



CORPORATE & SOCIAL EVENTS

We offer a wide variety of options, from simple to lavish, small to large, and snacks to banquets. Our services include options such as Plated, Buffet, Chef Stations, Hors d'Oeuvres, and much more.

We have an extensive menu selection that will cater to the needs of your corporate events--one time, one day, all week or long term.

CHOOSE ONE OF OUR PACKAGES OR LET ONE OF OUR CHEFS CREATE A CUSTOM MENU DESIGNED JUST FOR YOUR EVENT.





Package Menus

GOLD

One Salad
One Entrée
Two Sides
One Bread

\$16

No service charge,
Self Serve, Buffet set up

PREMIUM

Two Hors d'Oeuvres
One Salad
One Entrée
Two Sides
One Bread

Without China - **\$19**
China Ware - **\$25**

DIAMOND

Two Hors d'Oeuvres
One Salad
Two Entrée Options
Two Sides
One Bread

Without China - **\$21**
China Ware - **\$27**

PLATINUM

Three Hors d'Oeuvres
One Salad
Two Entrees
Two Sides
One Bread

Without China - **\$25**
China Ware - **\$31**



Hors d'Oeuvres

Gourmet Fruit Display
Gourmet Fruit Salad in Watermelon Display
Gourmet Cheese Display w/ crackers
Crudités Display
Gourmet Relish Display
Gourmet Spiced Olives
Tomato Bruschetta
Gourmet Mini Quiche
Pot Stickers (Grilled, Steamed or Crisp)
Brie en Croute Pesto or Cranberry
Smoked Turkey Pinwheels
Spinach & Artichoke Dip in Bread Bowl w/ Assorted Crackers
Picante Dip in Bread Bowl w/ Assorted Crackers
Gourmet Beef Meatballs - (Swedish Style, Teriyaki
Sesame, Italian Marinara, or Barbecue)
Panko Chicken Bites with Thai Chili Sauce
Spicy Chicken Satay
Vegetable Spring Rolls
Naan Pizza Points

Salads

Classic Caesar Salad
Supreme Garden Salad
Iceberg Babies Salad
Spanish Salad
Mediterranean Quinoa Salad

Continue next page —>



Chicken Options

Chicken Piccata
Chicken Marsala
Chicken Mediterranean
Chicken Pesto with Bruschetta
Grilled Tandoori Chicken Kebabs
Chicken Chipotle with Pico de Gallo
Chicken Coq Au Vin
Chicken Bourbon
Blackened Chicken
Roasted Herbal Chicken - Breast of Chicken
Oven Rotisserie Chicken - Breast of Chicken
Southern Fried Chicken
Jerk Chicken Boneless Thighs

Seafood Options

*Crab Cakes with Rémoûlade
Maple Glazed Salmon with White Wine Sauce
*Seared Mahi Mahi with Avocado Mango Salsa
Seared Filet w/ Half Lobster Tail (Market Price)
*Crab Stuffed Shrimp
Shrimp & Grits

Steak, Lamb, Chops

Steak Bordelaise
Chateaubriand (Beef Tenderloin) w/ Mushroom Demi-Glace (Market Price)
Slow Cooked Prime Rib w/ au jus and Horsy Sauce (Market Price)
*Herb Crusted Lamb Rack Chops with Mint Pesto
Lamb kabobs with Tzatziki
French Style Pork Chops with Apple Cider & Honey Reduction

Carving Station

Garlic Pepper Rubbed Roast Beef w/ au jus or Peppercorn Demi-Glace
Oven Roasted Boneless Leg of Lamb w/ Red Wine Sauce
Encrusted Mojo Pork Loin served with Apple Chutney or Pork Gravy
Country Mustard & Brown Sugar Ham
Roasted Turkey Breast w/ Sage Turkey Gravy

Vegetarian and Vegan accommodated.

Entrée Options with an (*) denote an additional \$5.00 charge per person. Continue next page —

Side Options

Action Pasta Station – Penne or Farfalle w/
sauce option of Marinara, Alfredo Sauce,
or Basil Garlic
Herbal & Spinach Couscous
Jasmine Quinoa w/ Dates & Carrot Brunoise
Baked Potato
Garlic & Herb Mashed Potatoes
Parmesan Red Skin Mashed Potatoes
Herbal Roasted Potatoes
Wild Rice Pilaf
Pigeon Peas and Rice
Yellow Rice
Spanish Rice
Cajun Dirty Rice
Sautéed Asparagus (**Additional \$1.00/guest**)
Roasted Brussels Sprouts w/ Pancetta
Steamed Broccolini
Sautéed Summer Squash
Haricots Verts with Herb and Olive Butter
Southern Style Green Beans
Collard Greens
Candied Yams
Tex-Mex Corn

Beverage Options - Choice of One plus Iced Water

Iced Tea
Lemonade
Gourmet Beverage

Bread Options - Choice of One

Garlic Breadsticks
Parker House Rolls
Dinner Rolls
Naan Bread
Southern Corn Bread
Mexican Corn Bread
Sliced Pumpernickel

Optional Desserts Menu

N.Y. Style Cheesecake
Strawberry Cheesecake
Chocolate Caramel Cheesecake
Amaretto Mascarpone Chocolate Mousse
Red Wine Poached Pears
Caramel Flan w/ Grilled Pineapples & Berries
Florida Key Lime Pie
Tuile Ice Cream Bowl
Sweet Potato Pie
Dessert Shooters
Chocolate Fountain (100 or more guests)

\$3.50 per person

Dessert Action Stations

Banana Foster—Action Station
Berry Berry Jubilee Flambé—Action Station

\$4.00 per person

ADDITIONAL INFORMATION

- 7% sales tax

SERVICE CHARGE for Premium, Diamond & Platinum Menu options:

20% - Buffet or Without China

23% - Plated or China

Includes:

- ♦ Catering Staff
- ♦ Clean up of catering area
- ♦ Clean up guests tables
- ♦ Up to 3 hours serving time
- ♦ Catering Supplies and Equipment

Linen option available.

PRIVATE TASTING:

- Private tasting at our Production Center.