

THE ART OF CATERING

CUISINE | RENTALS | BAR | STAFFING



MAKE YOUR EVENT UNFORGETTABLE

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CONTENTS



2-5 **Appetizers.** Check out our array of appetizers following the latest trends.



6-9 **Entrees.** Choose from a wide selection of entrees ranging from chicken, fish and much more.



10-11 **Sides.** Complete your meal with any of our delicious sides.

12-13 **Stations.** Go fancy with sushi, or keep it simple with a Little Italy Station.



14-15 **Cultural.** Some of the best foods from different cultural backgrounds.

15 **Brunch.** From top round, to Belgian style waffles, we've got it all.



16 **Late Night.** Treat your guests one last time with these tasty late nights snacks.

17 **Kids Menu.** Made especially with your kids in mind.

17-20 **Dessert.** Finish of your meal with one of our decadent desserts.

COCKTAILS
CATERING

signature packages

ALL SIGNATURE PACKAGES INCLUDE: DESIGNER PLATES, SILVERWARE SETS, GLASSES (WATER GOBLETS & CHAMPAGNE FLUTES), PLUS DECORATIVE TABLE LINEN & NAPKINS FOR YOUR GUESTS AND SEATING TABLES. ALSO INCLUDES COMPLIMENTARY CAKE CUTTING & CHAMPAGNE POURING SERVICE

SIGNATURE BUFFET \$55PP

2 butler passed appetizers
2 entrée selections
2 starch selection
1 vegetable selection
1 salad selection
assorted dinner rolls
water, sweet tea and lemonade

SIGNATURE PLATED \$60PP

2 butler passed appetizers
1 entrée selection
1 starch selection
1 vegetable selection
1 salad selection
assorted dinner rolls
water, sweet tea and lemonade

SIGNATURE STATION \$65PP

2 butler passed appetizers
2 from tier one stations
2 from tier two stations
1 from tier three stations
water, sweet tea and lemonade

SIGNATURE FAMILY STYLE \$70PP

2 butler passed appetizers
2 entrée selections
1 starch selection
1 vegetable selection
1 salad selection
gourmet dinner rolls
water, sweet tea and lemonade

SIGNATURE PACKAGES ADD 35% LABOR, 15% GRATUITY & 6.5% TAX



MAKE YOUR EVENT UNFORGETTABLE

appetizers

\$3.75



SOUTHERN STYLE DEVILED EGGS (GF)

mustard remoulade with a sweet pickle relish and paprika

MANGO CHICKEN CANAPE

oven roasted chicken breast, diced and served in a crunchy phyllo shell, topped with our fresh homemade mango salsa

NEW POTATOES (GF)

baby red skin potatoes with a herb cream cheese filling and a roasted red pepper sauce

CUCUMBER CUPS (GF)

lightly salted cucumber base with a herb cream cheese and sophisticated dill garnish

*add smoked salmon for \$1pp

TOMATO AND BASIL BRUSCHETTA

topped with parmesan cheese and balsamic glaze, served on a toasted baguette

FRUIT KABOBS (GF)

fresh seasonal fruit skewered and drizzled with simple syrup



\$4.75



CANDIED BACON SKEWERS (GF)

crispy skewered bacon glazed with brown sugar and maple syrup

CAPRESE SKEWERS

A pesto marinated skewer of cherry tomato and mozzarella, drizzled with a balsamic glaze

VEGETABLE SPRING ROLLS

thin dough filled with minced vegetables offered with a sweet chili sauce

*rice paper option available upon request (GF option)



appetizers

\$4.75

HAM AND CHEESE CROQUETTES

fluffy mashed potatoes loaded with crisp bites of cheddar cheese and sweet brown sugar ham. served with zesty aioli sauce

STUFFED MUSHROOMS

white button mushrooms stuffed with your choice of Mild Italian Sausage or Vegetarian Garden then topped with mozzarella cheese

*parmesan and crab stuffed \$1pp additional

SPANISH EMPANADAS

select from beef, chicken, sausage, shrimp, southwest vegetarian, or sweet guava or cream cheese

HAND ROLLED MEATBALLS

served with your choice of marinara, mushroom demi, Hawaiian bbq or teriyaki sauce

WATERMELON AND FETA SKEWERS

light and refreshing skewer drizzled with a balsamic glaze

STUFFED JALAPENO (GF)

filled with herbed cream cheese and wrapped with crunchy bacon

BRUSSELS SPROUT LOLLIPOPS (GF)

roasted brussel sprout halves on a skewer topped with a maple bacon reduction

ANTIPASTO SKEWER (GF)

skewered olives, pepperoni, pickled artichokes and peppers finished with olive oil, salt and pepper

FRIED RAVIOLI AND MARINARA BITES

cheese stuffed ravioli, breaded and fried to perfection. served with our homemade marinara sauce

CHICKEN SKEWERS

thinly sliced chicken marinated in one of our secret sauces then grilled to perfection (choose from: spicy peanut (GF), bourbon glaze or blackberry dijon (GF))

*Additional Gluten Free Options Available



appetizers

\$5.75



TENDERLOIN CROSTINI

toasted bread rounds topped with beef tenderloin and a horseradish cream

BRIE AND RASPBERRY PUFFS

a blend of fresh raspberries and creamy brie cheese stuffed and baked in a puff pastry



COCONUT SHRIMP

sweet coconut breaded shrimp served with a fresh pina colada sauce

CRAB CAKES

a rich blend of crab meat and spices served with a spicy aioli sauce

MINI BEEF WELLINGTON

aged beef tenderloin accented with a mushroom duxelle wrapped in a puff pastry



TOSTONES CON POLLO

fried plantains topped with shredded chicken, pico de gallo, sour cream & shredded cheese

ISLAND CHICKEN KABOBS

channel your tropical vibe with our flavorful kabobs made of chicken, pineapple, onions and peppers

JALAPENO CHEDDAR CORNBREAD

topped with citrus marinated pulled pork and a honey jalapeno bbq sauce

BACON WRAPPED MEATBALLS

fresh rolled meatballs stuffed with bleu cheese and wrapped in bacon. served with Worcestershire sauce



CHIMICHURRI SKEWERS

juicy grilled steak skewers with a savory chimichurri sauce drizzled on top

appetizers

\$5.75

MINI SLIDERS

select 1:

- Citrus Pulled Pork
- Steak Burger
- Pulled Buffalo Chicken
- Blackened Fish
- Honey Ham
- Black Bean Burger

SHRIMP COCKTAIL (GF)

jumbo shrimp chilled and served with homemade cocktail sauce and sliced lemons

SEAFOOD CEVICHE (GF)

A mix of bell peppers, onions, cilantro and other fresh vegetables all marinated with lemon juice served on a plantain chip



\$6.75

\$1pp Package Upgrade

PROSCIUTTO WRAPPED ASPARAGUS

baked until crispy finished with a balsamic drizzle

CHICKEN LOLLIPOPS (GF)

marinated in rosemary and garlic. served with your choice of chimichurri or a cranberry reduction

**upgrade to lamb for \$2pp*

MINI GRILLED CHEESE AND TOMATO SOUP SHOOTER

our creamy tomato bisque served up with the perfect partner in crime, grilled cheese

SESAME CRUSTED TUNA

ahi tuna served on a crisp wonton chip with a drizzle of sriracha aioli

SHRIMP SKEWERS

select 1:

- cajun pineapple (GF)
- garlic and herb (GF)
- sweet thai chili (GF)
- blazin' buffalo (GF)
- bourbon glazed



***Additional Gluten Free Options Available**



entrees

POULTRY

QUARTERED CHICKEN \$11.00 (GF)

prepared roasted or grilled with your choice of cranberry relish, apple chutney, mojo, sweet or bold bbq

CHICKEN PICATTA \$12

lightly floured chicken cutlets drizzled with lemon butter sauce, capers and fresh minced parsley

CHICKEN MARSALA \$12

pan seared chicken breast served with sautéed mushrooms, onions and a marsala wine sauce

GARLIC WHISKEY CHICKEN \$12

grilled chicken breast finished in soy, teriyaki, brown sugar, garlic and aged whiskey

PESTO CHICKEN \$12

seared chicken breast topped with a savory and delicious pesto cream sauce

ROSEMARY GARLIC CHICKEN \$12

pan seared quartered chicken with garlic cloves and fresh rosemary sprigs. served with a garlic cream sauce

LEMON PEPPER CHICKEN \$12

grilled chicken breast marinated in a lemon and white wine sauce coated with a blend of lemon pepper, dry mustard and rosemary

CARIBBEAN JERK CHICKEN \$12 (GF)

quartered chicken marinated in traditional jerk marinade and grilled. served with a mango salsa

THAI CURRY CHICKEN \$12 (GF)

Chinese broccoli, baby bok choy and tomatoes simmered in red coconut curry

TUSCAN CHICKEN \$12

breast of chicken simmered in an amazing garlic cream sauce, sun-dried tomatoes and spinach

COQ AU VIN \$12

a French chicken dish which is braised in brandy, carrots, onions, pancetta and fresh garlic

CHICKEN CHARDONNAY \$12

pan seared chicken breast topped with caramelized onions and creamy gouda, topped with a creamy chardonnay sauce

CHICKEN CORDON BLEU \$13.50

baked breaded chicken stuffed with ham and swiss cheese, topped with garlic cream sauce

*signature package upgrade additional \$1pp

CHICKEN ROULADE \$13.50

mushrooms, brie, and spinach roulade, finished with a Riesling reduction to create this rich dish

*signature package upgrade additional \$1pp

***Additional Gluten Free Options Available**



entrees

PORK & BEEF

PULLED PORK \$12.25 (GF)

traditional slow roasted Cuban style pulled pork accompanied by sweet and bold bbq sauce on the side

HONEY BAKED HAM \$16 (GF)

chef attended carving station of honey baked ham served with your choice of cranberry, apricot or apple chutney

HERB PORK TENDERLOIN \$17.50 (GF)

chef attended carving station of savory pork seasoned with fresh herbs and spices. served with a mushroom reduction on the side

**try it bacon wrapped for an additional \$1pp*

GRILLED PORK CHOPS \$17.50

fire grilled bone-in sweet pork chops brushed with a teriyaki glaze and grilled pineapple garnish

CRISPY PORK BELLY \$18.75

chef attended carving station of slow roasted overnight then pan roasted with Asian seasoning for that crisp taste

**signature package station upgrade additional \$1pp*

PIG ROAST \$15 (GF)

whole pig roasted to perfection, chef attended carved for your guest. offered with grain mustard and pineapple relish

**signature package upgrade additional \$1pp*

ST. LOUIS SPARE RIBS \$20

1/2 rack of ribs prepared in our homemade dry rub and accompanied with a sweet and bold bbq sauce

**signature package upgrade additional \$2pp*

BEEF BRISKET \$17.25 (GF)

chef attended carving station of slow cooked brisket, smoked overnight for that perfect hickory flavor, accompanied with a sweet and bold bbq sauce **add whole sausage for \$4pp, assorted flavors available*

FLAT IRON \$17.50 (GF)

seasoned and cooked to perfection accompanied by your choice of two sauces

TOP ROUND \$17.50 (GF)

chef attended carving station of oven roasted top round with a heavy crusted dry rub. served with two sauces of your choice

SKIRT STEAK \$18.75

marinated in brown sugar, soy sauce and garlic to create that melt in your mouth marbling.

served with our house made chimichurri sauce

**signature package upgrade additional \$1pp*

CENTER CUT SIRLOIN \$22.50 (GF)

8oz sirloin accompanied by your choice of two sauces

**signature package upgrade additional \$4pp*

(upgrade to rib-eye or new york strip for \$5pp)

SHORT RIBS \$22.50

fall off the bone slow cooked ribs braised in yuengling with carrots, celery and onions

**signature package upgrade \$4pp*

PRIME RIB \$31.25 (GF)

chef attended carving station of slow roasted herb crusted prime rib of beef offered with au jus and horseradish cream

**signature package upgrade \$10pp*

SAUCES

red wine reduction, horseradish cream, mushroom demi glaze, peppercorn, au jus, chimichurri, AI, jack daniels grill glaze

TOPPINGS

mushrooms, onions, bleu cheese or bearnaise sauce, garlic butter (\$2pp)
Oscar Style (\$4pp)



entrees

SEAFOOD & PASTA

GREEK GARLIC COD \$16.25

fresh cod fish lightly fried and offered with a traditional skordalia sauce to add a splash of flavor

CRAB STUFFED TILAPIA \$16.25

delicate tilapia rolled over white crab meat and spinach, topped with our hollandaise sauce

CARIBBEAN STYLE MAHI \$16.25 (GF)

pan seared mahi filet served with a dark rum and butter sauce topped with mango salsa

TOMATO BASIL MAHI \$16.25 (GF)

pancetta lends a smoky flavor to this Italian style seafood dish infusing basil to give it a fresh herb kick

SALMON ROAST \$17.50

choose from the following:

Citrus glazed with a beurre blanc

Asian glazed with a teriyaki honey butter

Picatta style with a lemon butter caper sauce

Bourbon whiskey with a bourbon glaze

FILET OF GROUPER \$25

doesn't get much better than our grilled grouper served with a lemon basil cream sauce

*signature package upgrade additional \$5pp

LOBSTER MAC & CHEESE \$20

macaroni in a creamy homemade lobster cheddar sauce topped with Italian bread crumbs, shredded cheddar and baked until golden

*signature package upgrade additional \$4pp

SPICY SEAFOOD PASTA \$20

fettuccini pasta tossed in a tomato butter sauce with garlic, fresh parsley, shrimp, scallops and calamari

*signature package upgrade additional \$2pp

GARLIC BUTTER SHRIMP \$25

jumbo shrimp served with your choice of lemon butter, jalapeno cream or garlic cilantro sauce

*signature package upgrade additional \$6pp

SEA SCALLOPS \$27.50 (GF)

decadent U 12 seared sea scallops that complements our buttery wine sauce

*signature package upgrade additional \$8pp

TUNA FILET \$31.25

an amazing flavor combination of sweet ginger teriyaki for our grilled tuna filet

*signature package upgrade additional \$10pp

FRESH MAINE LOBSTER \$50 (GF)

cold water maine lobster tail simply seasoned with traditional old bay and served with garlic butter

*signature package upgrade additional \$16pp

***Additional Gluten Free Options Available**



entrees

PASTA & VEGETARIAN

LINGUINE AGLIO OLIO \$12.25

this full-flavored dish is made with pressed garlic, olive oil, basil, roasted plum tomatoes and broccoli. topped with shredded parmesan cheese

PASTA PRIMAVERA \$12.25

tri color rotini pasta in pomodoro sauce bursting with roasted vegetables and parmesan cheese

BAKED ZITI \$13

this baked ziti dish is packed with spicy Italian sausage, romano and mozzarella cheese

TORTELLINI \$13

piping hot cheese tortellini served in a delicious garlic cream sauce

LASAGNA BOLOGNESE \$13.50

homemade heavenly lasagna with Italian sausage, pork and ground beef

(vegetarian options available upon request)

THREE CHEESE MANICOTTI \$13

rich blend of ricotta, mozzarella and parmesan cheese stuffed inside tender pasta shells

(your choice of a marinara or meat sauce)

BAKED RAVIOLI \$14.50

comforting ravioli with your choice of your favorite stuffing and sauce

stuffing: three cheese, mushroom, spinach or beef

sauce: ala vodka pesto cream sauce, alfredo, classic marinara or traditional meat sauce

ZUCCHINI BOAT \$14.50 (GF)

stuffed with wild rice, chopped onions, bell peppers and garlic topped with a crunchy cashew crust

STUFFED PEPPERS \$14.50 (GF)

southwest style stuffed bell peppers with fire roasted corn, black beans, onions, avocados, brown rice, Monterey jack cheese and cilantro

CAULIFLOWER STEAK \$18.75

topped with mushroom and onions then finished with a marsala wine sauce

**signature package upgrade additional \$5pp*

VEGETABLE STACK \$18.75 (GF)

marinated large cut zucchini, squash, bell peppers, tomatoes and red onion, grilled and stacked with a pesto marinara sauce and parmesan

**signature package upgrade additional \$5pp*

VEGETABLE WELLINGTON \$25

a vegetarian favorite! buttery puff pastry filled with layers of hummus, portabella mushrooms, onion, spinach and roasted red peppers

**signature package upgrade additional \$6pp*

***Additional Gluten Free Options Available**



sides

STARCHES

COCONUT JASMINE RICE \$5 (GF)

sweet white rice finished with coconut milk and topped with toasted coconut

CARAMELIZED ONION RICE \$5 (GF)

long grain white rice served with caramelized onion, parmesan cheese and crispy bacon

VEGETABLE FRIED RICE \$5

peas, onions, carrots, eggs and Asian sauces

WILD RICE \$5

long grain wild rice simmered in a vegetable broth

CILANTRO LIME RICE \$5 (GF)

White rice with a flair of fresh lime and cilantro

ROASTED POTATOES \$5 (GF)

roasted red potatoes seasoned with our special blend of spices (try them parmesan crusted for an elevated flavor)

BAKED POTATOES \$5 (GF)

traditional russet baked potatoes offered with butter, chives and sour cream on the side

SPANISH RICE & BEANS \$6 (GF)

traditional yellow or white rice with black beans either mixed in or on the side

MASHED POTATOES \$6 (GF)

smooth blended hearty red potatoes, served with a pan gravy on the side

*upgrade to sweet potatoes for \$0.25pp

MAC N CHEESE \$6

cooked in a creamy homemade cheddar sauce topped with Italian breads crumbs, shredded cheddar and baked until golden

COLD ORZO SALAD \$6

choose from **one** of the following flavors: lemon & asparagus - spinach & feta - caprese with tomato, basil & mozzarella - mushroom, parmesan & herb

POTATOES AU GRATIN \$6

sliced potatoes layered with parmesan and creamy gouda cheese, seasoned and baked to perfection or try our sweet mashed potato casserole

RISOTTO \$6.50 (GF)

choose from **one** of the following flavors: lemon & asparagus
spinach & feta
caprese with tomato, basil & mozzarella
mushroom, parmesan & herb

POTATO MEDLEY \$6.50 (GF)

oven roasted blend of golden, red and purple potatoes

*signature package upgrade additional \$0.50pp

YOU CALL IT PASTA \$7.25

select 1: fettuccine, penne, or bow tie pasta

select 1: marinara, bolognese, pesto cream sauce, tomato and basil, alfredo or ala vodka

*upgrade to entrée by adding a protein: meatballs, chicken, sausage or steak for an additional \$3pp (or lobster or shrimp for an additional \$5pp)

***Additional Gluten Free Options Available**



sides

VEGETABLES & SALAD

VEGETABLE MEDLEY \$5.75 (GF)

seasonal vegetables tossed in spices & oven roasted

SAUTÉED GREEN BEANS \$5.75 (GF)

choose from almonds, bacon or mushrooms to garnish your green beans

STEAMED BROCCOLI \$5.75 (GF)

tossed in olive oil, minced garlic and herbs

HONEY GLAZED CARROTS \$5.75 (GF)

roasted in a sweet local honey and minced tarragon

SWEET PLANTAINS \$5.75 (GF)

a Spanish flare favorite fried to perfection

BRUSSELS SPROUTS \$5.75 (GF)

sautéed with oven roasted candied walnuts and bacon

GRILLED ASPARAGUS \$5.75 (GF)

fresh asparagus seasoned with garlic butter & our house steak seasoning blend
*upgrade to bacon wrapped additional \$1pp

BUTTERNUT SQUASH \$6.75 (GF)

roasted with cranberries, candied walnuts and spices
*signature package upgrade additional \$1pp

ZUCCHINI & SQUASH \$6.75 (GF)

baked and finished with celtic sea salt, cracked pepper, fresh garlic & Italian herbs
*signature package upgrade additional \$1pp

CAESAR SALAD \$6.50

romaine lettuce with fresh shredded parmesan cheese, croutons and a creamy Caesar dressing

HOUSE SALAD \$6.50

field greens blended with sliced carrots, cherry tomatoes, cucumbers, croutons and your choice of two dressings

CITRUS SALAD \$6.50

spring mix salad with dried cranberries, wedged mandarins, candied walnuts and croutons with a raspberry vinaigrette

STRAWBERRY WALNUT SALAD \$8 (GF)

spring mix, sliced strawberries, candied walnuts, bleu cheese and a raspberry drizzle
*signature package salad upgrade additional \$1pp

GREEK SALAD \$8 (GF)

spring mix salad with feta cheese, cherry tomatoes, Kalamata olives, cucumbers, red onions, pepperoncini and greek vinaigrette
*signature package salad upgrade additional \$1pp

CAPRESE SALAD \$8.75 (GF)

romaine lettuce, sliced mozzarella, tomatoes, and basil leaves served with balsamic dressing
*signature package salad upgrade \$2pp

***Additional Gluten Free Options Available**



stations

Tier 1 Stations

POTATO BAR \$17.50 (GF)

your guests will be able to select from original or sweet mashed or whole traditional baked potatoes. they'll get to load on their favorite toppings of the following: diced bacon, cheddar cheese, sour cream, chives, herb butter, brown sugar, cinnamon, marshmallows and walnuts

MAC IT YOUR WAY \$17.50

indulge in this self-service station and fill your martini glasses with the following: bacon, pulled pork, grilled chicken, cheddar cheese, bleu cheese crumbles, chives, jalapenos, broccoli and crispy onion strings

SHRIMP & GRITS \$17.50 (GF)

creamy grits served in a martini glass topped with jumbo Cajun shrimp, offered with crumbled bacon, chives and shredded cheddar on the side

BAO BUN STATION \$17.50

crispy pork belly, cucumbers, shaved carrots, pickled red onions, sweet thai chili sauce

CARVING STATIONS

give your guests the experience of interactive culinary manned stations, includes assorted breads and butter. select from:

- beef brisket \$17pp
- dry rubbed top round \$17pp
- peppercorn crusted pork tenderloin \$17.50pp
- honey baked ham \$16pp
- oven roasted turkey \$16pp
- pig roast \$18.75pp
- herbed crusted prime rib \$31.25pp (\$7pp package upgrade)
- pork belly carving station \$18.75pp

WOK STATION \$20

create your favorite stir fry dish at this culinary manned station. includes the following: stir fry vegetables - chicken - steak - shrimp - steamed rice - noodles (includes chopsticks & wok box)

SUSHI STATION \$20

a tantalizing selection for any sushi lover. includes the following: California roll - salmon roll - spicy tuna roll - fresh vegetable roll

MEXICAN FIESTA STATION \$20

choose from the following beautiful displays of your favorite Mexican inspired dish. all stations come with the following: sautéed onions and peppers, cheddar cheese, jalapenos, shredded lettuce, black olives, sour cream, house made pico de gallo, guacamole

select 1: quesadilla station - nacho station - taco station - fajita station

select 2: chicken - beef- shrimp - pork

*add additional protein for \$2pp

LITTLE ITALY STATION \$22.50

your guests will be able to create their favorite pasta dish at this culinary manned station. guests can select from the following: fettuccine or penne pasta - alfredo or marinara sauce - shredded mozzarella - parmesan cheese - sliced sausage - garlic marinated shrimp - oven roasted chicken - sliced mushrooms - sautéed onions and peppers - steamed broccoli *Gluten Free Options Available

PAELLA STATION \$27.50 (GF)

the delicious smells of this seafood infused station will get your guests taste buds tingling *signature package upgrade additional \$4pp

***Additional Gluten Free Options Available**



stations

Tier 2 Stations

OMELETTE STATION \$15

guests choice of: ham, bacon, sausage, cheddar, swiss, American cheese, peppers, onions, scallions, mushrooms, olives, tomatoes and broccoli

WAFFLE STATION \$15

melt in your mouth waffles served with whipped cream, syrup, butter, cinnamon sugar, chocolate chips and fresh cut strawberries

*add crispy fried chicken for \$4pp

FLAT BREAD STATION \$15

freshly baked artisan thin crust flat breads.

select 2: Tuscan chicken and pesto, Hawaiian pork lover, margherita, bbq chicken and smoked gouda or Mediterranean veggie. *Gluten Free & Vegan

Options Available *add on additional flat bread selection for \$2pp

SLIDER STATION \$15

your choice of one slider and one side for you and your guests to enjoy. select 1: chimichurri steak burger, caprese chicken, the Cuban, blackened fish, pulled pork or black bean burger - select 1: kettle chips, sweet plantains, zucchini fries or red potato fries

*add on additional slider or side selection for \$2pp

PIEROGI BAR \$15

grandmas homemade Turkish dish with a twist. choose to top your pan seared pierogis with peppers & onions, Italian sausage, bacon, scallions, or sour cream

SALAD BAR STATION \$18.75

self-service salad bar with options Spring Mix and Romaine lettuce. Toppings Include:

Cheddar, Feta Cheese, Diced Chicken, Shrimp, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Shredded Carrots, Broccoli Florets, Strawberries, Craisins and Fresh Baked Croutons

Includes 3 dressings of your choice

Tier 3 Stations

SOUP AND PANINI \$11.25

choose one from the following comfort soup shooter and panini combo. select 1: tomato bisque and grilled cheese, split pea and blt, broccoli cheddar and turkey provolone, French onion and roast beef, sausage gumbo and shrimp poboy

*add on additional soup and panini for \$2pp

SIGNATURE SALAD \$11.25

allow your guests to indulge in a light and refreshing signature salad of your choice with assorted breads. select 1: south western, Asian flare, greek goddess, the Italian, citrus salad or strawberry walnut

*add on additional salad selection for \$2pp

SOUTHERN PULLED PORK \$11.25

watch as a member of our culinary team pieces together a classic southern dish of jalapeno cornbread topped with citrus marinated pulled pork drizzled with a honey jalapeno bbq sauce

FARMERS TABLE \$11.25

chefs pick of seasonal fruits and fresh vegetables served with a bowl of spinach dip

ANTIPASTO DISPLAY \$14.75

artichoke hearts, garlic stuffed green olives, black olives, pepperoncini, bell pepper strips, hard salami. prosciutto along with pepperoni, parmesan cheese, marinated bocconcini cheese, Dijon mustard and toasted baguettes

ARTISAN CHEESE DISPLAY \$14.75

a gorgeous array of soft and hard cheeses and gourmet crackers garnished with fresh fruit

MEDITERRANEAN SPREAD \$14.75

kalamata olives, cubed feta, grilled eggplant, salami, cold marinated steak, cucumbers, cherry tomatoes, carrots, pistachios, fresh cherries, grapes, Greek yogurt, tomato and basil blend, olive tapenade, jam, hummus, tzatziki. & crunchy pita

STATIONS ADD ON - CHARCUTERIE DISPLAY \$21.25 - MINIMUM 35 GUESTS

A gorgeous array of artisan cheeses, assorted meats, assorted olives, mini pickles, baby carrots, pretzel sticks, jams, honey, dried fruits, chocolate covered pretzels, and gourmet crackers. Garnished with fresh strawberries and grapes



All American Cookout

\$45pp - select six: two entrees and four sides

SOUTHERN STYLE HOT DOG \$10

an all beef-grilled hot dog offered with chili, shredded cheese, coleslaw and jalapenos

ROASTED CHICKEN POT PIE \$10

roasted carrots, peas, and fresh herbs with a creamy white sauce in a puff pastry baked to perfection

BBQ CHICKEN \$11

quartered chicken seasoned with a bbq dry rub and finished over a hot flaming grill

SOUTHERN FRIED CHICKEN \$11.25

bone-in and served with house made buttermilk ranch

SOUTHERN PULLED PORK \$12

simmered in a sweet and tangy sauce to produce this classic comfort dish
(or choice of pulled chicken)

COWBOY CHEESEBURGER \$12.50

bbq rub infused ground beef, tomato, lettuce, red onion and American cheese

TENDER BEEF BRISKET \$15

lightly brushed with our chef's brisket rub then slow cooked to a very tender and flavorful experience

FARMERS CHICKEN WINGS \$15

choice of sweet habanero, buffalo or teriyaki garlic sauce. served with celery and ranch dip

SHRIMP AND GRITS \$17.50

cheesy grits with creole shrimp, bacon and scallions

BBQ RIBS \$20

bone-in ribs glazed in our signature bbq sauce

CORN BREAD \$4.75

chefs signature recipe

BAKED BEANS \$4.75

slow cooked bbq style beans with pork bits

MACARONI SALAD \$4.75

mayo based macaroni salad with hard boiled eggs and fresh chopped vegetables

COLESLAW \$4.75

creamy style coleslaw made with freshly chopped cabbage and carrots

BUTTERMILK BISCUITS \$4.75

freshly made and served with honey & butter

COLLARD GREENS \$5

simmered with chunks of bacon

GRILLED WATERMELON \$5

individual slices with a honey drizzle

CORN ON THE COB \$5.25

char grilled corn with a herb butter

MASHED POTATOES \$6

choose from our garlic or our jalapeno style

FARMERS SALAD \$6.50

romaine, carrots, red onion, charred corn, cherry tomatoes and smoked Vidalia onion vinaigrette

TEXAS STYLE CHILI \$7.50

garnished with green onions and cheddar cheese

***Additional Gluten Free Options Available**

Package Includes Lemonade and Sweet Tea - Add on \$8pp décor package (designer plates, silverware, glasses, table linen & napkins)



cultural menus

all themed buffets \$45pp (includes sweet tea and lemonade)

AFRICAN MENU

beef samosas, chicken biryani, Swahili style pilau, sautéed vegetable medley, spring mix salad with your choice of dressing, African chapati

ITALIAN MENU

chicken picatta, flat iron steak, mushroom and herb risotto, red skin mashed potatoes, green beans, caesar salad, fresh baked dinner rolls

CAJUN MENU

blackened grilled chicken breast, Cajun roasted top round on carving station, red beans and rice, honey glazed carrots, mixed green salad and dinner rolls

LATIN MENU

Spanish style oven roasted pulled pork, grilled skirt steak with chimichurri, arroz con gandules, sweet plantains, house salad, sliced Cuban bread with butter

CARIBBEAN MENU

jerk chicken on the bone with mango salsa, citrus roasted pulled pork with brown sugar, hawaiian fried rice, chargrilled corn on the cob, mixed green salad with cilantro and garlic ranch, fresh baked dinner rolls

INDIAN MENU

chicken tikka masala, spiced infused tandoori salmon, curry vegetable and new potato, rice biryani, vegetable samosas, oven baked naan bread

GREEK MENU

pan seared chicken with lemon and oregano cream sauce, beef pasticcio, savory red mashed potatoes, spanakopita, green beans, greek salad

ASIAN MENU

miso soup, general tsos chicken, Mongolian beef, vegetable fried rice, spring mix mandarin salad with ginger dressing, fried vegetable springs rolls with sweet and sour

HAND TOSSED PIZZA BAR

Hand Tossed Cheese, Vegetable, Meat lovers, and Pepperoni Pizza | To be served with a Caesar salad and garlic knots.

To Include: red pepper flakes, parmesan cheese, ranch dressing, and a mariana dipping sauce.

Add on \$8pp décor package (includes designer plates, silverware, glasses, table linen & napkins)

BRUNCH

BRUNCH PACKAGE \$55

includes sweet tea, lemonade, coffee, breakfast sausage, top round, biscuits and gravy, scrambled eggs, belgium style waffles, bacon, plain bagels with jams & cream cheese, seasonal fruit, homestyle potatoes, seasonal salad, chicken noodle soup and assorted cheese

***Additional Gluten Free Options Available**



LATE NIGHT

POPCORN STATION \$3 (GF)

entertain guests with a life sized popcorn machine rental. includes all accessories (\$75 rental fee applies)

PIGS IN A BLANKET \$3.25

miniature sausages wrapped in puff pastry with mustard on the side

MAC N CHEESE BITES \$4.50

house made mac n' cheese deep fried until golden brown and paired with zesty aioli

POTATO SKINS \$4.50 (GF)

fully loaded baked potato with cheese, bacon, sour cream and chives

MOZZARELLA STICKS \$3.75

fried to a golden crisp and served with a marinara sauce for dipping

CHICKEN TENDERS \$4.75

crispy chicken offered with buttermilk ranch

MINI COCKTAIL SLIDERS \$5.75

bite sized chimichurri steak burger sliders with a tomato and pickle garnish

PASSED FRENCH FRY CONES \$5.75 (GF)

crispy red potato fries drizzled with a tomato and garlic aioli and blended seasoning

PUB STYLE PRETZEL BITES \$5.75

soft oven baked pretzels with a rich beer cheese dip

PRETZEL STATION \$5.75

soft jumbo pretzel baked to a golden brown and salted to perfection. served with beer cheese, honey mustard, spicy mustard, caramel sauce, nutella and cinnamon sugar (\$75 machine rental fee applies)

*add jalapeno cheese stuffed pretzel \$0.50pp

*add cheese cream stuffed pretzel \$0.50pp

CHICKEN QUESADILLAS \$5.75

shredded chicken, cheese, and caramelized onion quesadillas with sour cream and spicy tropical salsa

CHICKEN AND WAFFLES \$5.75

miniature scratch made belgain waffles with fresh crisp buttermilk fried chicken drizzled with pure maple syrup

***Additional Gluten Free Options Available**



KIDS MENU

PBJ - peanut butter and jelly served on white bread

CHICKEN FINGERS - crispy house made chicken strips offered with ketchup

GRILLED CHEESE - an all American classic made golden brown with American cheese

PASTA - select from: marinara, alfredo, meat sauce or mac-n-cheese

CHEESEBURGER SLIDERS - two mini cheeseburgers grilled to perfection offered with ketchup

HOT DOGS - beef hot dog on fresh bun

SIDES: (one per entrée) mashed potatoes, mac and cheese, fries, corn, steamed carrots, fresh fruit cocktail or apple sauce



DESSERT STATION

MILK AND COOKIES BAR \$4.50

freshly made cookies and shots of rich creamy milk offered at a self-serve station

CHOCOLATE FOUNTAIN \$8.75

dipping accessories include chocolate, fruits, pretzels and marshmallows

(\$100 chocolate fountain rental fee)

ICE CREAM SOCIAL \$8.75

French vanilla, chocolate, and strawberry.

toppings: sprinkles, walnuts, m&ms, hershey's kiss, peanut butter cups, gummy bears, maraschino cherries, waffle bowl or cup, chocolate, strawberry, and caramel sauce

(\$100 setup fee)

RUSTIC COBBLER BAR \$12.50

choose either peach, blueberry, or blackberry cobbler to be served in a mason jar topped with vanilla bean ice cream for your guests

CREPE STATION \$18

guests can choose to make their crepes sweet with apples, chocolate, cinnamon, brown sugar, whipped cream or caramel drizzle

SPECIALTY PIES \$24

choose from pumpkin pie, pecan pie, apple pie, key lime pie or lemon meringue pie

SPECIALTY PIE STATION \$150

includes attendant, pie warmers, vanilla ice cream, silverware and china

(purchase of 8 pies minimum required)



***Additional Gluten Free Options Available**

DESSERT SHOOTERS

DESSERT SHOOTERS \$6.25

CLASSY SMORE'S

a graham cracker crumble, rich chocolate mousse and mini marshmallows

STRAWBERRY SHORT CAKE

classic sponge cake with whipped cream and topped with strawberry compote

KEY LIME CHEESECAKE

roasted graham cracker crumble topped with smooth key lime cheesecake mousse and finished off with whipped cream and a slice of lime

TRES LECHES

light fluffy cake soaked in three kinds of milk, a must have dessert

CARROT CAKE

this carrot cake shooter is moist and flavorful with grated carrots, raisins and layers of delicious cream cheese frosting

SNICKERS

our chocolate cake base has layers of caramel, chunks of snickers, whipped cream and nuts

TEMBLEQUE

our tembleque recipe makes a rich, cool coconut flavored dessert

CHOCOLATE MOUSSE

live the chocolate dream with this show stopping mousse shooter

RESEES PEANUT BUTTER CUP

moist chocolate cake with peanut butter and butter cream frosting

APPLE CARAMEL CRUMBLE

apple pie with crumble mixture and drizzled in the most amazing caramel

***Additional Gluten Free Options Available**





DESSERTS

FRESH BAKED COOKIES \$3.50

select 2: chocolate chunk, white macadamia nut, oatmeal raisin, sugar, lemon, double chocolate or peanut butter

MINI CUPCAKES \$3.50

select 2: red velvet and cream cheese, classic vanilla or chocolate

MINI CREAM PUFFS \$3.50

filled with pastry cream and sprinkled with powdered sugar

MINI ECLAIRS \$3.50

filled with Bavarian cream and dipped in rich chocolate ganache

ASSORTED MINI CHEESECAKES \$3.50

original, blueberry, strawberry and chocolate

RICH BROWNIES \$3.50

select one: traditional chocolate, chocolate with nuts or caramel turtle

DONUTS \$3.50

traditional glazed donuts

FRUIT KABOBS \$4

our colorful fruit kabob drizzled with a classic sweet glaze

DESSERT PACKAGE \$20

assorted cookies, fresh fruit display coffee, and 2 selections from our **dessert selections above & dessert shooter selection**



OTHER DESSERTS

CHOCOLATE LOVERS PETIT FOURS \$6.25

red velvet, double chocolate, irish crème, coffee liqueur, caramel, cookies n' crème, royal chocolate and royal vanilla flavors

*dessert package upgrade \$1pp

IMPORTED FRENCH MACARONS \$6.25

this assortment includes six delicious flavors: raspberry, chocolate, vanilla, pistachio, coffee and lemon

*dessert package upgrade \$1pp





BOURBON TRUFFLES \$6.25

rich dark chocolate with bourbon ganache. a chocolate lovers dream.

*dessert package upgrade \$1pp

DESIGNER CUPCAKES \$7.50

choose from a variety of flavors

FULL SIZE DESSERTS



STRAWBERRY WHIPPED CREAM BASQUE CHEESECAKE \$8.25

Crafted with real cream cheese, a touch of heavy cream, and eggs, our soufflé'd cheesecake is the lightest and most delectable of all cheesecakes. This is served topped with a strawberry fruit compote and fresh whipped cream



LEMON AND BLUEBERRY CITRUS OLIVE OIL CAKE \$8.25

Dense, rich, and exceedingly moist, our extra virgin olive oil cake has a unique texture reminiscent of a timeless ride through the hills of Tuscany. Real lemon blueberries with orange juice, and zest add a citrus punch, while also adding a bright color that allows our glaze to shimmer like an Italian sunset. This modern and rustic dessert offers the best of worlds with sweet and savory tones that will tempt and delight the taste buds of your guests.

CHOCOLATE LAVA CAKE \$9.50

a popular dessert that combines the key elements of a chocolate cake and a soufflé into one beautiful dessert. Its name comes from its gooey chocolatey middle, this comes topped with vanilla bean ice cream.



RED VELVET CAKE \$7.50

A moist, classic made from scratch dessert topped with soft, cream cheese frosting.

***Additional Gluten Free Options Available**



beverages

BEVERAGE PACKAGES

HYDRATION STATION \$2.00

self served water infused with your choice of: strawberry basil, cucumber watermelon, blueberry orange or lemon lime orange

SWEET TEA & LEMONADE \$2.50

unsweetened tea available

COFFEE STATION \$3.25

regular and decaf coffee served with sugar and creamer

*add espresso, machine & cups for \$1.50pp

GOURMET COFFEE BAR \$4.25

(includes: French vanilla, hazelnut, caramel, pumpkin mixers, whip cream, white and chocolate morsels)

*add espresso, machine & cups for \$1.50pp

MOCKTAIL BAR SERVICE \$300

(1) licensed bartender to serve non-alcoholic beverages. includes: bartender, bar tools and 4 hours of service

Mixers for (4) mocktails of choice & soft drinks \$8pp

FROZEN DRINK BAR \$425

package includes beverages and two non alcoholic frozen drinks - selections from our frozen drink menu - based on 50 guests

*additional guests \$4pp

BEVERAGE BAR \$4

coke, diet coke, sprite, lemonade, sweet tea and water

HOT TEA DISPLAY \$2.75

a mixed variety of specialty teas offered with lemons, honey, assorted creams and sugar

*add on hot chocolate for \$0.25pp

SANGRIA STATION \$6

interactive red and white sangria station with fresh fruit (50 guest minimum)

CHAMPAGNE CAMPAIGN \$2-\$6

a toast of bubbly to start or end the night

1/4 Glass: \$2

1/2 Glass: \$4

Full Glass: \$6

CASH BAR \$300

offers a range of beer, wine and alcohol - credit cards only (\$30 hourly fee)

BAR SERVICE \$300

(1) licensed bartender to serve alcoholic beverages. includes: bartender, bar tools and 4 hours of service

*add an additional bartender for \$45 hourly

BEVERAGE & MIXERS \$7.00

bar service add on includes all soft drinks, bottled water, mixers, garnishes, cups, ice and napkins for your provided full liquor bar

*add frozen drink mixers for \$2pp

*frozen drink machine rental \$100

*upgrade to premium beverages and mixers for \$2.50pp

BEER AND WINE \$14

includes your choice for two domestic beers, one import beer, three wine selections, and house champagne for toasting

LIQUOR BEER AND WINE \$19

beer and wine bar plus our call brand level liquors (upgrade to premium \$3pp)

BAR SNACKS \$0.50

pick two of the following for trail mix, cheese balls, pretzel nuggets, kettle chips, caramel corn

(50 person minimum)