



New Carry Out/Delivery Menu

Available Monday -Saturday
12:00 PM-5:00 PM

All orders available for pick up or delivery:
(Free delivery for all orders over \$150.00)

Delivery Charge for Santa Rosa Beach: \$25.00
Delivery for Destin: \$25.00
Delivery Charge for Panama City Beach \$25.00

Items will be fully prepared, fully cooked and re-heat instructions will be provided.

All orders must be placed before 2 PM for next day delivery.

Custom orders are available

Pick-Up Orders available at Townsend Catering Company
124 Mussett Bayou Road
Santa Rosa Beach, FL 32459
(850) 622-0663

THREE CHEESE & ARTICHOKE DIP

served warm with fresh tortilla chips
\$45.00

CRAB CAKES

with remoulade
\$45.00/one dozen

ROASTED VEGETABLE CAESAR

crisp romaine, artichoke hearts, asparagus, sundried tomatoes, sliced almonds, shaved parmesan, classic caesar dressing
\$30.00

CAPRESE SALAD

fresh mozzarella, basil, vine ripe tomatoes, olive oil & balsamic drizzle
\$36.00

HARICOT VERTS

garlic butter
\$25.00

ORZO PASTA

diced mixed bell peppers & fresh herbs
\$25.00

ROASTED REDSKIN POTATOES

garlic & fresh herbs
\$25.00

APPETIZERS/SERVES 6

SALSA & GUACAMOLE

house-made with fresh tortilla chips
\$25.00

DILL MARINATED SHRIMP COCKTAIL

with red onion, fresh dill & champagne vinaigrette
\$30.00/one & a half dozen

SALADS & SIDES/SERVES 6

MIXED BERRY SALAD

mixed field greens, strawberries, grapes, fresh berries, dried cherries, gorgonzola, candied pecans & raspberry vinaigrette
\$35.00

BOWTIE PASTA SALAD(CHILLED)

fizzled shrimp, asian slaw & citrus mayo
\$40.00

MULTI-GRAIN POWER BLEND

black rice, quinoa, tri-color lentils & black garlic
\$25.00

MASHED POTATOES

garlic
sour cream & chive
smoked gouda
\$30.00

GOURMET MAC & CHEESE

creamy pecorino sauce
\$30.00

BACON GORGONZOLA STUFFED

DATES
\$24.00/two dozen

ITALIAN SALAD

mixed greens, diced romas, julienned cucumbers, shaved parmesan, toasted pine nuts & balsamic vinaigrette
\$25.00

BLT POTATO SALAD

red potato, bacon, lettuce, tomatoes, cheddar cheese and garlic aioli
\$25.00

FIESTA QUINOA

cumin, black beans, roasted corn, bell peppers
\$25.00

ROASTED VEGETABLES

seasonal squash & zucchini, mushrooms, baby snip top carrots & asparagus
\$30.00

TRI-COLORED FINGERLING POTATOES

chives, pecorino, butter/olive oil & garlic
\$28.00

ENTRÉE & PASTA
OPTIONS/SERVES 6

CUBAN SPICED PORK TENDERLOIN

cumin brown sugar glaze with
spicy slaw and sister schubert
rolls
\$50.00

AIRLINE CHICKEN BREAST

with herbs d'provence
\$50.00/6 pieces

FIRE-ROASTED CHICKEN BREAST

with artichoke & sundried
tomato buerre blanc
\$45.00

CHICKEN PICATTA

with lemon caper butter sauce
\$45.00

LOMEIN ASIAN NOODLE STIR FRY

asian citrus soy, sugar snap
peas, baby bok choy, carrots,
red onions & shiitake
mushrooms
\$35.00

HERB CRUSTED BEEF TENDERLOIN

sour cream horseradish & roasted
shallot grain mustard sauce with
rolls & butter
\$180.00/feeds 6-8

BOLOGNESE

house-made meat sauce with penne
pasta
\$45.00

ROASTED VEGETABLE PASTA

artichoke hearts, wild mushrooms,
red onion, sundried tomatoes &
asparagus, served with light tomato
basil cream sauce
\$35.00

ROUGH CRUSTED SALMON

alongside julienne vegetable
slaw with champagne
vinaigrette
\$60.00

BEEF STROGANOFF

with coin pasta
\$40.00

SHRIMP SCAMPI

with orzo pasta, diced
tomatoes & lemon caper sauce
\$50.00

LASAGNA

with ground beef, ricotta and
tomato sauce
\$45.00
with mushrooms, spinach, red
bell peppers & onions, ricotta
& tomato sauce
\$35.00

** All entrees served with bread