

The Catering Co.

OF CENTRAL FLORIDA

Buffet Packages

Classic Buffet

Beautifully appointed buffet includes: White plate or Ivory and gold-rimmed china with matching salad plates, silver cutlery, cocktail hour Hors d'oeuvres, choice of salad, choice of one 6 oz. entree, choice of two sides, dinner rolls, and self-serve water & iced tea station. Complimentary Cake cutting service. Children's pricing can be discussed for children under the age of 10.

Cocktail Hour Select two (2) Hors d'oeuvres

Mini Chicken Quesadillas
Mini Meatloaves with Mashed Potato Dollop
Shrimp & Grits
Charcuterie Board
Spinach & Goat Cheese Stuffed Mushrooms
Spinach + Artichoke Dip with Tortilla Chips

Antipasto Display
Angus Burger Sliders
Southwest Eggrolls
Baked Brie en Croute
Basil Bruschetta with Toast Points

Salads Select one (Add \$3 for Pre-Plated, Place Setting Salad)

Mixed Green Salad: Fresh Greens, Cucumber, Cherry Tomatoes, Sliced Carrots, House Vinaigrette
Caesar Salad: Chopped Romaine Hearts, Fresh Parmesan, Garlic Croutons, Caesar Dressing
Berry Salad: Spring Mix, Strawberries, Blueberries, Goat Cheese, Candied Pecans, Balsamic Dressing

Entree Select one (1)

Tuscan Chicken: Grilled Chicken Breast in a Tomato-Florentine Sauce
Caprese Chicken: Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil
Sun-dried Tomato and Basil Chicken Chèvre: Grilled Chicken Breast topped with Sun-Dried Tomatoes, Fresh Basil and Goat Cheese with a Balsamic Reduction
Carving Station of Prime Rib: Chef Station with Horseradish & Demi-Glace
Shrimp Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Gulf Shrimp
Grilled Atlantic Salmon: Fresh Atlantic Fillet Topped with Garlic Lemon Butter
Blackened Mahi: Fresh Mahi Fillet with a Cajun Beurre Blanc Sauce
Marinated Pork Loin: Roasted Pork Loin with Herb Blend
Vegetarian Options: Available upon request

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Sides Select one (1) starch & one (1) vegetable

Starches

Herb Roasted Potatoes
Potatoes Au Gratin
Wild Rice Pilaf
Rosemary & Garlic Mashed Potatoes
Dirty Rice & Red Beans

Vegetables

Southern Style Green Beans
Key West Vegetable Blend
Roasted Garlic Carrots
Roasted Vegetable Medley

Prices subject to 20% gratuity and 7% sales tax. Menu items & prices subject to change prior to signed contract.

Reserve Buffet

Beautifully appointed buffet includes: White plate or Ivory and gold-rimmed china with matching salad plates, silver cutlery, cocktail hour Hors d'oeuvres, choice of salad, choice of one 6 oz. entree, choice of two sides, dinner rolls, and self-serve water & iced tea station. Complimentary Cake cutting service. Children's pricing can be discussed for children under the age of 10.

Cocktail Hour Select three (3) Hors d'oeuvres

Mini Chicken Quesadillas
Petite Flatbreads
Shrimp & Grits
Charcuterie Board
Spinach & Goat Cheese Stuffed Mushrooms
Bacon Wrapped Gulf Shrimp
Mini Meatloaves with Mashed Potato Dollop
Chorizo and Manchego Arepas
Mini Lobster Pot Pies

Southwest Eggrolls
Mini Angus Burger Sliders
Chipotle Shrimp Empanadas
Baked Brie en Croute
Basil Bruschetta with Toast Points
Petite Maryland Crab Cakes
Blue Cheese Bacon Wrapped Filet Bites
Mini Cuban Sandwiches
Spinach + Artichoke Dip with Tortilla Chips

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Salads Select one (Pre-Plated or Buffet Served)

Mixed Green Salad: Fresh Greens, Cucumber, Cherry Tomatoes, Sliced Carrots, Tossed in House Vinaigrette

Caesar Salad: Chopped Romaine Hearts, Fresh Parmesan, Garlic Croutons, Caesar Dressing

Berry Salad: Spring Mix, Strawberries, Blueberries, Goat Cheese, Candied Pecans, Balsamic Dressing

Greek Salad: Iceberg Lettuce, Cucumbers, Cherry Tomatoes, Red Onion, Pepperoncinis, Feta, Greek Dressing

Wedge Salad: Bibb Lettuce, Cherry Tomatoes, Blue Cheese, Applewood Bacon, Blue Cheese, Balsamic Dressing (plated only)

Caprese Salad: Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil (additional \$2 - plated only)

Entree Select two (2)

Tuscan Chicken: Grilled Chicken Breast in a Tomato-Florentine Sauce

Caprese Chicken: Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil

Sun-dried Tomato and Basil Chicken Chèvre: Grilled Chicken Breast topped with Sun-Dried Tomatoes, Fresh Basil and Goat Cheese with a Balsamic Reduction

Braised Short Rib: Boneless Braised Short Rib in a Gorgonzola Demi-Glace

Steak Au Poivre: Beef Medallions with a Wild Mushroom Au Poivre Sauce

Filet of Beef Tenderloin: Served with a Blue Cheese Demi-Glace

Shrimp Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Gulf Shrimp

Grilled Atlantic Salmon: Fresh Atlantic Fillet Topped with Garlic Lemon Butter

Blackened Mahi: Fresh Mahi Fillet with a Cajun Beurre Blanc Sauce

Marinated Pork Loin: Roasted Pork Loin with Herb Blend

Vegetarian Options: Available upon request

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Sides Select one (1) starch & one (1) vegetable

Starches

Herb Roasted Potatoes
Potatoes Au Gratin
Wild Rice Pilaf
Wild Mushroom Risotto
Dirty Rice & Red Beans
Ancient Rice & Red Beans
Baked Macaroni
Rosemary & Garlic Mashed Potatoes

Vegetables

Southern Style Green Beans
Key West Vegetable Blend
Roasted Garlic Carrots
Roasted Vegetable Medley
Grilled Asparagus
Roasted Cabbage & Kale Medley
Honey Glazed Carrots
Zucchini & Squash Medley

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