



CATERING MENU

Entrées

Tropical Salad

Fresh mixed greens topped with strawberries, blueberries, candied pecans, toasted coconut, raisins and crumbled feta with our honey lime dressing

Regular Caesar Salad

Crispy romaine tossed with our house-made Caesar dressing topped with homemade croutons and Romano cheese

Deconstructed Caesar Salad

Romaine heart topped with parmesan crusted toast point, soft boiled egg, shaved parmesan, mustard drizzle, anchovies and a touch of Worcestershire

Greek Salad

Served with Kalamata olives, red onion, roasted red peppers, banana peppers, crumbled feta cheese, cucumber and grape tomatoes tossed in an herbed vinaigrette

Garden Salad

A mix of our organic greens topped with cucumber, red onion, carrot, olives, and tomato; served with two dressings

Cran-Apple Salad

Choice of dressing: balsamic vinaigrette, lemon vinaigrette, raspberry vinaigrette, Bleu cheese, ranch, honey mustard, thousand island, honey lime, Caesar

ENTRÉE SIDES

Vegetable

Green Bean Almandine
Steamed Broccoli Au Gratin
Cauliflower Au Gratin
Seasoned Steamed Broccoli
Squash Medley (Yellow Squash, Zucchini,
Shredded Carrots, Red Pepper)
Steamed Asparagus with Salt & Pepper
Truffle Oiled Asparagus
Candied Carrots

Starch

Scallop Potatoes
Au Gratin Potatoes
Baked Mac and Cheese
Herb Roasted Fingerling Potatoes
Parmesan Roasted Red Bliss Potatoes
Pasta Marinara
Pasta Alfredo
Baked Sweet Potato



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CHICKEN

Pan Seared Chicken

Topped with spinach, pancetta, sage, red onion and provolone cheese with a sweet vermouth sauce

Chicken Asiago

Floured and sautéed with roasted red peppers, artichokes, fresh garlic and spinach in a parmesan cream sauce topped with asiago cheese and basil, served with broccoli and red potatoes

Citrus & Caramel Oven Roasted Chicken

Accented with fresh orange and Meyer lemon section accompanied by roasted fingerling potatoes and truffle oil and black pepper asparagus

Chicken Contessa

Sautéed white meat chicken topped with a tomato concassé, fresh basil, white wine butter sauce, rock shrimp and Romano cheese

Chicken Bruschetta

Floured and sautéed chicken breast finished with plum tomatoes, basil, garlic and a white wine butter sauce, garnished with parmesan cheese

Chicken Saltimbocca

Pan seared and topped with spinach, pancetta, sage, red onion and provolone cheese with a sweet vermouth sauce

Chicken Parmesan

Hand-breaded with panko, herb and parmesan topped with marinara and mozzarella.

Chicken Pot Pie

Full of oven roasted chicken, carrots, onions, celery and peas in a rich cream sauce topped with puff pastry

Smoked Chicken Pinwheels

Slow-roasted, smoked chicken tossed with green onions, cream cheese, and red peppers



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CHICKEN

Chicken Rollatini

Tenderized chicken breast wrapped around prosciutto, spinach and roasted red peppers topped with a parmesan cream sauce

Pan Seared Chicken Breast

Topped with honey ham, tomato, cheddar cheese and a parmesan cream sauce

Chicken Piccata

Floured and pan seared with fresh garlic and capers, finished with a white wine butter sauce

Lemon & Herb Marinated Roasted Chicken

Four Cut, Bone-In

Chicken Francese

Egg battered and served in a white wine lemon butter

Tropical Orange-Guava Chicken

Dusted with coriander and oven roasted with fresh orange and guava juice topped with green onion and mango

Chicken Siciliano

Sautéed with plum tomatoes, capers, white onions, mushrooms and olives with a basil broth

Chicken Asiago

Herb crusted chicken breast topped with tomatoes, basil and bacon with an asiago cream sauce

Chicken Marsala

Floured and pan-seared with fresh garlic, mushrooms, and basil accented with demi-glaze and butter



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BEEF

Herb Grilled Sirloin

Dusted in fresh herb and garlic, drizzled with olive oil, topped with a brandy and Dijon mushroom sauce, completed with roasted red potatoes and asparagus

Rosemary & Thyme New York Strip

Roasted with brandy button mushrooms and a mint demi glaze

Blackened New York

Dusted in blackening spice, pan seared topped with charred yellow peppers, sautéed leeks and a bourbon butter completed with roasted red potatoes and truffle oil asparagus

Herb Roasted Prime Rib

Dusted with fresh herbs and garlic served with au jus and horseradish sour cream

Whole Roasted Chateaubriand

Served with hollandaise béarnaise sauce

Shepard's Pie

Served with salad and choice of dressing

Homestyle Meatloaf

Served with Vegetable Du Jour, mashed potatoes and gravy

Salisbury Steak

Served with sautéed mushrooms, roasted potatoes, Vegetable Du Jour and brown gravy



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SURF & TURF

Herb Crusted Petite Filet Mignon & Sautéed Hog Snapper

Filet is topped with an artichoke bottom and Béarnaise sauce, and the snapper with lemon butter sauce, accented with grapes and parsley

Herb Crusted Filet Mignon & Crab Stuffed Shrimp

Served with a merlot reduction, topped with the crab stuffed shrimp and tomato aioli

Charred Grilled New York Strip & Shrimp Scampi

Black pepper calgary spice, sautéed shrimp with garlic, tomato and basil

PORK

Pork Loin Italiano

Oven roasted pork loin served over garlic mashed potatoes, topped with a hearty tomato sauce full of olives, peppers, onions, mushrooms and basil accompanied by sautéed broccoli

Sweet and Hot Italian Sausage

Served with peppers and onions (sweet and hot separated)

Traditional Smoked and Pulled Pork Butt

Served with three BBQ sauces (traditional, smoked and spicy)

Whole Roasted Pig

Slow roasted for hours until fork tender, served with a choice of three BBQ sauces and pulled pork

Pork Saltimbocca

Oven roasted pork loin sliced and topped with prosciutto, red onions and Romano cheese in a sweet vermouth butter sauce



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ITALIAN

Four Cheese Lasagna or Meat Lasagna

Layers of pasta, homemade marinara sauce, Romana cheese, mozzarella cheese, ricotta cheese, parmesan cheese. Meat option served with seasoned sirloin.

Eggplant Parmesan

Served over pasta with homemade marinara sauce

Traditional Baked Ziti

Ziti pasta with homemade marinara sauce, mozzarella cheese, ricotta cheese, and parmesan cheese. Meat option served with seasoned ground sirloin.

Eggplant Rollatini

Hand-breaded herbed eggplant, fried golden brown topped with homemade marinara sauce

VEGETABLE PLATE

The Vegetable Stack

Eggplant, truffled asparagus, sautéed zucchini, portobello mushroom, yellow squash roasted red peppers in garlic butter, drizzled with a balsamic reduction



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PASTA STATION

Base

Penne and Angel Hair Pasta

Protein

Ground Beef, Chicken, Shrimp

Sauces

Alfredo, Marinara, Ala Vodka or Garlic & Oil

Cheeses

Parmesan Cheese

Toppings

*Peppers, Onions, Tomato, Olives, Peas,
Basil, Mushrooms, Garlic, Bacon*

SLIDER STATION

Base

Slider Buns

Protein

*Choice of Chicken, Beef or Grouper (all
seasoned and grilled)*

Sauces

*Chipotle Remoulade, Bacon and Garlic
Ranch, Stone Ground Mustard Sauce,
Smokehouse Ketchup, Red Onion Sauce*

Cheeses

Pepper Jack, Muenster, American, Provolone

Toppings

Lettuce, Tomato, Red Onion, Pickles

Sides

*Bacon Dijon Potato Salad, Coleslaw, Pasta
Salad, Cucumber Dill Salad, Cous Cous*

TACO STATION

Base

Hard and Soft Shell Tortilla's

Protein

*Fajita Style Chicken and Beef,
Taco Seasoned Ground Beef, Taco Seasoned
Ground Turkey*

Sauces

*Hot Sauce, Cilantro Tomato Salsa, Black
Bean Salsa*

Cheeses

Shredded Cheddar, Monterey Jack

Toppings

*Diced Tomato, Red Onion, Green Onion,
Olives, Lettuce, Sour Cream, Guacamole*

Sides

Black Beans and Rice



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SEAFOOD

Pan Seared Hog Snapper

Served with a brown butter accented with red pepper, parsley and crabmeat

Creamy Parmesan Risotto

Served with shrimp, clams, and mussels all garnished with pancetta bacon, green peas, garlic and tomato

Blackened Shrimp and Asparagus Penne Alfredo

Dredged in herbs and spices in an Alfredo sauce with Penne pasta

Sautéed Mahi Mahi Nina

Pan seared dusted in spices, finished in a white wine butter sauce accented with roasted red peppers, banana peppers, parmesan cheese, black olives and a touch of garlic

Mahi Mahi Pomodoro

Seasoned and grilled topped with a chunky tomato sauce accented with fresh basil, butter and garlic

Pistachio Crusted Salmon

Served with a wild cherry Beurre Blanc

Pistachio Crusted Mahi

Oven-roasted and served with a Citrus Beurre Blanc

Seafood Risotto

Creamy parmesan risotto with shrimp, clams and mussels all garnished with pancetta bacon, green peas, garlic and tomato

Tropical Mahi Mahi

Lightly seasoned and grilled, topped with a roasted corn mango and black bean salsa with a touch of coconut rum

Horseradish Crusted Salmon

Dijon and lemon butter sauce

Vidalia Onion Crusted Mahi Mahi

Topped with a fresh Florida Citrus Buerre Blanc

Parmesan Crusted Flounder

Served with a lemon-caper butter

FRESH SEAFOOD ON ICE

- Clams on the Half Shell
- Oysters on the Half Shell
- Cracked Jonah's Crab Claws
- Split Alaskan King Crab Legs
- Shrimp cocktail

Sauces

Dijon mousse, Cocktail, Horseradish, Mignonette & Crackers



CATERING MENU

Stationed Hors d'oeuvres

Fish Dip Platters Per Table

Served with crackers, onions, tomatoes and jalapenos

Seasonal Fruit Display

Honeydew, cantaloupe, pineapple, strawberries, grapes, blueberries

Assorted Wraps

Includes Italian combo, ham, turkey, roast beef, chicken and tuna

Continental Cheese Display

Served with Dijon Mustard and Assorted Crackers

Charcuterie Board

Filled with assorted hard cured meats, cubed asiago, cheddar, provolone, Munster, gherkins, spicy mustard and local honey

Baked Brie

Wrapped in a flaky puff pastry stuffed with fresh raspberries, blueberries and strawberries accompanied by toast points

Pistachio & Peach Chutney Topped Baked Brie

Served on crostini's

Classic Three Cheese Fondue

Served with toasted bread and assorted cured meats



CATERING MENU

Hors d'oeuvres

BBQ

Roast Beef & Beer Cheese Sliders

Served with sautéed onions and horseradish sour cream

Southern Pulled Pork Sliders

Topped with coleslaw and sliced apple

Assorted Grilled Wings

Sauces include hot raspberry, raspberry horseradish, honey lime, hot BBQ, smokey BBQ, garlic, buffalo hot, medium or mild

AMERICAN

Bacon Cheese Burger Sliders

With Garlic Mayonnaise and Dijon

Honey Baked Ham Sliders

Served on a potato roll with a Dijon mayonnaise and swiss

Mini Salad Wedge Skewers

Iceberg lettuce, grape tomato, thick-cut bacon, and a peppercorn ranch

Bourbon Steak Tips

Served on toasted baguettes with caramelized onions and a sriracha honey sauce

Raspberry Horseradish Meatball



CATERING MENU

Hors d'oeuvres

MULTICULTURAL

ASIAN

Teriyaki Beef or Chicken Kabobs

Served with peppers and onions

Beef Satay

*Oven roasted and topped with a pesto
sauce and tomato, or sweet Thai chili
and green onion, or teriyaki with
chopped pineapple*

Sweet and Sour Meatballs

Tuna Tartare Bites

*Served with wasabi soy, ginger, radish
and pickled seaweed*

Wonton Wrapped Shrimp

Served with sweet Thai chili sauce

Ahi Tuna Boats

*Crispy wonton filled with sesame-
crusted tuna, seaweed salad, masago,
sushi rice, and spicy mayonnaise*

GREEK

Spanakopita

*Flaky Puff Pastry filled with
Spinach and Feta Cheese*

SWEDISH

Swedish Meatballs

*Accented with sour cream and
sage*

FRENCH

Assorted Quiche

Shrimp Florentine and Lorraine

Endive and Boursin Cheese

Herbed Chicken en Croute

Wrapped in a puff pastry



CATERING MENU

Hors d'oeuvres

TROPICAL

Santé Fe Tortilla Scoops

Filled with blackened chicken, spicy sour cream, cilantro and a roasted corn salsa

Hawaiian Style Meatballs

Baked and tossed with pineapple, cherries and raisins in a sweet and sour sauce

Coconut Fried Shrimp

Served with a Coco Lopez Sauce

Conch Fritters

Fried Golden Brown, served with a spicy remoulade

Mediterranean Vegetable Tray

Includes assorted olives, marinated squash and zucchini, roasted peppers, artichokes, celery, roasted tomatoes and fresh mozzarella

Carrot Hummus Toast Points

Garlic toast points topped with a carrot sriracha hummus, sprouts, tomato and balsamic reduction

Lemon Poached Cocktail Shrimp

Served with mango cocktail sauce

Bacon Wrapped Scallops

Served with a sweet Thai chili sauce

Lump Crab and Avocado Crostini's

Garlic toast point topped with a lump crab salad accented with tomato, avocado and dill

Turkey and Spinach Meatballs

Seasoned lean turkey handmade and served with a Thai peanut sauce

Crab Cakes

Served with Remoulade

Mango Tomato Bruschetta

Served over toast points

Crab Stuffed Cherry Tomatoes

Drizzled with balsamic reduction

Shrimp Cocktail

Served with horseradish sauce

Tequila Mussels

Accented with tricolor peppers and herb butter



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Hors d'oeuvres

ITALIAN

Tomato Caprese Skewers

Served with a Balsamic Reduction

Garlic Toast Points

Topped with fresh mozzarella, Roma tomatoes, pesto, olive oil, baby arugula and Romano cheese

Avocado Crostini's

Garlic toast points topped with fresh avocado, roasted red pepper, spice, and microgreens

Stuffed Mushrooms

Filled with tomato, basil and asiago cheese (no bread crumb)

Parmesan Basil Stuffed Mushrooms

Sweet Italian Sausage & Tomato Stuffed Mushrooms

Grilled Veggie Display

Combination of squash, zucchini, eggplant, asparagus, roasted red pepper and Romano cheese served with balsamic

Tomato Basil Bruschetta

Traditional served over toast points

Pepperoni Rolls

Hand-rolled filled with basil, mozzarella, and pepperoni served with a side of marinara

Antipasto Skewers

Includes ham, salami, capicola, provolone, black and green olives

Roasted Pepper Pinwheels

Flour tortilla roasted pepper cream cheese filling and spinach

Roast Beef Siciliano Toast Points

Toasted ciabatta bread topped with shaved tenderloin, mango chutney and crumbled gorgonzola



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Hors d'oeuvres

ITALIAN

Italian Pinwheels

Full of salami, capicola, ham, provolone, oregano and balsamic reduction

Marsala Meatballs

Oven roasted and tossed with our homemade marsala sauce accented with mushroom, basil and parmesan

Sweet Sausage Skewers

Sweet Italian sausage with peppers and onions and a balsamic glaze

Italian Meatball Skewers

Served with peppers, onions, mushroom and balsamic glaze

Antipasto Display

Includes roasted red peppers, artichokes, assorted olives, cherry tomatoes, roasted garlic, asiago, Romano cheese, mozzarella, salami, capicola, soppressata, ham and toast points

Chicken Satay

Oven roasted topped with a pesto sauce and tomato, or teriyaki with chopped pineapple, or blackened with peppercorn ranch, tomato, and green onion

DESSERTS

Mini Assorted Desserts

Includes cannoli's, key lime bites, oreo pie bites, brownies, and peanut butter chocolate chip squares