



## Roe's Hot Buffet Menu

Roe's Catering hot buffet menu includes disposable paper products, serving utensils and equipment. Our buffet menu is priced per person with a minimum of 20 guests per selection.

Vegan options are available for an additional fee.

We ask that you please allow 48-hour notice on all orders.

Standard 7% sales tax and Catering service fees apply to all orders.

All menus can be customized! To get a customized quote call Chef Olivia!

Deli # 727-544-4750, Press 1 and leave us a message!

Chefs Cell #727-608-7343

Email [opedroff@gmail.com](mailto:opedroff@gmail.com), [Opedroff@aol.com](mailto:Opedroff@aol.com)

**All prices are displayed per guest**

**All payments made by card will be subject to 4% service fee.**

**Other ways to pay: Cash, Check, Zelle, Venmo**

**Applied catering service fees:**

10% for ALL pick-up orders

(only waived when paper products & display signs are not required)

18% for delivery with set up, 20% with return

25% for set up with full service at our Café

35% for full service set up off- site



## Roe's Hot Buffet Menu

### It's All Greek to Me!

**\$18/GUEST 1 choice**

**\$22/GUEST 2 choices**

- ❖ Chicken Souvlaki (Thighs)
- ❖ Shaved Gyro (Lamb)
- ❖ Keftedes (Beef + Pork)
- ❖ Falafel (Vegan)

Served with Tzatziki (cucumber yogurt sauce)

Rice Pilaf OR Lemon Potato Wedges

Greek Salad and Pita Bread

**\$18/GUEST**

- ❖ Pastitsio (Greek Lasagna)
- ❖ Moussaka (Greek Eggplant Dish)

Served with Greek Salad and Rolls with butter

### Half Pan /\$150

Yai yai's Beef Dolmades (Stuffed Grape Leaves)

**\$75... 24 Triangles or 36 Squares**

**Layers of Phyllo with butter**

Spanakopita: Fresh Spinach + Four Cheese (Feta, Cream, Goat & Cottage Cheeses)

Tiroptita: Caramelized Leek + Four cheese



## Roe's Hot Buffet Menu

### Backyard BBQ

\$18/GUEST 1 choice

\$22/GUEST 2 choices

\$26/GUEST 3 choices

- ❖ Smoked Turkey Breast - White Bama BBQ sauce
- ❖ Smoked Pulled Chicken- White Bama BBQ sauce
- ❖ Smoked Pulled Pork- Citrus BBQ

\$24/GUEST 1 choice

\$36/GUEST both

- ❖ Baby Back Smoked Ribs- Citrus BBQ
- ❖ Smoked Brisket-Citrus BBQ

Served with 2 sides of your choosing + Bread (Hawaiian Rolls & Corn Bread)

Additional sides \$4/each

#### Starches:

Mac N Cheese  
German Potato Salad  
Loaded Baked Potato Mash  
Sweet Potato Casserole  
Corn Casserole  
Cheesy Hashbrown Casserole

#### Veggies:

Creamy Coleslaw  
Broccoli Salad  
Southern Green Beans  
Cowboy Baked Beans  
Carolina Collards  
Seasonal Salad



## Roe's Hot Buffet Menu

### Floribbean

\$18/ GUEST 1 choice

\$22/ GUEST 2 choices

\$26/ GUEST All 3

- ❖ Mojo Roasted Pork (Pulled)
- ❖ Mojo Grilled Chicken (Thighs)
- ❖ Ropja Vieja (Braised Beef)

Served with Yellow OR White Rice, Seasoned Black Beans, 1905 Salad + Cuban Bread

Vegan option: Mojo roasted cauliflower

### Nawlin's Cajun Creole

\$24/GUEST Includes choice of salad & fresh bread

- ❖ New Orleans Style BBQ Shrimp

Served with Collard greens + Creamy Grits

\$22/GUEST Includes choice of salad & fresh bread

- ❖ Chicken + Andouille Gumbo

Served over white rice

- ❖ Shrimp + Andouille Jambalaya

\$20/GUEST 1 choice

\$28/GUEST both

- ❖ Muffuletta Corners (Pastrami, Ham, Salami, Provolone)

Served with Red Beans + Rice

- ❖ B.Y.O Po Boy (Crispy Shrimp & Pulled Beef with Gravy)

Served with Red Beans + Rice

Lettuce, tomato, remoulade & fresh rolls



## Roe's Hot Buffet Menu

### Southern Comfort

\$18/GUEST 1 choice

\$22/GUEST 2 choices

- ❖ Chicken Pot Pie (Puff Pastry)  
House Salad (House Dressings)
- ❖ Stuffed Peppers (Beef & Rice)  
Greek Salad (House Dressing)  
Vegan options: Liv's Stuffed Pepper (black beans, quinoa, sweet potato)
- ❖ Swedish Meatballs  
Honey Buttered Carrots, Buttered Noodles and Yeast rolls.
- ❖ Beef Stroganoff  
Palm Beach Salad (House Dressing), Buttered Noodles and Yeast rolls.
- ❖ Sheppard's Pie (Beef)  
Palm Beach Salad (House Dressings) and Yeast rolls.
- ❖ House Meatloaf (Beef) with gravy  
Garlic Butter Green Beans, Mashed Potatoes and Yeast rolls.
- ❖ Turkey Meatloaf with our Sweet & Spicy Glaze  
Balsamic Bacon Brussel Sprouts, Mashed Sweet Potatoes and Yeast rolls.



## Roe's Hot Buffet Menu

### B.Y.O. Fiesta Taco Bar

\$18/GUEST 1 choice

\$22/ GUEST 2 choices

\$24/ GUEST All 3

- ❖ Honey Chipotle Lime Chicken
- ❖ Taco Seasoned Ground Beef
- ❖ Fajita Spiced Shrimp

Served with Spanish Rice & Refried Beans or Yellow Rice & Black Beans

Shredded Lettuce, Pico de Gallo, Shredded Queso, Sour Cream

House made Guacamole, Salsa and 3-Pepper Queso

Soft Flour Tortillas and Tortilla Chips

Make it fajitas +\$2, vegan option (sauteed peppers and onions)

\$18/ GUEST 1 choice

\$24/GUEST both

- ❖ Creamy Green Chile Chicken Enchiladas  
Served with cilantro rice + pinto beans, lettuce, tomato, sour cream and avocado
- ❖ Beef & Bean Taco Lasagna  
Served with Spanish rice, lettuce, tomato, sour cream and avocado



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### B.Y.O. Italian Pasta Bar

**\$25/GUEST** Served with Caesar Salad or (Caprese Salad +\$2) and Garlic Bread

**Choose 2:**

Spaghetti, Linguini, Penne, Angel Hair

**Choose 2:**

Meatballs, Grilled Chicken, Italian Sausage, Grilled Shrimp

**Choose 2:**

Parmesan Garlic Cream, Marinara Sauce, Pesto Cream, Sofrito Brandy Cream, Scampi, Bolognese (Meat Sauce) +\$2

**Choose 4:**

Mushrooms, Asparagus, Broccoli, Sweet Peppers, Cherry Tomatoes, Spinach

### Tour of Italy

**\$28/GUEST Choice of each:**

Protein, Baked Entrée, Starch, Veg. Includes Caesar Salad + Garlic Bread

<p><b>PROTEIN:</b></p> <ul style="list-style-type: none"> <li>❖ Chicken Piccata</li> <li>❖ Chicken Caprese</li> <li>❖ Chicken Marsala</li> <li>❖ Italian Herb Grilled Chicken</li> <li>❖ Chicken Parmesan Cutlets</li> <li>❖ Italian Braised Beef</li> <li>❖ Meatball Marinara</li> <li>❖ Pork Tenderloin with Sherry Cream</li> </ul> <p><b>BAKED ENTRÉE:</b></p> <ul style="list-style-type: none"> <li>❖ Liv's Beef + Cheese Lasagna</li> <li>❖ Chicken &amp; Spinach Manicotti with Parmesan Garlic Cream</li> <li>❖ White Veggie Lasagna</li> <li>❖ Eggplant Parmesan</li> <li>❖ Stuffed Shells with Marinara</li> </ul>	<p><b>STARCH:</b></p> <ul style="list-style-type: none"> <li>❖ Three Pepper Penne with Feta</li> <li>❖ Sofrito Brandy Cream Linguini</li> <li>❖ Marinara with Spaghetti</li> <li>❖ Parmesan Garlic Cream Penne</li> <li>❖ Scampi with Angel Hair</li> <li>❖ Tomato-Basil Cream Tortellini</li> <li>❖ Pesto Cream with Angel Hair</li> <li>❖ Sundried Tomato Cream Penne</li> <li>❖ Seasonal Ravioli</li> <li>❖ Seasonal Risotto</li> <li>❖ Seasonal Orzo</li> <li>❖ Garlic Mashed Potatoes</li> </ul> <p><b>VEG:</b></p> <ul style="list-style-type: none"> <li>❖ Seasonal Vegetable Medley</li> <li>❖ Broccoli, Asparagus, Green Bean</li> </ul>
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Customize your own perfect buffet with our signature dishes:

All items listed below are available in half (Serves 8-10) or full (Serves 18-20) sizes. Contact Chef Olivia for a la carte pricing and a quote. 48-hour notice required.

### Chicken

- Chicken Piccata
- Chicken Florentine
- Chicken Caprese
- French Onion Chicken
- Chicken Parmesan Cutlets
- Chicken Cordon Bleu
- Portobello Brie Chicken
- Chicken Marsala
- Honey Chipotle Lime Chicken
- Huli-Huli Chicken
- Italian Herb Chicken
- Pimento Chicken (Crispy)
- Teriyaki Glazed Chicken
- Chicken Souvlaki
- Mojo Chicken (Pulled)
- Spinach & Feta Chicken Meatballs

### Turkey

- Herb Roasted Turkey Breast with Gravy + Cranberry Orange
- Citrus Brined Turkey Breast with Alabama BBQ sauce
- Turkey Burgers with Pretzel Buns
- Turkey Meatballs (Teriyaki, Swedish, Marinara)
- Turkey Meatloaf with Glaze



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### Beef, Market Price

- Bouef Bourguignon (Chuck or Short Rib)
- Braised Italian Beef Ragu (Chuck or Brisket)
- Ropa Vieja (Braised Beef with Olives + Peppers)
- Beef Stroganoff (Chuck or Filet)
- Swedish Meatballs (Beef & Pork)
- Momma's Southern Meatloaf (with gravy or glaze)
- Tender Roast Beef (Eye of Round) with Gravy
- Garlic Herb (Standing Rib Roast) with au jus & creamy horseradish
- Beef Wellington (mushroom duxelles or spinach boursin)
- Braised Short Ribs (marsala or red wine demi)
- Beer Braised Brisket with Gravy
- Short Rib Sheppard's Pie
- Lamb Chops with lemon & herbs
- Braised Leg of Lamb in Red Wine Sauce
- Corned Beef & Pastrami
- Skirt Steak with Chimichurri
- Flank Steak or NY Strip with béarnaise
- All American Burgers
- Ribeye with French onion compound butter
- Filet with wild mushroom sauce



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### Pork, Market Price

- Roasted Pork Tenderloin with Sherry cream sauce
- Citrus BBQ Smoked Ribs or Braised Country Ribs
- Grilled Pork Chop with Peach Chutney
- Pork & Pineapple Teriyaki Skewers
- Pork Souvlaki Skewers
- Mojo Pork (Pulled)
- Pernil (Pulled)
- Citrus BBQ Pork (Pulled)
- Beer Braised Bratwurst
- Grilled Hot Dogs

### Seafood, Market Price

- Salmon

Dijon Dill cream, Citrus Butter, Coconut Red Curry Cream, Sweet Chili

- Local Grouper with Citrus-Cajun Butter
- Blackened Mahi with Citrus Remoulade
- Crispy Cod with Skordalia (Garlic Potato Spread) or Key West Tartar
- Crispy Coconut Shrimp with Tiger Sauce
- Baked Cod with Tomato, Onion, Parsley
- Jumbo Grilled Shrimp with Citrus-Cajun Butter
- Bacon Wrapped Shrimp with Citrus Remoulade
- Seared Scallops with Orange Miso Glaze
- Shrimp Boil (Corn, Andouille, Potato)
- Fisherman's Pie (Fish, Scallop, Shrimp, Puff Pastry)
- Pallela (Shrimp, Fish, Mussels)
- Crab Cakes with Citrus Remoulade



## Roe's Hot Buffet Menu

### Baked Entrees

- Liv's Lasagna (Beef, Sausage or Cheese)
- Liv's White Veggie Lasagna
- E's Seafood Lasagna (Shrimp & Scallop)
- Moussaka (Greek Eggplant)
- Pastitsio (Greek Lasagna)
- Chicken, Ricotta & Spinach Manicotti with Parmesan Cream
- Three Pepper & Feta Linguini (Shrimp or Chicken)
- Sofrito Brandy Cream with Sausage Fettuccini
- Pasta Bolognese
- Fettuccini/Penne/Tortellini Alfredo (Shrimp or Chicken)
- Shrimp Scampi with Angel Hair
- Tomato Basil Cream with Bacon & Peas
- Creamy Green Chili Chicken Enchiladas
- Beef & Bean Taco Lasagna

### Baked Vegetarian Entrees

- Vegan Stuffed Peppers with Sweet Potato, Black Beans + Quinoa
- Leek + Spinach Farro Stuffed Portobello with goat cheese
- Vegetable Lasagna (Zucchini, Mushrooms, Spinach, Sundried Tomato)
- Eggplant Parmesan
- Stuffed Shells with Marinara or Tomato-Basil Cream
- Seasonal Ravioli (Mushroom, Cheese, Spinach, Butternut squash)
- Sundried Tomato Cream Penne with Mushrooms & Leeks
- Spanakopita (Spinach + Cheese Pie)
- Tiroptita (Cheese Pie)



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### Starches

- Seasonal Risotto; (Parmesan, Asparagus, Sweet Pea, Roasted Carrot, Charred Corn, Butternut Squash, Wild Mushroom, Ruby Beet)
- Seasonal Orzo; (Mushroom, Leek, Sundried Tomato, Spinach)
- Choice of Pasta & House Sauce; (Parmesan Garlic Cream, Tomato-Basil, Marinara, Pesto Cream, Brandy Sofrito Cream, Scampi, Sundried Tomato Cream)
- Garlic Mashed Potatoes or Butter Mashed Potatoes
- Sweet Potato Mash
- Herb Roasted Potatoes (V)
- Lemon Potato Wedges (Garlic, Onion, Oregano)
- Au Gratin Potatoes (Parmesan, White Cheddar)
- Mac N Cheese (Parmesan, Cheddar, American)
- Liv's Cous Cous (Pinenut, Currents, Herbs) (V)
- Rice Pilaf (Celery, Onion, Parsley)
- Yellow Rice (Saffron) (V)
- Spanish Rice (V)
- Cilantro Rice (V)
- Island Rice (Coconut)
- Twice Baked Potato Mash with cheddar, bacon + scallion
- Cowboy Baked Beans with beef, sausage + bacon
- Pinto Beans with chorizo
- Harvest Stuffing with Sausage + Apples (Seasonal)
- Potato Salad
- Pasta Salad (Our Tortellini, Greek Orzo, BLT, Cowboy, Italian Garden)
- Noodles Salads (Thai Peanut, Oriental Sesame, Sweet Chili Glass)



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### Vegetable Sides

- Garlic Butter Green Beans
- Home Style Green Beans with Bacon + Onion
- Carolina Collard Greens with Cabbage + Smoked Turkey
- Rainbow Medley (Zucchini, Squash, Bell Pepper, Asparagus, Onion) (V)
- House Medley (Green Beans, Carrots, Cauliflower)
- Harvest Medley (Sweet Potato, Carrot, Parsnip, Beets) (V)
- Edamame & Corn Succotash
- Roasted Asparagus (V)
- Brussel Sprouts with Balsamic + Bacon
- Broccoli with Sweet Sesame Soy Butter
- Broccoli with Lemon + Parmesan
- Broccoli Salad (Autumn or Tressa)
- Seasoned Black Beans (V)
- Creamed Spinach
- Cauliflower Mash (V)
- Honey Roasted Carrots
- Braised Cabbage, Kale, Spinach (V)
- Coleslaw
- Candied Sweet Potato with Maple + Pecan (Seasonal)
- Corn Casserole (Seasonal)
- Green Bean Casserole (Seasonal)
- Acorn Squash with Brown Butter, Sage + Parmesan (Seasonal)



## Roe's Hot Buffet Menu

### Buffet Bundle Pricing:

\$18/guest for 1 protein, 1 starch, 1 veg, Salad + Bread

\$24/guest for 2 proteins, 1 starch, 1 veg, Salad + Bread

\$30/guest for 3 proteins, 1 starch, 1 veg, Salad + Bread

**Market pricing will be adjusted per menu item**

### Salads

House, Caesar, Greek, Palm Beach, Seasonal Signature +\$2

### Breads

Rolls, Garlic Bread, Hawaiian Rolls, Corn Bread Muffins, Cuban Bread

**Complete the meal with beverages & dessert!**

### Beverages

Iced sweet & unsweetened tea, \$15/gallon

Orange Juice & Lemonade \$20/gallon

Hot Coffee Bar \$90/30 cups

Non-Dairy Milk (Coconut, Almond, Oat) +\$20

Cold Brew Coffee \$120/30 cups

Assorted Canned Sodas & Bottled Water \$2/each

Beverage station \$3 (in-house only)

### Desserts

Fresh Baked Mini Cookies & Fudge Brownies \$24/dozen

Lemon Bars & Baklava \$36/dozen

Assorted Platter \$48/2 dozen

Ask Chef about our seasonal specialty desserts, prices will vary.