

The Catering Co.

OF CENTRAL FLORIDA

Food Stations

Includes Visual Setup per station - small plates, silverware, beverage napkins - some stations may require further setup that will be included

Mashed Potato:

mashed potatoes, chopped bacon, cheese, chives, sour cream, and butter

Fish Tacos:

seasonal white fish, flour tortillas, purple slaw, pickled onions, jalapenos, pico de gallo, mango salsa, creamy cajun sauce

Mac + Cheese:

gouda macaroni, applewood bacon, diced tomatoes, scallions, freshly grated parmesan, baby bella sliced mushrooms

Southern Chicken + Waffle:

breaded chicken, belgium waffle bites, sriracha maple syrup, scallions, jim beam whip crema

Martini Salad:

mediterranean - green leafy lettuce, kalamata olives, pepperoncinis, chopped red onions, feta, diced cucumbers, cherry tomatoes, greek olive dressing OR caesar - chopped romaine, cherry tomatoes, shredded chicken, anchovies, fresh parmesan, homemade caesar dressing

Meat Carving:

sliced roast beef OR prime rib, fresh yeast rolls, horseradish sauce, demi-glance, sauteed button mushrooms

Popcorn:

old fashioned popcorn, little brown bags, sweet + salty gourmet seasonings,
assorted toppings

Seafood:

jumbo peel + eat shrimp, lemon wedges, cocktail sauce, homemade tartar,
chef's special fish dip, diced red onions, diced tomatoes, diced jalapenos
(seafood substitution options available)

Contact us for pricing!

Additional \$150.00 per Uniformed Server

Additional 20% Gratuity + 7% Sales Tax