Sample Catering Menus

We are proud to present our outstanding roster of caterers. Each offers a range of creative options to make your event unique. The following sample menus are just that, samples. Each and every menu can be customized to your needs.

Please note that a 12.5% venue catering surcharge on food & beverage only will be added to your final invoice.
We pride ourselves in offering an array of exquisite appetizers, entrées and desserts. The experienced staff of Chartwells caters unforgettable meals arranged to the last detail which are sure to please the palates of your guests. Our Catering Director is committed to providing superior cuisine, a unique setting and impeccable service.

We offer catering packages for both formal and casual dining. Our Executive Chef and Catering Director will be happy to create an exclusive menu for your breakfast, reception, lunch, dinner and or a special event.

We are committed to making your event a once in a lifetime experience!

The following is a sampling of our specialty menu packages.
Breakfast Buffet

**Continental Breakfast Options**

The “U”  
Seasonal Fresh Fruit Display  
Fresh Orange Juice  
Choose of Steel Cut Oatmeal with Brown Sugar and Raisins  
Or  
Individual Assorted Yogurts and Granola  
Fresh Baked Breakfast Goods: Choose Two  
Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants  
Cream Cheese, Margarine, Assorted Jellies

**Hot Breakfast Options**

The Alumni Breakfast  
Seasonal Fresh Fruit Display  
Fresh Orange Juice  
Fresh Baked Breakfast Goods: Choose Two  
Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants  
Select 1 Egg Dish:  
Fresh Cage-Free Scrambled Eggs, Assorted Quiche (Lorraine, Spinach and Cheddar or Roasted Vegetable)  
Assorted Frittatas (Ham, Caramelized Onions and Brie, Potatoes, Herb and Parmesan Cheese or Roasted Vegetable)  
Choose 2 Breakfast Meats:  
Crisp Bacon Strips, Sausage Patty, Beef Kielbasa, Country Ham or Turkey Sausage  
Choose Either Buttermilk Pancakes with Maple Syrup or Thick Sliced French Toast with Syrup

**Enhance Your Breakfast with:**

Omelet Station  
Our chef will prepare omelets to order, toppings to include:  
Bacon, Ham, Assorted Cheeses, Diced Peppers, Sliced Mushrooms, Diced Tomatoes, Diced Onions

Smoked Salmon Platter  
Thin Slices of Smoked Salmon served with Cream Cheese, Sliced Tomato, Chopped Onion, Capers, Chopped Egg and Lemon Wedges  
Accompanied by Assorted Bagels
Gourmet Sandwich Package
*Also Available as Wraps

Our Sandwich packages are served with Potato Chips, Homemade Cookies, Assorted Soft Drinks
And your choice of two salads:
Fresh Fruit Salad, Red Bliss Potato Salad, Pasta Salad or Mixed Green Salad.

Choose up to 3 From Below or Just Ask for an Assortment:

Roasted Turkey with Cheddar Cheese, Romaine Lettuce & Lemon Aioli Spread on Sour Dough Bread
Grilled Chicken Breast, Provolone Cheese, Olive Tapenade, Romaine Lettuce & Lemon Aioli on Ciabatta
Roast Beef, Provolone Cheese, Grilled Red Onions & Roasted Red Pepper Aioli on Focaccia Bread
Mozzarella Cheese, Sliced Tomatoes, Romaine Lettuce & Pesto Sauce on Focaccia Bread
Grilled Chicken Breast, Mozzarella Cheese, Salad Mix, Tomatoes and Sun-dried Tomato Spread on Ciabatta
Sliced Roast Beef, Feta Cheese, Roasted Peppers & Onions, Olives, Tomatoes, Fresh Field Greens and Sun-dried Tomato Spread on Focaccia Bread
Red Pepper Hummus, Roasted Peppers & Onions, Feta Cheese, Sun-dried Tomato Spread, Tomatoes, Pesto Sauce, Mozzarella Cheese and Salad Mix in a Wrap

Blackened Chicken Caesar Salad
Blackened Chicken Breast, Crisp Romaine Lettuce, Homemade Focaccia Croutons, Parmesan Cheese Served with a Classic Caesar Dressing

Waldorf Chicken Salad
Field Greens, Chilled Grilled Chicken Breast, Seedless Grapes, Granny Smith Apples, Candied Walnuts, Celery and Gorgonzola Cheese Tossed with a Dijon Vinaigrette

Hot Buffet
*All Selections are accompanied with one Signature Salad, Bread Rolls and Butter

Signature Salad Options:
Fresh Garden Greens with Cucumber & Roma Tomatoes Served with Assorted Dressings
OR
Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons and Parmesan Cheese Served with Caesar Dressing
Grilled Chicken Toss
Fusilli Tossed with Grilled Chicken Strips, Sun-dried Tomatoes and Tossed with a Garlic Parmesan Sauce

Chicken Milanese
Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables

Miso Ginger Wild Salmon
Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables

Caribbean Steak
Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection. Garnished with Grilled Onions and Chimichurri Sauce. Served with Black Beans, White Rice and Sweet Plantains

Bistro Salads
*Our Bistro Salads are served with Fresh baked Rolls and Butter

Southwest Steak Salad
Grilled Marinated Flank Steak on Crisp Romaine Lettuce with Roasted Corn, Black Bean Relish, Tomatoes and Crispy Tortilla Strips Served with a Lime Cilantro Vinaigrette

BBQ Chicken Salad
Tossed with a Mango Ginger Vinaigrette

Dessert

Fruit Kabobs
Assorted Cookies
Plated Lunch

**First Course**
Traditional Caesar Salad with Aged Parmesan and toasted Crostini

Baby Mixed Greens with Tomatoes
Endive and Balsamic Vinaigrette

Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn Vinaigrette

Salad of Vine-Ripened Tomatoes
Fresh Buffalo Mozzarella, Basil, Olive Oil and Balsamic Vinegar

**Entrée**
Roasted Chicken with Preserved Lemon, Chili and Blanched Garlic, Served with Potato Puree, Green Beans and Baby Carrots

Roasted Wild King Salmon Served with Fennel Potato Puree, Asparagus and Yellow Squash

Filet Mignon served with Potato Puree, Farmers Market Vegetables and Bordelaise Sauce

**Dessert**
French Apple Tart with Vanilla Ice Cream and Caramel Sauce

Coconut Flan with Caramel and Cream

Key Lime Tart with Toasted Coconut and Strawberry sauce
Butler Passed Hors D’Oeuvres & Cocktail Displays

Hors D’oeuvre Selections
48 Pieces Minimum | Priced by the Piece

- Grilled Eggplant Roll, Marinated Vegetables, Balsamic Drizzle
- Blackened Shrimp Skewer, Lemon Aioli
- Caramelized Pear Flatbread, Onions & Maytag Blue Cheese
- Warm Crab Bruschetta, Truffle Oil
- Tempura Salmon and Tuna Roll
  Served with Eel Dipping Sauce
- Vietnamese Chicken Rice Roll
  Served with Peanut Dipping Sauce
- Spicy Crispy Shrimp Tartlets
  Served with Japanese Mayo
- Lamb Meatball, Rosemary Polenta
  Drizzled with Pomegranate Glaze
- Tuna Tartar with Ponzu Sauce
- Ceviche Shooter with a Plantain Chip Garnish
- Crab Cake finished with Red Pepper Aioli

Stationary Displays

Sushi and Sashimi Stationary Display
Fresh Sushi Rolls, Nigiri and Sashimi
To include Tuna, Salmon, Yellowtail, Shrimp & Crab
Offered with Soy Sauce, Eel Sauce, Spicy Mayo, Pickled Ginger and Wasabi

Sun-dried Fruit and Nut Display
An Assortment of Dried Fruits and Nuts to Include
Cranberries, Apricots, Bananas, Dates and Mixed Nuts

Antipasto Display
Marinated Artichoke Hearts, Roasted Red Peppers,
Genoa Salami, Mortadella, Fresh Mozzarella and Pepperoni
Served with Grilled Breads and Crostini

Fancy Finger Sandwiches
Assorted Tea Sandwiches to Include an Assortment of
Watercress and Herb Cheese, Tuna and Dill, Curry
Chicken Salad and Smoked Salmon Mousse

Crostini Sampler
Crisp Garlic Crostini with Olive Tapenade,
Tomato & Basil and Garlic and Herb

Grilled Asparagus Platter
Tender Asparagus Grilled and Served with Shaved Parmesan
Cheese and Drizzled with a Lemon Thyme Vinaigrette

Mediterranean Display
Hummus, Tabbouleh, Baba Ghanoush and
Marinated Olives Served with Pita Chips,
Crostini, Celery and Carrot Sticks

Southwestern Dips and Chips
Tri-Colored Tortilla Chips Served with Mango Papaya
Salsa, Traditional Salsa, Salsa Verde, Guacamole and a Black Bean Cilantro Dip
Dinner Buffet

*All Dinner Selections are accompanied with one Signature Salad, Rolls and Iced Tea
Choice of Salad: Fresh Garden Greens with Cucumber & Roma Tomatoes with Assorted Dressings or Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons, Parmesan Cheese and Caesar Dressing and Iced Tea

**Pasta Carbonara**
Roasted Garlic, Pancetta Bacon, Creamy Parmesan Cheese Sauce and Peas Tossed with Bowtie Pasta

**Tamarind Roasted Pork**
Tender Pork Loin Seasoned with Tamarind and Slow Roasted. Garnished with Crispy Onions, Served with Garlic Mashed Potatoes and Seasonal Roasted Vegetables

**Veggie Toss**
Roasted Eggplant, Kalamata Olives, Sun-dried Tomatoes, Broccoli-ni and Peppers, Tossed in Penne with Garlic and Olive Oil Topped with Parmesan Cheese and Fresh Basil (Whole Wheat Penne may be substituted)

**Chicken Romano**
Boneless Breast of Chicken Lightly Coated with Romano and Parmesan Cheese Crust Sautéed to a Golden Brown and Served with Bowtie Pasta in a Light Tomato sauce

**Chicken Milanese**
Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables

**Miso Ginger Wild Salmon**
Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables

**Pesto Salmon**
Wild Salmon Seasoned with Pesto then Seared and Served with Wilted Spinach, Rice Pilaf and Seasonal Vegetables

**Caribbean Steak**
Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection Garnished with Grilled Onions and Chimichurri Sauce Served with Black Beans, White Rice and Sweet Plantains
*All Plated Events include Iced Tea, Bread Rolls and Butter

**Salad**

Local Baby Greens, Endive, Lump Crab in a Cucumber Ring with Heirloom Tomato Carpaccio & Grain Mustard Vinaigrette

Prosciutta Wrapped Asparagus, Baby Lettuce, Grape Tomato, Pickled Onions, Citrus Vinaigrette

Roasted Beet, Herb Goat Cheese Napoleon, Mixed Lettuce Bundle, Candid Walnuts served with a Raspberry Vinaigrette

**Entrée**

Slow Roasted Beef Short Rib, Smoked Gouda Potato, Glazed Fall Vegetables and Grilled Wild Mushrooms

Mediterranean Free Range Chicken, Saffron Risotto, Eggplant Caponata, Broccolini, Mustard Jus

Plantain Crusted Mahi, Cauliflower Mash, Baby Green Bean, Carrot, Coconut Mango & Lump Crab

Roasted Eggplant, Curry Potatoes, Julienne Vegetables & Tomato Fondue

**Dessert**

Crème Brulee with Drunken Berries and Ginger Snaps

Coconut Flan with Caramel and Cream

Flourless Chocolate Cake with Raspberry Coulis

Warm Glazed French Apple Tartlet Served with A Scoop of Vanilla Ice Cream

Key Lime Tart with Toasted Coconut and Strawberry Sauce
Meeting Breaks

Morning Break Options

ENERGY BURST!
- Assorted Energy Bars
- Whole Fresh Fruit – Apples, Oranges and Bananas
- Deluxe Trail Mix
- Fuze Bottled Teas
- Individual Bottled Water

HEALTHY START
- Granola & Nutrigrain Bars
- Whole Fresh Fruit – Apples, Oranges and Bananas
- Assorted Nuts
- Naked Juice Smoothies
- Individual Bottled Water

LATIN CAFÉ
- Assorted Latin Pastries
- Ham and Cheese Croquettes
- Mini Beef & Chicken Empanadas
- Individual Bottled Water
- Cafe con Leche

Afternoons Break Options

TROPICAL INTERMEZZO
- Fresh Fruit Kabobs
- Assorted Macaroons
- Chocolate Covered Dried Fruit – Mango Papaya, Pineapple
- Tropical Flavored Fresca

FUN FOODS
- Individual Bags of Freshly popped Popcorn
- Soft Pretzel Sticks with Mustard and Cheese Dipping Sauce
- Assorted Mini Cupcakes (Misha’s Cupcakes)
- Assorted Freshly Baked Cookies
- Old Fashioned Bottles of Coco Cola & Sprite
- Individually Bottled Water

SOUTH OF THE BORDER
- Fresh Tortilla Chips
- Guacamole Dip
- Salsa Dip
- Queso & Seasoned Beef Dip
- Hot Spinach & Artichoke Dip
- Lemonade & Iced Tea
- Individual Bottled Water
**Young Adult Party**

**Sizzling Quesadilla Station**
Watch our Chef’s Prepare Quesadillas of Chicken, Steak or Vegetables
Tri-Colored Chips and Tomatillo Salsa,
Sour Cream and Guacamole

**Pasta Station**
Cheese Tortellini Tossed with Roasted Chicken, Pine Nuts,
Sun-dried Tomatoes and Garlic Alfredo Sauce
Penne Pasta Tossed with Sliced Mushrooms, Italian Sausage and Fresh Oregano Marinara
Served with Olive Oil Focaccia Rolls and Grated Parmesan Cheese

**Sushi and Sashimi Stationary Display**
Fresh Sushi Rolls, Nigiri and Sashimi
To include Tuna, Salmon, Yellowtail, Shrimp & Crab
Offered with Soy Sauce, Pickled Ginger and Wasabi

**Potato Martini Bar**
Garlic Whipped Yukon Potatoes and Mashed Honey Sweet Potatoes Served in a Martini Glass with Toppings of Sautéed Mushrooms, Crisp Pancetta, Shredded Cheddar Cheese, Sour Cream, Crisp Fried Onions and Tomato Bruschetta

**Stir Fry Action Station**
Choose either Julienned Beef or Chicken and add Your Choices of:
Bamboo shoots, Celery, Bok Choy, Broccoli, Carrots, Garlic, Cilantro, Cabbage, Mushrooms, Onions, Pea Pods and Water chestnuts
Choose Either
Brown Rice or Lo Mein Noodles
Sesame Ginger Sauce or teriyaki

**Carving Action Station**
Herb Roasted Tenderloin of Beef Served with Split Hard Rolls, Horseradish Cream and Mushroom Demi

**Traditional Spanish Paella Station**
Gulf Shrimp, Mussels, Clams, Chicken and Saffron Rice with Chorizo Served in a Large Paella Pan
Afternoon Tea

Assorted Scones
Fancy Tea Sandwiches
Mini Croissants Sandwiches
Chocolate Covered Dried Fruit
Chocolate Covered Strawberries
Watermelon Feta Salad
Citrus Greens Salad
Macaroons
Petit Fours

Bar Service

*All Bars Include Assorted Soft Drinks and Bottled Water

Two Hour Premium Full Bar
Three Hour Premium Full Bar
Four Hour Premium Full Bar

Beer and Wine Only Bar
  Two Hours
  Three Hours
  Four Hours

Tableside Wine Service
Champagne Addition
A Joy Wallace is pleased with the opportunity to share our creative ideas and menus with you. However, please keep in mind that this proposal is intended only for the use of the individual(s) to whom it is addressed and contains information that is privileged and confidential. By requesting this proposal, in accordance with Federal Copyright Trade Laws & as a professional courtesy, recipient agrees that this information is proprietary to A Joy Wallace Catering. We kindly request recipient not disclose, publish or otherwise reveal any information within this proposal whatsoever without express written permission of A Joy Wallace Catering Production.

A Joy Wallace Catering Menu Packages for The University of Miami Robert & Judi Prokop Newman Alumni Center 2012-2013 Season

Please Note All Menus Are Merely Samples; For Inquiries and Custom Menus Please Contact:
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About the Company
A Joy Wallace Catered Event Is A Labor Of Love For Us, And An Artistic Experience For Our Guests. From Celebratory Occasions For A Few To Breathtaking Experiences For Thousands, A Joy Wallace Catering, Design & Special Events Continues To Outdo Itself With Each Party. After Leaving Miami’s Prestigious Miami Club, Joy Started A Small Catering Company To Treat South Florida With The Kind Of Inviting Hospitality She Is Loved For. From Socialite Brides And Political Figures To Entertainment And Fortune 500 Companies, We’ve Built A Reputation On Making Our Client The Star Of Their Next Event Since 1988. This Means More Than Just Culinary Flair To Please The Palette. Each Detail, From Crystal Encrusted Flowers To Fantasy Tablescapes, Red Carpet Valet Service To Captivating Lighting And Photography, Will Exceed All Expectations.
| BREAKFAST OPTIONS |

**CONTINENTAL BREAKFAST BUFFET**
Chef's Selection of Bagels, Assorted Pound Cakes, Croissants, Muffins & Danishes
To Include a Minimum Variety of Two Types of Breakfast Pastries
Accoutrements to Include Cream Cheese, Butter & Preserves

Fresh Fruit Salad
Coffee & Tea Service with Cream, Lemon & Sweeteners
Fresh Florida Orange Juice & Grapefruit Juice

**Price Per Person:** $21 for Drop Off | $30 for Full Service with Disposables | $40 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event

**HOT BREAKFAST BUFFET**
Chef's Selection of Quiche Duo | One with Meat and One Meatless
Classic Quiche Lorraine | Pancetta & Smoked Mozzarella
Caramelized Onion & Mushroom | Spinach, Sun Dried Tomato & Goat Cheese

Choice Of One Breakfast Meat: Hickory Smoked Bacon, Canadian Bacon, or Sausage Links
Breakfast Potatoes with Fresh Herbs and Caramelized Onions
French Toast Casserole Topped with Powdered Sugar and Offered with Maple Syrup
Fresh Fruit Salad
Coffee & Tea Service with Cream, Lemon & Sweeteners
Fresh Florida Orange Juice & Grapefruit Juice

**Price Per Person:** $45 for Full Service with Disposables | $54 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included
LUNCH BUFFET OPTIONS

LUNCH BUFFET OPTION 1 | SANDWICHES
Choice of 1 Classic Sandwich:
Black Forest Ham, Honey Glazed Turkey, Roast Beef, Chicken Salad, Tuna Salad, Egg Salad

Choice of 1 Signature Sandwich or Wrap:
Prosciutto, Oven Roasted Turkey, Grilled Chicken Breast, Antipasto Meats, Shrimp Salad, Grilled Vegetables

Classic Garden Salad
Fresh Greens with Tomato, Cucumber, Carrots, and Yucca Crisps
Offered with Vinaigrette du Jour and Creamy Poppyseed Dressing

Choice of Specialty Salad:
Mediterranean Orzo with Artichokes, Sun Dried Tomatoes, Olives, Spinach and Herb Vinaigrette
Or
Dijon Potato Salad with Green Onion

Choice of Dessert:
Fresh Fruit Salad or Assorted Cookies and Brownies

Individual Bottled Water, Assorted Coca Cola Soft Drinks, and Ice

Price Per Person: $32 for Drop Off | $50 for Full Service with Disposables | $59 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included

LUNCH BUFFET OPTION 2 | HOT BUFFET
Choice of 1 Protein:
Balsamic Grilled Chicken Topped with Goat Cheese, Mushrooms, and Capers
Mahogany Glazed Salmon
Lemon Garlic Tilapia
Tuscan Grilled Chicken with Diced Tomatoes, Garlic, and Parmesan
Braised Beef Brisket with Pearl Onions

Choice of 1 Classic Salad:
Greek, Traditional Caesar or Garden

Choice of 1 Signature Side:
Potato, Rice, or Pasta | Chef to Pair Appropriately Upon Protein Selection

Chef’s Pairing of Seasonal Vegetable

Assorted Rustic Breads with Creamy Whipped Butter

Choice of Dessert:
Fresh Fruit Salad or Assorted Cookies and Brownies

Individual Bottled Water, Assorted Coca Cola Soft Drinks, and Ice

Price Per Person: $56 for Full Service with Disposables | $64 for Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included
**Plated Lunch Options |**

**Plated Lunch Option 1 | Premium Salads**
Choice of 1 Premium Salad:
- Tandoori Chicken, Mixed Greens, Pickled Mango, Masala Peanuts, Yogurt Poppyseed Vinaigrette
- Herbed Grilled Chicken, Mixed Greens, Pineapple, Strawberry, Pecans, Passion Fruit Vinaigrette
- Grilled Chicken, Mixed Greens with Cucumber, Jicama, Tomato, and Queso Fresco, Zesty Ranch Dressing
- Caribbean Mahi Ceviche, Mixed Greens, Papaya, Pineapple, Macadamia Nuts, Passion Fruit Vinaigrette
- Grilled Salmon, Mixed Greens, Caramelized Pears, Bleu Cheese, Poppy Seed Dressing
- Salmon Picatta, Arugula, Citrus Wheels, Walnuts, White Balsamic Vinaigrette
- Blackened Shrimp, Mixed Greens, Jicama, and Fresh Watermelon, Cilantro Vinaigrette
- Shrimp Al Ajillio, Spinach, Manchego, and Spiced Almonds, Blood Orange Vinaigrette
- Grilled Lemon Garlic Shrimp, Romaine, Dried Apricots, Pine Nuts, Fig Balsamic Dressing

Choice of 1 Dessert:
- Passion Fruit Crème Brulee, Dulce De Leche Panna Cotta, Petite Key Lime Pie, or Chocolate Mousse with Raspberry Coulis

Served with Assorted Rustic Breads and Creamy Whipped Butter

Water, Assorted Coca Cola Soft Drinks, and Ice
Coffee & Tea Service with Cream, Lemon & Sweeteners

**Price Per Person:** $77 for Chicken Entrees | $86 for Seafood Entrees – All Full Service with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 20 Guests | Based on 1 Hour Event | Labor is Currently Included

**Plated Lunch Option 2 | Light Finger Foods**
- Turkey & Havarti Finger Sandwiches with Light Honey Dijon Mayo, On Mini Baguette
- Fleur de Lis Chicken Salad Mini Croissants with Apples, Grapes & Mustard
- Prosciutto & Brie Finger Sandwiches with a Fig Jam, On Mini Baguette
- Smoked Salmon Deviled Eggs
- White Wine Poached Shrimp Served with Mustard Sauce
- Citrus & Greens Salad with Florida Citrus, Goat Cheese, Blood Orange Vinaigrette
- Spring Vegetable Pasta Salad with Asparagus, Peas, Mushrooms, and Herbs
- Chocolate Dipped Strawberries and Truffles

Coffee & Vast Tea Selection with Cream, Honey, Lemon & Sweeteners
Freshly Brewed Iced Tea, Lemonade, and Ice

**Price Per Person:** $40 for Drop Off | $53 for Full Service with Disposables | $63 for Full Service with China
Plus 10% Service Fee & Florida Sales Tax
Does Not Include 12.5% Venue Surcharge
Minimum Guarantee of 30 Guests | Based on 2 Hour Event
| PREMIUM HORS D’OEUVRES | Classic Hors D’Oeuvres and Cocktail Stations Also Available

**BUTLER PASSED HORS’ D’OEUVRES** | Please Select (7) – Based on Two Hours of Service

- Vegetable Spring Roll
  - Offered with Sesame Ginger Sauce
- American Caviar
  - On a Petite Potato Pancake
  - With Horseradish Crème Fraîche
- Tuna Tartare
  - With Chili Oil & Ginger
  - Presented in Wonton Coronets
- Shrimp Spring Roll
  - With Tomato Mustard Seed Jam
- Asparagus Speared Tuna Canapé
  - On Petite Toast with Truffled Tomato
- Avocado Vichyssoise
  - With Crabmeat Confit
- Truffle Mousse Pate Profiterole
  - With Raspberry Jam
- Risotto Purses
  - Filled with Your Choice of:
  - Shrimp or Duck Risotto *(Please Choose One)*
- Tenderloin en Croûte
  - With Wild Mushroom Duxelle & Orange Béarnaise
- Scallop BLT
  - With Bacon, Tomato, and Micro Greens
- Cuban Spring Rolls
  - With Pork & Sweet Plantains
  - Offered with Sour Orange Mojo Sauce
- Steamed Dumplings
  - Filled with Your Choice of:
  - Shrimp, Pork or Vegetable *(Please Choose One)*

In a Petite Pastry Cup

- Lobster Wellington
- Mini Slider
- Crispy Sushi Roll
  - Filled with Your Choice of:
  - Spicy Shrimp or Tuna *(Please Choose One)*
- Duck Confit Flatbread
  - With Truffled Béchamel & Chopped Tomatoes
- Deviled Quail Egg
  - Topped with Smoked Salmon
- Bleu Cheese & Candied Walnut Palmiers
- Spinach & Artichoke Au Gratin
  - In a Sundried Tomato Coupe
- Spicy Asian Chicken Salad
  - In Mini Coronets
- Tuna “Pizza”
  - Crisp Tortilla with Spicy Tuna Carpaccio & Zesty Aioli
- Lobster Cone
- Lobster Salad & Butternut Squash Mousse
  - In a Sesame Cone
- Blue Cheese Mousse
  - With Rhubarb Gastrique Gelee & Micro Mint
  - On Multigrain Toast
- Beef Gougere
  - Beef Tenderloin, Artichoke Puree, Fresh Horseradish and Red Cabbage Slaw In a Gruyere Profiterole

**Includes Beer, Wine, and Soda Bar Package**

**Price Per Person:** $60 for 7 Classic Hors D’Oeuvres Per Guest

*Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge*

Minimum Guarantee of 100 Guests | Based on 2 Hours | Labor is Currently Included
| DINNER BUFFET OPTIONS |

**BUFFET OPTIONS** | Paired by Executive Chef Elgin Woodman

**OPTION ONE**
- Tandoori Chicken
- Lemon Garlic Tilapia
- Roasted Potatoes with Caramelized Onions
- Curried Cauliflower & Peas
- Tossed Caesar Salad with Shredded Parmesan Cheese
- Naan Bread with Whipped Butter
$66 with Disposables | $76 with China

**OPTION TWO**
- Tuscan Grilled Chicken with Roasted Tomatoes & Garlic
- Salmon with Fennel Butter
- Pinot Grigio Risotto
- Zucchini & Summer Squash, Garlic Basil Olive Oil
- Spinach & Romaine Salad, Cucumbers & Tomatoes
  **Offered with Vinaigrette du jour**
- Dinner Rolls with Whipped Butter
$67 with Disposables | $77 with China

**OPTION THREE**
- Grilled Picanha Steak with Chimichurri
- Grilled Mahi Mahi with Tropical Fruit Salsa
- Coconut Rice
- Grilled Asparagus
- Mushroom Ceviche
- Dinner Rolls with Whipped Butter
$74 with Disposables | $84 with China

**OPTION FOUR**
- Skirt Steak with Grainy Mustard & Horseradish Sauce
- Chicken Roulade filled with Spinach & Cheese
- Red Bliss Mashed Potatoes
- Buttered Green Beans
- Iceberg Lettuce Wedge
  **With Bacon & Blue Cheese Dressing**
- Dinner Rolls with Whipped Butter
$75 with Disposables | $85 with China

**OPTION FIVE**
- Roast Pork Tenderloin with Tamarind Barbeque Sauce
- Indian Spiced Shrimp
- Wasabi Mashed Potatoes
- Wok Fried Julienne Vegetables
- Wild Chinese Salad
  **With a Ginger Vinaigrette**
- Dinner Rolls with Whipped Butter
$78 with Disposables | $88 with China

**OPTION SIX**
- Carved Sirloin of Beef with Salsa Verde
- Chicken Marsala
- Orecchiette Pasta with Creamy Pesto
- Oven Roasted Root Vegetables
- Mixed Greens Salad with Fennel, Tomatoes & Olives
  **Offered with Vinaigrette du jour**
- Dinner Rolls with Whipped Butter
$80 with Disposables | $90 with China

**OPTION SEVEN**
- Lamb T-Bone with Pomegranate Sauce
- Garlic Shrimp with Meyer Lemon Tzatziki Sauce
- White Corn Souffle on a Bed of Sauteed Spinach
- Roasted Brussels Sprouts with Pancetta
- Classic Greek Salad with Feta Cheese
- Pita & Flatbreads with Hummus
$84 with Disposables | $94 with China

**OPTION EIGHT**
- Carved Tenderloin of Beef with Merlot Sauce
- Salmon Provencale with Capers, Tomatoes, Black Olives
- Truffle Scented Potato Wedges
- Green Bean Salad, Grape Tomatoes & Piquillo Peppers
- Mesclun Greens with Toasted Hazelnuts & Goat Cheese
  **With Citrus Shallot Vinaigrette**
- Dinner Rolls with Whipped Butter
$92 with Disposables | $102 with China

All Dinner Buffets Include Labor, Beer and Wine Bar, Based on a 2 Hour Event and a Minimum Guarantee of 100 Guests, and Do Not Include 10% Service Charge, Florida Sales Tax, or 12.5% Venue Surcharge
Seated Dinner

Signature Three Course Dinner | Please Select (1) Dish From Each Course

First Course
Pear and Bleu Cheese Fiocchi
In Walnut Cream Sauce

Cream of Mushroom & Brie Soup

Tossed Florida Salad
Grilled Pineapple, Strawberries, Pecans, Crumbled Goat Cheese, and Passion Fruit Vinaigrette

Lobster Bisque with Butter Poached Lobster Salad

Heirloom Tomato Tart
Black Olive Tapenade, Mixed Greens, Finished with Herb Vinaigrette

Second Course
Breast of Duck with Blackberry Gastrique
With Root Vegetable Hash

Red Wine Braised Short Ribs
With Bleu Cheese Polenta

Petite Filet of Sirloin 6 Oz., Balsamic Pear
With Potato Celeriac Cake

Plantain Crusted Mahi Mahi with Key Lime Beurre Blanc
With Queso Fresco Polenta

Third Course
Berry & Ricotta Rustic Tart
With Port Wine Reduction

Deconstructed Chocolate Bar with Chocolate Mousse, Macadamia Nuts, and Shortbread Cookie

Lemon Ricotta Cheesecake
With Pistachio Crust and Blackberry Coulis

Merlot Poached Half Pear
With Mascarpone Semifreddo & Rosemary Spice Candied Pecans

Includes Beer, Wine, and Soda Bar Package, Coffee & Tea, and Bread & Butter

Price Per Person: $133 with Selection of 5 Classic Hors D'Oeuvres | $136 with Selection of 5 Upgraded Hors D'Oeuvres
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Venue Surcharge
Minimum Guarantee of 100 Guests | Based on 3 Hour Event | Labor is Currently Included
MEETING BREAKS AND DESSERT OPTIONS

Breaks Available Only in Conjunction with Breakfast or Lunch Service
Dessert Available Only in Conjunction with Lunch or Dinner Service

Early Riser
Yogurt, Berry, and Granola Parfaits
Lemon Ginger & White Chocolate Lavender Scones
Whole Fruit: Apples, Oranges, and Bananas
Coffee & Tea Service with Cream, Lemon & Sweeteners

Health Nut
Assorted Nuts
Whole Fruit: Apples, Oranges, and Bananas
Individually Wrapped Granola Bars or Nutrigrain Bars
Coffee & Tea Service with Cream, Lemon & Sweeteners

Chips and Dips
Kettle Cooked Chips, Tortilla Chips, and Pita Chips
Salsa, Hummus, Creamy French Onion Dip
Coffee & Tea Service with Cream, Lemon & Sweeteners

Latin Flair
Assorted Pastelitos
Ham and Chicken Croquettas
Plantain Chips with Mojo Dipping Sauce
Coffee & Tea Service with Cream, Lemon & Sweeteners

Fun Foods
Kettle Corn
Mini Cupcakes
Assorted Cookies
Chocolate Dipped Pretzel Rods
Coffee & Tea Service with Cream, Lemon & Sweeteners

Classics Dessert Station - Please Select Two
Florida Key Lime Pie with Chantilly Cream,
Chocolate Mousse Cups with Raspberry Sauce,
Apple Pie with Whipped Cream, Rich Chocolate Brownies,
Assorted Homemade Cookies, Vanilla Panna Cotta
Rice Pudding Parfait with Berries, Coconut Macaroons
$10

Upgraded Dessert Station – Please Select Three
Seasonal Sliced Fresh Fruits, Coconut Flan, Classic Tiramisu,
Tropical Fruit & Angel Food Cake Trifle,
Banana Bread Pudding in Vanilla Bean Sauce,
French Vanilla Crème Brûlée, Bananas Fosters & Ice Cream,
Creamy Cheesecake with Seasonal Fruit Sauce,
Duo of Truffle Pops – Dark & White Chocolate Mousse
$16

Butler Passed Desserts - Please Select Two
Key Lime Tartlets, Chocolate Hazelnut Flatbread,
Chocolate Mousse with Candied Ginger,
Mascarpone Fruit Napoleon, Coconut Flan Asian Spoons,
Fruit Tart Brûlée, French Macaroons,
Truffle Lollipops – Dark or White Chocolate,
Chocolate Dipped Strawberries or Pineapple,
$9

Minis Dessert Station - Please Select Four
Chocolate Mousse with Brownie Bottom
Tiramisu with Espresso Dipped Lady Finger
Key Lime Pie with Graham Cracker Filling
Tropical Fruit Shortcake with Chantilly Cream
Carrot Cake with Cream Cheese Filling
Berry Parfait Layered with Raspberry Mousse
Red Velvet Cake with Cream Cheese Filling
Dulce de Leche Panna Cotta
$14

Crepes Station – Please Select One of the Following:
Mandarin Orange Crepes with Toasted Coconut & Ice Cream
Hot Fudge & Peanut Butter Crepes with Vanilla Ice Cream
$8

Price Per Person: Ranges from $12 - $14 for Drop Off
Plus 10% Service Fee, FL Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 20 Guests
For Full Service Breaks, Please Inquire About Fees

Based on 1 Hour Labor is Currently Included
**The Young Adult Package | B’Nai Mitzvahs - Quinceneras - Sweet 16s**

**Classic & Signature Station Options**

Please Select 2 Classic and 1 Signature Station

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**Chef Elgin’s Latin Sushi Rolls**
- Annato Rice filled with Shrimp Ceviche
- Moros y Christianos filled with Ropa Vieja
- Peruvian Potato Causa Roll with Fresh Tuna & Avocado

**Sushi Station**
- Fresh Sushi Rolls, to Include...
  - Tuna, Salmon, Yellowtail, Shrimp & Mock Crab
  - Offered with Garo, Wasabi & Soy Sauce

**Key West Station**
- Conch Fritters with Mango Chili
- Jerk Chicken Wings with Pineapple Relish
- 90 Miles to Cuba Mini Cuban Sandwich

**Latin Fry Station**
- Yuca Fries, Tostones & Sweet Potato Fries
- Served with: Aji Amarillo Mayo, Avocado Aioli, Mango Chili Jam & Tomato Salsa

**Latin Slider Station**
- Petite Cuban Frita
- Chorizo Laced Ground Beef & Potato Sticks
- Petite Burger Bun
  - Petite Mojo Pork Slider
  - Mojo Marinated, Slow Roasted Pork Butt
  - Petite Burger Bun

**Mashed Potato Bar**
- Yukon Gold Mashed Potatoes with a Variety of Toppings...
  - Homemade Chili, Beef Gravy, Sharp Cheddar Cheese, Chopped Bacon, Sour Cream, Fresh Chives

**Chinese Dim Sum Station**
- Gingered Pork Wontons; with Plum Sauce
- Shrimp Shu Mai; with Ponzu Sauce
- Vegetable Dumplings; with Three Chili Sauce

**Classic Chinese Stir Fry Station**
- Meat & Vegetable Stir Fry
- Chicken, Beef or Pork (Choose One)
- Basmati White Rice, Mini Eggrolls with Duck Sauce

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**Fun Foods Station**
- Cheeseburger Sliders with Ketchup & Pickles
- Parmesan Truffled Potato Wedges
- Cheddar Mac & Cheese

**Churrasceria Station**
- Grilled Tri-tip of Beef & Chicken Breast
- Carved at the Station from Large Metal Skewers
- South American Sauteed Potatoes with Tomatoes, Onions & Muenster Cheese
- Fresh Greens, Avocado, Roasted Corn, Citrus Vinaigrette
- Cuban Bread with Whipped Butter & Chimichurri

**Chef Elgin’s Paella Station**
- Saffron Scented Short Grain Valencia Rice, Baby Lobsters, Shrimp, Little Neck Clams, Green Lipped Mussels, Chicken, Chorizo, Green Peas, Artichoke Hearts & Plum Tomatoes
- Cuban Bread with Whipped Butter

**Pasta Station**
- Orechiette Pasta, Chicken, Sauteed Spinach & Parmesan
- Penne Pomodoro, Diced Tomatoes, Olives & Garlic
- Farfalle Pasta, Shrimp Scampi in a White Wine Sauce
- Offered with Grated Parmesan & Warm Garlic Bread

**Risotto Station**
- Pinot Grigio Creamy Risotto
- Offered with an Assortment of Toppings...
  - Diced Pancetta, Baby Shrimp, Asparagus Tips, Wild Mushrooms, Tomatoes, Fresh Mozzarella, Basil, Toasted Pine Nuts & Shaved Reggiano
  - Layered Caprese Salad with Balsamic Reduction

**Carving Station**
- Roasted Tri-tip of Beef & Sage Buttered Turkey Breast
- Accompaniments to Include: Soft Rolls, Horseradish Mustard, Roasted Garlic Mayo, Dried Fruit Chutney

Includes Water, Assorted Coca Cola Soft Drinks, & Ice

Prices Per Person: $85 with Disposables | $101 with China
Plus 10% Service Fee, Florida Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 75 Guests|Based on 4 Hour Event

*Kosher Style Young Adult Packages Are Available*
BAR PACKAGES
Please Choose One Option Below for a Minimum of 20 Guests | Bartenders Are Included in Current Pricing

- **Beer and Wine Bar @ $24**
  Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling and Still Water, Mixers, Juices, Fruit Garnish, Ice

- **House Bar @ $29**
  Jack Daniels Bourbon, Johnny Walker Red Label Blended Scotch, Tanqueray Gin, Bacardi Light Rum, Absolut Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Miller Light, Heineken, Assorted Soft Drinks, Spring Water, Mixers, Juices, Fruit Garnish, Ice

- **Premium Bar @ $35**
  Jack Daniels Bourbon, Crown Royal Whiskey, Johnny Walker Black Label Blended Scotch, Tanqueray Gin, Bacardi Light Rum, Ketel One Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Super Premium Bar @ $43**
  Crown Royal Whiskey, Maker’s Mark Whiskey, Glenlivet 12 Year Single Malt Scotch, Johnny Walker Black Label Blended Scotch, Bombay Sapphire Gin, Bacardi Light Rum, Bacardi Dark Rum, Zyr Vodka, Grey Goose Vodka, Ketel One Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Amstel, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Elite Bar @ $51**
  Booker Noe 7 Year Whiskey, Knob Creek 100 Whiskey, Glenlivet 12 Year Single Malt Scotch, Johnny Walker Gold Label Blended Scotch, Nolet Silver Gin, 10 Cane white Rum, Vizcaya VXOP Dark Rum, Ultimat Vodka, Grey Goose Vodka, Ciroc Vodka, Los Postales Cabernet Sauvignon, Los Postales Chardonnay, Corona, Heineken, Assorted Soft Drinks, Italian Sparkling & Still Water, Mixers, Juices, Fruit Garnish, Ice

- **Tableside Wine Service Addition @ an additional $8 per guest**
  Can be added to any of the bar packages above

- **Champagne Addition @ an additional $5 per guest**
  Can be added to any of the bar packages above

- **Specialty Greeting Drink Addition @ an additional $5 per guest**
  Can be added to any of the bar packages above
Chef David Schwadron is South Florida’s top gourmet caterer and event designer. For almost 30 years, his parties have been filled with eclectic foods, delicious libations, spectacular décor and fabulous service. His passion and personal involvement in all aspects of his clients’ events has evolved from travelling the world and exploring different cultures, nationalities and cuisines.

Chef David has focused his energy on being able to anticipate all of his clients needs for the perfect event. His reputation for eclectic food, delicious libations, spectacular décor and impeccable service evolve from traveling the world experiencing different cuisines and cultures. Along with Chef David’s quest for perfection, he has a firm belief in giving back and supporting many worthy charitable causes and organizations in our community as The University of Miami’s Sylvester Cancer Center, The United Way and The Children’s Bereavement Center.

During this last election cycle, Chef David had the honor of cooking for Congress Women Ileana Ros-Lehtinen Senator Marco Rubio, Former President Bill Clinton, and President Barrack Obama.
Chef David Schwadron

Catering & Event Design

Breakfast / Brunch

Libations
Tropical Guava Bellinis, Bloody Mary’s,
Screwdrivers and Mimosas to be featured
Red and White Wines, Champagne, Assorted Sodas, Juices
and Mineral Waters to be offered

Brunch Stations
Paper Thin Sliced Smoked Scottish Salmon Display with Capers, Dill and Red Onion
Homemade Tuna Fish, Egg Salad and White Fish Salad
Assorted Fresh Baked Bagels with the Following Cream Cheese Toppings:
Scallion, Veggie, and Plain Cream Cheeses
Platters of Sliced Onion, Tomato, and Cucumber
Gourmet Breakfast Breads, Butter Croissants and
Assorted Mini Muffins, Coffee Cake with Crumble Topping, Fruit Danishes,
Scones, Rugelach, Babka, and Raspberry Jam Cookies
Home-style Cheese Blintz with Warm Berry Compote
Moroccan Couscous with Dried Fruit and Garbanzo
Chopped Greek Salad tossed in a Lemon Juice and Extra Virgin Oil Dressing
with Vine Ripened Tomatoes, Feta Cheese, Cucumbers and Kalamata Olives
Fresh Fruit Platter with a Dried Fruit and Coconut Garnish
Chef David’s Quadruple Chocolate Brownies and an Assortment of Fresh-Baked Cookies

Food
100 Guests @ $30.00 per person $3,000.00

Service Ware Estimate $1,000.00

Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.
Client assumes complete responsibility for lost or damaged rental items.
Buffet Lunch

Libations
Mango and Mint Mojitos and Bloody Mary’s to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices,
And Mineral Waters to be offered

Entrees
Guava and Plantain Crusted Salmon topped with a Melon Ginger Salsa
Hoisin Chicken and Udon Noodle Salad with Asian Vegetables & Wakame Slaw
Chopped Greek Salad with Grilled Chicken, with Vine Ripened Tomatoes, Cucumbers, Kalamata
Olives & Crumbled Feta Cheese in a Lemon-Herb Vinaigrette
Classic Caesar Salad with Parmesan Cheese and Crispy Croutons
Israeli Couscous Salad with Mixed Dried Fruit & Mediterranean Vegetables
Redland Farm Grilled Vegetables with a Balsamic Drizzle
Fresh Focaccia Bread
Platters of Brownies and Cookies
Assorted Mini Multi-layered Trifles
Seasonal Fruit Platter Garnished with Shaved Coconut

Food
100 guests @ $28.00 per person $2,800.00

Service Ware Estimate $1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client.
Client assumes complete responsibility for lost or damaged rental items.
Out and About Hors D’oeuvres Buffet

**Libations**
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

**Hors D’oeuvres Buffet**
Sun Dried Tomato and Basil Pesto Stuffed Baked Brie with Sliced Baguette
Chicken and Shiitake Steamed Dim Sum served with a Mint Tamari
Chopped Greek Salad tossed in a Lemon Juice and Extra Virgin Oil Dressing with Vine Ripened Tomatoes, Feta Cheese, Cucumbers and Kalamata Olives
Tuscan Meatballs in Tomato Chutney with a hint of Parmesan
Prime 112 Style Kobe Hot Dogs with Spicy Mustard
Florida Avocado Guacamole, Black Bean and Corn Relish, Fresh Tomato Salsa served with Tricolor Tortillas Chips
Roast Garlic Hummus with Crunchy Pita
Chicken and Shiitake Steamed Dim Sum Served with a Mint Tamari

Charchuterie of Assorted Soft and Hard Cheeses with Garden Crudities, Fresh and Dried Fruits, Salamis, Cornichons Accompanied by Crackers and Grissini

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**Food**
100 guests @ $20.00 per person $2,000.00

**Service Ware Estimate** $1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. **Client assumes complete responsibility for lost or damaged rental items.**
Passed Hors D’oeuvres Event

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Butlered Savories
Pistachio and Zatar Crusted Lamb Chops topped with Mint Apple Chutney *Optional Upgrade*
Peruvian Cocktail Shrimp (“Shrimp Tiradito” with Huancaína) *Optional Upgrade*
Sesame Seared Tuna with a Spicy Aioli and a Sake-Soy “Chaser”
Maryland Jumbo Lump Crab Cakes with Red Pepper Aioli
NY Style Reuben “Croquettes” with Thousand Island Aioli
Fresh Salmon Crudo with Smoked Sea Salt on Pumpernickel Crisp
Local Fish Ceviche with Citrus and Cilantro
Kobe Beef “Frita Cubana” Sliders with all the Fixins
Prime 112 Style Kobe Hot Dogs en Croute with Spicy Mustard
Gourmet Sushi Rolls drizzled with Sweet Wasabi
Wild Mushroom and Pine Nut Pizza with an Herbed Feta Cream
Mediterranean Ratatouille Stuffed Cones

Food
100 guests @ $22.00 per person $2,200.00
*Optional Upgrade* Lamb Chops – 104 Chops @ $5.00 per chop $520.00
*Optional Upgrade* Shrimp – 100 Shrimp @ $4.00 per shrimp $400.00

Service Ware Estimate $1,000.00
Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons.
Price to be determined after an onsite consultation with the client.
Client assumes complete responsibility for lost or damaged rental items.
Chef David Schwadron

Catering & Event Design

Dinner Buffet

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Dinner Buffet
Rough Chopped Salad with Lots of Vegetables, Arugula, Bib, Spinach Leaves, Pistachios, and Dried Fruits Dressed in an Champagne Vinaigrette
Mediterranean Chicken Breast with Olives, Artichokes and Capers in a Citrus Broth
Pecan Crusted Tilapia with Maple Beurre Blanc
Wild Mushroom Risotto with Shaved Reggiano
Grilled Redland Farm Vegetable with a Sweet Balsamic Drizzle
Roasted Brussels Sprouts Pancetta
Fresh Focaccia Bread
Chewy Quadruple Chocolate Fudgy Brownies
Assorted Gourmet Cookies
Warm Fruit Cobbler with Crème Anglaise

Food
100 guests @ $35.00 per person $3,500.00

Service Ware estimate $1,000.00

Price includes bar equipment, basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. Client assumes complete responsibility for lost or damaged rental items.
Chef David Schwadron

Catering & Event Design

Dinner Stations

**Libations**
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

**Chicken, Duck & Dim Sum**
Traditional Hanging Roasted Peking Duck and Cashew Chicken
With Bib Lettuce, Gwa Pao Buns, Scallions and Hoisin
Chicken and Shitake Steamed Dim Sum
Served from Jumbo Asian Steamer Baskets

**Soft Taco Station**
Marinated skirt steak, Southwestern Mole Chicken & Citrus infused Local Fish
With Sautéed Peppers and Onions
Accompanied by Warm Flour Tortillas, Guacamole, Fresh Cilantro, Chopped Lettuce, Tomatoes, Onions, Banana Peppers, Jalapeño Peppers, Refried Beans, Cheddar Cheese, Salsa, Sour Cream
Black Bean & Corn Salsa and Hearts of Palm Salad

**Grilled Cheese Station**
Grilled Cheese Sandwiches stuffed with BBQ Short Ribs
Grilled Four-Cheese and Truffle Sandwiches
Bleu Cheese and Raspberry Jam Grilled Cheese
Goat cheese, Pear and Arugula Grilled Cheese
Served with California Chopped Garden Salad

*(Other Selections Available)*

Food
100 Guests @ $45.00 per person $4,500.00

Service Ware Estimate $1,000.00
Price includes bar equipment, use basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. **Client assumes complete responsibility for lost or damaged rental items.**

Office 305.238.5881 · Fax 305.252.4907
18001 Old Cutler Road, Suite 362 Miami, Fl 33157
events@chefdavidcatering.com www.chefdavidcatering.com
PLATED DINNER

Libations
Pomegranate Seed Martinis, Minty Mojitos, and Pear and Basil Martinis to be Featured
Red and White Wines, Full Premium Bar, Assorted Sodas, Juices, And Mineral Waters to be offered

Plated Salad
Fresh Burrata Mozzarella, Oven Dried Tomato, Herb Crostini, Broken Basil Vinaigrette

Multi Grain Roll with Sweet Butter

Choices of Entrée

Guest Will Have A Choice of
Porcini-crusted Filet Mignon
Mushroom Demi Glace
Panko Crusted Wasabi-Potato Cake
Grilled Asparagus, Thai Chili Glaze

OR

Miso Glazed Sea Bass,
Sesame Udon Noodles
Wakame Carrot Slaw
Carrot-Ginger Broth, Dashi Aioli

(A Limited Amount of Vegetarian Option Will Also Be Available Upon Request)

Butlered Desserts
And a few Sweet Surprises from our Pastry Chef

Food
100 Guests @ $55.00 per person $5,500.00

Service Ware Estimate $2,000.00

Price includes bar equipment, use basic glassware, basic silverware, and basic china, miscellaneous serving and kitchen equipment. Price to be based on a minimum guarantee of 100 persons. Price to be determined after an onsite consultation with the client. Client assumes complete responsibility for lost or damaged rental items.
BAR OPTIONS

NON-ALCOHOLIC
$5.00 per person
Includes Specialty Drink Mixers, Sodas, Juices, Waters, and Ice

WINE AND BEER ONLY
$15.00 per person
Includes House Wines, Domestic Beers, Sodas, Juices, Waters, and Ice

SIGNATURE DRINK / WINE AND BEER
$20.00 per person
Includes Signature Drink Selection, House Wines, Domestic Beers, Sodas, Juices, Waters, and Ice

HOUSE BRAND LIQUOR PROVIDED
$25.00 per person
Include House Brand Liquors, House Wines, Domestic and Imported Beers, Sodas, Juices, Waters, and Ice

TOP SHELF LIQUOR PROVIDED
$35.00 per person
Includes Black Label, Dewars, Maker’s Mark, Grey Goose, and Patron Silver, House Wines, Domestic and Imported Beers, Sodas, Juices, Waters, and Ice
STANDARD ON ALL EVENTS

Labor
- 1 catering personnel @ $29.00 per hour (1 catering personnel recommended for every 15 guest)
- 1 kitchen personnel @ $29.00 per hour (amount of chef’s needed varies depending on menu selected)

Should the event run longer than the proposed hours, overtime will be charged at the above rates.

Additional Considerations
Trucking/Transportation charge $150.00
Logistical Additions TBD

Florida state sales tax of 7% and an 18% production fee will be included on the final invoice.
Corporate Catering Menu

**Belgium Waffles** $10.95
- Thick Belgium Breakfast Waffles
- Sliced Strawberries, Maple Syrup
- Apple Wood Bacon and Sausage Links
- Whipped Cream & Butter
- Florida Orange Juice
- Café Au Lait

**Breakfast Burritos** $11.95
- Soft Flour Tortillas
- Filled with Scrambled Egg, Bacon, Peppers, Onions & Cheese
- Salsa & Sour Cream on the Side
- Homemade Breakfast Potatoes
- Florida Orange Juice
- Coffee Service with All the Condiments

**Classic French Toast** $10.95
- Maple Syrup & Powdered Sugar on the Side
- Bacon & Breakfast Sausage
- Fresh Fruit Salad with Berries
- Florida Fresh Orange Juice
- Coffee Service with All the Condiments

**Pancake Breakfast** $10.95
- Maple Syrup, Butter
- Crisp Bacon and Breakfast Sausage
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee Service with All the Condiments

**Country Farm Breakfast** $10.95
- Creamy Scrambled Eggs
- Breakfast Sausage and Bacon
- Warm Buttermilk Biscuits butter & Jam
- Florida Orange Juice
- Coffee Service with All the Condiments

**Breakfast Sliders** $10.95
- English Muffins with Scrambled Eggs
- Cheese & Bacon
- Homemade Potato Crisps
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee Service with All the Condiments

**Classic Continental Breakfast** $9.25
- Freshly Baked Pastries Include:
  - Bagels, Muffins, Danish, Croissants
  - Fresh Fruit Preserves
  - Butter & Cream Cheese
  - Fruit Salad with Berries
  - Florida Orange Juice
  - Coffee Service with All the Condiments

**European Continental Breakfast** $9.25
- Large Croissants With Black Forest Ham & Swiss Cheese
- Sliced Seasonal Melon
- Florida Orange Juice
- Coffee Service with All the Condiments

**A Taste of Quiche** $9.95
- Quiche Lorraine, Spinach & Artichoke, Assorted Vegetables and Cheeses
- Basket of Freshly Baked Muffins
- Fresh Fruit Salad with Berries
- Florida Orange Juice
- Coffee with All the Condiments

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Fare To Remember Creative Catering
17225 S. Dixie Highway Suite 203 Palmetto bay, Fl 33157
P: 786 250 5387 F: 786 592 2294 E: info@faretoremember.com
A Healthy Start $9.65
Homemade Granola with Nuts
Vanilla and Berry Yogurt
Basket of Freshly Baked Muffins
Fresh Fruit Salad with Berries
Florida Orange Juice
Coffee with All the Condiments

Frittata $9.25
Assorted Vegetable and Cheese Frittata
Crispy Breakfast Potatoes
Basket of Croissants
Fresh Fruit Salad with Berries
Florida Orange Juice
Coffee with All the Condiments

LUNCH DONE RIGHT

Arroz Con Pollo $12.95
Chicken, Garden Vegetables & Yellow Rice
Green Garden Salad with House Vinaigrette
Basket of Tropical Chips
Assorted Cookies & Brownies

Chinese to Go $12.95
Honey Garlic Chicken
Wok Seared Vegetables
Steamed White Rice
Crisp Wontons with Plum Sauce
Fortune Cookies & Decadent Brownies

A Taste of Thai $12.95
Chicken & Vegetables Braised With Coconut Milk
Steamed Basmati Rice
Fresh Fruit Salad
Banana Pudding with Nilla Wafers

Chicken Balsamic $13.95
Chicken Breast Drizzled With a Balsamic Glaze
Offered With an Orzo Pilaf, Grilled Vegetables
Basket of Homemade Tropical Chips
Assorted Cookies & Brownies

Chicken Francaise $13.95
Wild Rice Pilaf
Classic Caesar Salad with Homemade Dressing
Freshly Baked Breads with Butter
Decadent Chocolate Cake

Chicken Imperial $12.95
Shredded Chicken Baked With Yellow Rice, Vegetables & Topped With Melted Cheese
Tomato & Cucumber Salad
Homemade Tropical Chips
Assorted Cookies & Brownies

Chicken Marsala $13.95
Mashed Garlic Potatoes
Seasonal Vegetables
Classic Caesar Salad with Homemade Dressing
Freshly Baked Breads & Rolls with Butter
Key Lime Pie

Chicken Parmesan $13.95
Pasta with Marinara Sauce
Classic Caesar Salad with croutons and Dressing
Basket of Garlic Rolls
Decadent Chocolate Cake

Chicken Piccatta $13.95
Lemon Caper Sauce
Grilled Vegetable Parmesan Risotto
Classic Caesar Salad with Homemade Dressing
Key Lime Pie

Chicken Enchiladas $13.95
House Made Tortilla Chips
Sour Cream Salsa & Guacamole
Green Salad House Vinaigrette
Flan

Classic Paella $17.00
Shrimp, Chicken & Chorizo Sausage
With Saffron Infused Rice with Vegetables
Mixed Field Green Salad with House Dressing
Basket of Homemade Tropical Chips
Key Lime Pie

Fare To Remember Creative Catering
17225 S. Dixie Highway Suite 203 Palmetto bay, Fl 33157
P: 786 250 5387 F: 786 592 2294 E: info@faretoremember.com
**Mexican Fajitas - Chicken & Beef** $14.45
Served With Guacamole, Sour Cream, Salsa & Shredded Cheese
Basket of Homemade Tortilla Chips
Garden Green Salad with Creamy Garlic Dressing
Decadent Chocolate Cake

**BBQ Chicken** $14.45
**BBQ Ribs** $16.95
**BBQ Chicken and Ribs** $17.50
Classic Mac and Cheese
Garden Green Salad with Ranch Dressing
Homemade Tropical Chips
Assorted Cookies & Brownies

**Southwestern Chicken or Steak** $14.45
With A Black Bean, Corn, & Tomato Salsa
Yellow Rice
Marinated Tomato & Cucumber Salad
Homemade Tropical Chips
Assorted Cookies & Brownies

**Churrasco Steak** $14.45
Served With a Classic Chimichurri Sauce
Black Beans & White Rice (Moros)
Mixed Green Salad with Creamy Garlic Dressing
Homemade Tropical Chips
Decadent Chocolate Cake

**“Chipotle Bowl”** $13.45
Chopped Chipotle Chicken Breast, Brown Rice, Black Beans, Shredded Lettuce, Tomato, Sour Cream, Pico De Gallo, Guacamole, Hot Sauce
Basket of Homemade Tortilla Chips and Salsa
Fresh Fruit Salad
Cookies and Brownies

**Ropa Vieja** $13.45
Served With Black Beans & White Rice (Moros)
Marinated Tomato & Cucumber Salad
Homemade Tropical Chips
Key Lime Pie

**Classic Picadillo** $13.45
Yellow Rice, Sweet Plantains, Basket of Tropical Chips, Garden Green Salad with Vinaigrette, Key Lime Pie

**Mom’s Meatloaf** $13.45
Homemade Meatloaf with Mushroom Gravy
Mashed Potatoes
Fresh Garden Vegetables
Chocolate Fudge Cake

**Old Fashioned London broil** $14.45
Marinated Grilled Steak & Caramelized Onions
Garlic Mashed Potatoes
Mixed Field Green Salad with House Vinaigrette
Homemade Tropical Chips
Assorted Cookies & Brownies

**Masas De Puerco** $13.95
Yellow Rice, Sweet Plantains
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips
Key Lime Pie

**Honey Mustard Glazed Salmon** $14.25
Wild Rice Pilaf
Mixed Field Green Salad with Ranch Dressing
Homemade Tropical Chips
Old Fashioned Cheesecake

**Greek Lemon Chicken** $13.45
White and Dark Chicken Quarters Marinated with Lemon, Garlic and Herbs and Roasted Orzo with Sundried Tomatoes and Olives
Classic Greek Salad with Vinaigrette
Basket of Pita and Rolls with Butter
Cookies and Brownies

**Rotisserie Chicken** $13.45
Herb Roasted Chicken Quarters
Rosemary Roasted Potatoes
Sauté of Fresh Vegetables
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips

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Fare To Remember Creative Catering
17225 S. Dixie Highway Suite 203 Palmetto bay, Fl 33157
P: 786 250 5387 F: 786 592 2294 E: info@faretoremember.com
Decadent Chocolate Cake

**Mojo Chicken**  $13.45
Mojo Marinated Roasted Chicken Quarters
Cuban Style Black Beans, White Rice, Maduros
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips
Flan

**Teriyaki Beef**  $14.55

**Teriyaki Chicken**  $13.25

**Teriyaki Salmon**  $14.25
Classic Fried Rice
Wok Seared Vegetables
Basket of Crispy Wonton W/Plum Sauce
Fresh Fruit Salad

**Make Your Own Taco Bar**  $13.45
Taco Beef, Refried Beans, Crisp Corn Tacos
Salsa, Cheese, Guacamole, Sour Cream
Basket of Tortilla Chips
Chopped Salad with Ranch Dressing
Cookies and Brownies

**Plantain Crusted Fish of the Day**  $14.25
Served With Yellow Rice
Garden Green Salad with House Vinaigrette
Tropical Chips
Assorted Cookies & Brownies

**Sesame Crusted Fish of the Day**  $14.25
Basmati Rice
Stir Fry Vegetables with Ginger
Mixed Green Salad with Oriental Vinaigrette
Assorted Cookies & Brownies

**A Taste of India**  $13.45
Roasted Tandoori Chicken
Potatoes Aloo
Curried Cauliflower
Naan Bread
Fresh Fruit Salad
Cookies and Brownies

**Cajun Blackened Salmon**  $14.25
Served With Grilled Vegetable Couscous
Classic Caesar Salad with Homemade Dressing
Homemade Tropical Chips
Assorted Cookies & Brownies

**Fish of the Day W/ Tropical Fruit Salsa**  $14.25
Grilled Vegetable Couscous
House Garden Salad with House Vinaigrette
Tropical Chips  Assorted Cookies & Brownies

**Old Fashioned Lasagna**  $12.95
With Ground Beef & Four Cheeses
Classic Caesar Salad with Homemade Dressing
Basket of Focaccia Bread with Butter
Fresh Fruit Salad
Assorted Cookies & Brownies

**Vegetable Lasagna**  $12.95
Filled With Spinach & A Light Alfredo Sauce
Classic Caesar Salad with Homemade Dressing
Basket of Rolls with Butter
Fresh Fruit Salad,
Assorted Cookies & Brownies

**Chicken Penne Pasta**  $13.65
Choice of Alfredo or Marinara Sauces
Seasonal Italian Vegetables
Classic Caesar Salad with Homemade Dressing
Basket of Bread & Rolls with Butter
Decadent Chocolate Cake

**Roasted Loin of Pork**  $13.95
With a Mushroom Herb Gravy
Classic Mashed Potatoes
Chopped Salad with Honey Mustard Vinaigrette
Basket of Tropical Chips
Decadent Chocolate Cake
<table>
<thead>
<tr>
<th><strong>Eggplant Rolatini</strong></th>
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<tbody>
<tr>
<td>Eggplant Filled with Ricotta Cheese, Mozzarella And Parmesan baked with Tomato Sauce</td>
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<tr>
<td>Classic Caesar Salad with croutons and Dressing</td>
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<tr>
<td>Basket of Garlic Rolls</td>
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<td>Tiramisu</td>
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<thead>
<tr>
<th><strong>New York Deli</strong></th>
<th>$12.95</th>
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<tbody>
<tr>
<td>Ham &amp; Cheese, Turkey, Roast Beef, Tuna Salad &amp; Curry Chicken Salad on Kaiser Rolls</td>
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<tr>
<td>Lettuce, Tomato, Pickle Wedges &amp; Condiments</td>
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<tr>
<td>Old Fashioned Potato Salad</td>
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<tr>
<td>Creamy Coleslaw, Tropical Chips</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<th><strong>New York Deli Two</strong></th>
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<tr>
<td>Ham, Salami, Mozzarella and Roasted Peppers</td>
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<td>Ham, Smoked Gouda, Honey Mustard</td>
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<tr>
<td>Grilled Chicken, Cheddar Chipotle Mayo</td>
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<tr>
<td>Portobello, Zucchini, Peppers. Pesto Mayo</td>
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<tr>
<td>Farmers Slaw with Fresh Herbs</td>
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<td>Israeli Couscous Salad</td>
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<td>Tropical Chips</td>
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<td>Cookies and Brownies</td>
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<th><strong>Panninis</strong></th>
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<tr>
<td>Media Noches, Tomato Mozzarella, Grilled Vegetables &amp; Pesto, Turkey &amp; Cheese</td>
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<tr>
<td>Vegetable Pasta Salad, Fresh Fruit Salad</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<th><strong>It’s A Wrap</strong></th>
<th>$12.95</th>
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<tbody>
<tr>
<td>Curry Chicken Salad, Tuna Salad, Turkey &amp; Grilled Vegetables Wrapped In a Soft Tortilla</td>
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<tr>
<td>With Lettuce &amp; Tomato, Homemade Tropical Chips, Vegetable Pasta Salad</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<th><strong>It’s A Wrap Two</strong></th>
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<tr>
<td>Churrasco, Onions and Peppers, Chimichurri</td>
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<tr>
<td>Chicken Caesar</td>
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<td>Turkey Club (Bacon and Cheese)</td>
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<tr>
<td>Greek Vegetables Salad</td>
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<td>Orzo Salad</td>
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<td>Basket of Tropical Chips</td>
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<td>Assorted Cookies and Brownies</td>
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<tr>
<th><strong>Grilled Chicken Caesar Salad</strong></th>
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<tbody>
<tr>
<td>Grilled Chicken, Crisp Romaine, Parmesan &amp; Fresh Croutons with Homemade Caesar Dressing</td>
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<td>Fresh Fruit Salad</td>
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<tr>
<td>Homemade Tropical Chips</td>
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<tr>
<td>Basket of Baked Breads &amp; Rolls with Butter</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<thead>
<tr>
<th><strong>Mediterranean Chicken Salad</strong></th>
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<tr>
<td>Mediterranean Salad</td>
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<tr>
<td>With Crisp Romaine, Marinated</td>
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<tr>
<td>Grilled Vegetables, Tomatoes, Onion, Cucumber, Feta Cheese &amp; Olives with House Vinaigrette, Fresh Tabouleh Salad</td>
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<tr>
<td>Homemade Hummus</td>
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<tr>
<td>Basket of Pita &amp; Foccacia Breads</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<thead>
<tr>
<th><strong>Southwestern Chicken Salad</strong></th>
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<tbody>
<tr>
<td>Grilled Chicken, Grilled Corn, Black Beans, Tomatoes, Cucumbers, and Cheddar Cheese</td>
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<tr>
<td>Crisp Greens Offered W/A BBQ Ranch Dressing</td>
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<tr>
<td>Basket of Tortilla Chips with Salsa</td>
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<tr>
<td>Fresh Fruit Salad</td>
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**Fare To Remember Creative Catering**
17225 S. Dixie Highway Suite 203 Palmetto Bay, FL 33157
P: 786 250 5387 F: 786 592 2294 E: info@faretoremember.com
Oriental Chicken Salad $13.95
Grilled Chicken, Toasted Almonds
Mandarin Oranges, Cucumbers, Crispy Greens
Oriental Vinaigrette
Lo Mien Vegetable Salad
Basket of Wontons with Plum Sauce
Fresh Fruit Salad
Fortune Cookies

Deli Salads $12.95
Tuna Salad, Egg Salad and Chicken Salad with Apples and Pecans
Basket of Freshly Baked Knot Rolls
Lettuce, Tomato and Pickles
Tuscan Pasta Salad with Vegetables (no mayo)
Mixed Green Salad with Vinaigrette
Basket of Tropical Chips
Cookies and Brownies

Every Menu Includes:
Upgraded Disposable Plates, Guest Ware, Napkins, Cups,
Assorted Sodas, Bottled Water & Ice Tea

Minimum Order of 10 People

Please Place Orders 24 Hours In Advance

A DELIVERY CHARGE WILL BE ADDED TO EACH ORDER

All Meals Are Set Up Using Black Linens, Decorative Bowls & Baskets

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illnesses, Especially If You Have Certain Medical Conditions
Creative Tastes Catering & Event Production is South Florida’s premiere catering & event production company. Weddings, Showers, Cocktail Receptions, Dinner Parties, B’Nai Mitzvahs, Quinceneras and Corporate Galas are our Specialty.

Creative Tastes Catering & Event Production is family owned by husband and wife chef team Frank Randazzo and Andrea Curto-Randazzo (Food & Wine Magazine Best New Chef 2000, Top Chef Contestant Season 7, Talula Restaurant - Miami Beach 2003-2010). Creative Tastes is a sophisticated, food focused company that for twenty-nine years has provided its clients with a unique combination of culinary talent, creative event production & design, superb service and logistical expertise.

We pride ourselves on our creative execution of a distinctive menu prepared and presented in a way to delight and inspire you and your guests. No detail is left undone and we guarantee every effort will be made to produce an unforgettable flawless event within your budget.

It is our mission to always deliver a memorable experience to ensure you return to us for all of your events.

“We Bring Heart & Soul to the Table”

The Following Menus Are Designed As A Sample Of What We Proudly Offer. Please Contact Our Sales & Coordination Team for Complete Menu Packages & To Plan Your Event At The Newman Alumni Center. Telephone 305.256.8399 or inquiries@creativetastes.com

Minimum Guest Guarantees May Apply Staffing Charges Additional

305.256.8399  Fax 305.256.9868  12229 SW 131 Ave., Miami, FL 33186
Visit us on the web at www.creativetastes.com
BREAKFAST OPTIONS

Continental Breakfast Buffet

Pastries Freshly Baked the Morning of Your Event
A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese &/or Fruit, or Almond, Cheese or Guava Pastelito, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Blueberry, Coffee Cake & More

OR

Bagel Bar
Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams

INCLUDES

Assorted Cereal Bar
Assorted Cereals Accompanied by Fresh Seasonal Berries

Market Ripe Fresh Fruit Salad or Fruit Display with Fresh Seasonal Berries

Orange & Cranberry Juices, Fresh Brewed Regular & Decaffeinated Coffee and Tea

High Quality Disposable Guestware

$10.95 per Person

Hot Breakfast Buffet

Pastries Freshly Baked the Morning of Your Event
A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese &/Or Fruit, or Almond, Cheese or Guava Pastelito, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Blueberry, Coffee Cake & More

OR

Bagel Bar
Bakery Fresh Bagels Served with Individual Cream Cheese, Butter & Jams

INCLUDES

Scrambled Eggs

OR

Breakfast Egg Casseroles -

The Traditional - Breakfast Sausage, Potato & Cheeses

The Southwestern - Ham, Peppers, Onion, Pepper Jack, Served with Fresh Salsa on the Side

“Isle of Brie” - Melted Brie, Mushrooms & Chives

Italiano - Roasted Peppers, Breakfast Sausage & Provolone

Latino - Chorizo, Onions & Cheese

INCLUDES

Smoked Bacon & Breakfast Sausage (Turkey Sausage Available)

Breakfast Potatoes

Market Ripe Fresh Fruit Salad or Fruit Display with Fresh Seasonal Berries

Orange & Cranberry Juices, Fresh Brewed Regular & Decaffeinated Coffee and Tea

Cream, Sweeteners, Lemon

High Quality Disposable Guestware

$16.95 per Person
GOURMET SANDWICH PACKAGES
Select Three Sandwich Choices, Selections Available In Buffet or Boxed Options

French Riviera
Brie, Ham & Turkey with Cornichons, Tarragon Aioli, Tomato & Greens on a Crispy Baguette

Curry Chicken Salad Wrap
Grilled Marinated Chicken Diced & Tossed with Light Curry Mayonnaise with Lettuce in a White Tortilla

Grilled & Roasted Vegetable Wrap
Zucchini, Squash, Mushroom & Peppers with Hummus Puree, Wrapped in White Tortilla

Italian Sub
Cappicola, Salami & Provolone with Roasted Peppers, Basil Aioli, Tomato & Greens on Italian Bread

Tropical Turkey
Smoked Turkey Breast on a Croissant with Tropical Fruit Relish, Dill Havarti, Cucumber, Tomato and Greens

Gauchó Roast Beef
Eye of Round on a Baguette with Pickled Sweet Red Onion, Provolone, Chimichurri Aioli, Tomato & Greens

Black Forest Wrap
Ham with Dill Havarti, Cucumber, Tomato, Greens, Olive Relish and Herb Dressing in a Pesto Tortilla

Gorgonzola Beef Wrap
Roast Beef with Gorgonzola, Sweet Red Onion, Horseradish Mustard Spread, Greens, and Tomato in a Pesto Tortilla

Housemade Egg, Tuna or Taragon Chicken Salad
Dressed with Greens and Tomato on a Crispy Baguette

Panino Caprese
Freshly Baked Baguette with Ripe Redland Tomato (seasonal), Fresh Mozzarella, Greens, and Garden Basil Aioli

INCLUDES
Box Lunch: Chips and a Jumbo Cookie, $18.95 per Person
Buffet Lunch: Assorted Chips, Chef’s Choice One Leafy, One “Carb” Salad & One Chef’s Choice Dessert, $21.95 per Person

Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
High Quality Disposable Guestware
LUNCH HOT BUFFET OPTIONS
Includes Client Selection of One Entrée, One Vegetable, One “Carb”, One Salad & One Dessert from Options Menus, Served with Fresh Baked Bread & Whipped Butter Includes Assorted Coca Cola Soft Drinks, Individual Bottled Water & Ice Served on High Quality Disposable Guestware

**Entrée (Select One)**
- Traditional Braised Brisket
  Lean & Perfectly Tender Braised Brisket with Red Wine, Onions, & Carrots
- Chicken “Giana”
  Sautéed Boneless Chicken Breast Smothered in a Delicate Lemon Sauce with Spinach, Mushrooms & Melted Mozzarella
- Thai Curry Florida Keys Black Grouper
  Slow Braised with Coconut Milk, Vine Ripe Tomato, Cilantro, Lime Juice and a Touch of Curry

**Vegetable (Select One)**
- Provencal Vegetable
  Roasted Zucchini, Squash & Tomato with Fresh Herbs & Garlic with Light Bread Crumb Topping
- Grilled & Roasted Vegetable Display
  An Extensive Array of Marinated Grilled & Roasted Vegetables, Served with Extra Virgin Olive Oil & Balsamic Vinegar

**“Carb” (Select One)**
- Chorizo Smashed Potatoes
  Smashed Yukon Gold Potatoes, Rendered Chorizo, Aged Wisconsin White Cheddar Cheese
- Two Potato Mash
  Pureed Sweet Potato & Yukon Gold Potato with Butter & A Touch of Maple Syrup
- Baked Mac & Cheese
  Smooth & Silky Baked Pasta with Four Cheese Sauce

**Salad (Select One)**
- Traditional Caesar Salad
  Romaine Tossed with our Famous Dressing Fresh Baked Herb Croutons. Chef Franks Famous Caesar Dressing was Featured in Bon Appétit Magazine
- Chopped Salad
  Chopped Iceberg Lettuce, Diced Vine Ripe Tomatoes, Crumbled Blue Cheese, Artichokes, Cucumber, Red Onion, Balsamic- Lemon Vinaigrette
- “CT” Salad
  Field Greens, Vine Ripe Tomatoes, Red Onion, Dried Cranberries, Spiced Nuts, Apple Cider Vinaigrette
Dessert (Select One)
Cinnamon-Pecan Bread Pudding, Coffee Anglaise
Key Lime Tarts, Fresh Whipped Cream & Seasonal Berries
Assorted Dessert Squares
An Ample Assortment of Decadent Home-style Desserts & Bar Cookies

INCLUDES
Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
High Quality Disposable Guestware

$24.95 per Person

PLATED LUNCH MENUS- Served with Rustic Breads & Butter

Salad Course (Select One)
Mixed Green Salad
Tomato, Red Onion, Ricotta Salata, White Balsamic Vinaigrette
Sliced Red Beet & California Goat Cheese Salad
Watercress, Pecans & Reduced Balsamic Vinaigrette

Entrée Course (Select One)
Vineyard Chicken
Roasted Potato-Mushroom-Spinach Hash, Artichoke-Citrus-White Wine Sauce
Bistro Meatloaf
Whole Grain Mustard Smashed Potatoes, Garlic Sautéed Escarole, Stone Fruit Marmalade & Sauce Bordelaise

Dessert Course (Select One)
Apple Cinnamon Cake, Warm Butter-Rum Sauce, Vanilla Whipped Cream
Bittersweet Dark Chocolate-Coffee Panna Cotta, Orange-Pecan Biscotti

INCLUDES
Assorted Coca Cola Soft Drinks, Individual Bottled Water, Ice
Regular and Decaffeinated Coffee & Tea Service with Cream, Sweeteners, Lemon

Pricing Begins at $26.95 per Person
BUTLER PASSED HORS D’OEUVRES

HOT
Grilled Thai Chile Glazed Chicken Skewers with Coconut Curry Dipping Sauce
Grilled Marinated Beef Skewers with Sweet Soy-Chile Glaze
Braised Beef Brisket & Fontina Cheese Mini Empanadas
Mini Meatloaf Sliders with Caramelized Onions, Whole Grain Mustard, Potato Roll
Caicos Conch Fritters, Key Lime Aioli
Poached Lobster Dumplings, Ponzu, Radish & Hijicki
Sweet Corn Bisque, Lump Crab Citrus Salad, Served on an Asian Spoon
Southern Spiced Shrimp, Black-eyed Pea Puree, Sweet Tea Syrup
Shrimp & Vegetable Spring Rolls with Mango Sweet & Sour Dipping Sauce
Steamed Shrimp Wonton, Light Ginger Broth, Served in an Asian Spoon
Mac & Cheese “Cupcakes”
Herbed Polenta, Onion Confit, Danish Bleu Cheese & Honey Drizzle
Spinach & Manchego Cheese Potato Croquettes, Roasted Red Pepper-Olive Relish
Sweet Potato Gnocchi, Braised Greens & Ricotta Salata

COLD
Beef Carpaccio Spoon, Arugula, Balsamic Lemon Vinaigrette, Parmigiano-Reggiano
Prosciutto Wrapped Asparagus, with Danish Bleu, Golden Raisins, and Arugula
Chinese Chicken Salad on Crispy Asian Chip
Organic Chicken Salad, Green Apple Cranberry Relish Served on Belgium Endive
Mini Cuban Sandwich Bites
Mediterranean Shrimp-Panzanella, Tomato, Calamata Olives & Extra Virgin
Salmon Tartar, Potato Crisp, Chive Crème Fraiche, Sea Salt & Malt Vinegar
Assorted Fresh Sushi & Sushi Rolls
Market Fresh Florida Keys Ceviche, Avocado & Cilantro- Served in an Asian Spoon
Yellowfin Tuna Tartar, Tobiko on Crispy Wonton
Chilled Lobster Salad, Crisp Lettuce Served on Crostini
Roma Tomato, Caper, and Calamata Olive Relish with Fresh Mozzarella Bruschetta
Asparagus-Shiitake Mushroom Tartar, Sweet Soy-Togarashi Aioli
Roasted Tomato-Mango Gazpacho with Cucumber Panzanella

Pricing Begins At $12.00 per Person
COCKTAIL BUFFET/STATION OPTIONS

Italian Antipasto Display
Assorted Italian Salamis & Cured Meats, Olives, Relishes, & Roasted Peppers. Served with Sesame Breadsticks & Italian Bread

Middle Eastern “Mezze”
An Array of Traditional Middle Eastern Appetizers Includes Hummus, Taboulleh, Baba Ghanoush, Stuffed Grape Leaves, Assorted Olives, Marinated Feta Cheese & Flatbreads

Wheels of Brie Baked in Puff Pastry
Filled with Maple, Bourbon & Figs. Served with French Bread & Crackers

Tapenade & Rustic Bread
A Flavorful Variety of Tapenade Including Vine Ripe Tomato & Basil; Artichoke & Manchego; Green Olive & Herb; Eggplant Caponata and White Bean & Smoked Chile Puree, Served with Assorted Flatbreads

Upscale Cheese Board
A Delightful Selection of Imported and Domestic Cheeses, Artistically Presented with Grapes, Assorted Nuts & Dried Fruit

Norwegian Smoked Salmon Board
Served with Fresh Dill, Capers, Onions & Lemons

Assorted Empanadas Display
Handmade Empanadas with Various Fillings Including: Guava Barbeque Pork & Manchego Cheese; Sweet Italian Sausage & Provolone; Chorizo, Black Bean & Cheddar Cheese; Ham & Smoked Gouda; Smoked Bacon, Spinach & Swiss Cheese, Numerous Vegetarian Options Are Available

Pricing Begins At $14.00 per Person
DINNER BUFFET STATION OPTIONS

**Risotto Bar**
Let Your Guests Create Their Own Favorite Combination. Options Will Include Grilled Chicken, Shrimp, Italian Sausage, Mushrooms, Asparagus, Roasted Garlic, Tomato, Spinach, Asparagus, Smoked Gouda, Parmigiano-Reggiano, Sun-dried Tomatoes, Olives & Toasted Nuts

**California Pizza Station**
Gourmet Pizza Prepared At Your Event. Favorites Include Portabella & Caramelized Onion with Gorgonzola; Mexican Chicken Pizza with Chipotle Pepper Sauce; Roasted Vegetable with Goat Cheese; Tricolor Peppers on Braised Swiss Chard; Prosciutto White Pizza with Fresh Arugula and Lemon; Traditional Pizzas Made Roasted Vine Ripe Tomato, Mozzarella & Basil - Our Chef Can Help Choose Your Favorites Ingredients

**Chicken Lettuce Wraps**
Prepared to Order in a Wok on the Buffet, a Delicious Mixture of Chopped Chicken Stir Fried with Straw Mushrooms & Chopped Water Chestnuts is Served in Lettuce Leaves with Ginger Scallion Sauce & Hot Pepper Oil

**Pad Thai**
Rice Stick Noodles Sautéed to Order on the Buffet with Oriental Vegetables, Peanuts & Egg, Served Topped with Additional Peanuts, Bean Sprouts, and Lime Wedges

**Fajita Station**
Tender Marinated Strips of Skirt Steak & Chicken Breasts, Grilled to Perfection on the Buffet & Wrapped in Warm Flour Tortillas with Onions, Red and Green Peppers. Offered with Guacamole, Salsa, Sour Cream, Lettuce & Shredded Cheddar Cheese

**Latin Grill**
Classic Chimichurri Churrasco & Mojo-Marinated Pork Tenderloin, Served with Green & Red Chile Chimichurri Sauces

**Moroccan Grill**
Skewers of Chicken, Beef, Vegetable & Lamb Marinated in Moroccan Seasonings, Served with Warmed Soft Flatbread Rounds & Assorted Toppings Including Lettuce, Tomato, Onion, Capers, Calamata Olives, Feta Cheese, Yogurt Cucumber Sauce, & Lemon-Black Pepper Vinaigrette

**Paella Valencia**
Traditional Miami Style Paella, Comprised of Assorted Seafood (Shrimp, Clams, Mussels, Calamari, & Market Fresh Fish), Chicken, Chorizo, Peppers, Onion, Tomato, and Peas, Simmered with Valencia Rice in a Saffron Seafood Broth

**New Mexican Corn Cakes**
Rich Corn Spoonbread Cakes Griddled to Order and Served with Fresh Cilantro, Ripe Tomato Salsa, Haas Avocado Guacamole, Pure Dairy Fresh Sour Cream and a Drizzle of Chipotle Aioli

**Pricing Begins At $15.00 per Person**
SEATED DINNER OPTIONS

**First Course**
- **Watercress & Blue Cheese** Red Onion Dry Cranberries, Spiced Nuts, Champagne Shallot Vinaigrette
- **Vidalia Onion & Brie Tart & Watercress Salad** Warm Provencal Style Tart, Aged Balsamic
- **Black Pepper Gnocchi** Spinach, Imported Pancetta, Parmigiano-Reggiano, Oven Roasted Tomato Ragout
- **Braised Beef Short Rib Risotto** Arugula, Oven Roasted Tomato, Fresh Herbs, Finished with Pecorino Romano
- **Grilled Marinated Shrimp & Corn Chowder** Macédoine Vegetables & Potatoes

**Entrée**
- **Sliced Black Angus Beef Tenderloin** Herb Roasted Cream Potatoes, Portobello Mushrooms, Classic Red Wine Demi-glace
- **Crispy Skin Snapper** Lemon Thyme Fingerling Potatoes, Garlicky Spinach, Oven Roasted Tomato, White Wine
- **Oven Roasted Australian Rack of Lamb** Gorgonzola Polenta Cake, Sautéed Greens
- **Grilled Marinate Ashley Farms Chicken Breast** White Bean–Pancetta Tomato Ragout, Whipped Creamer Potatoes, Wilted Spinach
- **Pan Seared Rosemary Crusted Venison** Savory Bread Pudding, Wild Mushrooms, Cherry Reduction

**Dessert**
- **Sweet Potato Crème Brûlée** Fire Roasted Marshmallow
- **Dark Chocolate-Cappuccino Tart** Orange-Chile Caramel, Cinnamon Cream
- **Chocolate Graham Cracker Ice Box Cake** Burnt Meringue & Vanilla Sauce
- **Tropical Fruit Tart with Creamy Tahitian Vanilla Bean Mousse** Classic Apricot Glaze
- **Peach and Blackberry Bread Pudding, Espresso Ice Cream** Vanilla Sauce

Pricing Begins at $29.95 per Person