



Passion for taste...pursuit of perfection.

“Themed Buffets”

“25 Guest Minimum”

The Italiano

- *Caesar Salad or Caprese Salad*
- *Herbed Chicken Milanese w/ Tomato Basil Butter Sauce or Chicken Marsala or Chicken Piccatta, Broiled Snapper (with a pesto cream sauce, sun-dried tomatoes and roasted garlic). Chianti Beef Pot Roast, Italian Sausage w/ Peppers & Tomatoes or *Braised Osso Buco (Choose Two)*
- *Zucchini Basil Sauté or Sautéed Broccoli*
- *Angel Hair Pasta w/ Extra Virgin Olive Oil or Italian Risotto*
- *Garlic Bread or Garlic Knots*

Nuevo Latino

Cuban

- *Mixed Greens or Caesar Salad*
- *Mojo Roasted Chicken, Picadillo, Forever Roasted Pork, Ropa Vieja, Pan Seared Snapper w/ Red Sc. or Clam Juice Garlic Sc (choose 2) Shrimp \$1.50 more person*
- *White Rice or Seasoned Yellow Rice w/ Black Beans*
- *Sweet Plantains*
- *Crusty Bread*



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The Big Game

- *Fresh Fruit Salad Cocktail*
- *Meatball Parmesan Subs*
- *Garlic Island BBQ Wings*
- *Chunky Latin Salsa w/ Plantain Chips & Tortilla Chips*
- *Crudite' Platter w/ Hummus & Tequila Herb Dip*

All American BBQ

- *Grilled All Beef Hamburgers and Hot Dogs w/ Rolls and Fixing's*
- *Hickory Smoked, melt in your mouth, B-B-Q Ribs**
- *Hickory Smoked B-B-Q Chicken,*
- *Homemade Potato Salad or Pasta Salad or Coleslaw*
- *Boston Baked Beans*
- *Sliced Seasonal Melon or Peaches*

Picnic in the Caribbean

- *Tossed Mixed Salad or Caribbean Coleslaw or *Conch Salad or Island Cucumber Citrus Salad*
- *Sweet Plantains, Steamed Vegetable Medley or Green Beans w/ Matchstick Carrots (choose one)*
- *Grilled Jerk Pork, Grilled Tamarind Jerk Chicken, Curried Chicken, Brown Stew Chicken, *Stewed Oxtails, *Salt Fish, Broiled Grouper w/ Creole Sc, Grilled Chicken w/ Mango Rum BBQ Sc.....(choose 2)*
- *Seasoned Peas & Rice or Sweet Potato Stuffing or Fungi or *Macaroni & Cheese*
- *Johnny Cake or Soft Rolls*

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The Luau

- *Island Chili Peppers & Spices Grilled Chicken*
- *Grilled Mahi- Mahi w/ Mango Pineapple Salsa*
- *Kalua Pulled Pork*
- *Polynesian Fried Rice w/ Coconut Milk*
- *Sliced Roasted Sweet Potatoes w/ Honey & Toasted Coconut*
- *Banana Fritters*
- *Sliced Seasonal Melon or Peaches*

Southern Style

Soul Food

- *Mixed Greens **or** Old South Cabbage Slaw **or** Caesar Salad*
- *Home Style Beef Pot Roast, Chicken (Garlic Rubbed Roasted, Fried **or** BBQ), Fried Fish n Grits, Broiled Grouper w/ Lemon Pepper Butter Sc., Honey Baked Ham w/ Cider Pineapple Sc., Smothered Pork Chops, *Ribbs smothered or bbq) (Choose 2)*
- *Collard Greens, Cabbage, Country Green Beans, Steamed White Rice, Pigeon Peas w/ Rice, Macaroni Cheese, Southern Rice Pilaf, Lima Beans, Yellow Rice, Roasted Sweet Potato w/ Cinnamon Butter, Black-eyed Peas (choose 3)*
- *Corn Bread, Soft Rolls, Cheddar Biscuits, Johnny Cakes (Choose One)*

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Seafood Buffet

This buffet carries a 50 guest minimum & a sur charge (additional charge)

- *Mixed Greens Gourmet Greens, Clam Chowder, Seafood Salad (choose one)*
- **Hot:** *Shrimp Scampi, Steamed Mussels, Steamed Clams, Blackened Salmon, Pan Seared Snapper w/ Lemon Caper sc., Tender Conch in Creole Sc. Or Butter Sc., Fried Shrimp, Fried Fish, BBQ Baby Back Ribs, **Cold:** Clams & Oysters on the ½ Shell, Crab Claws, Jumbo Shrimp Cocktail. (Choose four)*
- *Lobster Mac n Cheese, Steamed Buttered Broccoli, Garlic Smashed Potatoes, Oven Roasted Potatoes, Rice Pilaf, Island Vegetable Medley, Corn on the Cob. (choose two)*
- *Cheddar Biscuits*

Mexican Taco Bar

- *Mixed Greens w/ Chipotle Vinaigrette*
- *Seasoned Shredded Beef, Ground Beef, Garlic Pork & Corona Grilled Chicken (choose two)*
- *Lettuce, cheese, fresh salsa, sour cream, guacamole, peppers, onions, olives, crispy taco shells, soft tortilla shells*
- *Refried Beans*
- *Spanish Rice*

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Mediterranean Buffet

- Greek Salad- Romaine, Onion, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese
- Pine nut Crusted Chicken Breast w/ Tomato Caper Sc. – Grilled Fresh Catch w/ Tomato Olive Relish- *Braised Short Ribs w/ Garlic Demi (select 2)
- Steamed Vegetable Medley **or** Spanikopita
- CousCous Primavera **or** Baked Penne Quattro Formaggio

The Haitian Buffet

- Mixed Greens or Caesar Salad (Choose One)
- Steamed Vegetable Medley or Green Beans w/ Matchstick Carrots (Choose One)
- Banane Peze & Picklese
- Chicken In Sauce, Tassot, Fried Pork (Griot), Stewed Conch (Lambi)* (Choose Two)
- Rice Red Beans (Diri Et Pois Coles), Rice Mushrooms (Diri Jon Jon), Macaroni au Gratin (Choose One)
- Rolls

The Day Spa

- Assorted Low Fat Yogurt, Low Fat Cottage Cheese & Trail Mix w/ Dried Fruit
- Hummus w/ Pita Chips
- Grilled Vegetable Platter
- Tomato Cucumber Salad w/ Dill
- Grilled Chicken Breast w/ Papaya Mango Salsa
- Curried Butternut Squash & Sweet Potato
- Minty Cucumber-Quinoa Salad
- Multi Grain Bread Sticks

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Other tasty stuff

“POULTRY”

- ~Chicken Marsala with Sundried Tomatoes
- ~Garlic Rubbed Roasted Chicken
- ~Grilled Tamarind Jerk Chicken
- ~Bronzed Chicken Piccata w/ Artichokes
- ~Citrus- Roasted Cornish Hens w/ Rum & Garlic Onions

“PORK”

- ~Forever Roasted Garlic Pork
- ~Grilled Jerk Marinated Pork
- ~Seared Pork Medallions w/ Fig Marsala Sauce
- ~Honey Baked Ham w/ Pineapple Cider Sauce

“BEEF”

- ~Peppercorn Crusted London Broil w/ Mushroom Shallot Sc.
- Sliced Tenderloin of Beef w/ Peppercorn Cabernet Sc.*
- Garlic Roasted Leg of Lamb w/ Tamarind Mint Demi*
- ~“Floribbean Style” Beef Roast w/ Cabernet Demi (melt in your mouth tender) “NOT SPICY”
- Tender Shredded Beef Latino
- ~Slow Roasted Prime Rib of Beef w/ Rosemary Garlic Jus*

“FRESH CATCH”

- ~Broiled Snapper w/ Creole Sc. or Citrus Chablis Sc.
- ~Pistachio Crusted Snapper w/ Lemon Butter Sc.
- ~Crab Crusted Snapper *
- ~Broiled Key lime Grouper w/ Coconut Mojito Sc.
- ~Caramelized Onion Crusted Snapper w/ Lemon Butter Sauce
- ~Pecan Cajun Salmon w/ Lemon Pepper Mango Sc.

“VEGETARIAN”

- Vegetable Lasagna
- Curry Sweet Potato & Butternut Squash w/ Coconut Milk (gluten free)
- Pasta Tossed w/ Fresh garlic, Basil, Tomatoes, Olive Oil & Mozzarella
- Steamed Mixed Vegetables w/ Jasmine Scented Rice (gluten free)
- Stuffed Shells w/ Tomato, Basil Garlic Sc.
- Quinoa Vegetable Stir Fry (gluten free)