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

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

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
$5.00 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
*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

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**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, Broccoli-ni and Peppers, Tossed in Penne with Garlic and Olive Oil  
Topped with Parmesan Cheese and Fresh Basil  
(Whole Wheat Penne may be substituted)  
$11.95 Per Guest

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

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

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

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

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

**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, Candid Walnuts served with a Raspberry Vinaigrette

$8.95 Per Guest

**Entrée**

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

$24.95 Per Guest

Mediterranean Free Range Chicken, Saffron Risotto, Eggplant Caponata, Broccolini, Mustard Jus

$21.95 Per Guest

Plantain Crusted Mahi, Cauliflower Mash, Baby Green Bean, Carrot, Coconut Mango & Lump Crab

$26.95 Per Guest

Roasted Eggplant, Curry Potatoes, Julienne Vegetables & Tomato Fondue

$18.95 Per Guest

**Dessert**

Crème Brulée 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
Individual 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.

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WWW.AJOYWALLACE.COM

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

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

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

| ABOUT THE COMPANY |

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

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

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

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

Chef’s Pairing of Seasonal Vegetable

Assorted Rustic Breads with Creamy Whipped Butter

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

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

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

**Plated Lunch Option 1 | Premium Salads**

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

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

Served with Assorted Rustic Breads and Creamy Whipped Butter

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

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

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

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

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

*Price Per Person: $40 for Drop Off | $53 for Full Service with Disposables | $63 for Full Service with China
Plus 10% Service Fee & Florida Sales Tax
Does Not Include 12.5% Venue Surcharge
Minimum Guarantee of 30 Guests | Based on 2 Hour Event*
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)

- Lobster Wellington
  In a Petite Pastry Cup

- Mini Slider
  With Cheddar Cheese & Ketchup

- Crispy Sushi Roll
  Filled with Your Choice of:
  Spicy Shrimp or Tuna (Please Choose One)

- Duck Confit Flatbread
  With Truffled Béchamel & Chopped Tomatoes

- Deviled Quail Egg
  Topped with Smoked Salmon

- Bleu Cheese & Candied Walnut Palmiers

- Spinach & Artichoke Au Gratin
  In a Sundried Tomato Coupe

- Spicy Asian Chicken Salad
  In Mini Coronets

- Tuna “Pizza”
  Crisp Tortilla with Spicy Tuna Carpaccio & Zesty Aioli

- Lobster Cone
  Lobster Salad & Butternut Squash Mousse
  In a Sesame Cone

- Blue Cheese Mousse
  With Rhubarb Gastrique Gelee & Micro Mint
  On Multigrain Toast

- Beef Gougere
  Beef Tenderloin, Artichoke Puree, Fresh Horseradish and Red Cabbage Slaw in a Gruyere Profiterole

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>
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<tbody>
<tr>
<td>Tandoori Chicken</td>
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<tr>
<td>Lemon Garlic Tilapia</td>
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<td>Roasted Potatoes with Caramelized Onions</td>
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<td>Curried Cauliflower &amp; Peas</td>
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<td>Tossed Caesar Salad with Shredded Parmesan Cheese</td>
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<td>Naan Bread with Whipped Butter</td>
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<td>**$66 with Disposables</td>
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<tr>
<th>Option Two</th>
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</thead>
<tbody>
<tr>
<td>Tuscan Grilled Chicken with Roasted Tomatoes &amp; Garlic</td>
</tr>
<tr>
<td>Salmon with Fennel Butter</td>
</tr>
<tr>
<td>Pinot Grigio Risotto</td>
</tr>
<tr>
<td>Zucchini &amp; Summer Squash, Garlic Basil Olive Oil</td>
</tr>
<tr>
<td>Spinach &amp; Romaine Salad, Cucumbers &amp; Tomatoes</td>
</tr>
<tr>
<td>Offered with Vinaigrette du jour</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$67 with Disposables</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Option Three</th>
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</thead>
<tbody>
<tr>
<td>Grilled Picanha Steak with Chimichurri</td>
</tr>
<tr>
<td>Grilled Mahi Mahi with Tropical Fruit Salsa</td>
</tr>
<tr>
<td>Coconut Rice</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
</tr>
<tr>
<td>Mushroom Ceviche</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$74 with Disposables</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Option Four</th>
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</thead>
<tbody>
<tr>
<td>Skirt Steak with Grainy Mustard &amp; Horseradish Sauce</td>
</tr>
<tr>
<td>Chicken Roulade filled with Spinach &amp; Cheese</td>
</tr>
<tr>
<td>Red Bliss Mashed Potatoes</td>
</tr>
<tr>
<td>Buttered Green Beans</td>
</tr>
<tr>
<td>Iceberg Lettuce Wedge</td>
</tr>
<tr>
<td>With Bacon &amp; Blue Cheese Dressing</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$75 with Disposables</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Option Five</th>
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</thead>
<tbody>
<tr>
<td>Roast Pork Tenderloin with Tamarind Barbeque Sauce</td>
</tr>
<tr>
<td>Indian Spiced Shrimp</td>
</tr>
<tr>
<td>Wasabi Mashed Potatoes</td>
</tr>
<tr>
<td>Wok Fried Julienne Vegetables</td>
</tr>
<tr>
<td>Wild Chinese Salad</td>
</tr>
<tr>
<td>With a Ginger Vinaigrette</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$78 with Disposables</td>
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</tbody>
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<thead>
<tr>
<th>Option Six</th>
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</thead>
<tbody>
<tr>
<td>Carved Sirloin of Beef with Salsa Verde</td>
</tr>
<tr>
<td>Chicken Marsala</td>
</tr>
<tr>
<td>Orecchiette Pasta with Creamy Pesto</td>
</tr>
<tr>
<td>Oven Roasted Root Vegetables</td>
</tr>
<tr>
<td>Mixed Greens Salad with Fennel, Tomatoes &amp; Olives</td>
</tr>
<tr>
<td>Offered with Vinaigrette du jour</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$80 with Disposables</td>
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<thead>
<tr>
<th>Option Seven</th>
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</thead>
<tbody>
<tr>
<td>Lamb T-Bone with Pomegranate Sauce</td>
</tr>
<tr>
<td>Garlic Shrimp with Meyer Lemon Tzatziki Sauce</td>
</tr>
<tr>
<td>White Corn Souffle on a Bed of Sauteed Spinach</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts with Pancetta</td>
</tr>
<tr>
<td>Classic Greek Salad with Feta Cheese</td>
</tr>
<tr>
<td>Pita &amp; Flatbreads with Hummus</td>
</tr>
<tr>
<td>**$84 with Disposables</td>
</tr>
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<thead>
<tr>
<th>Option Eight</th>
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</thead>
<tbody>
<tr>
<td>Carved Tenderloin of Beef with Merlot Sauce</td>
</tr>
<tr>
<td>Salmon Provençale with Capers, Tomatoes, Black Olives</td>
</tr>
<tr>
<td>Truffle Scented Potato Wedges</td>
</tr>
<tr>
<td>Green Bean Salad, Grape Tomatoes &amp; Piquillo Peppers</td>
</tr>
<tr>
<td>Mesclun Greens with Toasted Hazelnuts &amp; Goat Cheese</td>
</tr>
<tr>
<td>With Citrus Shallot Vinaigrette</td>
</tr>
<tr>
<td>Dinner Rolls with Whipped Butter</td>
</tr>
<tr>
<td>**$92 with Disposables</td>
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</tbody>
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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 Nutri grain 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 Pasteítos
- Ham and Chicken Croquettes
- Plantain Chips with Mojo Dipping Sauce
- Coffee & Tea Service with Cream, Lemon & Sweeteners

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

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

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

#### Upgraded Dessert Station – Please Select Three
- Seasonal Sliced Fresh Fruits, Coconut Flan, Classic Tiramisu,
- Tropical Fruit & Angel Food Cake Trifle,
- Banana Bread Pudding in Vanilla Bean Sauce,
- French Vanilla Crème 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 Napoleon, Coconut Flan Asian Spoons,
- Fruit Tart Brulee, French Macaroons,
- Truffle Lollipops – Dark or White Chocolate,
- Chocolate Dipped Strawberries or Pineapple,
- $19

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

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

- Plus 10% Service Fee, Florida Sales Tax, and 12.5% Surcharge
- Minimum Guarantee of 20 Guests | Based on 1 Hour
- Labor is Currently Included
**The Young Adult Package | B’Nai Mitzvahs - Quinceneras - Sweet 16s**

**Classic & Signature Station Options |** Please Select 2 Classic and 1 Signature Station

**Chef Elgin’s Latin Sushi Rolls**
- Annato Rice filled with Shrimp Ceviche
- Moros y Christians 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**
- Orechette 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.
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.
Chef David Schwadron

Catering & Event Design

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 Shitake 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 Shitake 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.**
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.
Chef David Schwadron

Catering & Event Design

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

CORKAGE FEE
If Client Provides Their Own Alcohol,
There Will be a $5.00 Per Person Corkage Fee
STANDARD ON ALL EVENTS

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

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

Additional Considerations
Trucking/Transportation charge $150.00
Logistical Additions TBD

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

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

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

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

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

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

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

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

**MENU ONE**

Assorted Bagels, Croissants, Muffins and Danish Butter, Jams, Regular and Chive Cheese
Sliced Nova, Whitefish Salad
Tuna Salad and Egg Salad
Sliced Tomatoes, Onion and Cucumber
Fresh Fruit Salad with Berries
Old Fashioned Noodle Kugel
Cheese Blintzes with Blueberry Sauce and Sour Cream
Mini Cookies, Brownies, and Pecan Squares, Rugelach & Blondie’s

Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments

* $22.00 per person

**MENU TWO**

Baskets of Assorted Bagels, Croissants, Muffins and Danish Butter, Jams, Regular and Chive Cheese
Classic Eggs Benedict with Homemade Hollandaise
Crispy Breakfast Potatoes with peppers and Onions
Baked Tomatoes with Garlic, Parmesan and Homemade Bread Crumbs
Praline Baked French Toasts with Pecans and Cinnamon Warm Maple Syrup
Fresh Fruit Salad with Berries
Basket of Mini Cookies, Black and White’s, Linzer Tarts & Blondie’s

Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments

* $18.00 per person

**MENU THREE**

Freshly Baked Bagels, Croissants, Muffins and Danish Butter and Fresh Fruit Preserves
Creamy Scrambled Eggs
Apple wood smoked bacon Thick Country Sausage Links
Crispy Potatoes with Roasted Peppers and Caramelized Onions
Fresh Sliced Fruit Platter Assorted Mini Pastries

Fresh Orange Juice Freshly Brewed Regular and Decaffeinated Coffee W/Condiments

* $15.00 per person

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

17225 South Dixie Highway Suite 203 Palmetto Bay, Florida 33157
www.Faretoremember.com
info@faretoremember.com
**LUNCHEON BUFFET**
Tuscan Braised Chicken with Rosemary, White Wine and Mushrooms
Garlic Smashed Potatoes
Tuscan Grilled Vegetables Balsamic Drizzle
Penne Pasta Alfredo with Vegetables
Classic Caesar Salad
Garlic Rolls and Focaccia
Fresh Sliced Fruit
Tiramisu
$17.95 per person

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

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

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

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

**See buffet station list for additional ideas

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

PRICE IS BASED ON THE NUMBER OF GUESTS
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Rentals to be determined as needed
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Hors D’oeuvres
Passed on Decorative Trays Garnished with Botanicals OR Display using decorative serving pieces and botanicals

Assorted Sushi Rolls with Wasabi, Soy and Ginger
Baked Brie and Brown Sugar Tartlets
Beef Tenderloin Crostini with Horseradish Aioli
Beefsteak Tomato Brushetta with Fresh Basil
Black Bean Cake W/ Roasted Red & Yellow Peppers
*Mini Lobster Quesadillas with Spicy Salsa
Mini Clam Chowder Shooters with Oyster Crackers
Mini Mozzarella and Fig Panini’s
Caribbean Steak Crostini with Saffron Aioli
Chicken Yakitori Skewers with Scallions
Citrus Seared Mahi Mahi with a Citrus Glaze
*Citrus Marinated Shrimp with Cocktail Sauce
Curried Chicken Salad on a Plantain Chip
Dates Stuffed with Blue Cheese and Almonds
Steak Chimichurri on a Garlic Crostini
BBQ Chicken Empanadas
Duck Wontons with Chinese mustard
Wild Mushroom Filo Triangles
Franks in a Blanket with Mustard
Grilled Chicken Sate with Spicy Peanut Sauce
*Grilled Lamb Crostini with a Mint Glaze
Grilled Wild Mushroom Crostini
Honey Coconut Chicken Tenders with Apricot Mustard
Individual Crudités with Garlic Dip in a Shot Glass
Japanese Eggplant and Maui Onion Foccacia
Mini Beef Wellingtons
*Baby Lamb Chops with Mint Glaze
Old Fashioned Mini Sliders
Pan Fried Dumplings with Sweet Chili Sauce
Portobello Steak Fries with Balsamic Roasted Garlic Aioli
Roasted Eggplant and Red Pepper Crostini
Roasted Eggplant on Garlic Toast
Salmon Cakes with Sweet Curry Aioli
Smoked Salmon on a Potato Pancake W/Dill
*Maryland Style Crab Cakes with Remoulade
Southern-Style Corn Fritters with Apple Butter
Tequila Marinated Grilled Shrimp with Tomatillo Sauce
Thai Spring Rolls with Mango-Plum Sauce
Gazpacho Shooters
Bahamian Conch Fritters with a Sweet Spicy Sauce
Tomato Tarte Tatin with Lemon Aioli
Tuscan Crostini w. Red Peppers & White Beans
*Seared Tuna on a Wonton Chip with Wasabi Aioli
*Panko Crusted Scallops with Sweet Chili Sauce
Ceviche in an Oriental Spoon
Plantain Crusted Snapper Fingers with a Tropical Fruit Glaze
Petite Mini Tuna Burgers with Cilantro Lime Aioli
Crispy Vegetable Samosas with Mango Chutney
Gorgonzola and Sweet Onion Marmalade on a Lavosh
Mini Classic Rueben’s
Wild Mushroom and Boursin Tartlets
*Mojo Pulled Pork Quesadillas with Avocado Crema
Tandoori Lamb on a Pita Chip with Sweet Chutney
Asian Taco, Hoisin Shredded Pork in a Wonton Taco with Scallions
Braised Short Ribs on a Blue Cheese Arepas with Sweet Onion Marmalade
Mini Lamb Kafta Meatballs with Za’atar Chimichuri
Mini Croque Monsieur
Mini Twice Baked Fingerling Potatoes with Pancetta and Asiago
*Moroccan Spiced Lamb Kebabs with Yogurt Lime Aioli
“Chicharrones de Pollo” Crispy chicken com tortilla avocado salsa
*Classic Rumaki with Scallops and Apple wood smoked bacon
*Tuna Sashimi Cones with Wakame
Roast Duck Crostini Cranberry Jam

*will incur a slight additional charge

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

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

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

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

**A TASTE OF THE NORTH ATLANTIC**
Fresh Cod Filets Dipped in Batter Fried until Crispy
- Classic British Chips Malt Vinegar
- Marinated Cabbage Slaw

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

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

**PRICES START AT $15.00 PER PERSON**
PRICE IS BASED ON # STATIONS ARE CHOSEN AND IF A COCKTAIL HOUR IS ADDED

*Wait staff @ $28.00 per hour and service charge will be added to the final invoice*
Rentals to be determined as needed
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First Course
Roasted Vegetable Terrine
With Endive and Bibb Garnish
Saffron Aioli and Hazelnut Vinaigrette

MAIN COURSE
Guests will have a choice of one:

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

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

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

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

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

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SAMPLE “MINI” DESSERTS

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

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

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Creative Catering By
Fare to Remember

Phone: 786 250 5387                Fax: 786 592 2294

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

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

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

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

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

BAR Option One CLIENT TO SUPPLY ALL LIQUOR
00 Guests @ $5.00 per Person  $
Price includes Assorted Sodas, Mixers, Juices, Lemons, and Limes Ice, Cocktail Napkins and all Bar Service Equipment

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

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

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

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

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

Assorted sodas and frozen drinks
$22.00 per person

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

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

Smoked Fish Mousse in mini Cucumber Cups
Chicken Liver Pate in a Mini Pastry Cup
Freshly baked Scones with Butter and Fresh Fruit Preserves
Assorted Herbal and Iced Teas Coffee Service
$17.00 per person

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