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.
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
OR
Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons 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

**Pasta Carbonara**
Roasted Garlic, Pancetta Bacon, Creamy Parmesan Cheese Sauce and Peas Tossed with Bowtie Pasta
$9.95 Per Guest

**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 Wilted Spinach, Rice Pilaf 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

**Tamarind Roasted Pork**
Tender Pork Loin Seasoned with Tamarind and Slow Roasted Garnished with Crispy Onions, Served with Garlic Mashed Potatoes and Seasonal Roasted Vegetables
$14.95 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, Candied 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
Meeting Breaks

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
**Young Adult Party**

**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.
| 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
- 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’OEUVRES | Classic Hors D’Oeuvres and Cocktail Stations Also Available |

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

- Vegetable Spring Roll  
  Offered with Sesame Ginger Sauce
- American Caviar  
  On a Petite Potato Pancake  
  With Horseradish Crème Fraîche
- Tuna Tartare  
  With Chili Oil & Ginger  
  Presented in Wonton Coronets
- Shrimp Spring Roll  
  With Tomato Mustard Seed Jam
- Asparagus Speared Tuna Canapé  
  On Petite Toast with Truffled Tomato
- Avocado Vichyssoise  
  With Crabmeat Confit
- Truffle Mousse Pate Profiterole  
  With Raspberry Jam
- Risotto Purses  
  Filled with Your Choice of:  
  Shrimp or Duck Risotto (*Please Choose One*)
- Tenderloin en Croûte  
  With Wild Mushroom Duxelle & Orange Béarnaise
- Scallop BLT  
  With Bacon, Tomato, and Micro Greens
- Cuban Spring Rolls  
  With Pork & Sweet Plantains  
  Offered with Sour Orange Mojo Sauce
- 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

<table>
<thead>
<tr>
<th>Option One</th>
<th>Option Five</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Chicken</td>
<td>Roast Pork Tenderloin with Tamarind Barbeque Sauce</td>
</tr>
<tr>
<td>Lemon Garlic Tilapia</td>
<td>Indian Spiced Shrimp</td>
</tr>
<tr>
<td>Roasted Potatoes with Caramelized Onions</td>
<td>Wasabi Mashed Potatoes</td>
</tr>
<tr>
<td>Curried Cauliflower &amp; Peas</td>
<td>Wok Fried Julienne Vegetables</td>
</tr>
<tr>
<td>Tossed Caesar Salad with Shredded Parmesan Cheese</td>
<td>Wild Chinese Salad</td>
</tr>
<tr>
<td>Naan Bread with Whipped Butter</td>
<td>With a Ginger Vinaigrette</td>
</tr>
</tbody>
</table>

$66 with Disposables | $76 with China

<table>
<thead>
<tr>
<th>Option Two</th>
<th>Option Six</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuscan Grilled Chicken with Roasted Tomatoes &amp; Garlic</td>
<td>Carved Sirloin of Beef with Salsa Verde</td>
</tr>
<tr>
<td>Salmon with Fennel Butter</td>
<td>Chicken Marsala</td>
</tr>
<tr>
<td>Pinot Grigio Risotto</td>
<td>Orecchiette Pasta with Creamy Pesto</td>
</tr>
<tr>
<td>Zucchini &amp; Summer Squash, Garlic Basil Olive Oil</td>
<td>Oven Roasted Root Vegetables</td>
</tr>
<tr>
<td>Spinach &amp; Romaine Salad, Cucumbers &amp; Tomatoes</td>
<td>Mixed Greens Salad with Fennel, Tomatoes &amp; Olives</td>
</tr>
</tbody>
</table>

*Offered with Vinaigrette du jour*

Dinner Rolls with Whipped Butter

$67 with Disposables | $77 with China

<table>
<thead>
<tr>
<th>Option Three</th>
<th>Option Seven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Picanha Steak with Chimichurri</td>
<td>Lamb T-Bone with Pomegranate Sauce</td>
</tr>
<tr>
<td>Grilled Mahi Mahi with Tropical Fruit Salsa</td>
<td>Garlic Shrimp with Meyer Lemon Tzatziki Sauce</td>
</tr>
<tr>
<td>Coconut Rice</td>
<td>White Corn Souffle on a Bed of Sauteed Spinach</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>Roasted Brussels Sprouts with Pancetta</td>
</tr>
<tr>
<td>Mushroom Ceviche</td>
<td>Classic Greek Salad with Feta Cheese</td>
</tr>
</tbody>
</table>

Dinner Rolls with Whipped Butter

$74 with Disposables | $84 with China

<table>
<thead>
<tr>
<th>Option Four</th>
<th>Option Eight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skirt Steak with Grainy Mustard &amp; Horseradish Sauce</td>
<td>Carved Tenderloin of Beef with Merlot Sauce</td>
</tr>
<tr>
<td>Chicken Roulade filled with Spinach &amp; Cheese</td>
<td>Salmon Provencale with Capers, Tomatoes, Black Olives</td>
</tr>
<tr>
<td>Red Bliss Mashed Potatoes</td>
<td>Truffle Scented Potato Wedges</td>
</tr>
<tr>
<td>Buttered Green Beans</td>
<td>Green Bean Salad, Grape Tomatoes &amp; Piquillo Peppers</td>
</tr>
<tr>
<td>Iceberg Lettuce Wedge</td>
<td>Mesclun Greens with Toasted Hazelnuts &amp; Goat Cheese</td>
</tr>
</tbody>
</table>

*With Bacon & Blue Cheese Dressing*

Dinner Rolls with Whipped Butter

$75 with Disposables | $85 with China

<table>
<thead>
<tr>
<th>Option Five</th>
<th>Option Nine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Pork Tenderloin with Tamarind Barbeque Sauce</td>
<td>Carved Sirloin of Beef with Salsa Verde</td>
</tr>
<tr>
<td>Indian Spiced Shrimp</td>
<td>Chicken Marsala</td>
</tr>
<tr>
<td>Wasabi Mashed Potatoes</td>
<td>Orecchiette Pasta with Creamy Pesto</td>
</tr>
<tr>
<td>Wok Fried Julienne Vegetables</td>
<td>Oven Roasted Root Vegetables</td>
</tr>
<tr>
<td>Wild Chinese Salad</td>
<td>Mixed Greens Salad with Fennel, Tomatoes &amp; Olives</td>
</tr>
</tbody>
</table>

*Offered with Vinaigrette du jour*

Dinner Rolls with Whipped Butter

$78 with Disposables | $88 with China

<table>
<thead>
<tr>
<th>Option Six</th>
<th>Option Ten</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carved Sirloin of Beef with Salsa Verde</td>
<td>Lamb T-Bone with Pomegranate Sauce</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>Garlic Shrimp with Meyer Lemon Tzatziki Sauce</td>
</tr>
<tr>
<td>Orecchiette Pasta with Creamy Pesto</td>
<td>White Corn Souffle on a Bed of Sauteed Spinach</td>
</tr>
<tr>
<td>Oven Roasted Root Vegetables</td>
<td>Roasted Brussels Sprouts with Pancetta</td>
</tr>
<tr>
<td>Mixed Greens Salad with Fennel, Tomatoes &amp; Olives</td>
<td>Classic Greek Salad with Feta Cheese</td>
</tr>
</tbody>
</table>

*Offered with Vinaigrette du jour*

Dinner Rolls with Whipped Butter

$80 with Disposables | $90 with China

<table>
<thead>
<tr>
<th>Option Seven</th>
<th>Option Eleven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamb T-Bone with Pomegranate Sauce</td>
<td>Carved Tenderloin of Beef with Merlot Sauce</td>
</tr>
<tr>
<td>Garlic Shrimp with Meyer Lemon Tzatziki Sauce</td>
<td>Salmon Provencale with Capers, Tomatoes, Black Olives</td>
</tr>
<tr>
<td>White Corn Souffle on a Bed of Sauteed Spinach</td>
<td>Truffle Scented Potato Wedges</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts with Pancetta</td>
<td>Green Bean Salad, Grape Tomatoes &amp; Piquillo Peppers</td>
</tr>
<tr>
<td>Classic Greek Salad with Feta Cheese</td>
<td>Mesclun Greens with Toasted Hazelnuts &amp; Goat Cheese</td>
</tr>
</tbody>
</table>

*With Citrus Shallot Vinaigrette*

Dinner Rolls with Whipped Butter

$84 with Disposables | $94 with China

<table>
<thead>
<tr>
<th>Option Eight</th>
<th>Option Twelve</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carved Tenderloin of Beef with Merlot Sauce</td>
<td>Carved Tenderloin of Beef with Salsa Verde</td>
</tr>
<tr>
<td>Salmon Provencale with Capers, Tomatoes, Black Olives</td>
<td>Chicken Marsala</td>
</tr>
<tr>
<td>Truffle Scented Potato Wedges</td>
<td>Orecchiette Pasta with Creamy Pesto</td>
</tr>
<tr>
<td>Green Bean Salad, Grape Tomatoes &amp; Piquillo Peppers</td>
<td>Oven Roasted Root Vegetables</td>
</tr>
<tr>
<td>Mesclun Greens with Toasted Hazelnuts &amp; Goat Cheese</td>
<td>Mixed Greens Salad with Fennel, Tomatoes &amp; Olives</td>
</tr>
</tbody>
</table>

*Offered with Vinaigrette du jour*

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 Surcharge
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

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 Brûlée, 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 Brûlée, 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

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

Based on 1 Hour Labor is Currently Included
**The Young Adult Package**

**Classic & Signature Station Options**

*Please Select 2 Classic and 1 Signature Station*

---

**Classic & Signature Station Options**

**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
- **Petite Mojo Pork Slider**
- Mojo Marinated, Slow Roasted Pork Butt
- 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**
- Cheeseburger 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, Ultimat 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 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.
Chef David Schwadron

Catering & Event Design

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 Vinaigrette
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 Tiradito” 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.
Chef David Schwadron

Catering & Event Design

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.
## Corporate Catering Menu

### Belgium Waffles  $10.95
- Thick Belgium Breakfast Waffles
- Sliced Strawberries, Maple Syrup
- Apple Wood Bacon and Sausage Links
- Whipped Cream & Butter
- Florida Orange Juice
- Café Au Lait

### Breakfast Sliders  $10.95
- English Muffins with Scrambled Eggs, Cheese
- Bacon, Homemade Potato Crisps
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee Service with All the Condiments

### Breakfast Burritos  $11.95
- Soft Flour Tortillas
- Filled with Scrambled Egg, Bacon, Peppers, Onions
- Salsa & Sour Cream on the Side
- Homemade Breakfast Potatoes
- Florida Orange Juice
- Coffee Service with All the Condiments

### Classic Continental Breakfast  $9.25
- Freshly Baked Pastries Include:
  - Bagels, Muffins, Danish, Croissants
  - Fresh Fruit Preserves
  - Butter & Cream Cheese
  - Fruit Salad with Berries
  - Florida Orange Juice
  - Coffee Service with All the Condiments

### Classic French Toast  $10.95
- Maple Syrup & Powdered Sugar on the Side
- Bacon & Breakfast Sausage
- Fresh Fruit Salad with Berries
- Florida Fresh Orange Juice
- Coffee Service with All the Condiments

### European Continental Breakfast  $9.25
- Large Croissants With Black Forest Ham & Swiss Cheese
- Sliced Seasonal Melon
- Florida Orange Juice
- Coffee Service with All the Condiments

### Pancake Breakfast  $10.95
- Maple Syrup, Butter
- Crisp Bacon and Breakfast Sausage
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee Service with All the Condiments

### Country Farm Breakfast  $10.95
- Creamy Scrambled Eggs
- Breakfast Sausage and Bacon
- Warm Buttermilk Biscuits butter & Jam
- Florida Orange Juice
- Coffee Service with All the Condiments

### A Taste of Quiche  $9.95
- Quiche Lorraine, Spinach & Artichoke, Assorted Vegetables and Cheeses
- Basket of Freshly Baked Muffins
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee with All the Condiments

---

**Fare To Remember Creative Catering**

17225 S. Dixie Highway Suite 203 Palmetto bay, FL 33157  
P: 786 250 5387  F: 786 592 2294  E: info@faretoremember.com
<table>
<thead>
<tr>
<th><strong>A Healthy Start</strong></th>
<th><strong>$9.65</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Granola with Nuts</td>
<td></td>
</tr>
<tr>
<td>Vanilla and Berry Yogurt</td>
<td></td>
</tr>
<tr>
<td>Basket of Freshly Baked Muffins</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad with Berries</td>
<td></td>
</tr>
<tr>
<td>Florida Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Coffee with All the Condiments</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Frittata</strong></th>
<th><strong>$9.25</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Vegetable and Cheese Frittata</td>
<td></td>
</tr>
<tr>
<td>Crispy Breakfast Potatoes</td>
<td></td>
</tr>
<tr>
<td>Basket of Croissants</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad with Berries</td>
<td></td>
</tr>
<tr>
<td>Florida Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Coffee with All the Condiments</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>LUNCH DONE RIGHT</strong></th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th><strong>Arroz Con Pollo</strong></th>
<th><strong>$12.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Garden Vegetables &amp; Yellow Rice</td>
<td></td>
</tr>
<tr>
<td>Green Garden Salad with House Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Basket of Tropical Chips</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies &amp; Brownies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chinese to Go</strong></th>
<th><strong>$12.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Garlic Chicken</td>
<td></td>
</tr>
<tr>
<td>Wok Seared Vegetables</td>
<td></td>
</tr>
<tr>
<td>Steamed White Rice</td>
<td></td>
</tr>
<tr>
<td>Crisp Wontons with Plum Sauce</td>
<td></td>
</tr>
<tr>
<td>Fortune Cookies &amp; Decadent Brownies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>A Taste of Thai</strong></th>
<th><strong>$12.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken &amp; Vegetables Braised With Coconut Milk</td>
<td></td>
</tr>
<tr>
<td>Steamed Basmati Rice</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>Banana Pudding with Nilla Wafers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Francaise</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Rice Pilaf</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Breads with Butter</td>
<td></td>
</tr>
<tr>
<td>Decadent Chocolate Cake</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Imperial</strong></th>
<th><strong>$12.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded Chicken Baked With Yellow Rice, Vegetables &amp; Topped With Melted Cheese</td>
<td></td>
</tr>
<tr>
<td>Tomato &amp; Cucumber Salad</td>
<td></td>
</tr>
<tr>
<td>Homemade Tropical Chips</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies &amp; Brownies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Marsala</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Garlic Potatoes</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Breads &amp; Rolls with Butter</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Parmesan</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta with Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar Salad with croutons and Dressing</td>
<td></td>
</tr>
<tr>
<td>Basket of Garlic Rolls</td>
<td></td>
</tr>
<tr>
<td>Decadent Chocolate Cake</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Piccatta</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Caper Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetable Parmesan Risotto</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Enchiladas</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>House Made Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Sour Cream Salsa &amp; Guacamole</td>
<td></td>
</tr>
<tr>
<td>Green Salad House Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Flan</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Chicken Balsamic</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast Drizzled With a Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Offered With an Orzo Pilaf, Grilled Vegetables</td>
<td></td>
</tr>
<tr>
<td>Basket of Homemade Tropical Chips</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies &amp; Brownies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Classic Paella</strong></th>
<th><strong>$17.00</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp, Chicken &amp; Chorizo Sausage</td>
<td></td>
</tr>
<tr>
<td>With Saffron Infused Rice with Vegetables</td>
<td></td>
</tr>
<tr>
<td>Mixed Field Green Salad with House Dressing</td>
<td></td>
</tr>
<tr>
<td>Basket of Homemade Tropical Chips</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td></td>
</tr>
</tbody>
</table>
Mexican Fajitas- Chicken & Beef $14.45
Served With Guacamole, Sour Cream, Salsa & Shredded Cheese
Basket of Homemade Tortilla Chips
Garden Green Salad with Creamy Garlic Dressing
Decadent Chocolate Cake

BBQ Chicken $14.45
BBQ Ribs $16.95
BBQ Chicken and Ribs $17.50
Classic Mac and Cheese
Garden Green Salad with Ranch Dressing
Homemade Tropical Chips
Assorted Cookies & Brownies

Southwestern Chicken or Steak $14.45
With A Black Bean, Corn, & Tomato Salsa
Yellow Rice
Marinated Tomato & Cucumber Salad
Homemade Tropical Chips
Assorted Cookies & Brownies

Churrasco Steak $14.45
Served With a Classic Chimichurri Sauce
Black Beans & White Rice (Moros)
Mixed Green Salad with Creamy Garlic Dressing
Homemade Tropical Chips
Decadent Chocolate Cake

“Chipotle Bowl” $13.45
Chopped Chipotle Chicken Breast, Brown Rice, Black Beans, Shredded Lettuce, Tomato, Sour Cream, Pico De Gallo, Guacamole, Hot Sauce
Basket of Homemade Tortilla Chips and Salsa
Fresh Fruit Salad
Cookies and Brownies

Ropa Vieja $13.45
Served With Black Beans & White Rice (Moros)
Marinated Tomato & Cucumber Salad
Homemade Tropical Chips
Key Lime Pie

Classic Picadillo $13.45
Yellow Rice, Sweet Plantains, Basket of Tropical Chips, Garden Green Salad with Vinaigrette, Key Lime Pie

Mom’s Meatloaf $13.45
Homemade Meatloaf with Mushroom Gravy
Mashed Potatoes
Fresh Garden Vegetables
Chocolate Fudge Cake

Old Fashioned London Broil $14.45
Marinated Grilled Steak & Caramelized Onions
Garlic Mashed Potatoes
Mixed Field Green Salad with House Vinaigrette
Homemade Tropical Chips
Assorted Cookies & Brownies

Masas De Puerco $13.95
Yellow Rice, Sweet Plantains
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips
Key Lime Pie

Honey Mustard Glazed Salmon $14.25
Wild Rice Pilaf
Mixed Field Green Salad with Ranch Dressing
Homemade Tropical Chips
Old Fashioned Cheesecake

Greek Lemon Chicken $13.45
White and Dark Chicken Quarters Marinated with Lemon, Garlic and Herbs and Roasted Orzo with Sundried Tomatoes and Olives
Classic Greek Salad with Vinaigrette
Basket of Pita and Rolls with Butter
Cookies and Brownies

Rotisserie Chicken $13.45
Herb Roasted Chicken Quarters
Rosemary Roasted Potatoes
Sauté of Fresh Vegetables
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips

Fare To Remember Creative Catering
17225 S. Dixie Highway Suite 203 Palmetto bay, Fl 33157
P: 786 250 5387 F: 786 592 2294 E: info@faretoremember.com
Decadent Chocolate Cake

Mojo Chicken $13.45
Mojo Marinated Roasted Chicken Quarters
Cuban Style Black Beans, White Rice, Maduros
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips
Flan

Teriyaki Beef $14.55
Teriyaki Chicken $13.25
Teriyaki Salmon $14.25
Classic Fried Rice
Wok Seared Vegetables
Basket of Crispy Wonton W/Plum Sauce
Fresh Fruit Salad

Make Your Own Taco Bar $13.45
Taco Beef, Refried Beans, Crisp Corn Tacos
Salsa, Cheese, Guacamole, Sour Cream
Basket of Tortilla Chips
Chopped Salad with Ranch Dressing
Cookies and Brownies

Plantain Crusted Fish of the Day $14.25
Served With Yellow Rice
Garden Green Salad with House Vinaigrette
Tropical Chips
Assorted Cookies & Brownies

Sesame Crusted Fish of the Day $14.25
Basmati Rice
Stir Fry Vegetables with Ginger
Mixed Green Salad with Oriental Vinaigrette
Assorted Cookies & Brownies

A Taste of India $13.45
Roasted Tandoori Chicken
Potatoes Aloo
Curried Cauliflower
Naan Bread
Fresh Fruit Salad
Cookies and Brownies

Cajun Blackened Salmon $14.25
Served With Grilled Vegetable Couscous
Classic Caesar Salad with Homemade Dressing
Homemade Tropical Chips
Assorted Cookies & Brownies

Fish of the Day W/ Tropical Fruit Salsa $14.25
Grilled Vegetable Couscous
House Garden Salad with House Vinaigrette
Tropical Chips Assorted Cookies & Brownies

Old Fashioned Lasagna $12.95
With Ground Beef & Four Cheeses
Classic Caesar Salad with Homemade Dressing
Basket of Foccacia Bread with Butter
Fresh Fruit Salad
Assorted Cookies & Brownies

Vegetable Lasagna $12.95
Filled With Spinach & A Light Alfredo Sauce
Classic Caesar Salad with Homemade Dressing
Basket of Rolls with Butter
Fresh Fruit Salad,
Assorted Cookies & Brownies

Chicken Penne Pasta $13.65
Choice of Alfredo or Marinara Sauces
Seasonal Italian Vegetables
Classic Caesar Salad with Homemade Dressing
Basket of Bread & Rolls with Butter
Decadent Chocolate Cake

Roasted Loin of Pork $13.95
With a Mushroom Herb Gravy
Classic Mashed Potatoes
Chopped Salad with Honey Mustard Vinaigrette
Basket of Tropical Chips
Decadent Chocolate Cake
Eggplant Rolatini $12.95
Eggplant filled with ricotta cheese, mozzarella and parmesan, baked with tomato sauce.
Classic Caesar salad with croutons and dressing.
Basket of garlic rolls.
Tiramisu.

New York Deli $12.95
Ham & cheese, turkey, roast beef, tuna salad & curry chicken salad on kaiser rolls.
Lettuce, tomato, pickle wedges & condiments.
Old fashioned potato salad.
Creamy coleslaw, tropical chips.
Assorted cookies & brownies.

New York Deli Two $12.95
Ham, salami, mozzarella and roasted peppers.
Grilled chicken, cheddar chipotle mayo.
Portobello, zucchini, peppers, pesto mayo.
Farmers slaw with fresh herbs.
Israeli couscous salad.
Tropical chips.
Cookies and brownies.

Panninis $12.95
Media noches, tomato, mozzarella, grilled vegetables & pesto, turkey & cheese.
Vegetable pasta salad, fresh fruit salad.
Assorted cookies & brownies.

It’s A Wrap $12.95
Curry chicken salad, tuna salad, turkey & grilled vegetables wrapped in a soft tortilla.
With lettuce & tomato, homemade tropical chips, vegetable pasta salad.
Assorted cookies & brownies.

It’s A Wrap Two $13.25
Churro, onions and peppers, chimichurri.
Chicken Caesar.
Turkey club (bacon and cheese).
Greek vegetables salad.
Orzo salad.
Basket of tropical chips.
Assorted cookies and brownies.

Grilled Chicken Caesar Salad $12.95
Grilled chicken, crisp romaine, parmesan & fresh croutons with homemade caesar dressing.
Fresh fruit salad.
Homemade tropical chips.
Basket of baked breads & rolls with butter.
Assorted cookies & brownies.

Mediterranean Chicken Salad $13.95
Mediterranean Salmon Salad $14.95
With crisp romaine, marinated.
Grilled vegetables, tomatoes, onion, cucumber, feta cheese & olives with house vinaigrette.
Fresh tabouleh salad.
Homemade hummus.
Basket of pita & focaccia breads.
Assorted cookies & brownies.

Southwestern Chicken Salad $12.45
Grilled chicken, grilled corn, black beans, tomatoes, cucumbers, and cheddar cheese.
Crisp greens offered w/ a BBQ ranch dressing.
Basket of tortilla chips with salsa.
Fresh fruit salad.
Assorted cookies and brownies.
<table>
<thead>
<tr>
<th><strong>Oriental Chicken Salad</strong></th>
<th><strong>$13.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken, Toasted Almonds</td>
<td></td>
</tr>
<tr>
<td>Mandarin Oranges, Cucumbers, Crispy Greens</td>
<td></td>
</tr>
<tr>
<td>Oriental Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Lo Mien Vegetable Salad</td>
<td></td>
</tr>
<tr>
<td>Basket of Wontons with Plum Sauce</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>Fortune Cookies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Deli Salads</strong></th>
<th><strong>$12.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Salad, Egg Salad and Chicken Salad with Apples and Pecans</td>
<td></td>
</tr>
<tr>
<td>Basket of Freshly Baked Knot Rolls</td>
<td></td>
</tr>
<tr>
<td>Lettuce, Tomato and Pickles</td>
<td></td>
</tr>
<tr>
<td>Tuscan Pasta Salad with Vegetables (no mayo)</td>
<td></td>
</tr>
<tr>
<td>Mixed Green Salad with Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Basket of Tropical Chips</td>
<td></td>
</tr>
<tr>
<td>Cookies and Brownies</td>
<td></td>
</tr>
</tbody>
</table>

Every Menu Includes:
Upgraded Disposable Plates, Guest Ware, Napkins, Cups, Assorted Sodas, Bottled Water & Ice Tea

Minimum Order of 10 People

Please Place Orders 24 Hours In Advance

A DELIVERY CHARGE WILL BE ADDED TO EACH ORDER

All Meals Are Set Up Using Black Linens, Decorative Bowls & Baskets

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illnesses, Especially If You Have Certain Medical Conditions*
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 Griddled 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**
- 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 sliced 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**

Entrées 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 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

**Dessert Options**

Gourmet cookies   Brazilian flan   Carrot cake   Brownie   Germany cake
Minis (strawberry, passion fruit mousse, chocolate mousse, key lime pie mousse)
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
Salpicao (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

Traditional Sandwiches $14.95  Gourmet Sandwiches $16.95

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, 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)

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

**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

**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

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

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