

CUSTOMIZE YOUR BANQUET TO-GO WITH ENTREES, SIDES, SALAD, BREAD CHOICE, HORS D'OEUVRES & DESSERTS.

IDEAL WHEN SERVERS ARE NOT NEEDED. GREAT FOR WEDDINGS, BUSINESS FUNCTIONS, PARTIES, AND EVENTS. HOT MENU ITEMS COME IN ALUMINUM PANS & INSULATED BOXES. COLD MENU ITEMS PRESENTED ON BLACK PLATTERS OR IN BOWLS. SERVING UTENSILS INCLUDED. \$250.00 MINIMUM ORDER FOR DELIVERY. DELIVERY FEE DEPENDS ON DIS-TANCE. \$150 MINIMUM FOR PICK-UP.

TIPS TO CONSIDER WHEN ORDERING

- IF YOU ARE SERVING, YOU WILL HAVE CONTROL OVER PORTIONS
- IF YOUR GUESTS ARE SELF SERVING, YOU MAY NEED TO ORDER A LITTLE EXTRA
- The more options you have, the more servings you may get from each pan
- When using wire chafing dishes, start with two Sternos. Once water is hot, go down to 1 sterno
 - KEEP FOOD AT PROPER SERVING TEMPERATURE. HOT FOOD 135°+ AND COLD FOOD 41°-
 - EACH PERSON WILL EAT APPROXIMATELY 3 HORS D'OEUVRES
 - MOST HORS D'OEUVRES ARE ONE OR TWO BITES EACH
 - Always stage your hors d'oeuvres (Hold some Back to put out later)
 - NEVER SERVE THE MOST POPULAR ITEMS FIRST UNLESS YOU HAVE PLENTY



BANQUET TO-GO

SENSATIONAL SALADS

Classic Caesar Salad Supreme Garden Salad Spanish Salad Italian Pasta Salad SERVES UP TO 12 - \$30 SERVES UP TO 25 - \$50

Gourmet Fruit Salad Caprése Salad Mediterranean Quinoa Salad Spinach Salad Greek Salad Balsamic Floridian Harvest Salad SERVES UP TO 12 - \$45 SERVES UP TO 25 - \$65



MEAT ENTREES

Encrusted Mojo Pork Loin with Apple Chutney or Pork Gravy Garlic Pepper Rubbed Roast Beef with Peppercorn Demi-Glace SERVES UP TO 12 - \$55 SERVES UP TO 25 - \$110

Steak Bordelaise Lamb Kabobs with Tzatziki French Style Pork Chops with Apple Cider & Honey Reduction SERVES UP TO 12 - \$90 SERVER UP TO 25 - \$180

Herb Crusted Lamb Rack Chops with Mint Pesto Chateaubriand (Beef Tenderloin) w/ Mushroom Demi-Glace SERVES UP TO 25 - \$290

CHICKEN ENTREES

Chicken Pesto with Bruschetta Grilled Tandoori Chicken Kebabs Chicken Chipotle with Pico de Gallo Chicken Coq Au Vin SERVES UP TO 12 - \$65 SERVES UP TO 25 - \$130

Chicken Piccata Chicken Marsala Blackened Chicken Chicken Bourbon Roasted Herbal Chicken - Breast of Chicken Oven Rotisserie Chicken - Breast of Chicken Jerk Chicken Boneless Thighs Southern Fried Chicken SERVES UP TO 12 - \$48 SERVES UP TO 25 - \$96

SEAFOOD ENTREES

Crab Cakes with Rémoulade Maple Glazed Salmon with White Wine Sauce Crab Stuffed Shrimp Shrimp and Grits SERVES UP TO 12 - \$90 SERVES UP TO 25 - \$180

Seared Mahi Mahi with Avocado Mango Salsa Serves UP to 25 - \$300

PASTAS & VEGETARIANS

Penne Alfredo, Marinara or Pesto Alfredo Penne Primavera SERVES UP TO 12 - \$30 SERVES UP TO 25 - \$60

Penne Pasta Cajun Penne Bolognese Cheese Tortellini Alfredo, Marinara or Pesto Alfredo Egg Plant Rollatini Macaroni & Cheese SERVES UP TO 12 - \$45 SERVES UP TO 25 - \$90



BANQUET TO-GO

SIDE OPTIONS

Herbal & Spinach Couscous Jasmine Quinoa w/ Dates & Carrot Brunoise Roasted Brussels Sprouts w/ Pancetta Sautéed Summer Squash Garlic Buttered Green Beans Collard Greens Dirty Rice Candied Sweet Potatoes SERVES UP TO 12 - \$32 SERVES UP TO 25 - \$64

Baked Potato

Garlic & Herb Mashed Potatoes Parmesan Red Skin Mashed Potatoes Herbal Fingerling Roasted Potatoes Wild Rice Pilaf Pigeon Peas and Rice Yellow Rice Spanish Rice Southern Style Green Beans Black Eyed Peas Tex-Mex Corn SERVES UP TO 12 - \$25 SERVES UP TO 25 - \$50

Sautéed Asparagus SERVES UP TO 12 - \$42 SERVES UP TO 25 - \$84

OPTIONAL Wire Chafing Dish, 2 sternos, pan insert **\$12.00**

Disposable ware set - Dinner plate, salad plate, fork, knife, and napkin. **\$1.00 PER PERSON**

BREAD OPTION

Garlic Breadsticks Sliced Pumpernickel Parker House Rolls Naan Dinner Rolls Southern Corn Bread Mexican Corn Bread SERVES UP TO 12 - \$11 SERVES UP TO 25 - \$20

SWEETIES

Amaretto Mascarpone Chocolate Mousse (per dozen) **\$50**

N.Y. Style Cheesecake (12 Slices) \$35

Strawberry Cheesecake (12 Slices) **\$45**

Chocolate Caramel Cheesecake (12 Slices) **\$50**

Florida Key Lime Pie (8 Slices) **\$20**

Sweet Potato Pie (8 Slices) **\$20**

Cream Cheese Pound Cake (20 slices) **\$20**

Banana Pudding SERVES UP TO 12 - \$45

ADD HORS D'OEUVRES & MINI SWEETIES



HORS D'OEUVRES TO-GO

Before the meal, wake up the palates with our delectable hors d'oeuvres. Small serves up to 15 and Large serves up to 30. Perfect party starters.

COLD HORS D'OEUVRES

Gourmet Fruit Platter sm- \$60 Ig- \$90

Gourmet Fruit Salad in Watermelon Display \$65

Watermelon-Feta Bites Platter sm- \$60 Ig- \$90

International Cheese Platter with (Pita, Broken Matzos, Crostini) sm- \$95 Ig- \$150

Crudités Platter sm- \$40 lg- \$70

Grilled Vegetables Platter sm- \$45 Ig- \$85

Tomato Bruschetta sm- \$45 lg- \$75

Shrimp Bruschetta sm- \$65 Ig- \$95

Salmon Ceviche Wave Spoon 50 - \$150

Lobster Crisp with Asian Guacamole sm- \$75 Ig- \$125

Angel Eggs Supreme sm- \$35 Ig- \$65

Avocado Angel Eggs with Salmon Roe sm- \$75 Ig- \$105

Angel Eggs with Lump Fish Caviar sm- \$65 Iq- \$95

Caprese Brochettes sm- \$55 Ig- \$85

Mediterranean Antipasto Brochettes sm- \$55 Ig- \$95

Brie en Croute Pesto or Cranberry Ig- \$65 *Mediterranean Platter* (Stuffed Grape Leaves, Olives, Feta Hummus, Pita Points, Baguettes & Tomatoes) sm - \$60 Ig - \$90

Smoked Turkey Pinwheels sm- \$45 lg- \$75

Charcuterie & Summer Sausage Platter sm- \$75 Ig- \$105

Spinach & Artichoke Dip in Bread Bowl with Assorted Crackers one size - \$45

Finger Sandwiches Smoked Salmon w/ Pesto Cream Cheese sm- \$55 Ig- \$85

Salmon Lox with Cream Cheese, Capers, Diced Red Onion, Diced Boiled Eggs & Matzos sm- \$55 Ig- \$85

Smoked Salmon with Asian Guacamole sm- \$55 Iq- \$85

Canapés with Crème Fraiche and Salmon Roe sm- \$75 lq- \$105

Blackened Tuna Sashimi sm- \$65 Ig- \$95

Ahi Tuna Bilini w/ Caviar sm- \$100 Ig- \$130

Caviar Crostinis sm- \$85 Ig- \$115

Shrimp Cocktail sm- \$75 lg- \$105

Shrimp Cocktail Shooters (2 dozen) \$60

Exotic Fruit Shooters (2 dozen) \$60

Fresh Tortilla Chips w/ Black Beans & Corn Salsa one size - \$45



HORS D'OEUVRES TO-GO

HOT HORS D'OEUVRES

Panko Chicken Bites with Thai Chili Sauce sm- \$40 lg- \$70

Chicken Satay sm- \$45 Ig- \$75

Curried Chicken Skewers sm- \$45 lg- \$75

Bourbon Chicken Brochettes sm- \$45 lg- \$75

Mini Chicken and Waffles sm- \$55 lg- \$85

Teriyaki Sesame Beef Brochettes sm- \$45 lg- \$75

Mini Crab Cakes with Rémoulade sm- \$75 lg- \$135

Crab Stuffed Mushrooms sm- \$75 lg- \$135

Naked Wings (with 3 sauces) Buffalo, Barbecue, Thai Chili, Spicy Indian Curry, Teriyaki, Caribbean Jerk sm- \$55 Ig- \$85

Gourmet Beef Meatballs Swedish Style, Italian Marinara, Barbecue, Teriyaki Sesame sm- \$55 Ig- \$85

Mini Cuban Bites sm- \$45 lg- \$75

Falafel w/ Tzatziki Sauce sm- \$45 lg- \$75 Pot Stickers (Grilled, Steamed or Crisp) sm- \$45 lg- \$75

Sliders - 2 dozen Gourmet Chicken Sliders Gourmet Angus Burger Sliders Gourmet Portabello Sliders \$60

Steak Crostinis w/ Roasted Red Peppers sm- \$55 Ig- \$85

Blackened Cedar Plank Salmon serves up to 20 \$75

Bacon Wraps - Shrimp or Scallops sm- \$90 lg- \$130

Bacon Wraps - Dates or Apricots sm- \$80 lg- \$110

Panko Coconut Shrimp sm- \$75 Ig- \$135

Mini Shrimp Fried Rice (2 dozen) \$60

Conch Fritters with Lime Cilantro Sauce sm- \$55 lg- \$85

Vegetable Spring Rolls sm- \$35 lg- \$65

Naan Pizza Points sm- \$35 Ig- \$65

Gourmet Mini Quiche sm- \$35 lg- \$65

Cheese Quesadillas sm- \$25 lg- \$50



HORS D'OEUVRE SWEETIES

SATISFY YOUR SWEET TOOTH WITH THE PERFECT TOUCH OF OUR MINI DESSERTS.



(Serves up to 24)

Gourmet Dessert Shooters\$60.00Cheesecake ShootersBavarian ShootersKey Lime ShootersChocolate Ganache Shooters



Cinnamon Sugar Tortillas	\$19.95
Variety of Confections	\$54.95
Assorted Fancy Cookies	\$29.95





Gourmet Beverages and/or Coffee

Want something different? WOW your guests with our Gourmet Beverages and/or Coffee.

Gourmet Beverages

Florida Key Lime Sparkling Watermelon Refresher Florida Strawberry Refresher Blood Orange Lemonade Caribbean Lemon Tea Almond Peach Tea Blackberry Sweet Tea Orange Blossom Tea Berry Lime Soda Coconut Italian Soda Guava Soda Kiwi Soda Lemon Lime Refresher Cuban Limeade Sparkler

\$8.00 per gallon

Decaffeinated Coffee \$15.00 - SERVES UP TO 12 (96 oz container, creamer, sugar, and cups)