

We are ready to help cater your
WEDDINGS | SHOWERS | BIRTHDAYS | CORPORATE EVENTS
and many more occasions!

Social / Corporate **BUFFET PACKAGE**

All Inclusive

36.00/person, 25 people minimum. All items below are included in the social/corporate buffet package.

Options to add additional items are available on the next page.

The MENU

- One (1) entrée from chicken, meat or seafood selections
- One (1) entrée from pasta selections
- One (1) salad selection
- Two (2) side dish selections
- Assorted rolls with butter
- One (1) dessert selection

The SET-UP

BUFFET SETUPS: menu sign, stainless steel buffet equipment salt, pepper, and black spandex linens

SERVICE-WARE: eco-friendly and compostable plates, utensils, and paper napkins

STAFFING: catering supervisor, culinary staff and server staff included



This menu is designed for over 25 guests - if you have less than 25 guests, please request a custom price

- All prices will incur 19% service charge & 6.5 sales taxes -

Social / Corporate BUFFET PACKAGE ADD-ONS

The following can be added to your package for the noted price:

BEVERAGE & BAR SERVICE

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with thermal insulated cups/lids 200.00++
(up to 150 guests, 1.00/person++ more for over 150 guests)

GOURMET COFFEE STATION (includes basic coffee station)

Hot water with assorted teas, flavored syrups, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons 350.00++ (up to 150 guests, 1.00/person++ more for over 150 guests)

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and a black spandex linen for the beverage tables 6.00/person++

BEER AND WINE BAR/BEVERAGE SETUPS

Certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (any beer and wine provided by client) 7.00/person++

FULL LIQUOR BAR/BEVERAGE SETUPS

Certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (any alcohol provided by client) 12.00/person++

BEER AND WINE OPEN BAR (add to bar/beverage set ups)

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
priced per hour at 4.00/person++ (served unlimited at a 3 hour minimum)

FULL LIQUOR OPEN BAR (add to bar/beverage setups)

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin, Jose Cuervo Tequila, and Jim Beam bourbon,
Priced per hour at 7.00/person++ (served unlimited at a 3 hour minimum)

CASH BAR SETUP FEE

Everything in bar/beverage setups and full liquor open bar. Includes complimentary sodas, sparkling water, and bottled water, guests pay for their drinks at \$8 for single mixed drinks, \$12 doubles, and \$6 for beer or wine 375.00++
(priced for up to 50 guests, add \$3pp for each guest over 50)

*\$10pp minimum bar sales - client is responsible to meet cash bar minimum or the difference is owed

BAR GLASSWARE (add to bar/beverage setups)

Wine, rock, pilsner, martini, champagne flute (price for each type) 2.00/person++

COCKTAIL SERVERS

Designated server to offer drinks from the bar to guests at their tables
(1 per 25 guest) 125/ea++

Additional bartender and satellite bar required per 75 guests
(\$125/bartender | \$100 beer/wine bar | \$150 full liquor bar)



Social / Corporate **BUFFET PACKAGE ADD-ONS CONT.**

The following can be added to your package for the noted price:

FOOD & EXTRAS

BUTLER PASSED HORS D'OEUVRES

3 selections of your choice 12.00/person ++ (add each extra hors d'oeuvre for 3.00/person + upgrade if noted)

CHILDREN'S MEALS

Your choice of entree between chicken nuggets (6) with ranch, ketchup and bbq sauce and mini burger sliders (3) served with mac & cheese and fresh fruit, or pasta with marinara sauce served with broccoli. Plated and served to the child. 20.00/person++

VEGAN MEAL UPGRADE 25.00/person++

Your choice of **Grilled Tempeh Steaks** with a chipotle lime quinoa marinara sauce or **Char Grilled Eggplant Parmesan** topped with vegan cheese and roasted marinara sauce. Both options served with sautéed fresh vegetables in olive oil with seasoning

VENDOR MEALS 25.00/ea++

TABLES, SEATING & COVERS

CHINA SERVICE

White round china plates, dinner fork and knife rolled in linen napkin in your choice of color including additional staff 6.00/person++

TABLES

Any size table including setup and breakdown (*additional delivery fee will apply*) 25.00/each++

CHAIRS

White resin folding chairs including setup and breakdown (*additional delivery fee will apply*) 5.00/person++

LINENS

Polyester floor length linens in your choice of over 50 different colors 25.00/each++



Butler Passed

HORS D'OEUVRES



MEATBALLS

Our signature handmade meatballs with marinara, pomerey mustard and bourbon sauces

GF, NF, DF

STUFFED MUSHROOM CAPS

Hand stuffed mushroom caps dusted with panko breadcrumbs in your choice of:

Boursin cheese, V, NF

Seasoned crab meat, NF, DF **+2.00/person**

Spinach and mozzarella, V, NF **+1.00/person**

Andouille sausage, NF **+2.00/person**

MINI TWICE BAKED POTATO

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and served with a chive sour cream

GF, NF

MINI CHICKEN POT PIES

A filo shell filled with homemade chicken pot pie filling and topped with seasoned panko breadcrumbs

NF

FIERY MAC & CHEESE BITES

A pastry shell filled with spicy mac and cheese and topped with a flaming dust

V, NF

SPINACH DIP ATOP BAGUETTE

Our signature blend of spinach, cream cheese, sour cream and seasonings served atop a toasted baguette with a red pepper sprig

V, NF

MINI CORN MUFFINS

Our signature corn muffins served mini sized and topped with a pipette of honey butter

V, NF

FETA & SUNDRIED TOMATO CRISPS

Filo pastry filled with sundried tomato and feta cheese blend

V, NF

SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served atop a toasted baguette

NF

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough

V, NF

TOMATO BRUSCHETTA

Diced tomatoes, fresh herbs and olive oil served atop a toasted baguette with a grated parmesan cheese

V, NF

MINI BLT'S

A twist on the classic – a mixture of shredded romaine, mayo, crumbled bacon and diced tomatoes served on a toasted baguette

NF

SMOKED CANDIED JAM TART

Smoked candied bacon jam tart piped with a deviled egg cream

NF

Butler Passed HORS D'OEUVRES



BEEF & BLUES

Our signature meatball combined with blue cheese and wrapped in applewood smoked bacon
GF, NF

QUESADILLA TRUMPETS

Cheese quesadillas with a blend of fresh vegetables, cilantro, Monterey jack and cheddar cheese rolled into a flour tortilla trumpet and served with salsa, V, NF
chicken quesadilla trumpets **+1.00/person, NF**

SHRIMP & GRITS

Cheddar cheese grits topped with petite shrimp and chorizo served in a petite martini glass
GF, NF

CHICKEN SATAY **+1.00/person**

Seared and skewered chicken served with peanut, zesty orange, and toasted sesame
GF, NF, DF

MINI CUBAN TACOS

Our take on the Cuban sandwich using a mini corn tortilla shell stuffed with a blend of shredded pork, yellow mustard, chopped dill relish and topped with melted shredded swiss cheese
GF, NF

CHICKEN & WAFFLES

Delicious Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup
NF

BALSAMIC WATERMELON BITE

Refreshing watermelon cube topped with a feta, mint and shallot blend and drizzled with a balsamic glaze
V, GF, NF

BACON WRAPPED DATE WITH ALMOND

Pitted sweet date stuffed with a crunchy almond and wrapped in applewood smoked bacon
GF, DF

MINI MEATLOAF ATOP MASHED POTATOES **+1.00/person**

100% Wagyu beef with caramelized onion and topped with a tomato brown sugar glaze served in a mini faux cast iron skillet with mini fork
GF, NF

NASHVILLE HOT CHICKEN & WAFFLE

Nashville hot chicken and waffle tender with a maple drizzle (facility must allow frying on site)
NF

MINI BEEF WELLINGTON **+1.00/person**

Beef tenderloin with a mushroom duxelle wrapped in a puff pastry
NF

TUSCAN RATATOUILLE TARTS

Roasted zucchini, yellow squash, onions, and peppers with garlic, oregano, basil and ricotta cheese in a buttery tart shell
V, NF

Butler Passed

HORS D'OEUVRES

CRAB CAKES *+4.00/person*

Maryland style crab with the perfect blend of seasonings, served with remoulade and key lime mustard sauces
NF

SCALLOPS WRAPPED IN BACON *+2.00/person*

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon
GF, NF, DF

BEEF SATAY *+2.00/person*

Seared and skewered beef served with chimichurri, horseradish cream, and pomerey mustard sauces
GF, NF, DF

COCONUT SHRIMP *+3.00/person*

Coconut crusted jumbo shrimp fried on-site and served with raspberry, key lime, and honey mustard sauces (facility must allow frying on site), GF

MEDITERRANEAN CUPS *+1.00/person*

A blend of black olives, feta cheese, diced tomatoes, diced cucumber served in a filo shell and topped with a drizzle of tzatziki sauce and micro cilantro garnish
V, NF

MINI PIZZA TARTS

Flour tart shells filled with marinara, mozzarella and the following assortments: cheese, pepperoni, sausage, or veggie
V, NF options

PRETZEL BITES *+1.00/person*

Warm soft pretzel bites dusted with salt and cinnamon sugar and served with pomerey mustard and warm cheese sauce
V, NF

MINI CORNDOGS *+1.00/person*

Fresh fried miniature corndogs served with catsup, sweet bbq and pomerey mustard sauces (facility must allow frying on site)
NF

SLIDERS *+2.00/person*

Angus beef sliders with cheddar cheese and caramelized onions, topped with catsup and mustard
NF

FRESH FRIED CARNIVAL FRIES *+1.00/person*

Seasoned with sea salt served with malt vinegar (facility must allow frying on site)
V, VEG, GF, NF, DF

MINI EMPANADAS *+1.00/person*

Crispy miniature beef empanadas served with tomato salsa (facility must allow frying on site)
NF

GRILLED CHEESE AND SOUP SHOOTERS *+1.00/person*

white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served in a shooter of tomato bisque
V, NF

JUMBO SHRIMP COCKTAIL *+5.00/person*

Chilled jumbo cocktail shrimp served with lemons, cocktail and remoulade sauces
GF, NF, DF

SUSHI ROLLS *+7.00/person*

California rolls, shrimp tempura rolls or spicy tuna rolls with ginger, soy and wasabi sauces
V, VEG, GF, NF, DF options

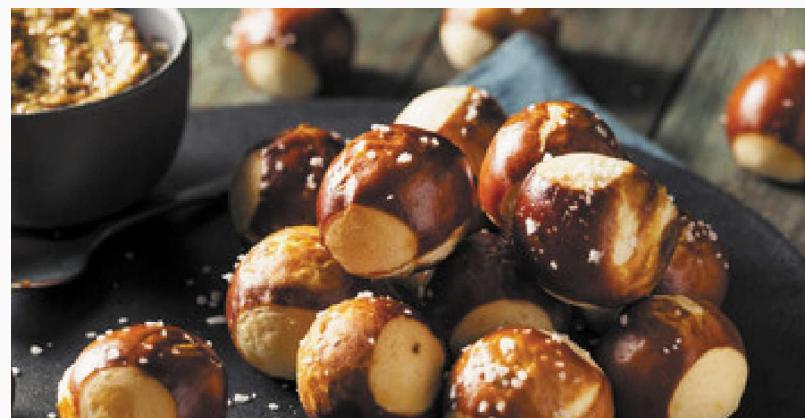
PLANTAIN CUPS *+1.00/person*

Crispy plantain cups with a ranch drizzle and fresh cilantro garnish filled with your choice of shrimp creole, beef barbacoa, or chicken tinga - GF, NF, DF options
+1.00/person for each extra flavor added

MINI CHEESE AND JALAPENO AREPA

Arepa with a ranch drizzle and fresh cilantro garnish filled with your choice of shrimp creole, beef barbacoa, or chicken tinga - NF
+1.00/person for each extra flavor added

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Butler Passed HORS D'OEUVRES

MINI GOURMET COOKIES

Your choice of up to 6 flavors of our signature cookies served warm
V, GF, NF options

BANANA PUDDING SHOOTERS

Homemade banana pudding in a shooter cup topped with crumbled nilla wafers
V

PECAN TARTS

Sweet pastry shell baked with pecan pie mix and topped with whipped cream and cinnamon sprinkle
V

GOURMET DIPPED STRAWBERRIES

Chocolate, white chocolate, chocolate nut, white chocolate oreo and chocolate coconut
V, GF, NF options

CAKE SHOOTERS +1.00/person

Your choice of up to 3 flavors of our signature cake shooters
(seasonal flavors available)
V, NF options

MINI BUTTERMILK PIES

Mini buttermilk pie with whipped cream, raspberry sauce, and fresh raspberry garnish
V, NF

BAVARIAN CREAM BERRY TARTS +2.00/person

Flakey tart shell filled with Bavarian cream and topped with fresh berries, lemon zest and a sweet orange glaze
V, NF

MINI CHEESECAKES +1.00/person

Your choice of a tropical assortment with lemon blueberry, key lime, and strawberry margarita flavors or a chocolate assortment with Dulce de leche, mocha cappuccino, and decadent turtle - V, NF options
+2.00/person upgrade for both assortments

GOAT CHEESE AND HONEY CRISPS +1.00/person

A creamy blend of goat cheese and honey, hand wrapped in buttery phyllo pastry, and topped with a brown sugar crumble
V, NF

MACAROONS +2.00/person

Your choice of a classic assortment of chocolate, lemon, raspberry, coffee, pistachio, and vanilla or a decadent assortment of salted caramel, candied orange, coconut, fig, lemon curd and chocolate gianduia
V, GF, NF options
+2.00/person upgrade for both assortments

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Main Course ENTREES



CHICKEN

PANKO AND PARMESAN CHICKEN BREAST

Chicken breast coated in panko breadcrumbs, parmesan cheese, and a savory blend of fresh herbs, onions and garlic then baked to perfection (facility must have oven)

NF

ROQUEFORT MUSHROOM CHICKEN

Grilled chicken breast topped with sautéed mushrooms and a Roquefort cheese with fresh herb cream sauce

NF

SPICY ADOBO GRILLED CHICKEN

Seasoned grilled spicy chicken breast topped with a fresh sweet and tangy mango salsa

GF, NF, DF

GOAT CHEESE AND SPINACH CHICKEN

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, herbs, and goat cheese baked and brushed with a toasted sage glaze

GF, NF

ROSEMARY LEMON CHICKEN

Pan seared dijon mustard marinated chicken breast topped with rosemary lemon cream sauce

NF

CHICKEN MARSALA

Grilled chicken breast laced with a marsala mushroom sauce

GF, NF

TERIYAKI CHICKEN

Grilled marinated chicken breast topped with a teriyaki brown sugar ginger glaze and grilled pineapple

GF, NF, DF

TUSCAN CHICKEN

Tender grilled chicken breast topped with a combination of black olives, plum tomato and artichokes blended with marinara sauce, garlic, basil and olive oil

GF, NF, DF

SEAFOOD

MAPLE SALMON

Baked salmon filet with a sweet maple glaze with fresh cilantro garnish

GF, NF, DF

SESAME CRUSTED SALMON

Baked salmon filets garnished with black and white sesame seeds and served with zesty orange, toasted sesame, and horseradish sauces

GF, NF, DF

BOURBON GRILLED SHRIMP SKEWER

A jumbo shrimp skewer seasoned, grilled and glazed with a sweet bourbon sauce

NF, DF

CILANTRO CURRY SEARD MAHI MAHI

Mahi Mahi loin seasoned and pan seared then topped with a creamy cilantro curry sauce

NF

SHRIMP AND GRITS

Cheddar cheese grits topped with jumbo shrimp and chorizo

GF, NF

Sauces can be made GF upon request

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

Main Course ENTREES

MEATS

CHEF PULLED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection. Sauces include: garlic jalapeno pepper, pomerey mustard and sweet bbq
GF, NF, DF



CHEF CARVED PORK TENDERLOIN

Onion and garlic marinated pork loin perfectly baked with seasonings and served with a bourbon caramelized onion sauce
GF, NF, DF

CHEF CARVED FLANK STEAK

Three day marinated flank steak in port wine with rosemary and garlic, grilled medium rare. Sauces include: horseradish cream, chimichurri and pomerey mustard
GF, NF, DF

CHEF CARVED ROUND OF BEEF

Seasoned and tenderly cooked eye round of beef, served with your choice of sauce:

- Mushroom madeira sauce
- Fresh rosemary and tarragon cream sauce

GF, NF, DF options

CHEF CARVED HANGAR STEAK

Perfectly seasoned hanger steak grilled medium rare. Sauces include: horseradish cream, chimichurri and pomerey mustard **+3.00/person upgrade**
GF, NF, DF

CHEF CARVED BEEF BRISKET

A very flavorful marbled cut of meat seasoned with spices and smoked, slow baked and served pomerey mustard, spicy barbecue, and sweet barbecue sauces
GF, NF, DF

ROPA VIEJA

Authentic Latin dish with shredded flank steak, savory vegetables and thickened spicy tomato sauce
GF, NF, DF

PASTAS

WHITE TRUFFLE BACON MAC & CHEESE

White cheddar macaroni and cheese tossed and baked with applewood smoked bacon and a hint of white truffle oil, topped with seasoned panko breadcrumbs
NF

CREAMY THREE CHEESE PASTA

Pasta tossed with parmesan and ricotta cheese in a blend of marinara and alfredo sauces, then baked with mozzarella cheese on top (option: traditional baked pasta with marinara and mozzarella cheese)

Add Mini Meatballs **+2.00/person upgrade**

V, NF

RED PEPPER AND PARMESAN STICKY RISOTTO

Arborio rice sautéed with roasted peppers, mushrooms, olive oil, garlic and white wine tossed with fresh herbs and parmesan cheese **+2.00/person upgrade**
V, GF, NF

PASTA PRIMAVERA

Spiral pasta with a fresh array of vegetables, garnished with parmesan cheese in your choice of sauce:

- Spinach alfredo cream sauce V, NF
- Pesto cream sauce V

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:

- Spinach alfredo cream sauce V, NF
- Sun-dried tomato and herb cream sauce V, NF

STUFFED CHEESE SHELLS

Large stuffed cheese shells with your choice of sauce and topped with parmesan cheese:

- Spinach alfredo cream sauce V, NF
- Roasted marinara sauce V, NF, DF
- Pesto cream sauce V, DF

Sauces can be made GF upon request

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

Main Course SALADS

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, feta cheese, sliced oranges, quartered strawberries in a crème raspberry vinaigrette

V, GF

CAESAR JOHN MICHAEL

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, home-style croutons and our award-winning Caesar dressing

V, NF

SALAD JOHN MICHAEL

Our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette

V, VEG, GF, DF

WATERMELON SALAD

Cubed watermelon, feta cheese, chopped red onion, cucumber and arugula tossed with an olive oil, garlic and lemon dressing

V, GF, NF

GARDEN SALAD BAR *+3.00/person upgrade*

Romaine lettuce and spring mix with your choice of 5 toppings: Broccoli, corn, black olives, onions, tomatoes, mushrooms, cucumbers, carrots, white cheddar, and croutons served with ranch and balsamic dressings on side

V, VEG, GF, NF, DF

MEDITERRANEAN SALAD

Romaine lettuce and spring mix tossed with roasted red peppers, cucumbers, black olives and feta cheese in a balsamic ranch dressing

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Main Course SIDE DISHES

BROCCOLI & CHEESE CASSEROLE

A blend of broccoli, diced celery, cheeses, butter, cream and eggs poured over pieces of hand torn baguette bread
V, NF

BAKED CORN CASSEROLE

Our classic home style moist and sweet corn casserole
V, NF

ROASTED SWEET POTATOES

Diced sweet potatoes roasted with olive oil and special seasonings
V, VEG, GF, NF, DF

HONEY GLAZED CARROTS

Steamed baby carrots lightly coated with honey and tossed with fresh basil and pine nuts
V, VEG, GF, DF

SEASONAL VEGETABLES

A colorful seasonal blend of fresh vegetables roasted with seasonings
V, VEG, GF, NF, DF

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted with maple bacon or glazed balsamic bacon
GF, NF, DF

YELLOW RICE PILAF

Saffron seasoned rice with seasonings
V, GF, NF

GARLIC MASHED POTATOES

Mashed red potatoes with the perfect blend of garlic, butter and cream
V, GF, NF

“FULLY INVOLVED” MASHED POTATOES

+2.00/person upgrade

Our garlic mashed potatoes adding cheddar cheese, bacon and chives
GF, NF

ROSEMARY SHALLOT POTATOES

Quarter cut red new potatoes tossed in olive oil, seasoning, shallots and fresh rosemary
V, VEG, GF, NF, DF

THREE CHEESE POTATOES

Diced potatoes baked with cream sauce, caramelized onions and a three-cheese blend
V, GF, NF

CHILI LIME ROASTED POTATOES

Quarter cut red new potatoes seasoned with fresh lime juice, cilantro and chili mayo seasoning
V, GF, NF, DF

ESQUITES

Fire roasted corn tossed with fresh cilantro, lime juice, zesty crema sauce, and topped with cotija cheese
V, GF, NF

FRESH HERB AND CAULIFLOWER SOUFFLE

Fresh cauliflower florets baked in a creamy soufflé with fresh basil eggs, cream and tossed with parmesan cheese
V, NF

SOUTHERN STYLE POLE BEANS

Pole beans cooked with crumbled bacon and sautéed onions
GF, NF, DF

SOUTHERN STYLE CHEESE GRITS

A comforting blend of creamy grits infused with sharp cheddar cheese, topped with crispy crumbled bacon
GF, NF

MASHED POTATO BAR

+5.00/person upgrade

Creamy garlic mashed potatoes and sweet mashed potatoes served with chives, sour cream, crumbled bacon, cheddar cheese, butter, broccoli florets, brown gravy, honey butter, brown sugar, mini marshmallows and caramelized nuts
V, GF, NF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Main Course DESSERTS

CHOCOLATE CAKE

Rich chocolate cake with whipped cream and a raspberry drizzle
V, NF

KEY LIME PIE

Authentic yellow key lime pie served with whipped cream and crushed graham sprinkles
V, NF

CLASSIC CARROT CAKE

Moist cake made with fresh carrots, cream cheese filling and cream cheese icing
V

HOMESTYLE CHEESECAKE

A smooth and creamy cheesecake served with your choice of chocolate sauce or pureed strawberries with whipped cream on top
V, NF

CHOCOLATE DECANDECE CAKE +2.00/person

A rich chocolate cake layered with velvety chocolate mousse, chocolate cookie crust, ganache and chocolate chips
V, NF

TIRAMISU CAKE +2.00/person

Espresso soaked lady fingers with marscapone cream and cocoa
V, NF

LEMON BERRY CRUMB CAKE +2.00/person

Vanilla crumb cake with lemon marscapone cream topped with blueberries and cranberries
V, NF

CAKE SHOOTERS

Cake shooters served in shooter cups with mini spoons in your choice of 3 of the following flavors: vanilla caramel with graham sprinkles, vanilla blackberry with fresh blackberry, double chocolate with cocoa dust, chocolate cinnamon with cinnamon dust, red velvet raspberry with fresh raspberry, red velvet white chocolate with cocoa dust, double strawberry with graham sprinkles, strawberry mango with graham sprinkles and strawberry key lime with graham sprinkles
ask about seasonal flavors

V, NF

JUMBO GOURMET COOKIE PLATTERS

Your choice of our "famous" gourmet cookies in up to 6 flavors: chocolate chip, heath bar, lemon cooler, peanut butter, triple chocolate, royale, oatmeal raisin, sugar, m&m, red velvet, white chocolate cranberry, white chocolate macadamia nut, almond joy, peanut butter cup, caramel pecan, gluten free chocolate chip and gluten free snickerdoodle served on platters to each guest table
V, GF, NF options

HAZELNUT CAKE (VEGAN) +3.00/person

A rich cake made of dates, coconut milk, dark chocolate, coconut oil, almonds, buckwheat, hazelnuts and salt.
V, VEG, GF, DF

COBBLER

Served warm in your choice of peach, apple, cherry, and blackberry flavors with option to mix and match, served with whipped cream and cinnamon sprinkles
V, NF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Additional INSPIRATIONS

ENTREES

CHEF CARVED BEEF TENDERLOIN +18.00/person

Whole marinated tenderloin (filet), seasoned and grilled, sauces include: mushroom demi, pomerey mustard and blue cheese (portions of 16)
GF, NF, DF

CHEF CARVED TURKEY

Seasoned turkey breast with leg, sauces include: pomerey mustard, cranberry and sweet barbecue
GF, NF, DF

MISO SALMON

Fresh salmon filets with a sweet miso glaze
GF, NF, DF

CHEF CARVED PRIME RIB +18.00/person

Whole prime rib with an onion garlic rub baked to a juicy medium rare, served with horseradish cream and au jus sauces (portions of 16)
GF, NF, DF

SHRIMP PAELLA

Saffron rice mixed with green peas, red peppers and onions topped with seasoned shrimp
GF, NF

PASTAS

MAC & CHEESE BAR +5.00/person

White cheddar and yellow cheddar spiral macaroni and cheese served with bacon bits, crispy onions, broccoli, ground beef, diced ham, seasoned panko breadcrumbs, salsa and jalapenos
V, NF

VEGETABLE LASAGNA

Pasta layered with fresh vegetables, three different cheeses and a creamy bechamel sauce
V, NF

VEGETABLE STIR FRY +3.00/person

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze
V, NF, DF

SALADS

ROQUEFORT PEAR SALAD

Mixed greens, crumbled blue cheese, chopped sweet pears tossed together with caramelized walnuts and a raspberry vinaigrette
V, GF

SPINACH SALAD

Fresh baby spinach, chopped eggs, red onions, mushrooms and crumbled bacon served with a hot bacon vinaigrette on the side
GF, NF, DF

GREEK SALAD +2.00/person

Tomatoes, cucumbers, olives, feta cheese, red onions, and pepperoncini's, tossed with fresh herbs in a Greek dressing
V, GF, NF

SIDE DISHES

COLLARD GREENS

Slow cooked collards with bacon, onions and seasoning served dry style
GF, NF, DF

RED BEANS AND RICE +1.00/person

Tender slow cooked red beans with andouille sausage served with white rice
GF, NF, DF

SWEET POTATO CASSEROLE

A blend of sweet potatoes, cream, butter and brown sugar topped with caramelized mini marshmallows
V, GF

Additional INSPIRATIONS



DESSERTS

SWEET TREATS DISPLAY +12.00/person

A decorated display of mini gourmet cookies, gourmet dipped strawberries, chef's choice cake shooters, assorted macaroons, mini cheesecakes, and petit fours (*available as a station or butler passed items*)

Upgrade options of banana pudding shooters, pecan tarts, and Bavarian cream berry tarts

V, VEG, GF, NF, DF options

CHEF PREPARED FLAMING DONUTS +10.00/person

Our chef will sauté donut holes in melted brown sugar & butter, then flambé them with 151 rum for guests to roll in their choice of toppings including: chocolate, raspberry and caramel sauces powdered sugar, cinnamon sugar, chocolate curls, whipped cream, crushed peanuts, crumbled bacon, crushed graham crackers, coconut, crushed Oreos and sprinkles

V, NF, DF options

ICE CREAM BAR +8.00/person

Includes attendant (with or without costume), disposable bowls and decorated setup with choice of 3 ice cream flavors and 7 toppings: ice cream: vanilla, chocolate, strawberry, mint choc chip, butter pecan, cookies n cream toppings: caramel sauce, hot fudge sauce, chocolate sauce, chopped strawberry sauce, whipped cream, crushed peanuts, crushed oreos, crushed peppermint, shredded coconut, crushed graham crackers, maraschino cherries, mini chocolate chips, chocolate or rainbow sprinkles

V, VEG, GF, NF, DF options

The FINE PRINT

GREEN INITIATIVE: we strive to be responsible to our environment by having energy conservation, recycling/composting of disposables and using only all natural or organic foods in our menu preparations

TASTINGS: to keep our costs competitive, we offer group style tastings every other month. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus.

BUFFET SERVICE: Buffet is a style of food service. We guarantee food for all guests to go through the buffet one time. If there is food left over, guests may go back for seconds but it is not an "all you can eat" buffet and food may run out after the first round.

THE FLOW: once you realize you want to book us, send in your deposit and we will send you a confirmation of services. A planning meeting will be scheduled 1-2 months prior to your event. In between booking and the planning meeting, you will be able to attend our group tastings and of course discuss anything with our sales staff. All final changes are due by 10 days prior.

SERVICE TIMES: our corporate/social packages include 3 hours service, 5 hours overall (1 hour setup, 3 hours event including 1 hour of buffet service, 1 hour breakdown) extra time is allowed - ask for pricing

ALCOHOLIC BEVERAGES: we have a state of Florida issued liquor license, carry \$1M in liquor liability insurance and our bar staff are TIPS certified. All alcoholic beverages provided by client are to be delivered to the event site and do not need chilled. Upon arrival, our bar staff will prepare your items in plenty of time for service, ensuring well chilled items. Client's alcohol is boxed up and returned to client at end of event.

If we provide the alcohol, it is our property and goes with us at the end of the event.

PERSONAL ITEMS: due to liability and space issues, we cannot accept personal items at our facility prior to your event. However, we are very glad to help you with placing some of your ready-to-go personal items at the event.

LEFTOVER POLICY: We guarantee to-go boxes for any shortages in your guest count. No other guarantees are made with leftovers, however if after your vendors and our staff are fed, we will gladly box up any other leftovers for you to take.

GUEST COUNTS: we have a 25-person minimum guest count at our listed pricing. Of course we can cater for less guests - ask for a custom price.

BOOKING INFO: we take a 10% deposit to secure your date for catering services. Once we receive your deposit, you will receive a confirmation of services.

PAYMENT INFO: we accept personal check, cash or credit card for deposits only. Final payment is due within 5 days prior to the event and after your final invoice is presented. We accept only cash, credit card or certified check for final payment – no personal checks. We do not accept pre-payments. Credit card payments will incur a 3.5% convenience fee.

CANCELLATION: no monies are refunded should a cancellation occur; however we can work with you on rescheduling another date.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.