
Chocolate Éclair

Apple Cobbler
Peach Cobbler

Assorted Dessert Tray (Lemon Bars, Brownies, Cookies)

Party Hors D'oeuvres

Artichoke and Spinach Dip
Assorted Cookies
Barbecue Meatballs
Brownies
Bruschetta
Charcuterie Board (Customized)
Cheese Ball w/ Crackers
Crab and Cheese Dip W/ Crackers
Cubed Cheese
Cucumber Canapés
Deviled Eggs w/ Garnish
Finger Sandwiches
Fried Chicken Drumettes (Plain or Buffalo)
Fried Chicken Nuggets
Fruit Tray w/ Dip
Fruit Kabobs
Lemon Bar
Mini Croissants w/ Ham or Chicken Salad
Mini Ham Biscuits
Oriental Egg Rolls (Vegetarian or Philly Cheese Steak)
Punch
Sausage Balls
Scallops Wrapped in Bacon
Shrimp Cocktail
Tenderloin (Beef) w/ Rolls
Vegetable Tray w/ Dip
Vegetable Shooters/ Dip

Current pricing for Catering Services

Package one

One entrée / One starch
One vegetable with Rolls, tea and dessert
\$17.99

Package two

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

Package three

Two entrées / One starch
Two vegetables with Rolls, tea and dessert
\$28.99

Package four

Three entrées / One starch
Two vegetables with Rolls, tea and dessert
\$31.99

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

Prices do not include sales tax of 6.75%, gratuity of 20% & Labor . 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 \$400, Two Rooms \$800, Whole Building \$1000
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 for \$25 per Hour.

Beer and wine policy

The customers are allowed to provide this to their private event.
Set up charges for beer and wine are \$5.99 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 \$1000.00

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	\$55

(Writing on cakes add Extra \$5)

Pies

Pumpkin Pie– seasonal	\$14.00
Sweet Potato Pie– seasonal	\$14.00
Apple Pie	\$16.00
Pecan Pie	\$17.00
Chocolate Meringue Pie	\$16.00
Coconut Meringue Pie	\$16.00
Lemon Meringue Pie	\$16.00
Key Lime Pie	\$16.00
Apple Cobbler	\$26.00
Peach Cobbler	\$26.00

All prices subject to change