



CATERING MENU

Brunch • Lunch • Dinner



BOOK YOUR EVENT

Fill out our event form at
salute2u.com./book-your-event

or scan the QR code



BRUNCH

BRUNCH BITES

Deviled Eggs \$2.25pp

Spinach, Feta, Tomato Egg White Bites \$3.5pp

Bacon & Cheddar Egg Bites \$3.5pp

Breakfast Biscuits \$4.5pp

scrambled eggs, cheddar cheese and choice of sausage, ham or bacon

Mini Yogurt Parfaits \$4pp

greek yogurt, granola, fresh berries

PLATTERS

Fresh Fruit sm35 / lg65

seasonal cantelope, honey dew, pineapple, watermelon

Fresh Berries - sm35 / lg65

seasonal berries to include strawberries, raspberries, blueberries and/or blackberries

Pastry Platter - sm30 / lg60

assorted muffins, danish & pastries

Nova Lox Platter - sm55 / lg95

Smoked salmon, capers, chopped egg, onions, dill cream cheese, bagels

ENTREES

Pancakes \$8pp

maple syrup, butter, whip cream upon request

Frittatas \$8pp

choose meat or veggie

Banana Rum French Toast \$9pp

SIDES

Pecanwood Bacon \$5pp

Sausage \$5pp

Homefries \$4pp

English Muffins \$3.5pp

Bagels \$3.5pp

ADD TO ANY BRUNCH PACKAGE

ADD OMELETTE STATION +12PP / + Chef Fee

ADD CARVING STATION +MP / + Chef Fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

priced per guest

\$21 - THEME LUNCH STATIONED

Chicken Gyro Station

Greek Salad with Oregano Vinaigrette
Hummus, Pita Chips & Fresh Veggies
Warm Naan Bread
Grilled Chicken
Fresh Veggies

BBQ Station

BBQ Pulled Pork Chicken or Beef sliders
Pineapple Cole Slaw
Loaded Potato Salad
Potato Chips

Taco Station

Chicken, Pork or Shrimp Tacos
Cilantro Rice
Peach Salsa, Pico de Gallo & Chips

LUNCH BUFFET & SALAD

\$22 OPTION:

2 Sandwiches
House Salad Bar

\$32 OPTION:

4 Sandwiches
Deluxe Salad Bar
Choice of Greek **or** Cobb Salad
both include chicken

LUNCH OPTIONS:

SANDWICHES:

Italian
Club Wrap
Caprese
Chicken Pesto
Chicken Salad
Tuna Salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

priced per guest

\$38 - BASIC PACKAGE

SELECT:

1 Salad | Pasta & Meatballs **or** Chicken Piccata

INCLUDES:

Bread Pudding Bites and Chocolate Brownie Bites

\$50 - STANDARD PACKAGE

SELECT:

2 Salads | 2 Appetizers

CHOOSE UP TO 3 ENTREES:

Roasted Veggie Dish

zucchini, summer squash, spinach, red pepper, broccoli, fried chickpeas, orzo, farro, balsamic drizzle (+ chicken)

Pasta & Meatballs

marinara, parmesan, fresh basil

Chicken Saltimbocca

thinly pounded chicken cutlet, prosciutto, provolone, sage, garlic green beans, smashed rosemary potatoes

Chicken or Salmon Piccata

lemon butters and capers, green beans, choice of mashed potatoes, or penne pasta

Turkey Bolognese

turkey bolognese, fresh imported paccheri pasta

Braised Short Rib +\$10

mashed potatoes + veggies

Beef Tenderloin +\$16

mashed potatoes + veggie

All packages are customizable

Add appetizers or desserts to any packages
Upcharge for premium appetizers may apply

Cocktails not included

SALAD CHOICES:

Greek | House | Caprese | Roasted Beet

ADD DESSERT TO ANY PACKAGE:

Bread Pudding Bites &
Chocolate Brownie Bites \$6pp

all packages include coffee, tea, and soda

COCKTAIL PARTY PACKAGES

priced per guest
cocktails not included

\$30 PACKAGE

Antipasto Station
1 Hot Appetizer
1 Cold Appetizer
Assorted Flatbreads

\$40 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Flatbreadss

\$65 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Flatbreads
2 Mini Entree Bites

PLEASE ASK ABOUT OUR
VARIETY OF BAR OPTIONS

A LA CARTE

SALAD PLATTERS

platters serve approximately 20 people

Caprese Salad - 70

Heirloom tomatoes, fresh mozzarella, basil pesto, olive oil, balsamic glaze

Roasted Beet Salad - 65

Red and golden beets, baby kale, goat cheese, pistachio, orange citronette

Greek Salad - 65

Romaine, tomato, cucumber, kalamata olives, artichoke hearts, feta, oregano vinaigrette

Hearts of Palm Salad - 82

Cucumber, red onion, kalamata olives, tomatoes, sweet drop peppers, lime dressing

Cobb Salad - 84

Romaine, tomato, bacon, chicken, egg, blue cheese, buttermilk ranch

Caesar Salad* - 55

Romaine, anchovies, parmesan cheese, croutons, caesar dressing **(dressing contains raw egg)*

Pasta Primavera with Pesto - sm 40 / lg 65

Broccoli, red pepper, red onion, asparagus, kalamata olives, pesto, pasta

Greek Pasta Salad - sm 40 / lg 65

Cucumber, tomato, red onion, pepperoncini, feta cheese, kalamata olives, oregano vinaigrette, pasta

Italian Pasta Salad - sm 40 / lg 65

Pepperoni, green olives, red pepper, onion, provolone cheese, red wine vinaigrette, pasta

Fresh Fruit Platter - sm 40 / lg 80

Pineapple, cantaloupe, honeydew, strawberries

*Add Grilled Chicken to any platter + \$40

*Add Grilled Shrimp to any platter + \$3.00/piece

ASSORTED SANDWICH PLATTERS

Small (16 pieces) - 138 | Medium (24 pieces) - 198

Large (32 pieces) - 248

Italian

genoa salami, capicola, pepperoni, provolone, hot peppers, Lettuce, tomato, onion, vinaigrette, baguette

Club

grilled chicken, thick cut bacon, avocado, Lettuce, tomato, onion, hoagie or wrap

Caprese

tomato, fresh mozzarella, basil, balsamic vinaigrette, baguette

Chicken Caesar Wrap*

grilled chicken, romaine, parmesan, housemade caesar dressing

Chicken Pesto

grilled chicken, housemade pesto, provolone, hoagie

Chicken Salad

creamy dijon chicken salad with celery, onion, lettuce, tomato on hoagie or wrap

Tuna Salad

lemon zest, celery, onion, lettuce, tomato on hoagie or wrap

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A LA CARTE

COLD APPETIZERS

Jumbo Shrimp Cocktail - 3.75
Shrimp Ceviche - 3.5
Caprese Skewer - 3
Caprese Stack - 5
Bacon Deviled Eggs - 3
Antipasto Skewer - 3.5
Hummus & Veggie Cup - 3.5
Whipped Ricotta Crostini - 3
Prosciutto & Melon Skewer - 4
Greek Skewer - 4
Chicken Salad Cup - 3.5
Herbed Goat Cheese Stuffed Pepadew - 3.5

HOT APPETIZERS

Mini Crab Cakes | 48 Pieces Minimum - 4.5
Goat Cheese Stuffed Bacon Dates - 3
Chef's Meatballs - 3.5
Braised Beef Slider - 5.5
BBQ Pulled Pork Slider - 5
Thai Chicken Lettuce Wrap - 4
Roasted Veggie Skewer - 3.5
Arancini - Pancetta & Peas - 3.5
Crab Rangoon Wonton - 4
Buffalo Chicken Wonton - 3.5
Chicken Gryo Bite - 4
Italian Sausage & Pepper Bite - 4

ANTIPASTO & APPETIZER PLATTERS

platters serve approximately 20 people

Gourmet Cheese - 110

Chef's choice gourmet cheeses with crackers,
valencia almonds, fig jam

Charcuterie - 110

Chef's choice cured meats,
whole grain mustard, crostini, olives

Antipasto - 185

Chef's choice cured meats, gourmet cheeses,
crackers, crostini, olives, valencia almonds,
sweety drop peppers

Hummus & Veggies - 55

Hummus, celery, carrot, cucumber, red pepper

Mediterranean - 65

Traditional and black bean hummus,
cucumber, carrots, celery, red pepper, naan bread

Nova Lox Platter - 95

Smoked salmon, capers, chopped egg,
onions, dill cream cheese, crostini

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.