

THE ART OF CATERING

FOOD . RENTALS . BAR . STAFFING



AWARD WINNING & BEST OF ORLANDO

407-446-2878
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www.cocktailscatering.com

C O N T E N T S



3

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



11

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

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.



18

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.

17-19 **Dessert.** Finish of your meal with one of our decadent desserts.



20

20 **Beverages.** Impress and quench your guests thirst with our beverage packages,

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 **\$45PP**

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 **\$50PP**

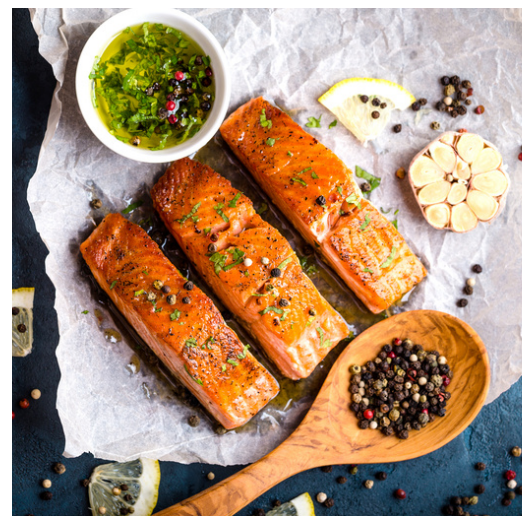
2 butler passed appetizers
1 entrée selection
1 starch selection
1 vegetable selection
1 salad selection
assorted dinner rolls
water, sweet tea and lemonade

SIGNATURE STATION **\$55PP**

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 \$60PP**

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



MAKE YOUR EVENT UNFORGETTABLE



appetizers

\$2.25PP

SOUTHERN STYLE DEVEILED EGGS

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

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

CUCUMBER CUPS

lightly salted cucumber base with a herb cream cheese and sophisticated dill garnish
*add smoked salmon for \$1 more

TOMATO AND BASIL BRUSCHETTA

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

VEGETABLE SPRING ROLLS

thin dough filled with minced vegetables offered with a sweet chili sauce
*rice paper option available upon request



\$3.25PP

CANDIED BACON SKEWERS

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

FRUIT KABOBS

fresh seasonal fruit skewered and drizzled with simple syrup



appetizers

\$3.25PP



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 filled 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 and cream cheese

HAND ROLLED MEATBALLS

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

WATERMELON AND FETA SKEWERS

light and refreshing skewer drizzled with a balsamic glaze

STUFFED JALAPENO

filled with herbed cream cheese and wrapped with crunchy bacon

BRUSSELS SPROUT LOLLIPOPS

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

ANTIPASTO SKEWER

a skewer of 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





appetizers

\$3.25PP

CHICKEN SKEWERS

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



\$4.25PP

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

CHICKEN LOLLIPOPS

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

*upgrade to lamb for \$1pp



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

appetizers

\$4.25PP



JALAPENO CHEDDAR CORNBREAD

topped with citrus marinated pulled pork and a honey 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

MINI SLIDERS

select 1: citrus pulled pork, steak burger, pulled buffalo chicken, blackened fish or honey ham

SHRIMP COCKTAIL

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



SEAFOOD CEVICHE

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



\$5.25PP

PROSCIUTTO WRAPPED ASPARAGUS

baked until crispy finished with a balsamic drizzle

MINI GRILLED CHEESE AND TOMATO SOUP SHOOTER

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

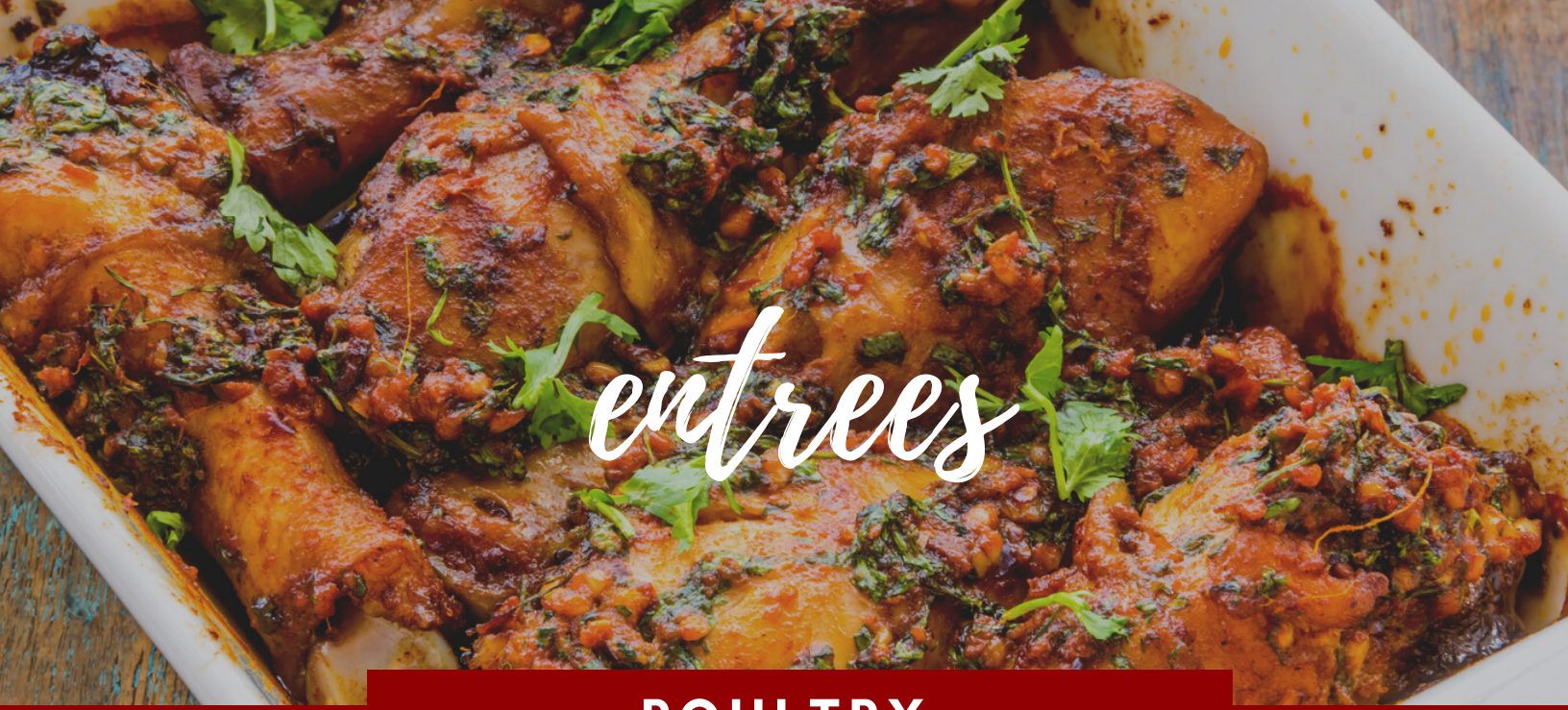
SESAME CRUSTED TUNA

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

SHRIMP SKEWERS

skewers of grilled shrimp. pick 1: Cajun pineapple, garlic and herb, sweet thai chili, blazin buffalo or bourbon glazed





entrees

POULTRY

QUARTERED CHICKEN \$7.75

prepared roasted or grilled with your choice of cranberry relish, apple chutney, mojo, sweet or bold bbq (can be prepared boneless upon request)

CHICKEN PICATTA \$7.75

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

CHICKEN MARSALA \$7.75

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

GARLIC WHISKEY CHICKEN \$7.75

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

PESTO CHICKEN \$7.75

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

ROSEMARY GARLIC CHICKEN \$7.75

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

LEMON PEPPER CHICKEN \$7.75

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 \$7.75

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

THAI CURRY CHICKEN \$7.75

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

TUSCAN CHICKEN \$7.75

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

COQ AU VIN \$7.75

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

CHICKEN CHARDONNAY \$8.25

pan seared chicken breast topped with caramelized onions and creamy gouda, topped with a creamy chardonnay sauce
*signature package upgrade additional \$0.50pp

CHICKEN CORDON BLEU \$8.75

baked breaded chicken stuffed with ham and swiss cheese, topped with garlic cream sauce
*signature package upgrade additional \$1pp

CHICKEN ROULADE \$8.75

mushrooms, brie, and spinach roulade, finished with a Riesling reduction to create this rich dish
*signature package upgrade additional \$1pp



entrees

PORK & BEEF

HERB PORK TENDERLOIN \$12.00

savory pork seasoned with fresh herbs and spices.
served with a mushroom reduction (served as a
carving station in our signature buffet package)
*try it bacon wrapped for an additional .75pp

PULLED PORK \$8.00

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

HONEY BAKED HAM \$12.00

choice of cranberry, apricot or apple chutney
(served as a carving station in our signature
buffet package)

GRILLED PORK CHOPS \$8.00

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

PIG ROAST \$14.00

whole pig roasted to perfection, chef
attended carved for your guest. offered
with grain mustard and pineapple relish
*signature package upgrade additional \$5pp

ST. LOUIS SPARE RIBS \$14.00

ribs prepared in our homemade dry rub and
accompanied with a sweet and bold bbq sauce
*signature package upgrade additional \$5pp

CRISPY PORK BELLY \$15.00

slow roasted overnight then pan roasted
with Asian seasoning for that crisp taste
*signature package station upgrade additional
\$6 pp

TOP ROUND \$12.00

oven roasted top round with a heavy crusted dry rub.
served with two sauces of your choice (served as a
carving station in signature buffet package)
choose from: chimichurri, red wine reduction,
horseradish cream sauce, Jack Daniel's grill glaze or
mushroom demi-glaze

BEEF BRISKET \$10.00

slow cooked and smoked up to 7 hours for that perfect
hickory flavor, accompanied with a sweet and bold
bbq sauce (served as a carving station in signature
buffet package)

SKIRT STEAK \$10.00

marinated in brown sugar, soy and garlic for a full 48
hours to create that melt in your mouth marbling.
served with our house made chimichurri sauce

CENTER CUT SIRLOIN \$10.00

8oz sirloin accompanied by your choice of two
sauces (choose from: chimichurri, red wine
reduction, horseradish cream sauce, Jack Daniel's
grill glaze or mushroom demi-glaze)
*upgrade to rib-eye or new york strip for \$5pp
*add topping(s) mushrooms, onions, bleu cheese, or
béarnaise additional \$1pp
*Oscar style additional \$2pp

SHORT RIBS \$14.00

fall off the bone slow cooked ribs braised in
yuengling with carrots, celery and onions
*signature package upgrade \$5pp

PRIME RIB \$15.00

chef attended carving station of slow roasted
herb crusted prime rib of beef offered with au jus
and horseradish cream
*signature package upgrade \$6pp



entrees

SEAFOOD & PASTA

CRAB STUFFED TILAPIA \$10.50

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

GREEK GARLIC COD \$10.50

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

SALMON ROAST \$10.50

choose from the following salmon filet: citrus glazed with beurre blanc, Asian glazed with teriyaki honey butter, picatta style with lemon butter caper sauce, bourbon whiskey with bourbon glaze

TOMATO BASIL MAHI \$11.00

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

CARIBBEAN STYLE MAHI \$11.00

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

FILET OF GROUPEL \$13.00

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

*signature package upgrade additional \$3pp

TUNA FILET \$20.00

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

*signature package upgrade additional \$8pp

GARLIC BUTTER SHRIMP \$20.00

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

*signature package upgrade additional \$8pp

SEA SCALLOPS \$22.00

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

*signature package upgrade additional \$12pp

FRESH MAINE LOBSTER \$30.00

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

*signature package upgrade additional \$15pp

SPICY SEAFOOD PASTA \$12.00

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

*signature package upgrade additional \$2.50pp

LOBSTER MAC & CHEESE \$12.00

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

*signature package upgrade additional \$2.50pp



entrees

PASTA & VEGETARIAN

LINGUINE AGLIO OLIO \$6.75

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

PASTA PRIMAVERA \$7.00

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

BAKED ZITI \$7.25

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

TORTELLINI \$7.25

piping hot cheese tortellini served in a delicious garlic cream sauce

BAKED RAVIOLI \$7.50

comforting ravioli with your choice of your favorite stuffing and sauce (select stuffing: three cheese, mushroom, spinach or beef - and select your sauce: ala vodka pesto cream sauce, alfredo, classic marinara or traditional meat sauce)

THREE CHEESE MANICOTTI \$7.50

rich blend of ricotta, mozzarella and parmesan cheese stuffed inside tender pasta shells (your choice of a marinara or meat sauce)

LASAGNA BOLOGNESE \$8.00

homemade heavenly lasagna with Italian sausage, pork and ground beef (vegetarian options available upon request)

ZUCCHINI BOAT \$11.50

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

STUFFED PEPPERS \$11.50

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

CAULIFLOWER STEAK \$15.00

topped with mushroom and onions then finished with a marsala wine sauce
*signature package upgrade additional \$5pp

VEGETABLE STACK \$15.00

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 \$20.00

a vegetarian favorite! buttery puff pastry filled with layers of hummus, portabella mushrooms, onion, spinach and roasted red peppers
*signature package upgrade additional \$6pp



sides

SALAD & STARCHES

CAESAR SALAD \$3.75

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

HOUSE SALAD \$3.75

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

CITRUS SALAD \$3.75

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

STRAWBERRY WALNUT SALAD \$4.75

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

GREEK SALAD \$5.25

spring mix salad with feta cheese, cherry tomatoes, Kalamata olives, cucumbers, red onions, pepperoncini and greek vinaigrette
*signature package salad upgrade additional \$1.25pp

CAPRESE SALAD \$6.00

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

MAC N CHEESE \$3.50

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

YOU CALL IT PASTA \$3.75

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
*upgrade to entrée by adding lobster or shrimp for an additional \$5pp

COLD ORZO SALAD \$4.00

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

MASHED POTATOES \$4.00

smooth blended hearty red potatoes, served with pan gravy
*upgrade to sweet potatoes for \$0.25pp

ROASTED POTATOES \$3.75

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

BAKED POTATOES \$3.75

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



STARCHES & VEGETABLES

POTATOES AU GRATIN \$4.25

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

POTATO MEDLEY \$4.50

oven roasted blend of golden, red and purple potatoes

*signature package upgrade additional \$0.50pp

COCONUT JASMINE RICE \$3.75

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

CARAMELIZED ONION RICE \$3.75

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

VEGETABLE FRIED RICE \$3.75

peas, onions, carrots, eggs and Asian sauces

SPANISH RICE & BEANS \$4.00

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

CILANTRO LIME RICE \$3.75

White rice with a flair of lime juice and cilantro

WILD RICE \$3.75

long grain wild rice simmered in a vegetable broth

RISOTTO \$4.00

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

VEGETABLE MEDLEY \$3.50

seasonal vegetables tossed in spices & oven roasted

SAUTÉED GREEN BEANS \$3.50

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

STEAMED BROCCOLI \$3.50

tossed in olive oil, minced garlic and herbs

HONEY GLAZED CARROTS \$3.50

roasted in a sweet local honey and minced tarragon

BRUSSELS SPROUTS \$3.50

sautéed with oven roasted sweet walnuts & bacon

SWEET PLANTAINS \$3.50

a Spanish flare favorite cooked to perfection

GRILLED ASPARAGUS \$4.00

fresh asparagus seasoned with spices

*signature package upgrade additional \$0.50pp

*upgrade to bacon wrapped additional \$1pp

BUTTERNUT SQUASH \$4.50

roasted with cranberries, candied walnuts and spices

*signature package upgrade additional \$1pp

ZUCCHINI & SQUASH \$4.50

baked and topped with parmesan cheese

*signature package upgrade additional \$1pp



TIER 1 PACKAGES

PAELLA STATION \$18.00

the delicious smells of this seafood infused station will get your guests taste buds tingling

*signature package upgrade additional \$2pp

MEXICAN FIESTA STATION \$14

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 \$1pp

WOK STATION \$14.00

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

*add chopsticks additional \$0.25pp or

Asian wok box additional \$1pp

LITTLE ITALY STATION \$15.00

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

SUSHI STATION \$12.00

a tantalizing selection for any sushi lover.

includes the following: California roll - salmon roll - spicy tuna roll - fresh vegetable roll

CARVING STATIONS

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

beef brisket \$10pp

dry rubbed top round \$12pp

peppercorn crusted pork tenderloin \$12pp

honey baked ham \$12pp

oven roasted turkey \$12pp

pig roast \$14pp *(\$2pp package upgrade)

herbed crusted prime rib \$15pp *(\$3pp upgrade)

pork belly carving station \$15pp (served with an Asian BBQ sauce) *(\$3pp upgrade)

MASHED POTATO MARTINI \$12.00

your guests will be able to select from original mashed potatoes or mashed sweet potatoes served in martini glasses. 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 \$12.00

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 \$12.00

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



stations

Tier 2 Stations

OMELETTE STATION \$11.00

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

WAFFLE STATION \$11.00

melt in your mouth waffles served with whipped cream, syrup, butter, cinnamon sugar, chocolate chips and a fresh seasonal fruit garnish

*add crispy fried chicken for \$4pp

FLAT BREAD STATION \$11.00

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

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

SALAD BAR STATION \$11.00

self-service salad bar with dinner rolls, butter and options of the following: iceberg, romaine, 3 dressings of your choice, cheddar, parmesan, feta cheese, bacon, diced chicken, shrimp, candied walnuts, hard boiled eggs, cherry tomatoes, shredded carrots, broccoli florets, cucumbers, strawberries, mandarins, raspberries, grapes, fresh baked croutons

SLIDER STATION \$11.00

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 or pulled pork - select 1: kettle chips, sweet plantains, homemade cole slaw or French fries

*add on additional slider or side selection for \$1pp

PIEROGI BAR \$11.00

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

Tier 3 Stations

SOUP AND PANINI \$8.00

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 \$1pp

SIGNATURE SALAD \$8.00

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, or strawberry walnut

*add on additional salad selection for \$1pp

MEDITERRANEAN SPREAD \$9.00

marinated steak, chicken, balsamic glaze, shredded parmesan and mozzarella cheese, tomato basil blend, olive tapenade, plus delectable dips such as hummus, tzatziki and babaganoush, served with both crunchy and soft pita

ANTIPASTO DISPLAY \$6.00

salami, pepperoni, cheeses such as mozzarella and provolone, marinated olives, marinated artichokes and pickled peppers

SOUTHERN PULLED PORK \$6.00

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 sweet bbq glaze

ARTISAN CHEESE DISPLAY \$7.00

a gorgeous array of artisan cheese and gourmet crackers garnished with fresh fruit and grapes

FARMERS TABLE \$6.00

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



All American Cookout

\$35pp - select six: two entrees and four sides

BBQ RIBS \$14.00

bone-in ribs glazed in our signature bbq sauce

SHRIMP AND GRITS \$10.00

cheesy grits with creole shrimp, bacon and scallions

TENDER BEEF BRISKET \$10.00

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

COWBOY CHEESEBURGER \$8.75

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

SOUTHERN PULLED PORK \$8.00

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

BBQ CHICKEN \$8.00

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

ROASTED CHICKEN POT PIE \$8.00

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

SOUTHERN FRIED CHICKEN \$8.00

bone-in and served with house made buttermilk ranch

FARMERS CHICKEN WINGS \$8.00

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

SOUTHERN STYLE HOT DOG \$8.00

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

MASHED POTATOES \$4.00

choose from our garlic or our jalapeno style

FARMERS SALAD \$3.75

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

GRILLED WATERMELON \$4.00

individual slices with a honey drizzle

CORN BREAD \$3.75

chefs signature recipe

BAKED BEANS \$3.75

slow cooked bbq style beans with pork bits

MACARONI SALAD \$3.75

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

CORN ON THE COB \$3.75

char grilled corn with a herb butter

TEXAS STYLE CHILI \$4.00

garnished with green onions and cheddar cheese

BUTTERMILK BISCUITS \$3.75

freshly made and served with honey & butter

COLESLAW \$3.75

creamy style coleslaw made with freshly chopped cabbage and carrots

COLLARD GREENS \$3.75

simmered with chunks of bacon

Package Includes Lemonade and Sweet Tea - Add on \$6pp décor package (designer plates, silverware, glasses, table linen & napkins)



cultural menus

all themed buffets \$35pp (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

INDIAN MENU

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

ITALIAN MENU

chicken picatta, center cut sirloin, mushroom and herb risotto, red skin mashed potatoes, green beans, caesar salad, fresh baked dinner rolls

GREEK MENU

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

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

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

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

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

Add on \$6pp décor package (includes designer plates, silverware, glasses, table linen & napkins)

BRUNCH

BRUNCH PACKAGE \$40.00

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



LATE NIGHT

CHICKEN AND WAFFLES \$5.00

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

CHICKEN TENDERS \$4.00

crispy chicken offered with buttermilk ranch

CHICKEN QUESADILLAS \$5.00

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



MINI COCKTAIL SLIDERS \$4.00

perfect bite sized chimichurri steak slider with a tomato and pickle garnish

PASSED FRENCH FRY CONES \$4.00

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

PUB STYLE PRETZEL BITES \$4.00

soft oven baked pretzels with a rich beer cheese dip

MAC N CHEESE BITES \$3.00

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



MOZZARELLA STICKS \$3.00

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

POTATO SKINS \$3.00

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

PIGS IN A BLANKET \$2.00

miniature sausages wrapped in puff pastry with mustard on the side

POPCORN STATION \$1.50

entertain guests with a life sized popcorn machine rental. includes all accessories (\$150 rental fee applies)



PRETZEL STATION \$5.00

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

*add jalapeno cheese stuffed pretzel \$0.50pp

*add cheese cream stuffed pretzel \$0.50pp

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



DESSERT STATION

MILK AND COOKIES BAR \$3.75pp

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

CHOCOLATE FOUNTAIN \$5.00pp

dipping accessories include chocolate, fruits, pretzels and marshmallows
(\$100 chocolate fountain rental fee)

ICE CREAM SOCIAL \$6.00pp

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 \$10.00pp

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 \$10.00pp

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

SPECIALTY PIE STATION \$150

includes attendant, pie warmers, vanilla ice cream, silverware and china
(purchase of 8 pie minimum required)

SPECIALTY PIES \$19.00

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





DESSERT

DESSERT PACKAGE \$10.00

assorted cookies, fresh fruit display, coffee and 2 selections from our dessert selections

FRESH BAKED COOKIES \$2.25

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



MINI CUPCAKES \$2.25

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

MINI CREAM PUFFS \$2.25

filled with pastry cream and sprinkled with powdered sugar

MINI ECLAIRS \$2.25

filled with Bavarian cream and dipped in rich chocolate ganache

ASSORTED MINI CHEESECAKES \$2.25

original, blueberry, strawberry and chocolate

RICH BROWNIES \$2.25

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



DONUTS \$2.25

traditional glazed donuts

FRUIT KABOBS \$3.00

our colorful fruit kabob drizzled with a classic sweet glaze

IMPORTED FRENCH MACARONS \$5.00

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

*dessert package upgrade \$1pp

CHOCOLATE LOVERS PETIT FOURS \$5.00

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

*dessert package upgrade \$1pp



BOURBON TRUFFLES \$5.00

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

*dessert package upgrade \$1pp

DESSERT SHOOTERS

DESSERT SHOOTERS \$4.25PP

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





beverages

BEVERAGE PACKAGES

HYDRATION STATION \$1.25PP

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

SWEET TEA & LEMONADE \$1.50PP

unsweetened tea available

COFFEE STATION \$2.25PP

regular and decaf coffee served with sugar and creamer

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

GOURMET COFFEE BAR \$3.25PP

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

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

MOCKTAIL BAR \$350

choose up to 4 non-alcoholic specialty drinks - based on 50 guests

*additional guests \$4pp

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 \$2.50PP

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

HOT TEA DISPLAY \$1.75PP

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

*add on hot chocolate for \$0.25pp

SANGRIA STATION \$5.00PP

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

CHAMPAGNE CAMPAIGN \$2.00PP

a toast of bubbly to start or end the night

CASH BAR \$200.00

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

BAR SERVICE \$300.00

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

*add additional bartender for \$35 hourly

BEVERAGE & MIXERS \$5.00PP

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

*add frozen drink mixers for \$2pp

BEER AND WINE \$10.00PP

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

LIQUOR BEER AND WINE \$13.00PP

beer and wine bar plus our call brand level liquors (upgrade to premium \$2pp)

BAR SNACKS .50PP

pick two of the following for trail mix, cheese balls, pretzel nuggets, kettle chips, caramel corn (50 person minimum)