



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

ENTRÉE SALADS (PLATED)

Salmon Caesar
Chicken Caesar
Sirloin Supreme
Salmon Supreme
Tropical Chicken
Vegan Supreme
(Dessert Included)

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

PREMIUM

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

Without China - **\$22**
China Ware - **\$28**

DIAMOND

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

Without China - **\$24**
China Ware - **\$30**

DUET PLATED

Two Hors d'Oeuvres
One Salad
Two Entrees (smaller portions)
Two Sides
One Bread

Without China - **\$26**
China Ware - **\$32**

PLATINUM

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

Without China - **\$28**
China Ware- **\$34**



Hors d'Oeuvres

- Gourmet Fruit Display
- Gourmet Fruit Salad in Watermelon Display
- Gourmet Cheese Display w/ crackers
- Crudités Display
- 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
- Gourmet Beef Meatballs - (Swedish Style, Teriyaki
Sesame, Italian Marinara or Barbecue)
- Panko Chicken Bites with Thai Chili Sauce
- Spicy Chicken Satay
- Bourbon Chicken
- Curry Chicken
- Vegetable Spring Rolls
- Naan Pizza Points

Salads

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

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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 Horsey 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.

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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
Tex-Mex Corn

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

Iced Tea
Lemonade
Gourmet Beverage

Dessert Action Stations

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

ADDITIONAL INFORMATION

- 7% sales tax
- Package Menus include one chef/action station. Additional chef charges for more chef/action station(s).

SERVICE CHARGE for Entrée Salads, Premium, Diamond, Duet Plated & Platinum Menu options:

25% - Buffet or Without China

35% - 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

Note: Additional Service Charges may apply depending on location, travel, and other services needed.

Linen option available.

PRIVATE TASTING:

Private tasting at our Production Center.