



CATERING



We combine individuality with affordability to meet your catering needs.

Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!





# Universal Buffets

These are sample menus, pricing may vary dependent on location, guest count, equipment etc.

Universal Buffet

## Baby Greens Salad Bar

Roasted Peppers, Chopped Eggs, Bacon, Scallions, Cheddar Cheese, and Red Onions and other Toppings served with Ranch and Pear Dressing

## Penne Pasta Salad

## Slow Roasted Beef Tenderloin

served with Au Jus and Whipped Horseradish Sauce

## Seared Breast of Chicken

with Artichoke Mushroom Sauce

## Oven Roasted Garlic Potatoes

## Roasted Pepper Cous Cous

## Fresh Seasonal Vegetables

Italian Buffet

## Traditional Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

## Ground Sirloin Lasagna

## Tomato Basil Grilled Chicken Breast

Chicken topped with Fresh Mozzarella, Basil, and tomato with Lemon Wine Sauce

## Seafood Linguini

Mussels and Clams over Linguini with Garlic Butter Wine Sauce

## Penne w/ Wine Sauce

Penne Pasta with Roasted Tomato, Capers and Artichoke in an Olive Oil and Wine Sauce

## Romano Cheese Risotto

## Italian Blend of Fresh Vegetables

## Garlic Bread Sticks



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Floribbean Buffet

## Baby Greens Salad Bar

*Roasted Peppers, Chopped Eggs, Bacon, Scallions, Cheddar Cheese, and Red Onions and other Toppings served with Mago Pineapple Vinaigrette and Raspberry Vinaigrette*

## Grilled Jerk Chicken Breast

*garnished with Fried Leeks*

## Sautéed Grouper

*served with Fruit Salsa*

## Roasted Pork Loin

*with Red Onion and Raisin Relish*

## Baby Roasted Potatoes

## Island Rice and Peas

## Fried Sweet Plantains

## Normandy Blend Vegetables

Latin Buffet

## Baby Greens Salad Bar

*Julienne Peppers, Red Onions, Tomato, Shredded Cheese, Bacon and Carrots White Balsamic Lime Vinaigrette and Buttermilk Ranch Dressing*

## Jicama and Feta Cheese Salad

## Pernil (Roasted Pork)

## Grilled Chicken

*with Cilantro Sauce*

## Margarita Skirt Steak

*with Tomatillo Salsa*

## Yellow Rice

## Homemade Red Beans

## Yucca Con Mojo

## Sweet Plantains



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