

CNO Catering Package

Rashaad Shears

CHEF NITE ORLANDO | 3477 PARKWAY CENTER COURT ORLANDO FLORIDA 32808.
WWW.CHEFNITEORLANDO.COM

BBQ MENU

Entre Selection

Smoked Brisket

Slow smoked tender Brisket, served with home made BBQ sauce.

Smoked Pulled Pork

Tender Pork Shoulder Slow Smoked over mesquite wood

Smoked Chicken 1/4s

Lemon Pepper Spiced Chicken Leg 1/4s smoked over mesquite wood.

Smoked Shrimp Skewers

Cajun Rubbed Shrimp on the Barbie.

Steak Kabobs

Cumin Spiced Tender steak, skewered with peppers and onion and Pineapple, Glazed with chipotle vanilla BBQ.

Grilled Chicken Breast Kabobs

Jerk spiced Chicken Breast skewered with Peppers, Onions and Pineapple Glazed with a Mango Habanero sauce

Side Item(3)

Mac and Cheese

Hush puppy casserole

Baked Beans

Collard Greens

Cabbage

Candied Yams

Roasted Potatoes

Corn on the cob

Cream corn

Grilled asparagus

Steamed Broccoli

Salad (1)

Caesar Salad

House Salad

Spinach feta salad

Cole slaw

Pasta Salad

Potato Salad

Beverages

Iced Tea/ Lemonade

Sodas/ Water

Pricing

Catering All inclusive Menu Package Offered

1 Entre Buffet Selection
\$13.00

3 side items

1 salad

Beverage selection

2 Entrée Buffet Selection

Both; 20.00/ person

Choice of 1; \$15.00/

person

3 Sided Items

1 salad

1 Beverage Selection

3 Entrée Buffet Selection

Choice of 2; \$20.00

Choice of 1; \$17.00

3 side items

2 salads

1 Beverage Selection

Off the Grill

Chicken

Blackened Chicken

Chicken Breast, spiced with a House Blend of spices and Seared to Perfection.

Lemon pepper Chicken

Marinated Chicken Breast spiced with our home made Blend and seared to perfection.

Carribbean Spiced Chicken

Mojo Marinaded Chicken Pan Seared To Perfection Herb Scented Chicken Breast Southern Spiced Chicken with Bourbon Glaze

Beef

Grilled Skirt Steak

Marinated Skirt Steak Grilled to a Medium Temperature

Grilled Sirloin

Marinated Grilled Sirloin Steak Grilled to a Medium Temperature.

Pork

Citrus Marinade Pork chop

Center Cut Loin Chops Marinade with a Blend of Citrus Juices and Spices, Grilled to Perfection. Glazed with Mango Habanero sauce. Braised Pork Loin

Center Cut Pork Loin

Tender slices of Pork loin, Brined for 24 hrs Seared and Slow Roasted in its own juices.

Seafood

Grilled Pineapple Shrimp Skewers.

Skewers of Shrimp and Pineapple grilled and drizzled with a coconut siracha Reduction.

Lemon Pepper Shrimp Skewers

6 Large Shrimps skewered and dusted with Lemon Pepper seasoned and drizzled with Chimi Churri.

Cajun Rub Shrimp skewers

6 Large shrimp skewered Spiced with our home blend of spices and drizzled with garlic butter.

Cilantro Lime Grilled Salmon

Salmon Filet Pan Seared and Topped with Cilantro lime Butter.

Lemon Pepper Grilled Salmon

Salmon Filet dusted with Lemon Pepper seasoning and seared to Perfection.

Cumin Crusted Salmon

Salmon Filet Crusted with Cumin and Pan Seared. Served in a coconut Sirachi reductions.

Cajun Rubbed Grilled Salmon

Salmon Filet seasoned in a house blend of spices to and Pan seared drizzled with Garlic butter.

Vegetables/ Sides

Grilled Asparagus

Sauted Broccoli

Seasoned Green Beans

Roasted Red Potatoes

Baked Potatoes

Cumin Spiced Sweet

Potatoes

Mixed Vegetables(broccoli, squash, zucchini, Red Peppers)

Pricing

1 Entre Buffet

\$13.00/ Person

Includes

- 3 side items
- 1 salad
- Beverage selection



2 Entrée Buffet Selection

Both; 20.00/ person

Choice of 1; \$15.00/person

Includes

- 3 Sided Items
- 1 salad
- 1 Beverage Selection

3 Entrée Buffet Selection

Choice of 2; \$20.00

Choice of 1; \$17.00

- 3 side items
- 2 salads
- 1 Beverage Selection

Delivery/ Service

Charge / Gratuity

20%

CASSEROLES / FAMILY STYLE MEALS

Half pans available with the purchase of a whole pan.
Half pan price 30.00 / feeds 9 people



Lasagna \$65.00/ pan feeds 15 ppl

Seasoned Ground beef slow simmered in a bolgnaise sauce Layered between lasagna noodles and a blend of Italian cheese and smothered in Home-made Marinara Sauce

Country Lasagna \$65.00/ pan feeds 15/ people

Slow Smoked Pulled Pork between layers of Home-style Mac and Cheese.

Shephard Pie 65.00/ pan feeds 15 People.

Seasoned Ground Beef, Roasted Garlic Mash Potatoes, Seasoned Green Beans and Crème Style Corn Topped With Cheese.

Pasteleon \$65.00/ pan feeds 15 people

Ground Beef Seasoned with Carribean Spices and layered between Plantains and Cheese.

Chili Mac 60.00/ Pan/ Feeds 20 people

Home- made Chili and Mac & Cheese served in the Same Pan.

Caribbean Style Shephard Pie \$65.00/ Pan/ Feeds 20 people

Slow Smoked Caribbean Spied Chicken Between Layers of Smashed Plantains, and Cheese.

THEMED SELECTIONS

Accompanied with House salad

Build your own

Taco Bar

\$13.00/person
Choice of Ground Beef/
Chicken

Condiment bar:

Hot/ Mild Signature salsas

Tomatoes, onions, Lettuce,
Cheese, Sour Crème

Oriental Station

14.00/person

Choice of Chicken, Beef,
Shrimp

Rice Noodles

Selection of Oriental Sauces

Mixed Vegetable.

Thai Station

\$14.00/person

Choice of chicken, Beef,
Shrimp

Three different Curry sauces
with coconut Milk.

Mixed vegetables

Jasmine Rice



Dessert Platters

Cookies/ Brownie Platter
\$2.00

Pastries/ cup cakes/ etc.
3.00/ person



Corporate Catering
Breakfast Packages
Hot breakfast buffets
Trays feed 20 ppl

Trays of Scrambled Eggs
\$40.00

Trays of Bacon (3ea) \$50.00

Trays of Sausage (2ea)\$
45.00

½ Pan Grits
\$12.00

½ Oatmeal
\$12.00

Breakfast Potatoes
\$35.00/pan

French Toast
\$45.00/pan

**Hot Breakfast Sandwiches
Platters 4.85/person**

Choice of Bread: Crossant,
English Muffin, Texas Toast,
Biscut

Selection of Meats: Bacon,
Sausage, Turkey Sausage,

Selection Of Eggs:
Scrambled, Fried, Eggwhite,
Omlett

Choice of Cheese:
Pepperjack, Cheddar,
Provolone

Small Platter feeds 8ppl

Med Platter feeds 16 ppl

Large Platter feeds 24 ppl



Continental Breakfast

\$7.96/person

Includes

Bagels, Crossants, Toast,
Fruit, Muffins, Pastries