Sample Catering Menus

We are proud to present our outstanding roster of caterers. Each offers a range of creative options to make your event unique. The following sample menus are just that, samples. Each and every menu can be customized to your needs.

Please note that a 12.5% venue catering surcharge on food & beverage only will be added to your final invoice.
We pride ourselves in offering an array of exquisite appetizers, entrées and desserts. The experienced staff of Chartwells caters unforgettable meals arranged to the last detail which are sure to please the palates of your guests. Our Catering Director is committed to providing superior cuisine, a unique setting and impeccable service.
We offer catering packages for both formal and casual dining. Our Executive Chef and Catering Director will be happy to create an exclusive menu for your breakfast, reception, lunch, dinner and or a special event.
We are committed to making your event a once in a lifetime experience!
The following is a sampling of our specialty menu packages.

Adneris Plasencia
Catering Manager
(305) 284-1582
aplasencia@miami.edu
Facebook.com/chartwellscateringum
Breakfast Buffet

**Continental Breakfast Options**

- The “U”
  Seasonal Fresh Fruit Display
- Fresh Orange Juice
- Choice of Steel Cut Oatmeal with Brown Sugar and Raisins
  Or
  Individual Assorted Yogurts and Granola
- Fresh Baked Breakfast Goods: Choose Two
  Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants
- Cream Cheese, Margarine, Assorted Jellies

$11.95 Per Guest

**Hot Breakfast Options**

- The Alumni Breakfast
  Seasonal Fresh Fruit Display
- Fresh Orange Juice
- Fresh Baked Breakfast Goods: Choose Two
  Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants
- Select 1 Egg Dish:
  Fresh Cage-Free Scrambled Eggs, Assorted Quiche (Lorraine, Spinach and Cheddar or Roasted Vegetable)
  Assorted Frittatas (Ham, Caramelized Onions and Brie, Potatoes, Herb and Parmesan Cheese or Roasted Vegetable)
- Choose 2 Breakfast Meats:
  Crisp Bacon Strips, Sausage Patty, Beef Kielbasa, Country Ham or Turkey Sausage
- Choose Either Buttermilk Pancakes with Maple Syrup or Thick Sliced French Toast with Syrup

$13.95 Per Guest

**Enhance Your Breakfast with:**

**Omelet Station**
Our chef will prepare omelets to order, toppings to include:
Bacon, Ham, Assorted Cheeses, Diced Peppers, Sliced Mushrooms, Diced Tomatoes, Diced Onions
*Additional Fee of $150 Per Chef Will Apply
$5.95 Per Guest

**Smoked Salmon Platter**
Thin Slices of Smoked Salmon served with Cream Cheese, Sliced Tomato, Chopped Onion, Capers, Chopped Egg and Lemon Wedges
Accompanied by Assorted Bagels
$8.95 Per Guest
Gourmet Sandwich Package
*Also Available as Wraps

Our Sandwich packages are served with Potato Chips, Homemade Cookies, Assorted Soft Drinks
And your choice of two salads:
Fresh Fruit Salad, Red Bliss Potato Salad, Pasta Salad or Mixed Green Salad.

Choose up to 3 From Below or Just Ask for an Assortment:
- Roasted Turkey with Cheddar Cheese, Romaine Lettuce & Lemon Aioli Spread on Sour Dough Bread
- Grilled Chicken Breast, Provolone Cheese, Olive Tapenade, Romaine Lettuce & Lemon Aioli on Ciabatta
- Roast Beef, Provolone Cheese, Grilled Red Onions & Roasted Red Pepper Aioli on Focaccia Bread
- Mozzarella Cheese, Sliced Tomatoes, Romaine Lettuce & Pesto Sauce on Focaccia Bread
- Grilled Chicken Breast, Mozzarella Cheese, Salad Mix, Tomatoes and Sun-dried Tomato Spread on Ciabatta
- Sliced Roast Beef, Feta Cheese, Roasted Peppers & Onions, Olives, Tomatoes, Fresh Field Greens and Sun-dried Tomato Spread on Focaccia Bread
- Red Pepper Hummus, Roasted Peppers & Onions, Feta Cheese, Sun-dried Tomato Spread, Tomatoes, Pesto Sauce, Mozzarella Cheese and Salad Mix in a Wrap

$13.95 Per Guest

Blackened Chicken Caesar Salad
Blackened Chicken Breast, Crisp Romaine Lettuce, Homemade Focaccia Croutons, Parmesan Cheese Served with a Classic Caesar Dressing
$8.95 Per Person

Waldorf Chicken Salad
Field Greens, Chilled Grilled Chicken Breast, Seedless Grapes, Granny Smith Apples, Candied Walnuts, Celery and Gorgonzola Cheese Tossed with a Dijon Vinaigrette
$8.95 Per Guest

Hot Buffet
*All Selections are accompanied with one Signature Salad, Bread Rolls and Butter

Signature Salad Options:
- Fresh Garden Greens with Cucumber & Roma Tomatoes Served with Assorted Dressings
- Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croûtons and Parmesan Cheese Served with Caesar Dressing

- Grilled Chicken Toss
  Fusilli Tossed with Grilled Chicken Strips, Sun-dried Tomatoes and Tossed with a Garlic Parmesan Sauce
  $10.95 Per Guest

- Chicken Milanese
  Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables
  $10.95 Per Guest

- Miso Ginger Wild Salmon
  Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables
  $14.95 Per Guest

- Caribbean Steak
  Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection, Garnished with Grilled Onions and Chimichurri Sauce. Served with Black Beans, White Rice and Sweet Plantains
  $15.95 Per Guest

Bistro Salads
*Our Bistro Salads are served with Fresh baked Rolls and Butter

Southwest Steak Salad
Grilled Marinated Flank Steak on Crisp Romaine Lettuce with Roasted Corn, Black Bean Relish, Tomatoes and Crispy Tortilla Strips Served with a Lime Cilantro Vinaigrette
$11.95 Per Guest

BBQ Chicken Salad
Tossed with a Mango Ginger Vinaigrette
$9.95 Per Guest

Dessert

Fruit Kabobs $3.25 Per Guest
Assorted Cookies $1.50 Per Guest
Plated Lunch

First Course
Traditional Caesar Salad with Aged Parmesan and toasted Crostini
$3.95 Per Guest

Baby Mixed Greens with Tomatoes
Endive and Balsamic Vinaigrette
$3.25 Per Guest

Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn Vinaigrette
$4.25 Per Guest

Salad of Vine-Ripened Tomatoes
Fresh Buffalo Mozzarella, Basil, Olive Oil and Balsamic Vinegar
$5.95 Per Guest

Entrée
Roasted Chicken with Preserved Lemon, Chili and Blanched Garlic, Served with Potato Puree, Green Beans and Baby Carrots
$20.95 Per Guest

Roasted Wild King Salmon Served with Fennel Potato Puree, Asparagus and Yellow Squash
$21.95 Per Guest

Filet Mignon served with Potato Puree, Farmers Market Vegetables and Bordelaise Sauce
$24.95 Per Guest

Dessert
French Apple Tart with Vanilla Ice Cream and Caramel Sauce
$5.95 Per Guest

Coconut Flan with Caramel and Cream
$3.95 Per Guest

Key Lime Tart with Toasted Coconut and Strawberry sauce
$5.95 Per Guest
Butler Passed Hors D’Oeuvres & Cocktail Displays

Hors D’oeuvre Selections
48 Pieces Minimum | Priced by the Piece

Grilled Eggplant Roll, Marinated Vegetables, Balsamic Drizzle
$2.50 Per Piece

Blackened Shrimp Skewer, Lemon Aioli
$4.25 Per Piece

Caramelized Pear Flatbread, Onions & Maytag Blue Cheese
$2.50 Per Piece

Warm Crab Bruschetta, Truffle Oil
$2.95 Per Piece

Tempura Salmon and Tuna Roll
Served with Eel Dipping Sauce
$3.50 Per Piece

Vietnamese Chicken Rice Roll
Served with Peanut Dipping Sauce
$2.50 Per Piece

Spicy Crispy Shrimp Tartlets
Served with Japanese Mayo
$2.95 Per Piece

Lamb Meatball, Rosemary Polenta
Drizzled with Pomegranate Glaze
$2.25 Per Piece

Tuna Tartar with Ponzu Sauce
$3.50 Per Piece

Ceviche Shooter with a Plantain Chip Garnish
$3.50 Per Piece

Crab Cake finished with Red Pepper Aioli
$3.50 Per Piece

Stationary Displays

Sushi and Sashimi Stationary Display
Fresh Sushi Rolls, Nigiri and Sashimi
To include Tuna, Salmon, Yellowtail, Shrimp & Crab
Offered with Soy Sauce, Eel Sauce, Spicy Mayo, Pickled Ginger and Wasabi
$7.95 Per Guest

Sun-dried Fruit and Nut Display
An Assortment of Dried Fruits and Nuts to Include Cranberries, Apricots, Bananas, Dates and Mixed Nuts
$6.95 Per Guest

Antipasto Display
Marinated Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Mortadella, Fresh Mozzarella and Pepperoni
Served with Grilled Breads and Crostini
$7.95 Per Guest

Fancy Finger Sandwiches
Assorted Tea Sandwiches to Include an Assortment of Watercress and Herb Cheese, Tuna and Dill, Curry Chicken Salad and Smoked Salmon Mousse
$4.95 Per Guest

Crostini Sampler
Crisp Garlic Crostini with Olive Tapenade, Tomato & Basil and Garlic and Herb
$5.25 Per Guest

Grilled Asparagus Platter
Tender Asparagus Grilled and Served with Shaved Parmesan Cheese and Drizzled with a Lemon Thyme Vinaigrette
$5.50 Per Guest

Mediterranean Display
Hummus, Tabbouleh, Baba Ghanoush and Marinated Olives Served with Pita Chips, Crostini, Celery and Carrot Sticks
$4.25 Per Guest

Southwestern Dips and Chips
Tri-Colored Tortilla Chips Served with Mango Papaya Salsa, Traditional Salsa, Salsa Verde, Guacamole and a Black Bean Cilantro Dip
$5.95 Per Guest
**Dinner Buffet**

*All Dinner Selections are accompanied with one Signature Salad, Rolls and Iced Tea
Choice of Salad: Fresh Garden Greens with Cucumber & Roma Tomatoes with Assorted Dressings or Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons, Parmesan Cheese and Caesar Dressing and Iced Tea

<table>
<thead>
<tr>
<th>Pasta Carbonara</th>
<th>Tamarind Roasted Pork</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic, Pancetta Bacon, Creamy Parmesan Cheese Sauce and Peas Tossed with Bowtie Pasta</td>
<td>Tender Pork Loin Seasoned with Tamarind and Slow Roasted. Garnished with Crispy Onions, Served with Garlic Mashed Potatoes and Seasonal Roasted Vegetables</td>
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<tr>
<td>$9.95 Per Guest</td>
<td>$14.95 Per Guest</td>
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**Veggie Toss**

Roasted Eggplant, Kalamata Olives, Sun-dried Tomatoes, Broccolini and Peppers, Tossed in Penne with Garlic and Olive Oil Topped with Parmesan Cheese and Fresh Basil
(Whole Wheat Penne may be substituted)
$11.95 Per Guest

**Chicken Romano**

Boneless Breast of Chicken Lightly Coated with Romano and Parmesan Cheese Crust Sautéed to a Golden Brown and Served with Bowtie Pasta in a Light Tomato sauce
$13.95 Per Guest

**Chicken Milanese**

Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables
$13.95 Per Guest

**Miso Ginger Wild Salmon**

Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables
$17.95 Per Guest

**Pesto Salmon**

Wild Salmon Seasoned with Pesto then Seared and Served with Wilted Spinach, Rice Pilaf and Seasonal Vegetables
$17.95 Per Guest

**Caribbean Steak**

Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection Garnished with Grilled Onions and Chimichurri Sauce Served with Black Beans, White Rice and Sweet Plantains
$17.95 Per Guest
Seated Dinner

*All Plated Events include Iced Tea, Bread Rolls and Butter

**Salad**

Local Baby Greens, Endive, Lump Crab in a Cucumber Ring with Heirloom Tomato Carpaccio & Grain Mustard Vinaigrette
$7.95 Per Guest

Prosciutta Wrapped Asparagus, Baby Lettuce, Grape Tomato, Pickled Onions, Citrus Vinaigrette
$6.95 Per Guest

Roasted Beet, Herb Goat Cheese Napoleon, Mixed Lettuce Bundle, Candid Walnuts served with a Raspberry Vinaigrette
$8.95 Per Guest

**Entrée**

Slow Roasted Beef Short Rib, Smoked Gouda Potato, Glazed Fall Vegetables and Grilled Wild Mushrooms
$24.95 Per Guest

Mediterranean Free Range Chicken, Saffron Risotto, Eggplant Caponata, Broccolini, Mustard Jus
$21.95 Per Guest

Plantain Crusted Mahi, Cauliflower Mash, Baby Green Bean, Carrot, Coconut Mango & Lump Crab
$26.95 Per Guest

Roasted Eggplant, Curry Potatoes, Julienne Vegetables & Tomato Fondue
$18.95 Per Guest

**Dessert**

Crème Brulee with Drunken Berries and Ginger Snaps
$3.95 Per Guest

Coconut Flan with Caramel and Cream
$3.95 Per Guest

Flourless Chocolate Cake with Raspberry Coulis
$5.95 Per Guest

Warm Glazed French Apple Tartlet Served with A Scoop of Vanilla Ice Cream
$5.95 Per Guest

Key Lime Tart with Toasted Coconut and Strawberry Sauce
$5.95 Per Guest
Morning Break Options

ENERGY BURST!
Assorted Energy Bars
Whole Fresh Fruit – Apples, Oranges and Bananas
Deluxe Trail Mix
Fuze Bottled Teas
Individual Bottled Water
$8.95 Per Guest

HEALTHY START
Granola & Nutrigrain Bars
Whole Fresh Fruit – Apples, Oranges and Bananas
Assorted Nuts
Naked Juice Smoothies
Individual Bottled Water
$8.95 Per Guest

LATIN CAFÉ
Assorted Latin Pastries
Ham and Cheese Croquettes
Mini Beef & Chicken Empanadas
Individual Bottled Water
Cafe con Leche
$8.95 Per Guest

Afternoons Break Options

TROPICAL INTERMEZZO
Fresh Fruit Kabobs
Assorted Macaroons
Chocolate Covered Dried Fruit – Mango Papaya, Pineapple
Tropical Flavored Fresca
$8.95 Per Guest

FUN FOODS
Individual Bags of Freshly popped Popcorn
Soft Pretzel Sticks with Mustard and Cheese Dipping Sauce
Assorted Mini Cupcakes (Misha’s Cupcakes)
Assorted Freshly Baked Cookies
Old Fashioned Bottles of Coco Cola & Sprite
Individually Bottled Water
$10.95 Per Guest

SOUTH OF THE BORDER
Fresh Tortilla Chips
Guacamole Dip
Salsa Dip
Queso & Seasoned Beef Dip
Hot Spinach & Artichoke Dip
Lemonade & Iced Tea
Individual Bottled Water
$11.95 Per Guest
Sizzling Quesadilla Station
Watch our Chef’s Prepare Quesadillas of Chicken, Steak or Vegetables
Tri-Colored Chips and Tomatillo Salsa,
Sour Cream and Guacamole
*Additional Fee of $150.00 Per Chef Will Apply
$6.95 Per Guest

Pasta Station
Cheese Tortellini Tossed with Roasted Chicken, Pine Nuts,
Sun-dried Tomatoes and Garlic Alfredo Sauce
Penne Pasta Tossed with Sliced Mushrooms, Italian Sausage and Fresh Oregano Marinara
Served with Olive Oil Focaccia Rolls and Grated Parmesan Cheese
*Additional Fee of $150.00 Per Chef Will Apply
$10.95 Per Guest

Sushi and Sashimi Stationary Display
Fresh Sushi Rolls, Nigiri and Sashimi
To include Tuna, Salmon, Yellowtail, Shrimp & Crab
Offered with Soy Sauce, Pickled Ginger and Wasabi
*Additional Fee of $150.00 Per Chef Will Apply
$7.95 Per Guest

Potato Martini Bar
Garlic Whipped Yukon Potatoes and Mashed Honey Sweet Potatoes Served in a
Martini Glass with Toppings of Sautéed Mushrooms, Crisp Pancetta, Shredded
Cheddar Cheese, Sour Cream, Crisp Fried Onions and Tomato Bruschetta
$8.95 Per Guest

Stir Fry Action Station
Choose either Julienned Beef or Chicken and add
Your Choices of:
Bamboo shoots, Celery, Bok Choy, Broccoli, Carrots, Garlic,
Cilantro, Cabbage, Mushrooms, Onions, Pea Pods and Water chestnuts

Choose Either
Brown Rice or Lo Mein Noodles
Sesame Ginger Sauce or teriyaki
*Additional Fee of $150.00 Per Chef Will Apply
$10.95 Per Guest

Carving Action Station
Herb Roasted Tenderloin of Beef Served with Split Hard Rolls, Horseradish Cream and Mushroom Demi
*Additional Fee of $150.00 Per Chef Will Apply
$12.95 Per Guest

Traditional Spanish Paella Station
Gulf Shrimp, Mussels, Clams, Chicken and Saffron Rice
with Chorizo Served in a Large Paella Pan
*Additional Fee of $150.00 Per Chef Will Apply
$13.95 Per Guest
Afternoon Tea

Assorted Scones $2.50 Per Guest
Fancy Tea Sandwiches $3.75 Per Guest
Mini Croissants Sandwiches $5.25 Per Guest
Chocolate Covered Dried Fruit $2.50 Per Guest
Chocolate Covered Strawberries $2.50 Per Guest
Watermelon Feta Salad $3.50 Per Guest
Citrus Greens Salad $3.25 Per Guest
Macaroons $4.50 Per Guest
Petit Fours $7.90 Per Guest

Bar Service

*All Bars Include Assorted Soft Drinks and Bottled Water

Two Hour Premium Full Bar $23.00 Per Guest
Three Hour Premium Full Bar $30.00 Per Guest
Four Hour Premium Full Bar $37.00 Per Guest

Beer and Wine Only Bar
Two Hours $20.00 Per Guest
Three Hours $26.00 Per Guest
Four Hours $32.00 Per Guest

Tableside Wine Service - $8.00 Per Guest
Champagne Addition - $5.00 Per Guest
A Joy Wallace is pleased with the opportunity to share our creative ideas and menus with you. However, please keep in mind that this proposal is intended only for the use of the individual(s) to whom it is addressed and contains information that is privileged and confidential. By requesting this proposal, in accordance with Federal Copyright Trade Laws & as a professional courtesy, recipient agrees that this information is proprietary to A Joy Wallace Catering. We kindly request recipient not disclose, publish or otherwise reveal any information within this proposal whatsoever without express written permission of A Joy Wallace Catering Production.

A Joy Wallace Catering Menu Packages for The University of Miami Robert & Judi Prokop Newman Alumni Center 2012-2013 Season

Please Note All Menus Are Merely Samples; For Inquiries and Custom Menus Please Contact:

Sara Silver, Client Coordinator
saras@ajoywallace.com
305.252.0020 | Office
305.898.0242 | Mobile

ABOUT THE COMPANY

A Joy Wallace Catered Event Is A Labor Of Love For Us, And An Artistic Experience For Our Guests. From Celebratory Occasions For A Few To Breathtaking Experiences For Thousands, A Joy Wallace Catering, Design & Special Events Continues To Outdo Itself With Each Party. After Leaving Miami’s Prestigious Miami Club, Joy Started A Small Catering Company To Treat South Florida With The Kind Of Inviting Hospitality She Is Loved For. From Socialite Brides And Political Figures To Entertainment And Fortune 500 Companies, We’ve Built A Reputation On Making Our Client The Star Of Their Next Event Since 1988. This Means More Than Just Culinary Flair To Please The Palette. Each Detail, From Crystal Encrusted Flowers To Fantasy Tablescapes, Red Carpet Valet Service To Captivating Lighting And Photography, Will Exceed All Expectations.

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8501 Southwest 129th Terrace - Miami, Florida – 33156
Office: 305-252-0010 | Fax: 305-232-1899
www.ajoywallace.com
**BREAKFAST OPTIONS**

**CONTINENTAL BREAKFAST BUFFET**
Chef’s Selection of Bagels, Assorted Pound Cakes, Croissants, Muffins & Danishes
To Include a Minimum Variety of Two Types of Breakfast Pastries
Accoutrements to Include Cream Cheese, Butter & Preserves

Fresh Fruit Salad

Coffee & Tea Service with Cream, Lemon & Sweeteners
Fresh Florida Orange Juice & Grapefruit Juice

**Price Per Person:** $21 for Drop Off | $30 for Full Service with Disposables | $40 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event

**HOT BREAKFAST BUFFET**
Chef’s Selection of Quiche Duo | One with Meat and One Meatless
Classic Quiche Lorraine | Pancetta & Smoked Mozzarella
Caramelized Onion & Mushroom | Spinach, Sun Dried Tomato & Goat Cheese

Choice Of One Breakfast Meat: Hickory Smoked Bacon, Canadian Bacon, or Sausage Links

Breakfast Potatoes with Fresh Herbs and Caramelized Onions

French Toast Casserole Topped with Powdered Sugar and Offered with Maple Syrup

Fresh Fruit Salad

Coffee & Tea Service with Cream, Lemon & Sweeteners
Fresh Florida Orange Juice & Grapefruit Juice

**Price Per Person:** $45 for Full Service with Disposables | $54 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included
**LUNCH BUFFET OPTIONS**

**LUNCH BUFFET OPTION 1 | SANDWICHES**
Choice of 1 Classic Sandwich:
Black Forest Ham, Honey Glazed Turkey, Roast Beef, Chicken Salad, Tuna Salad, Egg Salad

Choice of 1 Signature Sandwich or Wrap:
Prosciutto, Oven Roasted Turkey, Grilled Chicken Breast, Antipasto Meats, Shrimp Salad, Grilled Vegetables

Classic Garden Salad
Fresh Greens with Tomato, Cucumber, Carrots, and Yucca Crisps
Offered with Vinaigrette du Jour and Creamy Poppyseed Dressing

Choice of Specialty Salad:
Mediterranean Orzo with Artichokes, Sun Dried Tomatoes, Olives, Spinach and Herb Vinaigrette
Or
Dijon Potato Salad with Green Onion

Choice of Dessert:
Fresh Fruit Salad or Assorted Cookies and Brownies

Individual Bottled Water, Assorted Coca Cola Soft Drinks, and Ice

*Price Per Person:* $32 for Drop Off | $50 for Full Service with Disposables | $59 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included

**LUNCH BUFFET OPTION 2 | HOT BUFFET**
Choice of 1 Protein:
Balsamic Grilled Chicken Topped with Goat Cheese, Mushrooms, and Capers
Mahogany Glazed Salmon
Lemon Garlic Tilapia
Tuscan Grilled Chicken with Diced Tomatoes, Garlic, and Parmesan
Braised Beef Brisket with Pearl Onions

Choice of 1 Classic Salad:
Greek, Traditional Caesar or Garden

Choice of 1 Signature Side:
Potato, Rice, or Pasta | Chef to Pair Appropriately Upon Protein Selection

Chef’s Pairing of Seasonal Vegetable

Assorted Rustic Breads with Creamy Whipped Butter

Choice of Dessert:
Fresh Fruit Salad or Assorted Cookies and Brownies

Individual Bottled Water, Assorted Coca Cola Soft Drinks, and Ice

*Price Per Person:* $56 for Full Service with Disposables | $64 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included
**Plated Lunch Options**

**Plated Lunch Option 1 | Premium Salads**

Choice of 1 Premium Salad:
- Tandoori Chicken, Mixed Greens, Pickled Mango, Masala Peanuts, Yogurt Poppyseed Vinaigrette
- Herbed Grilled Chicken, Mixed Greens, Pineapple, Strawberry, Pecans, Passion Fruit Vinaigrette
- Grilled Chicken, Mixed Greens with Cucumber, Jicama, Tomato, and Queso Fresco, Zesty Ranch Dressing
- Caribbean Mahi Ceviche, Mixed Greens, Papaya, Pineapple, Macadamia Nuts, Passion Fruit Vinaigrette
- Grilled Salmon, Mixed Greens, Caramelized Pears, Bleu Cheese, Poppy Seed Dressing
- Salmon Picatta, Arugula, Citrus Wheels, Walnuts, White Balsamic Vinaigrette
- Blackened Shrimp, Mixed Greens, Jicama, and Fresh Watermelon, Cilantro Vinaigrette
- Shrimp Al Ajillio, Spinach, Manchego, and Spiced Almonds, Blood Orange Vinaigrette
- Grilled Lemon Garlic Shrimp, Romaine, Dried Apricots, Pine Nuts, Fig Balsamic Dressing

Choice of 1 Dessert:
- Passion Fruit Crème Brulee, Dulce De Leche Panna Cotta, Petite Key Lime Pie, or Chocolate Mousse with Raspberry Coulis

Served with Assorted Rustic Breads and Creamy Whipped Butter

Water, Assorted Coca Cola Soft Drinks, and Ice
Coffee & Tea Service with Cream, Lemon & Sweeteners

**Price Per Person:** $77 for Chicken Entrees | $86 for Seafood Entrees – All Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included

**Plated Lunch Option 2 | Light Finger Foods**

- Turkey & Havarti Finger Sandwiches with Light Honey Dijon Mayo, On Mini Baguette
- Fleur de Lis Chicken Salad Mini Croissants with Apples, Grapes & Mustard
- Prosciutto & Brie Finger Sandwiches with a Fig Jam, On Mini Baguette
- Smoked Salmon Deviled Eggs
- White Wine Poached Shrimp Served with Mustard Sauce
- Citrus & Greens Salad with Florida Citrus, Goat Cheese, Blood Orange Vinaigrette
- Spring Vegetable Pasta Salad with Asparagus, Peas, Mushrooms, and Herbs
- Chocolate Dipped Strawberries and Truffles

Coffee & Vast Tea Selection with Cream, Honey, Lemon & Sweeteners
Freshly Brewed Iced Tea, Lemonade, and Ice

**Price Per Person:** $40 for Drop Off | $53 for Full Service with Disposables | $63 for Full Service with China
Plus 10% Service Fee & Florida Sales Tax
Does Not Include 12.5% Venue Surcharge
Minimum Guarantee of 30 Guests | Based on 2 Hour Event
| PREMIUM HORS D’ŒUVRES | Classic Hors D’Oeuvres and Cocktail Stations Also Available |

| BUTLER PASSED HORS D’ŒUVRES | Please Select (7) – Based on Two Hours of Service |

- Vegetable Spring Roll
  Offered with Sesame Ginger Sauce
- Lobster Wellington
  In a Petite Pastry Cup
- American Caviar
  On a Petite Potato Pancake
  With Horseradish Crème Fraîche
- Mini Slider
  With Cheddar Cheese & Ketchup
- Tuna Tartare
  With Chili Oil & Ginger
  Presented in Won ton Coronets
- Crispy Sushi Roll
  Filled with Your Choice of:
  Spicy Shrimp or Tuna *(Please Choose One)*
- Shrimp Spring Roll
  With Tomato Mustard Seed Jam
- Duck Confit Flatbread
  With Truffled Béchamel & Chopped Tomatoes
- Asparagus Speared Tuna Canapé
  On Petite Toast with Truffled Tomato
- Deviled Quail Egg
  Topped with Smoked Salmon
- Avocado Vichyssoise
  With Crabmeat Confit
- Bleu Cheese & Candied Walnut Palmiers
- Truffle Mousse Pate Profiterole
  With Raspberry Jam
- Spinach & Artichoke Au Gratin
  In a Sundried Tomato Coupe
- Spicy Asian Chicken Salad
  In Mini Coronets
- Risotto Purses
  Filled with Your Choice of:
  Shrimp or Duck Risotto *(Please Choose One)*
- Tuna “Pizza”
  Crisp Tortilla with Spicy Tuna Carpaccio & Zesty Aioli
- Tenderloin en Croûte
  With Wild Mushroom Duxelle & Orange Béarnaise
- Lobster Cone
  Lobster Salad & Butternut Squash Mousse
  In a Sesame Cone
- Scallop BLT
  With Bacon, Tomato, and Micro Greens
- Blue Cheese Mousse
  With Rhubarb Gastrique Gelee & Micro Mint
  On Multigrain Toast
- Cuban Spring Rolls
  With Pork & Sweet Plantains
  Offered with Sour Orange Mojo Sauce
- Beef Gougere
  Beef Tenderloin, Artichoke Puree, Fresh Horseradish and Red Cabbage Slaw In a Gruyere Profiterole
- Steamed Dumplings
  Filled with Your Choice of:
  Shrimp, Pork or Vegetable *(Please Choose One)*
- Includes Beer, Wine, and Soda Bar Package
- Price Per Person: $60 for 7 Classic Hors D’Oeuvres Per Guest
- Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
- Minimum Guarantee of 100 Guests | Based on 2 Hours | Labor is Currently Included
| Dinner Buffet Options |

**Buffet Options** | Paired by Executive Chef Elgin Woodman

**Option One**
- Tandoori Chicken
- Lemon Garlic Tilapia
- Roasted Potatoes with Caramelized Onions
- Curried Cauliflower & Peas
- Tossed Caesar Salad with Shredded Parmesan Cheese
- Naan Bread with Whipped Butter

$66 with Disposables | $76 with China

**Option Two**
- Tuscan Grilled Chicken with Roasted Tomatoes & Garlic
- Salmon with Fennel Butter
- Pinot Grigio Risotto
- Zucchini & Summer Squash, Garlic Basil Olive Oil
- Spinach & Romaine Salad, Cucumbers & Tomatoes
  
  *Offered with Vinaigrette du jour*
- Dinner Rolls with Whipped Butter

$67 with Disposables | $77 with China

**Option Three**
- Grilled Picanha Steak with Chimichurri
- Grilled Mahi Mahi with Tropical Fruit Salsa
- Coconut Rice
- Grilled Asparagus
- Mushroom Ceviche
- Dinner Rolls with Whipped Butter

$74 with Disposables | $84 with China

**Option Four**
- Skirt Steak with Grainy Mustard & Horseradish Sauce
- Chicken Roulade filled with Spinach & Cheese
- Red Bliss Mashed Potatoes
- Buttered Green Beans
- Iceberg Lettuce Wedge
  
  *With Bacon & Blue Cheese Dressing*
- Dinner Rolls with Whipped Butter

$75 with Disposables | $85 with China

**Option Five**
- Roast Pork Tenderloin with Tamarind Barbeque Sauce
- Indian Spiced Shrimp
- Wasabi Mashed Potatoes
- Wok Fried Julienne Vegetables
- Wild Chinese Salad
  
  *With a Ginger Vinaigrette*
- Dinner Rolls with Whipped Butter

$78 with Disposables | $88 with China

**Option Six**
- Carved Sirloin of Beef with Salsa Verde
- Chicken Marsala
- Orecchiette Pasta with Creamy Pesto
- Oven Roasted Root Vegetables
- Mixed Greens Salad with Fennel, Tomatoes & Olives
  
  *Offered with Vinaigrette du jour*
- Dinner Rolls with Whipped Butter

$80 with Disposables | $90 with China

**Option Seven**
- Lamb T-Bone with Pomegranate Sauce
- Garlic Shrimp with Meyer Lemon Tzatziki Sauce
- White Corn Souffle on a Bed of Sauteed Spinach
- Roasted Brussels Sprouts with Pancetta
- Classic Greek Salad with Feta Cheese
  
  *Pita & Flatbreads with Hummus*
- Dinner Rolls with Whipped Butter

$84 with Disposables | $94 with China

**Option Eight**
- Carved Tenderloin of Beef with Merlot Sauce
- Salmon Provençale with Capers, Tomatoes, Black Olives
- Truffle Scented Potato Wedges
- Green Bean Salad, Grape Tomatoes & Piquillo Peppers
- Mesclun Greens with Toasted Hazelnuts & Goat Cheese
  
  *With Citrus Shallot Vinaigrette*
- Dinner Rolls with Whipped Butter

$92 with Disposables | $102 with China

All Dinner Buffets Include Labor, Beer and Wine Bar, Based on a 2 Hour Event and a Minimum Guarantee of 100 Guests, and Do Not Include 10% Service Charge, Florida Sales Tax, or 12.5% Venue Surchage
SEATED DINNER

SIGNATURE THREE COURSE DINNER | Please Select (1) Dish From Each Course

First Course
Pear and Bleu Cheese Fiocchi  
In Walnut Cream Sauce
Cream of Mushroom & Brie Soup
Tossed Florida Salad
Grilled Pineapple, Strawberries, Pecans, Crumbled Goat Cheese, and Passion Fruit Vinaigrette
Lobster Bisque with Butter Poached Lobster Salad
Heirloom Tomato Tart
Black Olive Tapenade, Mixed Greens, Finished with Herb Vinaigrette

Second Course
Breast of Duck with Blackberry Gastrique  
With Root Vegetable Hash
Red Wine Braised Short Ribs
With Bleu Cheese Polenta
Petite Filet of Sirloin 6 Oz., Balsamic Pear
With Potato Celeriac Cake
Plantain Crusted Mahi Mahi with Key Lime Beurre Blanc
With Queso Fresco Polenta

Third Course
Berry & Ricotta Rustic Tart  
With Port Wine Reduction
Deconstructed Chocolate Bar with Chocolate Mousse, Macadamia Nuts, and Shortbread Cookie
Lemon Ricotta Cheesecake
With Pistachio Crust and Blackberry Coulis
Merlot Poached Half Pear
With Mascarpone Semifreddo & Rosemary Spice Candied Pecans

Includes Beer, Wine, and Soda Bar Package, Coffee & Tea, and Bread & Butter
Price Per Person: $133 with Selection of 5 Classic Hors D’Oeuvres | $136 with Selection of 5 Upgraded Hors D’Oeuvres
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 100 Guests | Based on 3 Hour Event | Labor is Currently Included
MEETING BREAKS AND DESSERT OPTIONS

Breaks Available Only in Conjunction with Breakfast or Lunch Service
Dessert Available Only in Conjunction with Lunch or Dinner Service

Early Riser
Yogurt, Berry, and Granola Parfaits
Lemon Ginger & White Chocolate Lavender Scones
Whole Fruit: Apples, Oranges, and Bananas
Coffee & Tea Service with Cream, Lemon & Sweeteners

Health Nut
Assorted Nuts
Whole Fruit: Apples, Oranges, and Bananas
Individually Wrapped Granola Bars or Nutrigrain Bars
Coffee & Tea Service with Cream, Lemon & Sweeteners

Chips and Dips
Kettle Cooked Chips, Tortilla Chips, and Pita Chips
Salsa, Hummus, Creamy French Onion Dip
Coffee & Tea Service with Cream, Lemon & Sweeteners

Latin Flair
Assorted Pasteiltos
Ham and Chicken Croquettes
Plantain Chips with Mojo Dipping Sauce
Coffee & Tea Service with Cream, Lemon & Sweeteners

Fun Foods
Kettle Corn
Mini Cupcakes
Assorted Cookies
Chocolate Dipped Pretzel Rods
Coffee & Tea Service with Cream, Lemon & Sweeteners

Price Per Person: Ranges from $12 - $14 for Drop Off
Plus 10% Service Fee, FL Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 20 Guests
For Full Service Breaks, Please Inquire About Fees

Classic Dessert Station - Please Select Two
Florida Key Lime Pie with Chantilly Cream,
Chocolate Mousse Cups with Raspberry Sauce,
Apple Pie with Whipped Cream, Rich Chocolate Brownies,
Assorted Homemade Cookies, Vanilla Panna Cotta
Rice Pudding Parfait with Berries, Coconut Macaroons
$10

Upgraded Dessert Station – Please Select Three
Seasonal Sliced Fresh Fruits, Coconut Flan, Classic Tiramisu,
Tropical Fruit & Angel Food Cake Trifle,
Banana Bread Pudding in Vanilla Bean Sauce,
French Vanilla Crème Brulée, Bananas Fosters & Ice Cream,
Creamy Cheesecake with Seasonal Fruit Sauce,
Duo of Truffle Pops – Dark & White Chocolate Mousse
$16

Butler Passed Desserts - Please Select Two
Key Lime Tartlets, Chocolate Hazelnut Flatbread,
Chocolate Mousse with Candied Ginger,
Mascarpone Fruit Napolean, Coconut Flan Asian Spoons,
Fruit Tart Brulee, French Macaroons,
Truffle Lollipops – Dark or White Chocolate,
Chocolate Dipped Strawberries or Pineapple,
$9

Minis Dessert Station - Please Select Four
-Chocolate Mousse with Brownie Bottom
-Tiramisu with Espresso Dipped Lady Finger
-Key Lime Pie with Graham Cracker Filling
-Tropical Fruit Shortcake with Chantilly Cream
-Carrot Cake with Cream Cheese Filling
-Berry Parfait Layered with Raspberry Mousse
-Red Velvet Cake with Cream Cheese Filling
-Dulce de Leche Panna Cotta
$14

Crepes Station – Please Select One of the Following:
Mandarin Orange Crepes with Toasted Coconut & Ice Cream
Hot Fudge & Peanut Butter Crepes with Vanilla Ice Cream
$8

Plus 10% Service Fee, Florida Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Labor is Currently Included
THE YOUNG ADULT PACKAGE | B’NAI MITZVAHS - QUINCENARES - SWEET 16S

CLASSIC & *SIGNATURE STATION OPTIONS | Please Select 2 Classic and 1 Signature Station

Chef Elgin’s Latin Sushi Rolls
Annato Rice filled with Shrimp Ceviche
Moros y Christianos filled with Ropa Vieja
Peruvian Potato Causa Roll with Fresh Tuna & Avocado

Sushi Station
Fresh Sushi Rolls, to Include...
Tuna, Salmon, Yellowtail, Shrimp & Mock Crab
Offered with Garo, Wasabi & Soy Sauce

Key West Station
Conch Fritters with Mango Chili
Jerk Chicken Wings with Pineapple Relish
90 Miles to Cuba Mini Cuban Sandwich

Latin Fry Station
Yuca Fries, Tostones & Sweet Potato Fries
Served with: Aji Amarillo Mayo, Avocado Aioli, Mango Chili Jam & Tomato Salsa

Latin Slider Station
Petite Cuban Frita
Chorizo Laced Ground Beef & Potato Sticks
Petite Burger Bun

Mashed Potato Bar
Yukon Gold Mashed Potatoes with a Variety of Toppings...
Homemade Chili, Beef Gravy, Sharp Cheddar Cheese, Chopped Bacon, Sour Cream, Fresh Chives

Chinese Dim Sum Station
Gingered Pork Wontons; with Plum Sauce
Shrimp Shu Mai; with Ponzu Sauce
Vegetable Dumplings; with Three Chili Sauce

Classic Chinese Stir Fry Station
Meat & Vegetable Stir Fry
Chicken, Beef or Pork (Choose One)
Basmati White Rice, Mini Eggrolls with Duck Sauce

*Fun Foods Station
-Cheseburger Sliders with Ketchup & Pickles
-Parmesan Truffled Potato Wedges
-Cheddar Mac & Cheese

*Churrasceria Station
-Grilled Tri-tip of Beef & Chicken Breast
-Carved at the Station from Large Metal Skewers
-South American Sauteed Potatoes with Tomatoes, Onions & Muenster Cheese
-Fresh Greens, Avocado, Roasted Corn, Citrus Vinaigrette
-Cuban Bread with Whipped Butter & Chimichurri

*Chef Elgin’s Paella Station
-Saffron Scented Short Grain Valencia Rice, Baby Lobsters, Shrimp, Little Neck Clams, Green Lipped Mussels, Chicken, Chorizo, Green Peas, Artichoke Hearts & Plum Tomatoes
-Cuban Bread with Whipped Butter

*Pasta Station
-Orechiette Pasta, Chicken, Sauteed Spinach & Parmesan
-Penne Pomodoro, Diced Tomatoes, Olives & Garlic
-Farfalle Pasta, Shrimp Scampi in a White Wine Sauce
-Offered with Grated Parmesan & Warm Garlic Bread

*Risotto Station
-Pinot Grigio Creamy Risotto
-Offered with an Assortment of Toppings...
-Diced Pancetta, Baby Shrimp, Asparagus Tips, Wild Mushrooms, Tomatoes, Fresh Mozzarella, Basil, Toasted Pine Nuts & Shaved Reggiano
-Layered Caprese Salad with Balsamic Reduction

*Carving Station
-Roasted Tri-tip of Beef & Sage Buttered Turkey Breast
-Accompaniments to Include: Soft Rolls, Horseradish Mustard, Roasted Garlic Mayo, Dried Fruit Chutney

Includes Water, Assorted Coca Cola Soft Drinks, & Ice
Prices Per Person: $85 with Disposables | $101 with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 75 Guests|Based on 4 Hour Event
*Kosher Style Young Adult Packages Are Available
BAR PACKAGES
Please Choose One Option Below for a Minimum of 20 Guests | Bartenders Are Included in Current Pricing

- **Beer and Wine Bar @ $24**
  Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling and Still Water, Mixers, Juices, Fruit Garnish, Ice

- **House Bar @ $29**
  Jack Daniels Bourbon, Johnny Walker Red Label Blended Scotch, Tanqueray Gin, Bacardi Light Rum, Absolut Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Miller Light, Heineken, Assorted Soft Drinks, Spring Water, Mixers, Juices, Fruit Garnish, Ice

- **Premium Bar @ $35**
  Jack Daniels Bourbon, Crown Royal Whiskey, Johnny Walker Black Label Blended Scotch, Tanqueray Gin, Bacardi Light Rum, Ketel One Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Super Premium Bar @ $43**
  Crown Royal Whiskey, Maker’s Mark Whiskey, Glenlivet 12 Year Single Malt Scotch, Johnny Walker Black Label Blended Scotch, Bombay Sapphire Gin, Bacardi Light Rum, Bacardi Dark Rum, Zyr Vodka, Grey Goose Vodka, Ketel One Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Elite Bar @ $51**
  Booker Noe 7 Year Whiskey, Knob Creek 100 Whiskey, Glenlivet 12 Year Single Malt Scotch, Johnny Walker Gold Label Blended Scotch, Nolet Silver Gin, 10 Cane white Rum, Vizcaya VXOP Dark Rum, Ultimate Vodka, Grey Goose Vodka, Ciroc Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Tableside Wine Service Addition @ an additional $8 per guest**
  Can be added to any of the bar packages above

- **Champagne Addition @ an additional $5 per guest**
  Can be added to any of the bar packages above

- **Specialty Greeting Drink Addition @ an additional $5 per guest**
  Can be added to any of the bar packages above
Chef David Schwadron
Catering & Event Design

Chef David Schwadron is South Florida’s top gourmet caterer and event designer. For almost 30 years, his parties have been filled with eclectic foods, delicious libations, spectacular décor and fabulous service. His passion and personal involvement in all aspects of his clients’ events has evolved from travelling the world and exploring different cultures, nationalities and cuisines.

Chef David has focused his energy on being able to anticipate all of his clients needs for the perfect event. His reputation for eclectic food, delicious libations, spectacular décor and impeccable service evolve from traveling the world experiencing different cuisines and cultures. Along with Chef David’s quest for perfection, he has a firm belief in giving back and supporting many worthy charitable causes and organizations in our community as The University of Miami’s Sylvester Cancer Center, The United Way and The Children’s Bereavement Center.

During this last election cycle, Chef David had the honor of cooking for Congress Women Ileana Ros-Lehtinen Senator Marco Rubio, Former President Bill Clinton, and President Barrack Obama.
Chef David Schwadron

Catering & Event Design

Breakfast /Brunch

Libations
Tropical Guava Bellinis, Bloody Mary’s, Screwdrivers and Mimosas to be featured
Red and White Wines, Champagne, Assorted Sodas, Juices
and Mineral Waters to be offered

Brunch Stations
Paper Thin Sliced Smoked Scottish Salmon Display with Capers, Dill and Red Onion
Homemade Tuna Fish, Egg Salad and White Fish Salad
Assorted Fresh Baked Bagels with the Following Cream Cheese Toppings:
Scallion, Veggie, and Plain Cream Cheeses
Platters of Sliced Onion, Tomato, and Cucumber
Gourmet Breakfast Breads, Butter Croissants and
Assorted Mini Muffins, Coffee Cake with Crumble Topping, Fruit Danishes,
Scones, Rugelach, Babka, and Raspberry Jam Cookies
Home-style Cheese Blintz with Warm Berry Compote
Moroccan Couscous with Dried Fruit and Garbanzo
Chopped Greek Salad tossed in a Lemon Juice and Extra Virgin Oil Dressing
with Vine Ripened Tomatoes, Feta Cheese, Cucumbers and Kalamata Olives
Fresh Fruit Platter with a Dried Fruit and Coconut Garnish
Chef David’s Quadruple Chocolate Brownies and an Assortment of Fresh-Baked Cookies

Food
100 Guests @ $30.00 per person $3,000.00

Service Ware Estimate $1,000.00

Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.

Client assumes complete responsibility for lost or damaged rental items.
Buffet Lunch

Libations
Mango and Mint Mojitos and Bloody Mary’s to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices,
And Mineral Waters to be offered

Entrees
Guava and Plantain Crusted Salmon topped with a Melon Ginger Salsa
Hoisin Chicken and Udon Noodle Salad with Asian Vegetables & Wakame Slaw
Chopped Greek Salad with Grilled Chicken, with Vine Ripened Tomatoes, Cucumbers, Kalamata Olives & Crumbled Feta Cheese in a Lemon-Herb Vinaiigrette
Classic Caesar Salad with Parmesan Cheese and Crispy Croutons
Israeli Couscous Salad with Mixed Dried Fruit & Mediterranean Vegetables
Redland Farm Grilled Vegetables with a Balsamic Drizzle
Fresh Focaccia Bread
Platters of Brownies and Cookies
Assorted Mini Multi-layered Trifles
Seasonal Fruit Platter Garnished with Shaved Coconut

Food
100 guests @ $28.00 per person $2,800.00

Service Ware Estimate $1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.
Client assumes complete responsibility for lost or damaged rental items.
Out and About Hors D’oeuvres Buffet

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Hors D’oeuvres Buffet
Sun Dried Tomato and Basil Pesto Stuffed Baked Brie with Sliced Baguette
Chicken and Shiitake Steamed Dim Sum served with a Mint Tamari
Chopped Greek Salad tossed in a Lemon Juice and Extra Virgin Oil Dressing with Vine Ripened Tomatoes, Feta Cheese, Cucumbers and Kalamata Olives
Tuscan Meatballs in Tomato Chutney with a hint of Parmesan
Prime 112 Style Kobe Hot Dogs with Spicy Mustard
Florida Avocado Guacamole, Black Bean and Corn Relish, Fresh Tomato Salsa served with Tricolor Tortillas Chips
Roast Garlic Hummus with Crunchy Pita
Chicken and Shiitake Steamed Dim Sum Served with a Mint Tamari
Charchuterie of Assorted Soft and Hard Cheeses with Garden Crudities, Fresh and Dried Fruits, Salamis, Cornichons Accompanied by Crackers and Grissini

Food
100 guests @ $20.00 per person $2,000.00

Service Ware Estimate $1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.
Client assumes complete responsibility for lost or damaged rental items.
Passed Hors D’oeuvres Event

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Butlered Savories
Pistachio and Zatar Crusted Lamb Chops topped with Mint Apple Chutney *Optional Upgrade*
Peruvian Cocktail Shrimp (“Shrimp Tirdito” with Huancaína) *Optional Upgrade*
Sesame Seared Tuna with a Spicy Aioli and a Sake-Soy “Chaser”
Maryland Jumbo Lump Crab Cakes with Red Pepper Aioli
NY Style Reuben “Croquettes” with Thousand Island Aioli
Fresh Salmon Crudo with Smoked Sea Salt on Pumpernickel Crisp
Local Fish Ceviche with Citrus and Cilantro
Kobe Beef “Frita Cubana” Sliders with all the Fixins
Prime 112 Style Kobe Hot Dogs en Croute with Spicy Mustard
Gourmet Sushi Rolls drizzled with Sweet Wasabi
Wild Mushroom and Pine Nut Pizza with an Herbed Feta Cream
Mediterranean Ratatouille Stuffed Cones

Food
100 guests @ $22.00 per person               $2,200.00
*Optional Upgrade* Lamb Chops – 104 Chops @ $5.00 per chop $520.00
*Optional Upgrade* Shrimp – 100 Shrimp @ $4.00 per shrimp $400.00

Service Ware Estimate
$1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. Client assumes complete responsibility for lost or damaged rental items.
Dinner Buffet

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Dinner Buffet
Rough Chopped Salad with Lots of Vegetables, Arugula, Bib, Spinach Leaves, Pistachios, and Dried Fruits
Dressed in an Champagne Vinaigrette
Mediterranean Chicken Breast with Olives, Artichokes and Capers in a Citrus Broth
Pecan Crusted Tilapia with Maple Beurre Blanc
Wild Mushroom Risotto with Shaved Reggiano
Grilled Redland Farm Vegetable with a Sweet Balsamic Drizzle
Roasted Brussels Sprouts Pancetta
Fresh Focaccia Bread
Chewy Quadruple Chocolate Fudgy Brownies
Assorted Gourmet Cookies
Warm Fruit Cobbler with Crème Anglaise

Food
100 guests @ $35.00 per person $3,500.00

Service Ware estimate $1,000.00

Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.

Client assumes complete responsibility for lost or damaged rental items.
Dinner Stations

Libations
Pomegranate Seed Martinis, Minty Mojitos,
and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices,
And Mineral Waters to be offered

Chicken, Duck & Dim Sum
Traditional Hanging Roasted Peking Duck and Cashew Chicken
With Bib Lettuce, Gwa Pao Buns, Scallions and Hoisin
Chicken and Shiitake Steamed Dim Sum
Served from Jumbo Asian Steamer Baskets

Soft Taco Station
Marinated skirt steak, Southwestern Mole Chicken & Citrus infused Local Fish
With Sautéed Peppers and Onions
Accompanied by Warm Flour Tortillas, Guacamole, Fresh Cilantro,
Chopped Lettuce, Tomatoes, Onions, Banana Peppers, Jalapeño Peppers,
Refried Beans, Cheddar Cheese, Salsa, Sour Cream
Black Bean & Corn Salsa and Hearts of Palm Salad

Grilled Cheese Station
Grilled Cheese Sandwiches stuffed with BBQ Short Ribs
Grilled Four- Cheese and Truffle Sandwiches
Bleu Cheese and Raspberry Jam Grilled Cheese
Goat cheese, Pear and Arugula Grilled Cheese
Served with California Chopped Garden Salad

(Other Selections Available)

Food
100 Guests @ $45.00 per person $4,500.00

Service Ware Estimate $1,000.00
Price includes bar equipment, use basic glassware, basic silverware, and basic china,
miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of
100 persons. Price to be determined after an onsite consultation with the client. Client assumes
complete responsibility for lost or damaged rental items.
PLATED DINNER

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be Featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Plated Salad
Fresh Burrata Mozzarella, Oven Dried Tomato, Herb Crostini, Broken Basil Vinaigrette

Multi Grain Roll with Sweet Butter

Choices of Entrée
Guest Will Have A Choice of
Porcini-crusted Filet Mignon
Mushroom Demi Glace
Panko Crusted Wasabi-Potato Cake
Grilled Asparagus, Thai Chili Glaze

OR

Miso Glazed Sea Bass,
Sesame Udon Noodles
Wakame Carrot Slaw
Carrot-Ginger Broth, Dashi Aioli

(A Limited Amount of Vegetarian Option Will Also Be Available Upon Request)

Butlered Desserts
And a few Sweet Surprises from our Pastry Chef

Food
100 Guests @ $55.00 per person $5,500.00

Service Ware Estimate $2,000.00

Price includes bar equipment, use basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. Client assumes complete responsibility for lost or damaged rental items.
BAR OPTIONS

NON-ALCOHOLIC
$5.00 per person
Includes Specialty Drink Mixers, Sodas, Juices, Waters, and Ice

WINE AND BEER ONLY
$15.00 per person
Includes House Wines, Domestic Beers, Sodas, Juices, Waters, and Ice

SIGNATURE DRINK / WINE AND BEER
$20.00 per person
Includes Signature Drink Selection, House Wines, Domestic Beers,
Sodas, Juices, Waters, and Ice

HOUSE BRAND LIQUOR PROVIDED
$25.00 per person
Include House Brand Liquors, House Wines, Domestic and Imported Beers,
Sodas, Juices, Waters, and Ice

TOP SHELF LIQUOR PROVIDED
$35.00 per person
Includes Black Label, Dewars, Maker’s Mark, Grey Goose,
and Patron Silver, House Wines,
Domestic and Imported Beers, Sodas, Juices, Waters, and Ice
STANDARD ON ALL EVENTS

Labor
- 1 catering personnel @ $29.00 per hour (1 catering personnel recommended for every 15 guest)
- 1 kitchen personnel @ $29.00 per hour (amount of chef’s needed varies depending on menu selected)

Should the event run longer than the proposed hours, overtime will be charged at the above rates.

Additional Considerations
Trucking/Transportation charge  $150.00
Logistical Additions  TBD

Florida state sales tax of 7% and an 18% production fee will be included on the final invoice.
Twelve years ago, Sarah Beth Davidoff was a chef who simply wanted the creative license to add a personal touch to her food creations. That desire led Davidoff to open Fare to Remember. Now, 10,000 events later, Fare to Remember is celebrating over a decade of success.

The company’s growth stems from its creative menus, personalized and tailored service, and from satisfied clients coming back repeatedly for future events. Fare to remember adapts to any request and can create a menu as sophisticated and elaborate as the client desires, including small intimate dinners, weddings, bar mitzvahs, cocktail receptions, corporate events and holiday parties.

**Fare to remember is also a full service off premise KOSHER caterer with both a DAIRY and MEAT kitchen. FTR also has the capabilities to provide “individual” kosher meals for any regular catered event.**

Under the direction of Executive Chef Hendrik Cornelissen, Fare to Remember employs 15 kitchen staff, plus wait staff, bartenders, & event coordinators and caters events from 10 to 3,500 people. Cornelissen is known for his creative plate design and artistic presentation. A native of Denmark, Cornelissen is a honors graduate of the California Culinary Academy in San Francisco.

Davidoff herself graduated from the Culinary Institute of America, where she was also given a prestigious teaching fellowship after graduation. She then went on to graduate from Florida International University’s School of Hospitality Management.

Now entering its 12th year, Davidoff is proud that through Fare to Remember, she has established a reputation for making someone’s event not only enjoyable, but also memorable. To Davidoff, food is more than something to eat, to her “food is the heart and soul of entertaining.”

**Fare to remember likes to work with every client to create individual menus and packages that fits their needs and their budget. The menus listed below are just a small sample of what we can offer you and your guests!**
Creative Catering By
Fare to Remember

Phone: 786 250 5387 Fax: 786 592 2294

BUFFET DISPLAYS
Buffet will be decorated with Colorful Linen, Decorative Serving Pieces and Tropical Greens

MENU ONE
Assorted Bagels, Croissants, Muffins and Danish Butter, Jams, Regular and Chive Cheese
Sliced Nova, Whitefish Salad
Tuna Salad and Egg Salad
Sliced Tomatoes, Onion and Cucumber
Fresh Fruit Salad with Berries
Old Fashioned Noodle Kugel
Cheese Blintzes with Blueberry Sauce and Sour Cream
Mini Cookies, Brownies, and Pecan Squares, Rugelach & Blondie’s
Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments
*$22.00 per person

MENU TWO
Baskets of Assorted Bagels, Croissants, Muffins and Danish Butter, Jams, Regular and Chive Cheese
Classic Eggs Benedict with Homemade Hollandaise
Crispy Breakfast Potatoes with peppers and Onions
Baked Tomatoes with Garlic, Parmesan and Homemade Bread Crumbs
Praline Baked French Toasts with Pecans and Cinnamon Warm Maple Syrup
Fresh Fruit Salad with Berries
Basket of Mini Cookies, Black and White’s, Linzer Tarts & Blondie’s
Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments
*$18.00 per person

MENU THREE
Freshly Baked Bagels, Croissants, Muffins and Danish Butter and Fresh Fruit Preserves
Creamy Scrambled Eggs
Apple wood smoked bacon Thick Country Sausage Links
Crispy Potatoes with Roasted Peppers and Caramelized Onions
Fresh Sliced Fruit Platter Assorted Mini Pastries
Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments
*$15.00 per person

*Wait staff @ $28.00 per hour and service charge will be added to the final invoice
Rentals to be determined as needed
18% service charge will be added to the final invoice
An additional 12.5% catering surcharge will be billed by the Newman Alumni Center for Food and Beverage only.

17225 South Dixie Highway Suite 203 Palmetto bay, Florida 33157
www.Faretoremember.com
info@faretoremember.com
**LUNCHEON BUFFET**

Tuscan Braised Chicken with Rosemary, White Wine and Mushrooms
Garlic Smashed Potatoes
Tuscan Grilled Vegetables Balsamic Drizzle
Penne Pasta Alfredo with Vegetables
Classic Caesar Salad
Garlic Rolls and Foccacia
Fresh Sliced Fruit
Tiramisu

$17.95 per person

**PLATED LUNCHEON**

First Course
Grilled Vegetable Stack, Red Pepper Coulis, Basil Oil
Garnished with a Tomato, Mozzarella Brushetta

Main Course
Marinated Grilled Sliced Flank Steak Caramelized Onions and Chimichurri
Crispy Potatoes with Garlic and Parsley
Oven Roasted Asparagus

DESSERT
Warm Chocolate Bombe, Vanilla Ice Cream and Berries
*$22.95 per person

*Wait staff @ $28.00 per hour and service charge will be added to the final invoice
Rentals to be determined as needed

**See buffet station list for additional ideas**

**ESPRESSO/CAPPUCCINO CART**

Professional Italian Espresso/Cappuccino machine
Deluxe Grinder
Flavored Syrups: Almond, Caramel, Irish Cream, Vanilla, Swiss Chocolate
Rock Candy Swizzle Sticks
Gourmet Coffee (Regular and Decaffeinated)
Service Provided by a Professional Barista

PRICE IS BASED ON THE NUMBER OF GUESTS

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Hors D’oeuvres
Passed on Decorative Trays Garnished with Botanicals OR Display using decorative serving pieces and botanicals

Assorted Sushi Rolls with Wasabi, Soy and Ginger
Baked Brie and Brown Sugar Tartlets
Beef Tenderloin Crostini with Horseradish Aioli
Beefsteak Tomato Bruschetta with Fresh Basil
Black Bean Cake W/ Roasted Red & Yellow Peppers
*Mini Lobster Quesadillas with Spicy Salsa
Mini Clam Chowder Shooters with Oyster Crackers
Mini Mozzarella and Fig Panini’s
Caribbean Steak Crostini with Saffron Aioli
Chicken Yakitori Skewers with Scallions
Citrus Seared Mahi-Mahi with a Citrus Glaze
*Citrus Marinated Shrimp with Cocktail Sauce
Curried Chicken Salad on a Plantain Chip
Dates Stuffed with Blue Cheese and Almonds
Steak Chimichurri on a Garlic Crostini
BBQ Chicken Empanadas
Duck Wontons with Chinese mustard
Wild Mushroom Filo Triangles
Franks in a Blanket with Mustard
Grilled Chicken Sate with Spicy Peanut Sauce
*Grilled Lamb Crostini with a Mint Glaze
Grilled Wild Mushroom Crostini
Honey Coconut Chicken Tenders with Apricot Mustard
Individual Crudités with Garlic Dip in a Shot Glass
Japanese Eggplant and Maui Onion Foccacia
Mini Beef Wellingtons
*Baby Lamb Chops with Mint Glaze
Old Fashioned Mini Sliders
Pan Fried Dumplings with Sweet Chili Sauce
Portobello Steak Fries with Balsamic Roasted Garlic Aioli
Roasted Eggplant and Red Pepper Crostini
Roasted Eggplant on Garlic Toast
Salmon Cakes with Sweet Curry Aioli
Smoked Salmon on a Potato Pancake W/Dill
*Maryland Style Crab Cakes with Remoulade
Southern-Style Corn Fritters with Apple Butter
Tequila Marinated Grilled Shrimp with Tomatillo Sauce
Thai Spring Rolls with Mango-Plum Sauce
Gazpacho Shooters
Bahamian Conch Fritters with a Sweet Spicy Sauce
Creative Catering By
Fare to Remember

Phone: 786 250 5387                                      Fax: 786 592 2294

Tomato Tarte Tatin with Lemon Aioli
Tuscan Crostini w. Red Peppers & White Beans
*Seared Tuna on a Wonton Chip with Wasabi Aioli
*Panko Crusted Scallops with Sweet Chili Sauce
Ceviche in an Oriental Spoon
Plantain Crusted Snapper Fingers with a Tropical Fruit Glaze
Petite Mini Tuna Burgers with Cilantro Lime Aioli
Crispy Vegetable Samosas with Mango Chutney
Gorgonzola and Sweet Onion Marmalade on a Lavash
Mini Classic Rueben’s
Wild Mushroom and Boursin Tartlets
*Mojo Pulled Pork Quesadillas with Avocado Crema
Tandoori Lamb on a Pita Chip with Sweet Chutney
Asian Taco, Hoisin Shredded Pork in a Wonton Taco with Scallions
Braised Short Ribs on a Blue Cheese Arepas with Sweet Onion Marmalade
Mini Lamb Kofta Meatballs with Za’atar Chimichurri
Mini Croque Monsieur
Mini Twice Baked Fingerling Potatoes with Pancetta and Asiago
*Moroccan Spiced Lamb Kebabs with Yogurt Lime Aioli
“Chicarrones de Pollo” Crispy chicken com tortilla avocado salsa
*Classic Rumaki with Scallops and Apple wood smoked bacon
*Tuna Sashimi Cones with Wakame
Roast Duck Crostini Cranberry Jam

*will incur a slight additional charge

**PRICES ARE BASED ON HOW MANY ITEMS ARE CHOSEN AND WHETHER THEY ARE PASSED OR DISPLAYED**

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Sample Dinner Buffet Stations

A Taste of Ceviche
Offered in Oriental Spoons
Classic Ceviche with Red Onion, Cilantro and Lime
Peruvian with Corn, and a touch of Habenero
Mixed Seafood with Calamari, Shrimp and Scallops
Oriental Tuna with Sesame Oil, Soy and Scallions
Baskets of Crispy Wontons and Tortilla Chips

BBQ Station
Classic Shredded BBQ Beef Served on Sesame Rolls
Coleslaw Tater Tots and Onion Rings
Corn on the Cob

A Taste of the North Atlantic
Fresh Cod Filets Dipped in Batter Fried until Crispy
Classic British Chips Malt Vinegar
Marinated Cabbage Slaw

Sushi and Dim Sum Station
Tuna, Spicy Tuna, Rainbow, California, Bagel,
Nigiri: Salmon, Tuna, Hamachi, Tamago, and Mackerel
Wasabi, Ginger and Soy Sauce
Pot stickers with Plum Sauce
Mini Spring Rolls with a Spicy Mango Sauce

A Taste of Spain
Olive Oil Poached Tuna with Citrus Vinaigrette
Tortilla Espanola
Stuffed Eggplant with Olives, Raisins and Parsley
Confit of Wild Mushrooms Hint of Thyme
Basket of Crackers and Flat Breads

Prices start at $15.00 per person
Price is based on # stations are chosen and if a cocktail hour is added

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Creative Catering By
Fare to Remember

Phone: 786 250 5387      Fax: 786 592 2294

**First Course**
Roasted Vegetable Terrine
With Endive and Bibb Garnish
Saffron Aioli and Hazelnut Vinaigrette

**MAIN COURSE**
Guests will have a choice of one:

- *Basil Crusted Salmon*
  - With a Herb Cream Sauce
  - Crispy Polenta Cakes
  - Baby Vegetables

- *Stuffed Breast of Chicken*
  - With Spinach, Sundried Tomatoes and Wild Mushrooms
  - Israeli Couscous Primavera
  - Baby Vegetables

- *Marinated Grilled Tenderloin of Beef*
  - Cabernet Demi Reductions
  - Crispy Potato Strudel
  - Baby Vegetables

**DESSERT**
Warm Chocolate Pecan Tartlet
Fresh Berries, Whipped Cream
Freshly Brewed Coffee Service

**PRICES START AT** $25.00 PER PERSON FOR ONE ENTRÉE
ADDITIONAL ENTRÉE’S CAN BE ADDED FOR AN ADDITIONAL PRICE

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SAMPLE "MINI" DESSERTS

Mini Lemon Cheese Cake Glazed with White Chocolate
Flourless Chocolate Cake
Opera Terrine Squares
Raspberry Satin Squares
Jasmine Ganache Truffles
Éclairs
Cream Puff Filled with Fruit Cream
Fruit Tartlets
Lemon Tartlets
Key Lime Tartlets
Apricot Tartlets
Cranberry Almond Tartlets
Cannoli
Almond Florentine
Ganache Boats
Tiramisu shooters
Miniature Rainbow Pastry
Chocolate Truffles Dark and White Chocolate
Decadent Chocolate Brownies
Blondie’s
Pecan Squares
Lemon Bars
Pecan Pie Bars
Florentine Bars
Mini Cupcakes
Mini Red Velvet Cupcakes
Mini Assorted Cookies
Mini Key Lime Shooters
Mini Chocolate Mousse Shooters
Mini Crème Brulee
Warm Doughnut Holes with Hot Fudge Dipping Sauce

CHOICE OF FOUR
$10.00 PER PERSON
(CAN BE PASSED OR DISPLAYED)

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*Ice Cream Sundae Bar*
Vanilla & Chocolate Ice cream
Hot Fudge, Caramel Sauce, Nuts, Whipped Cream, Cherries, M&M's, Oreos
Warm Chocolate Chip Cookies
$9.95 per person
*requires service person

Chocolate Fondue
Rich Melted Dark Chocolate to dip
Marshmallows, Pretzels, Brownies, Cookies
Strawberries, Bananas
$9.95 per person

Sweet Treats
A selection of Delectable bite sized Pastries & Cakes,
Coffee Service and Cold Beverages
$5.95 per person

Cookie & Brownie Tray
Coffee Service and Cold Beverages
$5.00 per person

Take-A-Break
Vegetable Crudités, Pretzels, Trail Mix, Tropical chips
Cheese and Fruit Platter with Crackers
Assorted Sodas and Bottled Water
Coffee Service
$8.95

BAR Option One
00 Guests @ $14.00 per Person
Price includes Red and White Wine, Beer Assorted Sodas, Juices, Lemons, and Limes
Ice, Cocktail Napkins and all Bar Service Equipment

BAR Option Two
00 Guests @ $20.75 per Person
Price includes Premium Liquors, Red and White Wine, Beer Assorted Sodas, Juices, Mixers,
Lemons, and Limes Ice, Cocktail Napkins and all Bar Service Equipment

Creative Catering By
**SAMPLE TEEN PARTY MENU**

**COCKTAIL DISPLAY**
- Chicken Tenders with BBQ Sauce
- Mini Sliders
- French Fries with Ketchup
- Onion Rings

**A Taste of China**
- Honey Garlic Chicken
- Classic Fried Rice or Vegetable Lo Mein
- Spring Rolls with Plum Sauce
- Fried Wontons with Sweet and Sour Sauce
- Crispy Noodles
- Fortune Cookies

**S ‘MORES**
- Guests will Toast their own Marshmallows
- Then make a sandwich with Hershey’s Chocolate and Graham Crackers

**Sample afternoon tea**
- Assorted sodas and frozen drinks

$22.00 per person

**Sample afternoon tea**
- Assorted Tea Sandwiches
- Assorted Breads and Mini Rolls Filled with
  - Cream Cheese & Smoked Salmon, Cucumber & Herb, Cuny Chicken Salad, Albacore Tuna and Egg Salad, Tomato Mozzarella, Grilled Vegetables, Roast Beef & Gorgonzola

Dulce De Leche and Almond Glazed Brie Assorted Cubed Cheese and Boursin Garnished with Assorted Fruits and Grapes Basket of Assorted Crackers and Baguettes

Smoked Fish Mousse in mini Cucumber Cups
- Chicken Liver Pate in a Mini Pastry Cup
- Freshly baked Scones with Butter and Fresh Fruit Preserves
- Assorted Herbal and Iced Teas Coffee Service

$17.00 per person

*Wait staff @ $28.00 per hour and service charge will be added to the final invoice*

Rentals to be determined as needed

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Creative Tastes Catering & Event Production is South Florida’s premiere catering & event production company. Weddings, Showers, Cocktail Receptions, Dinner Parties, B’Nai Mitzvahs, Quinceneras and Corporate Galas are our Specialty.

Creative Tastes Catering & Event Production is family owned by husband and wife chef team Frank Randazzo and Andrea Curto-Randazzo (Food & Wine Magazine Best New Chef 2000, Top Chef Contestant Season 7, Talula Restaurant - Miami Beach 2003-2010). Creative Tastes is a sophisticated, food focused company that for twenty-nine years has provided its clients with a unique combination of culinary talent, creative event production & design, superb service and logistical expertise.

We pride ourselves on our creative execution of a distinctive menu prepared and presented in a way to delight and inspire you and your guests. No detail is left undone and we guarantee every effort will be made to produce an unforgettable flawless event within your budget.

It is our mission to always deliver a memorable experience to ensure you return to us for all of your events.

“We Bring Heart & Soul to the Table”

The Following Menus Are Designed As A Sample Of What We Proudly Offer. Please Contact Our Sales & Coordination Team for Complete Menu Packages & To Plan Your Event At The Newman Alumni Center.

Telephone 305.256.8399 or inquiries@creativetastes.com
Minimum Guest Guarantees May Apply
Staffing Charges Additional

305.256.8399  •  Fax 305.256.9868  •  12229 SW 131 Ave., Miami, FL 33186
Visit us on the web at www.creativetastes.com
BREAKFAST OPTIONS

Continental Breakfast Buffet
Pastries Freshly Baked the Morning of Your Event
A Chef’s Choice of 3 of the Following: House-Made Danish Filled with Cheese &/or Fruit, or Almond, Cheese or Guava Pastelito, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Blueberry, Coffee Cake & More
OR
Bagel Bar
Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams
INCLUDES
Assorted Cereal Bar
Assorted Cereals Accompanied by Fresh Seasonal Berries
Market Ripe Fresh Fruit Salad or Fruit Display with Fresh Seasonal Berries
Orange & Cranberry Juices, Fresh Brewed Regular & Decaffeinated Coffee and Tea
High Quality Disposable Guestware

$10.95 per Person

Hot Breakfast Buffet
Pastries Freshly Baked the Morning of Your Event
A Chef’s Choice of 3 of the Following: House-Made Danish Filled with Cheese &/Or Fruit, or Almond, Cheese or Guava Pastelito, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Blueberry, Coffee Cake & More
OR
Bagel Bar
Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams
INCLUDES
Scrambled Eggs
OR
Breakfast Egg Casseroles -
The Traditional - Breakfast Sausage, Potato & Cheeses
The Southwestern - Ham, Peppers, Onion, Pepper Jack, Served with Fresh Salsa on the Side
“Isle of Brie” - Melted Brie, Mushrooms & Chives
Italiano - Roasted Peppers, Breakfast Sausage & Provolone
Latino - Chorizo, Onions & Cheese
INCLUDES
Smoked Bacon & Breakfast Sausage (Turkey Sausage Available)
Breakfast Potatoes
Market Ripe Fresh Fruit Salad or Fruit Display with Fresh Seasonal Berries
Orange & Cranberry Juices, Fresh Brewed Regular & Decaffeinated Coffee and Tea
Cream, Sweeteners, Lemon
High Quality Disposable Guestware

$16.95 per Person
GOURMET SANDWICH PACKAGES
Select Three Sandwich Choices, Selections Available In Buffet or Boxed Options

French Riviera
Brie, Ham & Turkey with Cornichons, Tarragon Aioli, Tomato & Greens on a Crispy Baguette

Curry Chicken Salad Wrap
Grilled Marinated Chicken Diced & Tossed with Light Curry Mayonnaise with Lettuce in a White Tortilla

Grilled & Roasted Vegetable Wrap
Zucchini, Squash, Mushroom & Peppers with Hummus Puree, Wrapped in White Tortilla

Italian Sub
Cappicola, Salami & Provolone with Roasted Peppers, Basil Aioli, Tomato & Greens on Italian Bread

Tropical Turkey
Smoked Turkey Breast on a Croissant with Tropical Fruit Relish, Dill Havarti, Cucumber, Tomato and Greens

Gaucho Roast Beef
Eye of Round on a Baguette with Pickled Sweet Red Onion, Provolone, Chimichurri Aioli, Tomato & Greens

Black Forest Wrap
Ham with Dill Havarti, Cucumber, Tomato, Greens, Olive Relish and Herb Dressing in a Pesto Tortilla

Gorgonzola Beef Wrap
Roast Beef with Gorgonzola, Sweet Red Onion, Horseradish Mustard Spread, Greens, and Tomato in a Pesto Tortilla

Housemade Egg, Tuna or Taragon Chicken Salad
Dressed with Greens and Tomato on a Crispy Baguette

Panino Caprese
Freshly Baked Baguette with Ripe Redland Tomato (seasonal), Fresh Mozzarella, Greens, and Garden Basil Aioli

INCLUDES
Box Lunch: Chips and a Jumbo Cookie, $18.95 per Person
Buffet Lunch: Assorted Chips, Chef’s Choice One Leafy, One “Carb” Salad & One Chef’s Choice Dessert, $21.95 per Person

Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
High Quality Disposable Guestware
LUNCH HOT BUFFET OPTIONS
Includes Client Selection of One Entrée, One Vegetable, One “Carb”, One Salad & One Dessert from Options Menus, Served with Fresh Baked Bread & Whipped Butter
Includes Assorted Coca Cola Soft Drinks, Individual Bottled Water & Ice
Served on High Quality Disposable Guestware

Entrée (Select One)
Traditional Braised Brisket
Lean & Perfectly Tender Braised Brisket with Red Wine, Onions, & Carrots
Chicken “Giana”
Sautéed Boneless Chicken Breast Smothered in a Delicate Lemon Sauce with Spinach, Mushrooms & Melted Mozzarella
Thai Curry Florida Keys Black Grouper
Slow Braised with Coconut Milk, Vine Ripe Tomato, Cilantro, Lime Juice and a Touch of Curry

Vegetable (Select One)
Provencal Vegetable
Roasted Zucchini, Squash & Tomato with Fresh Herbs & Garlic with Light Bread Crumb Topping
Roasted Asparagus Display
Finished with Cracked Black Pepper Oil
Grilled & Roasted Vegetable Display
An Extensive Array of Marinated Grilled & Roasted Vegetables, Served with Extra Virgin Olive Oil & Balsamic Vinegar

“Carb” (Select One)
Chorizo Smashed Potatoes
Smashed Yukon Gold Potatoes, Rendered Chorizo, Aged Wisconsin White Cheddar Cheese
Two Potato Mash
Pureed Sweet Potato & Yukon Gold Potato with Butter & A Touch of Maple Syrup
Baked Mac & Cheese
Smooth & Silky Baked Pasta with Four Cheese Sauce

Salad (Select One)
Traditional Caesar Salad
Romaine Tossed with our Famous Dressing Fresh Baked Herb Croutons.
Chef Franks Famous Caesar Dressing was Featured in Bon Appétit Magazine
Chopped Salad
Chopped Iceberg Lettuce, Diced Vine Ripe Tomatoes, Crumbled Blue Cheese, Artichokes, Cucumber, Red Onion, Balsamic- Lemon Vinaigrette
“CT” Salad
Field Greens, Vine Ripe Tomatoes, Red Onion, Dried Cranberries, Spiced Nuts, Apple Cider Vinaigrette
Dessert (Select One)
Cinnamon-Pecan Bread Pudding, Coffee Anglaise
Key Lime Tarts, Fresh Whipped Cream & Seasonal Berries
Assorted Dessert Squares
An Ample Assortment of Decadent Home-style Desserts & Bar Cookies

INCLUDES
Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
High Quality Disposable Guestware

$24.95 per Person

PLATED LUNCH MENUS- Served with Rustic Breads & Butter
Salad Course (Select One)
Mixed Green Salad
Tomato, Red Onion, Ricotta Salata, White Balsamic Vinaigrette
Sliced Red Beet & California Goat Cheese Salad
Watercress, Pecans & Reduced Balsamic Vinaigrette

Entrée Course (Select One)
Vineyard Chicken
Roasted Potato-Mushroom-Spinach Hash, Artichoke-Citrus-White Wine Sauce
Bistro Meatloaf
Whole Grain Mustard Smashed Potatoes, Garlic Sautéed Escarole, Stone Fruit Marmalade & Sauce Bordelaise

Dessert Course (Select One)
Apple Cinnamon Cake, Warm Butter-Rum Sauce, Vanilla Whipped Cream
Bittersweet Dark Chocolate-Coffee Panna Cotta, Orange-Pecan Biscotti

INCLUDES
Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
Regular and Decaffeinated Coffee & Tea Service with Cream, Sweeteners, Lemon

Pricing Begins at $26.95 per Person
BUTLER PASSED HORS D’OEUVRES

HOT
Grilled Thai Chile Glazed Chicken Skewers with Coconut Curry Dipping Sauce
Grilled Marinated Beef Skewers with Sweet Soy-Chile Glaze
Braised Beef Brisket & Fontina Cheese Mini Empanadas
Mini Meatloaf Sliders with Caramelized Onions, Whole Grain Mustard, Potato Roll
Caicos Conch Fritters, Key Lime Aioli
Poached Lobster Dumplings, Ponzu, Radish & Hijicki
Sweet Corn Bisque, Lump Crab Citrus Salad, Served on an Asian Spoon
Southern Spiced Shrimp, Black-eyed Pea Puree, Sweet Tea Syrup
Shrimp & Vegetable Spring Rolls with Mango Sweet & Sour Dipping Sauce
Steamed Shrimp Wonton, Light Ginger Broth, Served in an Asian Spoon
Mac & Cheese “Cupcakes”
Herbed Polenta, Onion Confit, Danish Bleu Cheese & Honey Drizzle
Spinach & Manchego Cheese Potato Croquettes, Roasted Red Pepper-Olive Relish
Sweet Potato Gnocchi, Braised Greens & Ricotta Salata

COLD
Beef Carpaccio Spoon, Arugula, Balsamic Lemon Vinaigrette, Parmigiano-Reggiano
Prosciutto Wrapped Asparagus, with Danish Bleu, Golden Raisins, and Arugula
Chinese Chicken Salad on Crispy Asian Chip
Organic Chicken Salad, Green Apple Cranberry Relish Served on Belgium Endive
Mini Cuban Sandwich Bites
Mediterranean Shrimp-Panzanella, Tomato, Calamata Olives & Extra Virgin
Salmon Tartar, Potato Crisp, Chive Crème Fraiche, Sea Salt & Malt Vinegar
Assorted Fresh Sushi & Sushi Rolls
Market Fresh Florida Keys Ceviche, Avocado & Cilantro- Served in an Asian Spoon
Yellowfin Tuna Tartar, Tobiko on Crispy Wonton
Chilled Lobster Salad, Crisp Lettuce Served on Crostini
Roma Tomato, Caper, and Calamata Olive Relish with Fresh Mozzarella Bruschetta
Asparagus-Shiitake Mushroom Tartar, Sweet Soy-Togarashi Aioli
Roasted Tomato-Mango Gazpacho with Cucumber Panzanella

Pricing Begins At $12.00 per Person
COCKTAIL BUFFET/STATION OPTIONS

Italian Antipasto Display
Assorted Italian Salamis & Cured Meats, Olives, Relishes, & Roasted Peppers. Served with Sesame Breadsticks & Italian Bread

Middle Eastern “Mezze”
An Array of Traditional Middle Eastern Appetizers Includes Hummus, Taboulleh, Baba Ghanoush, Stuffed Grape Leaves, Assorted Olives, Marinated Feta Cheese & Flatbreads

Wheels of Brie Baked in Puff Pastry
Filled with Maple, Bourbon & Figs. Served with French Bread & Crackers

Tapenade & Rustic Bread
A Flavorful Variety of Tapenade Including Vine Ripe Tomato & Basil; Artichoke & Manchego; Green Olive & Herb; Eggplant Caponata and White Bean & Smoked Chile Puree, Served with Assorted Flatbreads

Upscale Cheese Board
A Delightful Selection of Imported and Domestic Cheeses, Artistically Presented with Grapes, Assorted Nuts & Dried Fruit

Norwegian Smoked Salmon Board
Served with Fresh Dill, Capers, Onions & Lemons

Assorted Empanadas Display
Handmade Empanadas with Various Fillings Including: Guava Barbeque Pork & Manchego Cheese; Sweet Italian Sausage & Provolone; Chorizo, Black Bean & Cheddar Cheese; Ham & Smoked Gouda; Smoked Bacon, Spinach & Swiss Cheese,
Numerous Vegetarian Options Are Available

Pricing Begins At $14.00 per Person
DINNER BUFFET STATION OPTIONS

**Risotto Bar**
Let Your Guests Create Their Own Favorite Combination. Options Will Include Grilled Chicken, Shrimp, Italian Sausage, Mushrooms, Asparagus, Roasted Garlic, Tomato, Spinach, Asparagus, Smoked Gouda, Parmigiano-Reggiano, Sun-dried Tomatoes, Olives & Toasted Nuts

**California Pizza Station**
Gourmet Pizza Prepared At Your Event. Favorites Include Portabella & Caramelized Onion with Gorgonzola; Mexican Chicken Pizza with Chipotle Pepper Sauce; Roasted Vegetable with Goat Cheese; Tricolor Peppers on Braised Swiss Chard; Prosciutto White Pizza with Fresh Arugula and Lemon; Traditional Pizzas Made Roasted Vine Ripe Tomato, Mozzarella & Basil - Our Chef Can Help Choose Your Favorites Ingredients

**Chicken Lettuce Wraps**
Prepared to Order in a Wok on the Buffet, a Delicious Mixture of Chopped Chicken Stir Fried with Straw Mushrooms & Chopped Water Chestnuts is Served in Lettuce Leaves with Ginger Scallion Sauce & Hot Pepper Oil

**Pad Thai**
Rice Stick Noodles Sautéed to Order on the Buffet with Oriental Vegetables, Peanuts & Egg, Served Topped with Additional Peanuts, Bean Sprouts, and Lime Wedges

**Fajita Station**
Tender Marinated Strips of Skirt Steak & Chicken Breasts, Grilled to Perfection on the Buffet & Wrapped in Warm Flour Tortillas with Onions, Red and Green Peppers. Offered with Guacamole, Salsa, Sour Cream, Lettuce & Shredded Cheddar Cheese

**Latin Grill**
Classic Chimichurri Churrasco & Mojo-Marinated Pork Tenderloin, Served with Green & Red Chile Chimichurri Sauces

**Moroccan Grill**
Skewers of Chicken, Beef, Vegetable & Lamb Marinated in Moroccan Seasonings, Served with Warmed Soft Flatbread Rounds & Assorted Toppings Including Lettuce, Tomato, Onion, Capers, Calamata Olives, Feta Cheese, Yogurt Cucumber Sauce, & Lemon-Black Pepper Vinaigrette

**Paella Valencia**
Traditional Miami Style Paella, Comprised of Assorted Seafood (Shrimp, Clams, Mussels, Calamari, & Market Fresh Fish), Chicken, Chorizo, Peppers, Onion, Tomato, and Peas, Simmered with Valencia Rice in a Saffron Seafood Broth

**New Mexican Corn Cakes**
Rich Corn Spoonbread Cakes Grilled to Order and Served with Fresh Cilantro, Ripe Tomato Salsa, Haas Avocado Guacamole, Pure Dairy Fresh Sour Cream and a Drizzle of Chipotle Aioli

**Pricing Begins At $15.00 per Person**
SEATED DINNER OPTIONS

First Course
Watercress & Blue Cheese Red Onion Dry Cranberries, Spiced Nuts, Champagne Shallot Vinaigrette
Vidalia Onion & Brie Tart & Watercress Salad Warm Provencal Style Tart, Aged Balsamic
Black Pepper Gnocchi Spinach, Imported Pancetta, Parmigiano-Reggiano, Oven Roasted Tomato Ragout
Braised Beef Short Rib Risotto Arugula, Oven Roasted Tomato, Fresh Herbs, Finished with Pecorino Romano
Grilled Marinated Shrimp & Corn Chowder Macédoine Vegetables & Potatoes

Entrée
Sliced Black Angus Beef Tenderloin
Herb Roasted Cream Potatoes, Portobello Mushrooms, Classic Red Wine Demi-glace
Crispy Skin Snapper Lemon Thyme Fingerling Potatoes, Garlicky Spinach, Oven Roasted Tomato, White Wine
Oven Roasted Australian Rack of Lamb Gorgonzola Polenta Cake, Sautéed Greens
Grilled Marinate Ashley Farms Chicken Breast
White Bean– Pancetta Tomato Ragout, Whipped Creamer Potatoes, Wilted Spinach
Pan Seared Rosemary Crusted Venison Savory Bread Pudding, Wild Mushrooms, Cherry Reduction

Dessert
Sweet Potato Crème Brûlée Fire Roasted Marshmallow
Dark Chocolate-Cappuccino Tart Orange-Chile Caramel, Cinnamon Cream
Chocolate Graham Cracker Ice Box Cake Burnt Meringue & Vanilla Sauce
Tropical Fruit Tart with Creamy Tahitian Vanilla Bean Mousse Classic Apricot Glaze
Peach and Blackberry Bread Pudding, Espresso Ice Cream Vanilla Sauce

Pricing Begins at $29.95 per Person
Corporate Lunches

Entrées are accompanied with your choice of Salad & Dessert

Best Seller Options

$14.95 Churrasco
6oz of a fire roasted tender flank steak marinated in our special chimichurri sauce + “rice moros” (Rice & black beans) + sweet plantains

$13.95 Lomo Salteado
A traditional Peruvian dish – 4oz of Sirloin steak strips with yellow, red, and green bell-peppers, sweet onions, and French fries + white rice

$13.95 Chicken Asparagus
Tender & juicy 6oz of chicken breast cooked in our original asparagus sauce, “au gratin” with aged parmesan cheese + our Signature Mashed Potato

$15.95 Baby Back Ribs
1/3 of fire roasted baby back ribs glazed w/BBQ sauce + our signature mashed potatoes + buttery corn on the cob

$13.95 Oven-Roasted Pork
6oz of Oven baked Latin flavored “lechon” + “moros” (Rice and beans) + Sweet plantains

$13.95 Handmade Meat Lasagna + Garlic bread
Our family recipe! Prepared with 3 cheeses and our traditional meat sauce

$13.95 Penne Chicken Alfredo + Garlic bread
“Al-dente” penne pasta blended with our mouthwatering Alfredo sauce with 4oz of chopped grilled chicken breast

$13.95 Homemade Meat-loaf
Homemade meat loaf (90/10 ground beef) stuffed with smoked turkey & mozzarella cheese, with our rich tomato sauce + our signature mashed potatoes

$13.95 Imperial Rice
Layers of yellow rice, shredded chicken breast in light sauce, diced ham, light mayo, topped with mozzarella cheese + sweet plantain

$16.95 Blackened Mahi-mahi
Fried rice garnished with carrots, red bell-peppers, glazed pineapple, toasted sesame, and topped with 4oz of Blackened fresh mahi-mahi fillet

$15.95 Fajita Station
Flour tortillas, Steak and chicken fajitas, guacamole, sour cream, lettuce, chunky sauce, Tabasco, refried beans, shredded cheese, nachos, cheese dip, Fajitas blend vegetables (peppers & onions) - $1.95 to add shrimps

$15.95 Oriental Station
Fried rice, yakisoba, Chicken Teriyaki, Beef Pepper broccoli, Egg-rolls - $1.95 to add shrimps

$14.95 Assorted Sandwich platter
Gourmet and traditional sandwiches cut in halves with chips and cookies and/or brownies

10 people = 3 varieties
11 – 20 people = 5 varieties
20+ people = 7 varieties

We bake our bread!

TO PLACE YOUR ORDER PLEASE CALL 305-823-3322
Best Seller Options (Cont …)

$13.95 Traditional Sandwiches
Smoked Ham and Swiss cheese with lettuce and tomatoes – Wraps, wheat, or baguette
Smoked turkey and Swiss cheese with lettuce and tomatoes – Wraps, wheat, or baguette
Tuna salad (wheat bread, carrot, Swiss cheese, lettuce, and tomatoes)
Chicken salad (wheat bread, basil, corn, lettuce, and tomatoes)
Italian (salami, pepperoni, ham, provolone cheese, tomatoes, and lettuce) – Wraps or baguette

$15.95 Gourmet Sandwiches (must include 2 choices of Traditional Sandwiches)
Smoked salmon Wrap (cream cheese, capers, red onions, tomatoes, fresh ground pepper, and lettuce)
Vegan wrap (eggplant, zucchini, yellow squash, red onions, pesto, balsamic vinegar, lettuce, and tomatoes)
Focaccia Deli (Smoked turkey, Swiss cheese, chives & onion cream cheese, fresh tomatoes, and Deli mustard)
Roast-beef & brie cheese in our whole wheat bread with Dijon mustard
Fire roasted red pepper and red onions, with hard salami on Ciabatta bread
Prosciutto di Parma (baguette, fresh mozzarella, tomato, fresh basil, Dijon mustard)

$16.95 Hot Sandwiches
Italian Panini (salami, pepperoni, ham, provolone cheese, sundried tomatoes, and lettuce)
Italian meatballs with tomato sauce, topped with mozzarella cheese on a freshly baked hoagie bread
Philly cheese steak with glazed onions on a ciabatta bread
Grilled chicken breast, fresh mozzarella cheese, pesto sauce, and tomatoes on a ciabatta bread
Steak Fajitas (sirloin with melted cheese and glazed onions, hand-rolled in a soft wrap)
Chicken Fajitas (chicken breast with melted cheese and glazed onions, hand-rolled in a soft wrap)
Fish Tartar (red onions, lettuce and tomatoes)

$15.95 Salad Bar - Choice of 2 salads + 2 quiches
Romaine lettuce and baby-spring mix greens with toppings on the side: tomato, red onions, cucumber, olives, turkey, feta cheese, croutons, raisins, boiled eggs, artichoke, corn, almonds, bacon, carrot
Salpicao (An authentic Brazilian salad with shredded chicken breast, ham, corn, green peas, raisins, pineapples, carrots, light mayo, parsley and green onions)
Potato salad hard boiled eggs (red skin potatoes, rubbed with our seasoned light mayo with red onions, fresh black pepper, fresh parsley and green onions)
Sea food Salad (cabbage, carrot, crab, salad shrimp (optional), olive oil, cilantro, and a splash of lemon)
Eggplant Salad (Diced eggplant oven baked with extra virgin olive oil and soy sauce, mixed with fresh cubed white cheese, cherry tomatoes, basil, and oregano)
Pasta pesto salad (Tricolor rotini pasta with cherry tomatoes, fresh mozzarella, and our homemade pesto sauce)
Caprese Salad (fresh tomatoes, basil, and fresh mozzarella, topped with extra-virgin olive oil)
Quiches: Lorraine, spinach, turkey, or onion

$3.95 Add 2 proteins
6oz of total meat: Grilled chicken, Grilled Sirloin, churrasco, or Grilled salmon
**Latin Options**

Entrées are accompanied with your choice of Salad + Dessert

**$13.95 Steak with potatoes stew (carne con papas)**
4oz of Sirloin steak chunky au jus with Idaho potatoes in light sauce + Congri (red beans + rice)

**$14.95 Pot roast (Bistec en cazuela)**
6oz of Tender round beef steak cooked in our fresh Sautee + yellow rice + yucca with garlic sauce (mojo)

**$13.50 Rotisserie Chicken**
8oz Fire roasted rotisserie chicken (leg-quarter and breast) + “moros” (Rice and beans) + sweet plantains

**$13.50 “Arroz con Pollo”**
A traditional Latin dish prepared with chunks of chicken (dark and white meat), and yellow rice + yucca with garlic sauce (mojo)

**$14.95 Shredded beef with peppers and onions (Ropa Vieja)**
6oz Ropa vieja + congri (red bean and rice) + sweet plantain

**$13.95 Estufado**
Layers of moros & ropa vieja with sweet plantains

**$14.50 Chop-Chop**
Chopped Chicken (skin less), sirloin steak, pulled pork + White rice + Black beans + Pico de Gallo (diced tomato, onions, & peppers)

**Italian Options**

**$14.95 Penne a la Vodka with Salmon**
Penne pasta cooked “al-dente” with our delicious pink vodka sauce and chunks of salmon

**$14.95 Chicken Picatta**
Chicken with cappers and artichoke sauce on top of an “al dente” Penne pasta

**$13.95 Chicken Parmegiana**
6oz of Lightly breaded chicken breast coated with fresh Italian spices, topped with fresh shredded mozzarella cheese and aged parmesan + buttery garlic penne pasta cooked “al-dente”

**$13.50 Bow-tie Carbonara + Garlic bread**
Rose sauce with diced cooked ham, hickory bacon bits, corn, and sweet green peas

**$12.95 Bow-tie “Primavera” + Garlic bread**
Roasted fresh zucchini, yellow squash, carrot, coli flower, and broccoli with olive oil, and basil

**$13.95 Beef stroganoff with egg noodles + Garlic bread**

**$12.90 Fusili pasta with sundried tomatoes and roasted zucchini**

**$12.50 Whole wheat penne pasta with veggies**
**Around the World Options**

Entrees are accompanied with your choice of Salad + Dessert

**$14.95 Chicken Bacon**
6oz of Tender & juicy chicken breast strips wrapped with hickory bacon, topped with gravy + yellow rice garnished with sweet green peas

**$14.95 Chicken Marsala**
A Traditional dish made with fresh 6oz of chicken breast, cooked in a mushroom and Marsala wine sauce, topped with buttery asparagus + our signature mashed potatoes

**$15.50 Chicken Picata**
6oz of a moist chicken breast with a particular sauce with lemon, capers, and artichoke + Rice pilaf + steamed veggies

**$14.95 Tilapia Pomodore**
6oz of Fresh tilapia fillet baked in a marinated tomato sauce + our signature mashed potatoes + broccoli

**$14.95 Parmesan Crusted Tilapia**
4oz of Baked tilapia fish fillets lightly crusted with parmesan cheese and breadcrumbs + rice pilaf

**$14.95 Chicken Florentine**
8oz of Fresh chicken breast stuffed with broccoli and cheese + rice pilaf + steamed veggies

**$15.95 Sirloin Chardonnay**
6oz of Sirloin steak fillets cooked in our delectable Chardonnay sauce + our signature mashed potatoes + steamed broccoli

**$16.50 Churrasco Roulandee**
6oz of Tender flank steak stuffed with prosciutto, fresh mozzarella cheese, and basil. Sliced and served with a light tomato-oregano sauce + yellow rice garnished with green peas + onion glazed potatoes

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**Dessert Options**

Gourmet cookies  
Brazilian flan  
Carrot cake  
Brownie  
Germany cake  
Minis (strawberry, passion fruit mousse, chocolate mousse, key lime pie mousses)  
Cheesecake from The Cheesecake Factory (assorted and plain) – Add $0.95 pp

**Salad Options**

House salad (spring mix lettuce, artichokes, tomatoes, olives, cucumbers, and corn)  
Elegant salad (spring mix, almonds, craisin, tomato, olives)  
Traditional Caesar salad (romaine lettuce, parmesan cheese, crouton with Caesar dressing on the side)  
Pasta pesto salad (Tricolor rotini pasta with cherry tomatoes, fresh mozzarella, and pesto sauce)  
Potato salad with hard boiled eggs  
Salpica (Authentic Brazilian salad - chicken breast, turkey, corn, green peas, raisins, pineapples, carrots, light mayo)
**Design your Lunch-Box**

Individually Labeled Box with: Sandwich, Bag of Chips, Gourmet Cookie, Napkins, Condiments, & soda

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<tr>
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<th>Traditional Sandwiches</th>
<th>Gourmet Sandwiches</th>
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**STATIONS**

Stations are accompanied with your choice of Salad + Dessert

**Pasta Station - $19.99**

- **Pastas:** Penne, Bow-Tie, Spaghetti
- **Sauces:** White, Red, and rosé sauce

**Toppings:** Ham, bacon, beef, chicken, shrimp, crab, lobster, tomato, onion, garlic, parsley, green onion, basil, mushrooms, corn, green peas, black olives, green olives, mixed veggies, spinach, mozzarella cheese, parmesan cheese, gorgonzola cheese, olive oil, butter, and vegetable oil

- Breads
- 1 Chef per 25 people

**Burger Station - $13.95**

- 1/3lb Hamburger 100% beef
- Veggie burger
- Buns

**Toppings:** American and Swiss cheese

- Bacon, pickles, lettuce, tomatoes, onions
- Ketchup, mustard, mayo, salt, pepper

- Potato salad, chips, and assorted gourmet cookies

**Hot Dog Station - $12.95**

- 1/7 lb Nathan’s hot dog
- Buns (potato, regular, seeded)

**Toppings:** Potato sticks, chili

- Onions, tomatoes, pickles, relish
- Parmesan cheese, hot cheese dip
- Jalapenos, sour cream, BBQ sauce
- Rose sauce, hot sauce

- Ketchup, mustard, mayo, salt and pepper

- Potato salad, chips, and assorted gourmet cookies

**Sushi Station – rolls only**

- Sushi platter with 100 assorted pieces - $125
- Sushi boat with 250 assorted pieces - $295
- Sushi boat with 400 assorted pieces - $450

**ADD Ons**

- Sodas/water - $1.25pp
- Regular Disposables (heavy duty) - $1.25pp
- Excellent disposables - $2.25pp

**TO PLACE YOUR ORDER PLEASE CALL**  305-823-3322
## Break Options

**Continental Breakfast - $8.95**
- Chilled Florida orange juice
- Assorted bagels with cream-cheese
- Buttered croissants
- Seasonal fresh fruit salad
- Muffins, pastries
- Assorted jellies and butter

**Hot Breakfast - $11.95**
- Chilled Florida orange juice
- Assorted bagels with cream-cheese
- Buttered croissants
- Seasonal fresh fruit salad
- Muffins, pastries
- Assorted jellies and butter
- Fluffy Scrambled eggs OR Mini Omelets
- Bacon OR turkey sausage

**Healthy Breakfast - $10.95**
- Orange juice and cranberry juice
- Low carb bagels and whole wheat breads
- Mini pastries
- Sliced turkey and white cheese
- Variety of fruit yogurts OR dry cereal with skim milk
- Seasonal Sliced Fresh Fruits
- Assorted jellies, butter and cream cheese

**Brazilian Breakfast - $12.95**
- Scrambled eggs OR Mini omelets
- Chilled Florida orange juice and passion fruit juice
- Pao de queijo (cheese buns)
- Variety of coffee cakes (choice of 2: corn, orange, banana, or pound)
- Mini baguettes
- Cold cuts and cheeses platter
- Seasonal Fresh Fruit salad
- Assorted jellies, butter, and cream cheese

**Latin Breakfast - $6.95**
- Mini croquettes
- Mini Pastelitos: guava, cheese, beef, guava & cheese
- Mini empanadas (beef & chicken)
- Bocaditos (Mini sandwiches with ham spread)

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**ADD Ons**
- $1.95pp Fresh brewed coffee
- $1.25pp Eggs (any kind)

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**Breaks (am or pm) - $6.95**
- Coffee, cream, half & half, sugar, Splenda, stirs
- Sodas (regular & diet), water

**Choice of 04 – pick one of each**
- Cheese platter, fruit salad, mini sandwiches, mini wraps, or fruit yogurt
- Homemade empanadas, mini croquettes, or mini pastelitos
- Cereal bars, mix-nuts, or chocolate basket
- Coffee cakes, assorted cookies, brownies, or carrot cake

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**Omelete Station - $15.95**
Includes Continental Breakfast or Latin Breakfast

**Toppings:** ham, bacon, tomato, onion, parsley, green onion, spinach, mushroom, mozzarella & cheddar cheese

You have the option to have omelets, egg white, fried eggs, and hard boiled eggs
Includes 1 Complimentary chef per 30 people

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TO PLACE YOUR ORDER PLEASE CALL  305-823-3322
Traditional BBQ Picnics – $14.95 pp

Angus beef burger (1/4 lb)
Nathan’s Franks (1/7 lb)
Buns
BBQ Chicken
Baked beans
Mashed potatoes & gravy
Corn on the cob
Potato salad
Cookies & brownies
Disposables

Additional Options
Seasonal Fresh fruits (watermelon, pineapple, & grapes) - $1.95 pp
Add Strawberries - $0.75 pp
Chilled Water & soda cans (regular & diet) - $2.95 pp
Baked ziti OR Cheesy Mac n cheese - $0.99 pp
Sausage OR Nuggets OR Chicken fingers OR Pulled pork - $1.50 pp
BBQ Ribs OR Churrasco - $2.50 pp
Servers - $100.00 each
BBQ Chef - $150 each
Beers & Sangria - $5.95 pp

We Can Also Provide:
Tables, chairs, tents, bouncing-houses, giant sliders, climbing walls, art attractions (tattoos, caricature), Photo booth, Pop-corn, cotton candy, snow cone, ice cream station, magicians, game master, face painting, clowns, art balloons, K9 police dogs, talent show contest, permits, and park fees if needed.

Please call to get more information on these services
We can find the perfect venue for your event
Authorized vendor for Broward and Dade parks - Licensed & Insured

To place an order please call:
305-823-3322 (7:30am – 4:30pm - office)
786-333-4901 (6:00am – 9:00pm - cell)

Or email us at: order@sf-catering.com