

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

\$16No service charge,
Self Serve, Buffet set up

DIAMOND

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

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

PREMIUM

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

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

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



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 Rémoulade 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 Glazed 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 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

Bread Options - Choice of One

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

Optional Desserts Available

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
Chocolate Fountain (100 or more guests)

\$3.50 per person

Beverage Options - Choice of One

lced Tea Lemonade Gourmet Beverage

Tex-Mex Corn

Dessert Action Stations

Bananas Foster —Action Station Berry Berry Jubilee Flambé—Action Station

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.