

Passion for teste ... pursuit of perfection.

Drop Off Catering

Standard Menu Package

Salad

(mixed greens w/ tomatoes, carrots & cucumbers, joined with Balsamic Vinaigrette)

One Proteins One Vegetable One Starch Bread

20 - 28 people \$18.07/person

29 - 48 people \$16.14/person

49 - 100 plus \$14.62/person

"INCLUDES" Serving utensils (appropriate tongs and spoons)

Do you need plates, flatware, and napkins? Add \$5.00/person

Need to keep your delivered food hot? Add disposable chafers \$15 /set

(set includes chafer stand, water pan and sternos)

Need it all set up? Add \$45.00

Click >> HERE<< to start your order

****Pricing and Menu not valid for November and December****

Click here for NOV/DEC. menu

*****<u>Please note</u>*****

Orders placed, with commitment received seven (7) days or less, prior to your event, is subject to a 30% service / convenience fee.



Deluxe Menu Package

Salad

(mixed greens w/ tomatoes, carrots & cucumbers, joined with Balsamic Vinaigrette)

Two Proteins One Vegetable One Starch Bread

20-28 people \$18.87/person

29-48 people \$17.02/person

49 - 100 plus \$15.27/person

"INCLUDES" Serving utensils (appropriate tongs and spoons)

Do you need plates, flatware, and napkins? Add \$5.00/person

Need to keep your delivered food hot? Add disposable chafers \$15/set

(set includes chafer stand, water pan and sternos)

Need it all set up? Add \$45.00

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VEGETABLES

- Mixed Steamed Vegetable Medley
- Fresh Green Beans w/ Bacon & Onions
- Fresh Green Beans Almandine
- Steamed Green Beans w/ Matchstick Carrots
- Fresh Hand-cut, Oven Roasted Seasonal Vegetables...add \$2.75/person
- Sweet Fried Plantains
- Grilled Asparagus..... add 2.35/person
- Home Style Southern Collard Greens

*****STARCH*****

- Tropical Red Beans & Rice
- Southern Rice Pilaf (contains bacon)
- Cheesy Macaroni & Cheese
- Lemon Herb Basmati Rice
- Oven Roasted Potatoes
- Garlic Smashed Potatoes
- Island Pigeon Peas & Rice
- Onion Herb Jasmine Rice
- *Yellow Florentine Rice w/ Coconut Milk (with chopped fresh spinach)*
- Sweet Potato w/Cinnamon Honey Butter
- Pars lied Potatoes

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****PROTEINS****

- Seared Chicken Breast w/Marsala, Piccatta, Apple Teriyaki **or** Garlic Sc.
- Stewed Curried Chicken...Bone- in
- Garlic Rubbed Roasted Chicken...Bone- in
- Grilled Jerk Marinated Chicken. (skinless boneless leg meat. "VERY MOIST")
- Pan Seared Fresh Catch w/ Coconut Mojito Sauce | Creole Sauce | Lemon Butter Sauce or Red Wine Butter Sc.
- Latin Ropa Vieja (Tender Shredded Beef simmered in tomatoes, herbs, peppers & spices)
- Forever Roasted Garlic Pork (Cuban Style)
- Sliced Roast Pork Loin w/ Marsala Fig Sauce
- Sliced Oven Roasted Beef w/ Garlic Thyme Jus
- Grilled Jerk Marinated Pork
- Floribbean Style- Beef Pot Roast "like butter"
- Pan Seared Chicken Florentine (garlic and fresh spinach, lite cream sauce)

Additional Proteins

\$5.66 more/person upgraded proteins are priced separately, see below

Additional Sides

\$3.88 more/person

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PREMIUM PROTIENS ~Up Grades~

 $S_{tarting\,from}$ >>> $\$_{3.88\,per\,person}$ <<< $S_{tarting\,from}$

- Classical Beef Stroganoff #Verymoist
- Sautéed Chicken Dijonaise w/Artichoke Hearts & Mushrooms
- Grilled #LondonBroil w/ Mushroom Bordelaise Sauce
- #Awesome Shrimp Creole
- Smoked BBQ Baby Back Ribs Cooked #Lowandsslow
- Blackened Snapper w/ Cucumber Citrus Relish #Refreshing
- Island Conch w/ Creole Sc. or Butter Sc. #Yum #Yum
- Lobster Scampi #Sosweet
- Blackened Mahi Mahi w/ Papaya-Mango Salsa
- Pan Seared Cajun Salmon with Lemon Butter Sauce
- Five (5) Onion Crusted Salmon #Populardish #Signaturedish
- #Crab Crusted Snapper w/ Citrus Butter Sauce
- Braised Beef Short Ribs, boneless #Verytender
- Island Stewed #Oxtails
- Pecan or Pistachio Crusted Chicken
- Herbed Crusted Rack of Lamb Lollipop #superb
- Escovitched Fish #Awesomeflavors
- Seared Peppercorn #Filet of Beef w/ Cabernet Sauce
- Caramelized Onion Crusted Snapper w/ Scallion Butter Sauce

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