

The Catering Co.

OF CENTRAL FLORIDA

Classic Buffet

Beautifully appointed buffet includes:

Deluxe disposable plates & disposable rolled cutlery.

(upgrade to White or Ivory & Gold Fine China package for \$4.50 per person)

Menu: Choice of two Hors d'oeuvres, choice of salad, choice of one. entree, choice of two sides, dinner rolls, and self-serve water & iced tea station.

Complimentary Cake cutting service with disposable cake plates.

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

Stroganoff Meatballs

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

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OF CENTRAL FLORIDA

(continued on page 2)

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

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% service fee and 7% sales tax. Menu items & prices subject to change prior to signed contract.

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Reserve Buffet

Beautifully appointed buffet includes:

White or Ivory & Gold-rimmed china with flatware

Menu: Choice of three Hors d'oeuvres, choice of salad, choice of two entree, choice of two sides, dinner rolls, and self-serve water & iced tea station.

Complimentary Cake cutting service with disposable cake plates.

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

Stroganoff Meatballs

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

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)

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OF CENTRAL FLORIDA

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

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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