



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 - **\$24**

PREMIUM

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

Without China - **\$22**

China Ware - **\$27**

DIAMOND

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

Without China - **\$24**

China Ware - **\$29**

DUET PLATED

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

Without China - **\$26**

China Ware - **\$31**

PLATINUM

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

Without China - **\$29**

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 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/ Peppercorn 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 —

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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 Broccoli
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 Knots
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

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

****SERVICE CHARGE**

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

****Minimum Service Charge is \$300.00.**

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.