



Passion for taste...pursuit of perfection.

DROP-OFF | PICK-UP CATERING MENU

Create Your Own Menu – Delivered or picked up hot and ready to serve.

Minimum Order: \$600

STANDARD MENU PACKAGE

Includes:

- Mixed Greens Salad with Tomatoes, Carrots & Cucumbers (Balsamic Vinaigrette)
- 1 Protein
- 1 Vegetable
- 1 Starch
- Fresh Bread

Pricing:

- 25–39 Guests: \$20.07 per person
- 40–50 Guests: \$18.14 per person
- 51+ Guests: \$16.62 per person

DELUXE MENU PACKAGE

Includes:

- Mixed Greens Salad with Tomatoes, Carrots & Cucumbers (Balsamic Vinaigrette)
- 2 Proteins
- 1 Vegetable
- 1 Starch
- Fresh Bread

Pricing:

- 25–39 Guests: \$20.61 per person
- 40–50 Guests: \$19.02 per person
- 51+ Guests: \$17.27 per person



Need More?

- **Additional Protein:** +\$6.86 per person
- **Additional Side:** +\$4.97 per person
- **Premium Proteins:** Starting at +\$6.21 per person (see list below)

Available Add-Ons

- Premium Disposable Plates, Flatware & Napkins: **\$6.00/person**
- Disposable Chafer Set (includes stand, water pan & sternos): **\$20.00/set**
- On-Site Setup by Our Team: **\$55.00 flat fee**

Important Notes

🚫 Menu pricing does *not* apply to events in November or December. Click here for Holiday Menu (available in november)

📅 Orders confirmed within 7 days of the event are subject to a **30% rush/convenience fee**.

✉ Email: info@cateringcc.com

☎ Call: 561-704-5217

📱 [Start Your Order now](#)



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MENU SELECTIONS

Proteins (Standard)

- Seared Chicken (Marsala, Piccata, Apple Teriyaki, or Garlic Sauce)
- Curried Chicken (Bone-in)
- Garlic Roasted Chicken (Bone-in)
- Grilled Jerk Chicken (Boneless Leg Meat – Moist!)
- Latin Ropa Vieja (Shredded Beef)
- Forever Roasted Garlic Pork
- Sliced Roast Pork Loin (Marsala Fig Sauce)
- Floribbean-Style Pot Roast
- Oven-Roasted Beef (Garlic Thyme Jus)
- Chicken Florentine (Garlic Spinach Cream Sauce)
- Pan-Seared Fresh Catch (Coconut Mojito, Lemon Butter, Creole, or Red Wine Sauce)

Premium Proteins

(Add starting at +\$6.21/person)

- Shrimp Creole
- Cajun Salmon (Lemon Butter)
- Five Onion-Crusted Salmon
- Lobster Scampi
- Crab-Crusted Snapper
- Smoked BBQ Baby Back Ribs
- Stewed Island Oxtails
- Braised Boneless Short Ribs
- Escovitched Fish
- Pecan or Pistachio-Crusted Chicken
- Seared Peppercorn Filet (Cabernet Sauce)
- Blackened Snapper (Citrus Relish)
- Asian-Floribbean Salmon
- Conch in Creole or Butter Sauce
- Chicken Dijonnaise w/ Artichoke & Mushrooms
- London Broil (Mushroom Bordelaise)
- Caramelized Onion-Crusted Snapper (Scallion Butter)



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Vegetables

- Steamed Vegetable Medley
 - Green Beans with Bacon & Onions
 - Green Beans Almandine
 - Grilled Asparagus (+\$3.85/person)
 - Sweet Fried Plantains
 - Roasted Seasonal Veggies (+\$3.25/person)
 - Collard Greens (Southern Style)
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Starches

- Red Beans & Rice
- Rice Pilaf (with Bacon)
- Island Pigeon Peas & Rice
- Cheesy Mac & Cheese
- Lemon Herb Basmati
- Yellow Florentine Rice (with Spinach & Coconut Milk)
- Garlic Mashed Potatoes
- Parslied Potatoes
- Sweet Potatoes with Cinnamon Honey Butter
- Oven Roasted Potatoes
- Onion Herb Jasmine Rice