

The Catering Co.

OF CENTRAL FLORIDA

Gourmet Burger Bar Menu

\$21.99 per person - 40 person minimum

Plus 20% Gratuity + 7% Sales Tax

Two servers minimum (\$150.00 per server)

Menu:

Angus Burger Patties

Brioche Buns

Baked Macaroni + Cheese

Mini Corn on the Cobs or Purple Cabbage Slaw

Potato Chips

Cheese of Your Choice: (pick one)

Smoked Gouda

White American

Cheddar

Pepperjack

Toppings:

Applewood Smoked Bacon

Red Onion

Lettuce

Tomato

Pickles

Sauteed Mushrooms

Jalapenos

Fried Onion Straws

Condiments:

Ketchup

Mustard

Mayonnaise

Veggie Burger option available!

Pasta Bar Menu

\$24.99 per person - 40 person minimum

Plus 20% Gratuity and 7% Sales Tax

Two servers minimum (\$150.00 per server)

Pastas: Penne + Bowtie

Sauces: Tomato Marinara + Alfredo Sauce

Additions: Sauteed Mushrooms, Cheeses, Sun Dried Tomatoes,
Pesto

Meat: Grilled Chicken + Italian Sausage

Includes:

Garlic Bread

Caesar Salad

Tea + Water drink station

Deluxe disposable plates, silverware, and cups (upgrade to China
available for \$4.50 per person)

Appetizers and Desserts options and pricing are available upon request.

Low Country Boil Menu

\$19.99 per person - 40 person minimum

Plus 20% Gratuity + 7% Sales Tax

Two servers minimum (\$150.00 per server)

Package includes:

Gulf Shrimp

Mini Corn Cobettes

Red Potatoes

Andouille Sausage

Assorted accompaniments

On-site chef to prepare meal
included



Meal can be served in the center of the table or plates can be included.

Smokehouse Menu

40 person minimum

Prices below plus 20% Gratuity + 7% Sales Tax

Two servers minimum (\$150.00 per server)

Standard: \$16.99 per person

One (1) boneless Smoked Meats + selection of three (3) sides

Deluxe: \$19.99 per person

Two (2) Boneless Smoked Meats + selection of three (3) sides

Bone-in: \$19.99 per person

Smoked Chicken Wings + Baby Back Ribs + selection of three (3) sides

Smoked Wings served with smokehouse dry rub, blue cheese, and ranch dressing with celery sticks.

All packages include choice of Hawaii Rolls and accompanied sauces.

Boneless Smoked Meats:

Pulled Pork

Pulled Chicken

Smoked Sliced Kielbasa

All Beef Hot Dogs

Smoked Sliced Chicken Breast

Smoked Salmon (add \$2.75 per guest)

Chopped Beef Brisket (add \$2.50 per guest)

Sliced Beef Brisket (add \$3.50 per guest)

Homemade Side Dishes:

Smokehouse Baked Beans

Baked Five Cheese Macaroni

Southern Style Coleslaw

Roasted Garlic Mashed Potatoes

Cucumber + Tomato Salad with Feta

Macaroni Pasta Salad

Spicy Braised Collard Greens

Mashed Sweet Potatoes

Roasted Red Potatoes

Spring Mix salad with House Dressing

Caesar Salad

Creamed Spinach

Add an extra side dish for \$3.00 per guest

Appetizers and Desserts options and pricing are available upon request.

Taco Bar

\$19.99 per person - 40 person minimum
20% Gratuity + 7% Sales Tax applies
Two servers minimum (\$150.00 per server)

Choice of meat: choose two (2)

Picadillo (Beef)

Pollo (Chicken)

Carne Asada (Steak)

Chorizo (Sausage)

Carnitas (Pork)

*Add additional meat choice for \$4 per person



Served with fresh, warm tortillas

Assorted Accompaniments: Chopped Onions, Cilantro, Mixed Cheeses,
Diced Jalapenos, Limes, Salsa, Guacamole, Queso

Yellow Rice

Black Beans

Tri-color Tortilla Chips