

Passion for teste ... pursuit of perfection.

Drop Off-Pick Up Catering

Create Your Own Menu - Food is delivered or picked up "HOT".

\$600 minimum

Standard Menu Package

Salad

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

One Proteins One Vegetable One Starch Bread

25 - 39 people \$20.07/person

40 - 50 people \$18.14/person

51 - 100 plus

\$16.62/person

"INCLUDES" Serving utensils (appropriate tongs and spoons) **Do you need plates, flatware, and napkins?** Add \$6.00/person Need to keep your delivered food hot? Add disposable chafers \$20 /set (Set includes chafer stand, water pan and sternos) Need it all set up? Add \$55.00

Click >> **HERE**<< to start your order

****Pricing and Menu not valid for November and December**** Click here for NOV/DEC. menu

*****Please note****

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



\$600 minimum

Deluxe Menu Package

Salad

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

Two Proteins One Vegetable One Starch Bread

25 - 39 people \$20.61/person

40 - 50 people \$19.02/person

51 - 100 plus \$17.27/person

FIND OUR MENU SELECTIONS BELOW KEEP SCROLLING

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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 \$3.25/person
- Sweet Fried Plantains
- Grilled Asparagus..... add 3.85/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

\$6.86 more/person upgraded proteins are priced separately, see below

Additional Sides

\$4.97 more/person

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PREMIUM PROTIENS ~Up Grades~

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m tarting\,from}$ >>> <u>\$6.21 per person</u> <<< $S_{
m tarting\,from}$

- 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
- 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
- Asian-Floribbean Salmon **new menu item**
- Escovitched Fish #Awesomeflavors
- Seared Peppercorn #Filet of Beef w/ Cabernet Sauce
- Caramelized Onion Crusted Snapper w/ Scallion Butter Sauce

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