Sample Menus

Newman Alumni Center
We pride ourselves in offering an array of exquisite appetizers, entrées, and desserts. The experienced staff of InStyle Catering delivers unforgettable meals perfected to the last detail which are sure to please the palates of your guests. Our Catering Director is committed to providing superior cuisine in a unique setting with impeccable service.

We offer catering packages for both formal and casual dining. In addition to preset options, our Executive Chef and Catering Director will work to create custom menus for any breakfast, reception, lunch, dinner, or special event when requested. Additionally, we can provide services for decor, floral arrangements, and other ambient design elements.

We are committed to making your event a once in a lifetime experience. The following is a sampling of our specialty menu packages, all of which are flexible in design. Please keep in mind we are always happy to develop completely customized menus to suit your vision and budget. Contact InStyle Catering for more details.

InStyle Catering

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Continental Breakfast
Assorted Breakfast Pastries and Bagels with cream cheese
Seasonal fresh fruit display
Regular and decaf coffee and assorted hot teas
Orange Juice

Energy Breakfast
Egg white scramble with potato, spinach and tomato
Avocado Toast
Seasonal fresh fruit with Greek yogurt bar with house-made granola
Regular and decaf coffee and assorted hot teas
Orange Juice

Traditional Breakfast
Cinnamon French toast or buttermilk pancakes
Scrambled Eggs
Bacon, pork sausage or turkey sausage
Seasoned breakfast potatoes
Seasonal fresh fruit display
Fresh breakfast pastries to include choice of two breakfast pastries
Regular and decaf coffee and assorted hot teas
Orange Juice

Please contact us for calorie information, custom menus, or any additional inquires.
Balanced Breaks

Mezze Spreads
Served with crispy vegetables & pita chips
Yellow lentil hummus
Classic chickpea hummus
Babaganoush

Chips & Salsa
Lime & sea salt tortilla chips
House-made tomato salsa
Avocado guacamole (additional charge)

Snacks & Sweets
Dessert Bars - Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar
Individually wrapped granola bars
Fresh whole fruit

Boxed Lunches

Express Box
All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections:
Turkey breast and provolone cheese
Ham and Swiss cheese
Roast beef and Cheddar
Grilled veggie wrap
Tuna Salad
Grilled Mediterranean chicken sandwich

Please contact us for calorie information, custom menus, or any additional inquiries.
Artisan Box

All sandwiches served on chef’s selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections:
Muffaletta vegetarian sandwich
Mediterranean grilled chicken with sun-dried tomato hummus on ciabatta
Cajun roast turkey with pepper jack, Bermuda onion, Cajun mayo
Classic Italian, pepperoni, capicola, salami, and provolone with balsamic hero
Avocado, lettuce, tomato on wheat
Roast beef sub, American cheese, lettuce, tomato, onion
Turkey bacon ranch on wheat with pepper jack and ranch dressing

Side and Salad Selections:
House-made chips
Chickpea tomato salad
Quinoa and tabbouleh salad
Small garden salad

Salad Box

Turkey Avocado Cobb Salad
Mesclun greens with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

Blackened Chicken Caesar Salad
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

Traditional Chef’s Salad
Turkey, ham, Cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

Greek Salad with Grilled Chicken
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

California Salmon Salad
Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

Mediterranean Grain Salad
Orzo, barley and farro with kalamata olives, tomato, and Bermuda onion

Please contact us for calorie information, custom menus, or any additional inquiries.
**Buffets**

**Little Italy Buffet**
*Served with Caesar salad and house-made cookies*

**Pick One:**
- Lasagna
- Fettuccine Alfredo
- Tortellini Primavera

**Pick One:**
- Chicken Piccata
- Chicken Marsala
- Chicken Parmesan
- Fresh baked garlic bread

**Taste of the South Buffet**
*Classic Carolina pulled pork with slider rolls*
- Buttermilk fried chicken
- Macaroni & cheese
- BBQ baked beans
- Lime cilantro cabbage cole slaw
- Cheddar jalapeño cornbread
- Strawberry Shortcake

**Mediterranean Buffet**
*Blackened salmon with lemon and parsley*
- Za’atar roasted chicken breast
- Whole wheat penne with broccoli, lemon and garlic
- Broccoli rabe with red chili flake and roast garlic
- Chickpea and tomato salad

**Asian Buffet**
*Orange ginger chicken*
- Beef with broccoli
- Ginger vegetable fried rice
- Traditional egg rolls
- Sesame broccoli

**Taco House Buffet**
*Grilled mahi mahi baja fish tacos*
- Grilled chicken skewers with soft corn tortillas
- Black bean and corn salad
- Mexican red rice
- Fresh house-made guacamole, salsa, and baked corn tortilla chips

**Home-Style Spread Buffet**
*Herb brined turkey breast with sage gravy*
- Herb & panko crusted salmon
- Garlic roasted red bliss potatoes
- Roast brussel sprouts
- Tossed garden salad
- Fudge brownies

Please contact us for calorie information, custom menus, or any additional inquiries.
Hors D'oeuvres

Spanakopita
Shrimp and vegetable spring roll with Mongolian sweet & sour sauce
Vegetable spring roll with Mongolian sweet & sour sauce
Warm fig, caramelized onion, blue cheese tartlet
Mini quiche with apples, cheddar and cinnamon
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread
Pecan crusted chicken with maple BBQ dip
Grilled chicken and Cheddar cheese quesadilla
Beef empanadas with avocado dip
Crab rangoon with sweet & sour dipping sauce
Grilled shrimp with salsa verde
Thai chicken satay with peanut sauce
Lump crab cakes with Cajun remoulade
Beef sliders with bacon, Cheddar and spicy tomato ketchup
BBQ shrimp and grits
Mini roast pork bao bun
Bacon wrapped scallop
Tandoori kabab

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Displays

**Cheese Display**
Served with artisan bread, crackers, and fresh fruit garnish

**Crudite Display**
Seasonal vegetables served with ranch dipping sauce

**Seasonal Fresh Fruit Display**
Seasonal fruit and berries

**Italian Antipasti Display**
Prosciutto and salami, fresh mozzarella, shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives, extra virgin olive oil and balsamic vinegar served with flatbreads and crostini

**Mediterranean Market Display**
Cumin marinated chicken skewers, roasted eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads and crostini

Dessert Stations

**Gourmet Hot Chocolate Station**
Served with chocolate shavings and whipped topping

**Gourmet Coffee and Tea Station**

**Cookie and Brownie Station**

**Selection of House-made Cookies and Brownies**

**Mini Cupcake Station**
Minimum 12 people. Pick two of the following cupcakes:
- Carrot Cake
- Coconut Cream
- Cookies & Cream
- Turtle
- Peanut Butter Cup
- Red Velvet
- Devil’s Food with Marshmallows
- Tiramisu

**Shortcake Bar**
Buttermilk shortcake served with fresh or compote of strawberry, raspberry, peach, and Chantilly cream.

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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.
| 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
Caramelized Onion & Mushroom
Pancetta & Smoked Mozzarella
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 Brulée, 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  
- Lobster Wellington  
  In a Petite Pastry Cup  
- Mini Slider  
  With Cheddar Cheese & Ketchup  
- 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  

- 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)*  

**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

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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 Nutri-grain 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 Pasteiltos
Ham and Chicken Croquettes
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

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

Classic 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 or 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

Plus 10% Service Fee, Florida Sales Tax, and 12.5% Surcharge
Minimum Guarantee of 20 Guests | 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

**Chef Elgin’s Latin Sushi Rolls**
- Annato Rice filled with Shrimp Ceviche
- Moros y Christiansos 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

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

*Churraseria 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.
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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

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.
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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.
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.
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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 Shiitake 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 guests)
- 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 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

**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 Continental Breakfast** $9.25
- Large Croissants With Black Forest Ham & Swiss Cheese
- Sliced Seasonal Melon
- 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

**European 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

**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

**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
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>A Healthy Start</td>
<td>$9.65</td>
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<tr>
<td>Homemade Granola with Nuts</td>
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<tr>
<td>Vanilla and Berry Yogurt</td>
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<tr>
<td>Basket of Freshly Baked Muffins</td>
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<tr>
<td>Fresh Fruit Salad with Berries</td>
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<tr>
<td>Florida Orange Juice</td>
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<td>Coffee with All the Condiments</td>
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<tr>
<td>Frittata</td>
<td>$9.25</td>
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<td>Assorted Vegetable and Cheese Frittata</td>
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<tr>
<td>Crispy Breakfast Potatoes</td>
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<tr>
<td>Basket of Croissants</td>
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<tr>
<td>Fresh Fruit Salad with Berries</td>
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<tr>
<td>Florida Orange Juice</td>
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<tr>
<td>Coffee with All the Condiments</td>
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<tr>
<td>LUNCH DONE RIGHT</td>
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<tr>
<td>Arroz Con Pollo</td>
<td>$12.95</td>
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<tr>
<td>Chicken, Garden Vegetables &amp; Yellow Rice</td>
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<tr>
<td>Green Garden Salad with House Vinaigrette</td>
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<tr>
<td>Basket of Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td>Chinese to Go</td>
<td>$12.95</td>
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<tr>
<td>Honey Garlic Chicken</td>
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<td>Wok Seared Vegetables</td>
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<td>Steamed White Rice</td>
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<td>Crisp Wontons with Plum Sauce</td>
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<td>Fortune Cookies &amp; Decadent Brownies</td>
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<tr>
<td>A Taste of Thai</td>
<td>$12.95</td>
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<tr>
<td>Chicken &amp; Vegetables Braised With Coconut Milk</td>
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<tr>
<td>Steamed Basmati Rice</td>
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<td>Fresh Fruit Salad</td>
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<tr>
<td>Banana Pudding with Nilla Wafers</td>
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<tr>
<td>Chicken Balsamic</td>
<td>$13.95</td>
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<tr>
<td>Chicken Breast Drizzled With a Balsamic Glaze</td>
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<tr>
<td>Offered With an Orzo Pilaf, Grilled Vegetables</td>
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<tr>
<td>Basket of Homemade Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td>Chicken Francaise</td>
<td>$13.95</td>
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<tr>
<td>Wild Rice Pilaf</td>
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<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Freshly Baked Breads with Butter</td>
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<tr>
<td>Decadent Chocolate Cake</td>
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<tr>
<td>Chicken Imperial</td>
<td>$12.95</td>
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<tr>
<td>Shredded Chicken Baked With Yellow Rice, Vegetables &amp; Topped With Melted Cheese</td>
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<tr>
<td>Tomato &amp; Cucumber Salad</td>
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<td>Homemade Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td>Chicken Marsala</td>
<td>$13.95</td>
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<tr>
<td>Mashed Garlic Potatoes</td>
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<td>Seasonal Vegetables</td>
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<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Freshly Baked Breads &amp; Rolls with Butter</td>
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<tr>
<td>Key Lime Pie</td>
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<tr>
<td>Chicken Parmesan</td>
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<tr>
<td>Pasta with Marinara Sauce</td>
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<td>Classic Caesar Salad with croutons and Dressing</td>
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<tr>
<td>Basket of Garlic Rolls</td>
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<tr>
<td>Decadent Chocolate Cake</td>
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<tr>
<td>Chicken Piccatta</td>
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<tr>
<td>Lemon Caper Sauce</td>
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<tr>
<td>Grilled Vegetable Parmesan Risotto</td>
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<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Key Lime Pie</td>
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<tr>
<td>Chicken Enchiladas</td>
<td>$13.95</td>
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<tr>
<td>House Made Tortilla Chips</td>
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<tr>
<td>Sour Cream Salsa &amp; Guacamole</td>
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<tr>
<td>Green Salad House Vinaigrette</td>
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<td>Flan</td>
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<tr>
<td>Classic Paella</td>
<td>$17.00</td>
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<tr>
<td>Shrimp, Chicken &amp; Chorizo Sausage</td>
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<tr>
<td>With Saffron Infused Rice with Vegetables</td>
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<tr>
<td>Mixed Field Green Salad with House Dressing</td>
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<tr>
<td>Basket of Homemade Tropical Chips</td>
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<tr>
<td>Key Lime Pie</td>
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</tbody>
</table>
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
<table>
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<tr>
<th>Menu Item</th>
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<tbody>
<tr>
<td>Decadent Chocolate Cake</td>
<td>$13.45</td>
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<tr>
<td><strong>Mojo Chicken</strong></td>
<td>$13.45</td>
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<tr>
<td>Mojo Marinated Roasted Chicken Quarters</td>
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<tr>
<td>Cuban Style Black Beans, White Rice, Maduros</td>
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<tr>
<td>Mixed Green Salad with Vinaigrette</td>
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<td>Basket of Tropical Chips</td>
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<td>Flan</td>
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<tr>
<td><strong>Teriyaki Beef</strong></td>
<td>$14.55</td>
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<tr>
<td><strong>Teriyaki Chicken</strong></td>
<td>$13.25</td>
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<td><strong>Teriyaki Salmon</strong></td>
<td>$14.25</td>
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<tr>
<td>Classic Fried Rice</td>
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<tr>
<td>Wok Seared Vegetables</td>
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<tr>
<td>Basket of Crispy Wonton W/Plum Sauce</td>
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<tr>
<td>Fresh Fruit Salad</td>
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<tr>
<td>Make Your Own Taco Bar</td>
<td>$13.45</td>
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<tr>
<td>Taco Beef, Refried Beans, Crisp Corn Tacos</td>
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<tr>
<td>Salsa, Cheese, Guacamole, Sour Cream</td>
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<tr>
<td>Basket of Tortilla Chips</td>
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<tr>
<td>Chopped Salad with Ranch Dressing</td>
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<tr>
<td>Cookies and Brownies</td>
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<tr>
<td><strong>Plantain Crusted Fish of the Day</strong></td>
<td>$14.25</td>
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<tr>
<td>Served With Yellow Rice</td>
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<tr>
<td>Garden Green Salad with House Vinaigrette</td>
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<tr>
<td>Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>Sesame Crusted Fish of the Day</strong></td>
<td>$14.25</td>
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<tr>
<td>Basmati Rice</td>
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<tr>
<td>Stir Fry Vegetables with Ginger</td>
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<tr>
<td>Mixed Green Salad with Oriental Vinaigrette</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>A Taste of India</strong></td>
<td>$13.45</td>
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<tr>
<td>Roasted Tandoori Chicken</td>
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<td>Potatoes Aloo</td>
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<td>Curried Cauliflower</td>
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<td>Naan Bread</td>
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<td>Fresh Fruit Salad</td>
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<tr>
<td>Cookies and Brownies</td>
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<tr>
<td><strong>Cajun Blackened Salmon</strong></td>
<td>$14.25</td>
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<tr>
<td>Served With Grilled Vegetable Couscous</td>
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<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
<td></td>
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<tr>
<td>Homemade Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>Fish of the Day W/ Tropical Fruit Salsa</strong></td>
<td>$14.25</td>
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<tr>
<td>Grilled Vegetable Couscous</td>
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<tr>
<td>House Garden Salad with House Vinaigrette</td>
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<td>Tropical Chips</td>
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<tr>
<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>Old Fashioned Lasagna</strong></td>
<td>$12.95</td>
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<tr>
<td>With Ground Beef &amp; Four Cheeses</td>
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<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Basket of Focaccia Bread with Butter</td>
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<td>Fresh Fruit Salad</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>Vegetable Lasagna</strong></td>
<td>$12.95</td>
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<tr>
<td>Filled With Spinach &amp; A Light Alfredo Sauce</td>
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<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Basket of Rolls with Butter</td>
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<tr>
<td>Fresh Fruit Salad</td>
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<td>Assorted Cookies &amp; Brownies</td>
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<tr>
<td><strong>Chicken Penne Pasta</strong></td>
<td>$13.65</td>
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<tr>
<td>Choice of Alfredo or Marinara Sauces</td>
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<tr>
<td>Seasonal Italian Vegetables</td>
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<tr>
<td>Classic Caesar Salad with Homemade Dressing</td>
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<tr>
<td>Basket of Bread &amp; Rolls with Butter</td>
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<tr>
<td>Decadent Chocolate Cake</td>
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<tr>
<td><strong>Roasted Loin of Pork</strong></td>
<td>$13.95</td>
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<tr>
<td>With a Mushroom Herb Gravy</td>
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<tr>
<td>Classic Mashed Potatoes</td>
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<tr>
<td>Chopped Salad with Honey Mustard Vinaigrette</td>
<td></td>
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<tr>
<td>Basket of Tropical Chips</td>
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<tr>
<td>Decadent Chocolate Cake</td>
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**Eggplant Rolatini** $12.95
Eggplant filled with Ricotta Cheese, Mozzarella and Parmesan baked with Tomato Sauce
Classic Caesar Salad with croutons and dressing
Basket of Garlic Rolls
Tiramisu

**New York Deli** $12.95
Ham & Cheese, Turkey, Roast Beef, Tuna Salad & Curry Chicken Salad on Kaiser Rolls
Lettuce, Tomato, Pickle Wedges & Condiments
Old Fashioned Potato Salad
Creamy Coleslaw, Tropical Chips
Assorted Cookies & Brownies

**New York Deli Two** $12.95
Ham, Salami, Mozzarella and Roasted Peppers
Ham, Smoked Gouda, Honey Mustard
Grilled Chicken, Cheddar Chipotle Mayo
Portobello, Zucchini, Peppers. Pesto Mayo
Farmers Slaw with Fresh Herbs
Israeli Couscous Salad
Tropical Chips
Cookies and Brownies

**Panninis** $12.95
Media Noches, Tomato Mozzarella,
Grilled Vegetables & Pesto, Turkey & Cheese
Vegetable Pasta Salad, Fresh Fruit Salad
Assorted Cookies & Brownies

**It's A Wrap** $12.95
Curry Chicken Salad, Tuna Salad, Turkey & Grilled Vegetables Wrapped In a Soft Tortilla
With Lettuce & Tomato, Homemade Tropical Chips, Vegetable Pasta Salad
Assorted Cookies & Brownies

**It's A Wrap Two** $13.25
Churrasco, Onions and Peppers, Chimichurri
Chicken Caesar
Turkey Club (Bacon and Cheese)
Greek Vegetables Salad
Orzo Salad
Basket of Tropical Chips
Assorted Cookies and Brownies

**Grilled Chicken Caesar Salad** $12.95
Grilled Chicken, Crisp Romaine, Parmesan & Fresh Croutons with Homemade Caesar Dressing
Fresh Fruit Salad
Homemade Tropical Chips
Basket of Baked Breads & Rolls with Butter
Assorted Cookies & Brownies

**Mediterranean Chicken Salad** $13.95
Mediterranean Salmon Salad $14.95
With Crisp Romaine, Marinated
Grilled Vegetables, Tomatoes, Onion, Cucumber, Feta Cheese & Olives with House Vinaigrette, Fresh Tabouleh Salad
Homemade Hummus
Basket of Pita & Focaccia Breads
Assorted Cookies & Brownies

**Southwestern Chicken Salad** $12.45
Grilled Chicken, Grilled Corn, Black Beans, Tomatoes, Cucumbers, and Cheddar Cheese
Crisp Greens Offered W/A BBQ Ranch Dressing
Basket of Tortilla Chips with Salsa
Fresh Fruit Salad
Assorted Cookies and Brownies
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 a premier South Florida Caterer and proud vendor here at the University of Miami’s Newman Alumni Center. Whether its luxury catering, corporate catering or casual catering, you’ve found the right company. Creative Tastes Catering boasts one of South Florida’s best culinary departments lead by owner and executive chef, Andrea Curto-Randazzo, a Food & Wine Magazine Top 10 New Chef (2000) and Top Chef Season 7 Contestant. The following menus Chef Andrea has provided are only a sample with many more available. Creative Tastes has planned and serviced a multitude of successful events here at the Newman Alumni Center and guarantee yours will be a success as well. On behalf of the entire Creative Tastes Team we appreciate your interest in our company and look forward to speaking soon. Please feel free to email us at events@creativetastes.com or call 305-256-8399. Creative Tastes Catering offers a 10% discount to students, faculty, staff, non-profits and alumni.

V- Vegetarian GF- Gluten Free VG- Vegan

Contact Your Catering Coordinator for Assistance at 305-256-8399 or email: events@creativetastes.com
Corporate Menus

Breakfast Selections

Option 1 - Self Service Drop Off Breakfast Menu Price Per Guest Starts at $12.95 Presented on Garnished Disposable Platters & Buffet Utensils- Disposable Chafer & Chafer Fuel Available at $6.00 Each if Required

Option 2 - Full Service Drop Off-Menu Price Per Guest Starts at $16.95 Presented on Your Table with Creative Tastes Linens & Serviceware. All Packages Include Orange & Cranberry Juices, Fresh Brewed American Decaf & Regular Coffee & Tea. Served on High Quality Disposable Guestware. Minimum Orders Apply. Pricing Does Not Include Taxes, Delivery & Set-up, Staffing & Pick up

Pastries Freshly Baked the Morning of Your Event
A Chef's Choice of 3 of the Following: House-Made Danish Filled with Cheese (With or Without Fruit) Topped with Toasted Almonds, Cheese or Guava Pastelitos, Sticky Pecan Buns, House Baked Croissants, Gourmet Muffins Such as Poppy Seed Lemon, Banana Nut, Harvest, Blueberry, Cranberry Orange, Coffee Cake & More V May Contain Nuts Served with Individual Butter & Jams

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

Assorted Cereal Bar- Assorted Individual Cereals Accompanied by Fresh Seasonal Berries V

Fresh Fruit Salad or Fruit Display- with Seasonal Berries GF VG

Yogurts & The Yogurt Bar
Individual Premium Yogurts, Also Available with Toppings Including Raisins, Toasted Coconut, Sliced Almonds, Fresh Fruit, Honey, Walnuts & Granola V May Contain Nuts

Banana Bread, Cinnamon French Toast, Buttermilk Pancakes or Chocolate Bread Pudding
Served with Vanilla Custard Sauce & Warm Maple Syrup on the Side V

Scrambled Eggs V GF

Smoked Bacon GF

Breakfast Sausage (Turkey Sausage Option Available) GF

Deluxe Breakfast Potatoes V GF

Steak & Egg Scramble- Grilled Marinated Skirt Steak Sliced & Served on the Side with Freshly Scrambled Eggs GF

Southwestern Scramble- Scrambled Eggs with Sautéed Peppers, Onion & Tomatoes Served with Flour Tortillas, Cheddar Cheese, Scallions & Fresh Salsa on the Side V

Breakfast Egg Casseroles
The Traditional – Eggs, Bacon, Potato & Cheddar Cheese GF V

The Southwestern – Eggs, Ham, Peppers, Onion & Jack Cheese, Served with Fresh Salsa on the Side “Isle of Brie” – Eggs, Melted Brie, Roasted Mushrooms & Fresh Rosemary GF V

Italian – Eggs, Roasted Peppers, Sweet Italian Sausage, Basil & Provolone

Latin – Eggs, Chorizo, Onions & Cheese

Mediterranean- Roasted Red Peppers, Spinach, Feta GF V

Egg White- Egg Whites, Spinach, Sautéed Onions, Artichokes & Basil GF V

Steak & Egg Scramble-Grilled Marinated Skirt Steak Sliced & Served on the Side with Freshly Scrambled Eggs GF

Southwestern Scramble- Scrambled Eggs Ham, Peppers, Onion & Jack Cheese Served with Flour Tortillas, Cheddar Cheese, Scallions & Fresh Salsa on the Side

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Corporate Menus

Sandwich Selections

Boxed Sandwich Lunch- Includes Soda or Bottled Water, Boxed Sandwich, Jumbo Cookie & a Bag of Chips $14.95 per guest

Buffet Sandwich Lunch - Includes a Selection of Two Sandwich Types

Two Side Salads of the Day & Dessert - Delivered on Disposable Platters. Includes High Quality Disposable Guest-ware. $16.95 per guest

Minimum Orders Apply. Pricing Does Not Include Taxes, Delivery & Set-up, Staffing & Pick up (If Required)

72 Hour Advance Notice Required for All Sandwich Orders

Cafe Baguette- Black Forest Ham & Turkey with Swiss Cheese, Arugula, Roasted Red Pepper Jam, Dijon Aioli on a Crispy Baguette

Orchard Chicken Salad Wrap- Grilled Marinated Chicken Diced & Tossed with Apples, Cranberries, Celery, Onion & a Light Herb Mayonnaise with Lettuce in a Whole Wheat Tortilla

Greek Chickpea Salad Wrap – Chick Pea Salad with Celery, Kalamata Olives, Onions & Red Bell Peppers, Crumbled Feta, Herb Aioli, Greens Wrapped in a Whole Wheat Tortilla V

Garden Quinoa Salad Wrap – Toasted Quinoa with Roasted Artichoke, Mushrooms & Onions, Spinach, Sliced Tomato, Citrus-Herb Pesto, Wrapped in a Spinach Tortilla V

Italian Sub- Cappicola, Salami & Provolone with Roasted Peppers, Basil Pesto, Tomato & Arugula on Italian Bread

Tropical Turkey- Smoked Turkey Breast on a Croissant with Fruit Relish, Havarti, Cucumber, Tomato & Greens

Turkey Classic – Smoked Turkey Breast on Fresh Baked Baguette, Aged Cheddar, Lettuce, Tomato & Sweet Onion Marmalade

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

Black Forest Ham Wrap- with Havarti Cheese, Pickled Cucumber, Tomato, Greens & Herb Dressing in a Whole Wheat Tortilla

Gorgonzola Beef Wrap Roast Beef with Gorgonzola, Sweet Red Onion, Horseradish Mustard Spread, Greens & Tomato in a Whole Wheat Tortilla

Gluten Free Vegan Wrap- Fresh Arugula, Roasted Peppers, Basil, Olives & Tofu in a Gluten Free Wrap GF VG

Housemade Egg V, Tuna or Chicken Salad Dressed with Greens & Tomato on a Crispy Baguette

Panino Caprese Freshly Baked Baguette with Ripe Redland Tomato (Seasonal), Fresh Mozzarella, Greens & Garden Basil Pesto V

V- Vegetarian GF- Gluten Free VG- Vegan

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Corporate Menus

**Lunch & Dinner Selections**
Selected from the Following Theme Menus or Create Your Own Menu-

**Option 1** - Self Service Drop Off-Menu Price Per Guest Starts at $21.95 Presented on Garnished Disposable Platters with Buffet Utensils Disposable Chafers & Chafier Fuel Available at $5.00 Each if Required

**Option 2** - Full Service Drop Off-Menu Price Per Guest Starts at $24.95 Presented on Your Table with Creative Tastes Linens & Serviceware. Minimum Orders Apply. Pricing Does Not Include Taxes, Delivery & Set-up, Staffing & Pick up (If Required)

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**Theme Menus**

**Brazilian Theme #1**
- Frango Churasco—Paprika & Coriander Marinade Barbequed Chicken Breast with Citrus
- Fried Yuca GF V
- Brown Butter Green Beans – Fresh Green Beans Sauteed in Garlic Brown Butter
- Brazilian Garden Salad- Assorted Greens, Oranges, Hearts of Palm & Red Wine Vinaigrette GF V
- Pão de Queijo (Gluten Free Brazilian Cheese Bread) V
- Dessert- Brigadeiro de Copinho – A Brazilian Chocolate Classic with a Twist V

**Brazilian Theme #2**
- Feijoada – Stewed Black Beans with Braised Beef, Pork Sausage, Tomatoes, Peppers & Onions Garnished with Fresh Florida Orange Segments
- Baked Polenta – Classic Creamy Polenta Baked in the Oven until Golden Brown V
- Chickpea Salad – Chick Peas, Grape Tomato, Cucumber, Bell Peppers & Red Onion Tossed in a Three Citrus Vinaigrette GF V
- Pão de Queijo (Gluten Free Brazilian Cheese Bread) V
- Dessert- Coconut Cake – Served with Rum Pineapple & Toasted Coconut V

**Asian Theme**
- Miso Chicken—Cilantro & Garlic Marinated Grilled Chicken Breast, Glazed with a Miso-Mustard Sauce & Finished with a Ginger Sautéed Cabbage Slaw
- Chinese Fried Rice—Classic Fried Rice with fresh Garden Vegetables, a Touch of Scrambled Egg & Scallion Garnish
- Snow Peas and Carrots—Sautéed with Garlic, Ginger, Organic Honey & Fresh Sesame GF V
- Shanghai Garden Salad—Mixed Greens, Cucumber, Carrots, Radish & Toasted Almonds with Orange-Ginger Vinaigrette GF V
- Coconut Cake—With Toasted Coconut & Pineapple V

**French Theme**
- Coq Au Vin—Chicken Medallions Braised in a Red Wine Sauce with Mushrooms, Bacon and Fresh Thyme
- Green Beans “Amandine”— Sautéed with Sliced Garlic, Sweet Sherry Butter & Toasted Almonds GF V
- Lyonnaise Potatoes— Sliced New Potatoes Roasted with Caramelized Onions, Fine Herbs & Brown Butter GF V
- Café Salad- Mixed Greens, Olives, Tomato, Red Pepper, Toasted Croutons & White Balsamic-Dijon Vinaigrette GF V
- French Vanilla Custard Tarts—With Fresh Seasonal Berries V

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Corporate Menus

**Italian Theme #1**

Chicken Piccata- Flattened Breasts of Chicken in a Delicate Lemon, White Wine & Caper Butter Sauce Finished with Italian Parsley  
Garlic Roasted New Potatoes- With Extra Virgin Olive Oil and Fresh Rosemary GF V  
Roasted Asparagus Platter- Finished with Cracked Black Pepper Oil & Fresh Lemon GF V  
Tre-Coloré- Romaine Lettuce, Radicchio & Tomatoes Tossed with Balsamic Vinaigrette GF V  
Cappuccino Cheese Cake Tarts- Whipped Cream and Chocolate Crumbles V

**Italian Theme # 2**

“Mezze” Rigatoni- Short Rigatoni Pasta Tossed with Pulled Chicken & Spinach in a Blush Tomato Cream Sauce with Fresh Mozzarella & Basil  
White Bean Salad- Cannellini Beans, Celery, Roasted Mushrooms, Spinach & Fresh Rosemary in Citrus-Truffle Vinaigrette GF V  
Traditional Caesar Salad- Romaine Tossed with our Famous Dressing & Fresh Baked Herb Croutons Chef Frank’s Famous Caesar Dressing was Featured in Bon Appétit Magazine!  
Apple Crostada Tarts- With Cinnamon Sugar & Whipped Cream V

**Latin Menu**

Ropa Vieja- Slow Cook Shredded Beef with Peppers, Onions & Mojo Finished with Cilantro Leaves & Chopped Scallions  
Saffron Rice & Beans- Flavorful Saffron Rice with Roasted Red Pepper, Sautéed Onions, Black Beans & a Touch of Cumin GF V  
Platanos Maduros- Fried Plantains Finished with a Pinch of Chile Salt GF V  
Tomato & Hearts of Palm- Vine Ripe Tomato Salad, Hearts of Palm, Mixed Greens, Extra Virgin Olive Oil, Cracked Black Pepper GF V  
Key Lime Tarts- Whipped Cream, Seasonal Berries V

**CT Favorites Theme**

Vineyard Chicken- Sliced Grilled Chicken Breasts with Sun Dried Tomato & Artichokes in a Citrus-Chardonnay Sauce  
Provencal Vegetable- Thinly Sliced Zucchini, Squash & Tomato, Layered with Fresh Herbs, Garlic & Baked V  
Two Potato Hash- Chef Potatoes & Sweet Potatoes Roasted with Extra Virgin Olive Oil, Caramelized Onions & Fresh Rosemary GF V  
Traditional Caesar Salad- Romaine Tossed with our Famous Dressing & Fresh Baked Herb Croutons Chef Frank’s Famous Caesar Dressing was Featured in Bon Appétit Magazine!  
Cinnamon-Sugar Bread Pudding- Rum Caramel V

**Spa Theme- #1**

Tomato-Basil Chicken- Garlic Marinated & Grilled Lean Chicken Breast with Roasted Tomatoes, Fresh Basil & a Touch of Lemon V  
Herb Brown Rice- Simply Steamed Brown Rice with Fine Herbs GF V  
Quinoa- Roasted Cauliflower, Chick Peas, Dried Apricot, Sweet Potatoes & Arugula GF V  
Leafy Green Salad- Mixed Greens, Grape Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette GF V  
Seasonal Fruit Skewers- Fresh Mint Yogurt Dipping Sauce GF V

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Corporate Menus

**Spa Theme # 2**
*Poached Salmon Salad*—Chunks of Citrus Poached Salmon with Lentils, Red Bell Pepper, Kalamata Olives & Whole Grain Croutons Over Baby Spinach with Lemon Vinaigrette **GF**

*Kiwi Chicken Salad*—Garlic & Lime Marinated Grilled Chicken Breast, Fresh Kiwi, Red Grapes, Cucumber & Sunflower Seeds With a Light Basil-Yogurt Vinaigrette **GF**

*Housemade Roasted Garlic Hummus*—Served with Fresh Carrot, Celery, Zucchini, Cauliflower & Whole Wheat Flat Bread **V**

*Quinoa Tabbouleh*—Vine Ripe Tomato, Italian Parsley, Extra Virgin Olive Oil, Touch of lemon Juice **GF V**

*Arugula Salad*—Gala Apples, Roasted Red Beets, Radish, Feta Cheese & Cranberry-Pomegranate Vinaigrette **GF V**

*Dark Chocolate Cake*—With Cinnamon Yogurt Sauce & Fresh Seasonal Berries **V**

**Assemble Your Own Bowl Menus**

**Healthy Bowl**

**Start your bowl with a choice of:** Quinoa **V GF**, Brown Rice **V GF**, or Fresh Chopped Greens **V GF**

**Add your protein of choice:** Diced Grilled Chicken, Flaked Grilled Salmon or Grilled Tofu **V**

**Add in an assortment of fresh healthy ingredients:** Vine Ripened Tomato **V GF**, Black Beans **V GF**, Corn, Sweet Potato **V GF**, Cucumber **V GF**, Chick Peas **V GF**, Carrots, Mushrooms **V GF**, Bell Pepper, Shaved Red Onion **V GF**, Feta Cheese **V GF**, Cheddar Cheese **V GF** & Whole Grain Croutons **V**

**Finished with your choice of sauce:** Lemon-White Balsamic Vinaigrette **V GF**, Orange-Ginger Asian Vinaigrette **V** or Yogurt-Herb Dressing **V GF** Fresh Baked Focaccia - w/ Caramelized Onions & Fresh Herbs **V**

**Asian Bowl**

**Start your bowl with a choice of:** Jasmine Rice **V GF**, Soba Noodles **V**, or Fresh Chopped Greens **V GF**.

**Add your protein of choice:** Diced Grilled Chicken & Rare Seared Ahi Tuna


**Finished with your choice of sauce**—Carrot-Ginger Dressing **V GF**, Citrus-Mint Vinaigrette **V GF** or Sweet Soy-Chile Vinaigrette **V Fresh Baked Sesame Rolls** **V**

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V- Vegetarian **GF- Gluten Free** VG- Vegan

Contact Your Catering Coordinator for Assistance at 305-256-8399 or email: events@creativetastes.com
Create Your Own Menu Options

Signature Chicken Options

Tropical Chicken- Char-Grilled & Topped with Fresh Seasonal Mango, Tomato, Black Beans & Corn Salsa GF

Grilled Balsamic Chicken- Balsamic Onions & Cherry Tomatoes GF

Miso Chicken- Cilantro& Garlic Marinated Grilled Chicken Breast, Glazed with a Miso-Mustard Sauce & Finished with a Ginger Sautéed Cabbage Slaw

Coconut Curry Chicken- Coconut Curry Broth, Bell Peppers, Snow Peas & Sweet Onions GF

Red Rooster Chicken- Boneless Chicken Breast Glazed with Spicy Apple Cider Barbeque Sauce GF

Mediterranean Chicken- Marinated Chicken Breast Sautéed with Vine Ripe Tomato, Artichokes, Olives, Lemon & Basil GF

Chicken Marsala – Flattened Breasts of Chicken sautéed in a Mushroom Marsala Wine Sauce & Finished with Italian Parsley

Bourbon Chicken- Roasted Chicken Breast Glazed with Honey & Toasted Pecans in Orange-Bourbon Sauce GF

Vineyard Chicken- Sliced Grilled Chicken Breasts with Sun Dried Tomato & Artichokes in a Citrus-Chardonnay Sauce

Coq Au Vin- Chicken Medallions Braised in a Red Wine Sauce with Mushrooms, Bacon & Fresh Thyme

Chicken Piccata- Flattened Breasts of Chicken in a Delicate Lemon, White Wine & Caper Butter Sauce

Chicken “Giana” Sautéed Boneless Chicken Breast Smothered in a Delicate Brown Citrus Sauce with Spinach, Mushrooms & Melted Mozzarella

Honey Rosemary Chicken Fresh Rosemary & Garlic Marinated Grilled Chicken Breast & Finished with an Organic Honey-Florida Orange Glaze GF

Island Chicken-Chile-Garlic Roasted Chicken Breast finished in a Spiced Rum-Pineapple Chutney, Cilantro Garnish GF

Chicken Tivoli- Roast Chicken Breast with a Fabulous Mushroom, Caper, Asparagus, Lemon & Wine Cream Sauce

Chicken Milanese- Breaded Chicken Breast with Garlic Roasted Roma Tomato, Fresh Lemon & Italian Parsley

Chicken Parmigiana- Breaded Chicken Cutlets with Pomodoro Sauce & Melted Mozzarella

*Grilled Chicken Fajita Station- Southwest Seasoned, Grilled & Sliced Chicken Breast Served with Peppers, Onions,Flour Tortillas, Guacamole, Salsa, Sour Cream & Blended Cheeses

Signature Beef Options

Brazilian Vinaigrette Salsa Chicken - Marinated Grilled Chicken Breast topped with a Salsa of Fresh Tomato, Onion, Bell Peppers, Italian Parsley, Extra Virgin Olive Oil & Fresh Citrus

Chimichurri Churrasco - Garlic & Parsley Marinated - Served with Two Chimichurri Sauces GF

Chimichurri Beef Strip Loin- Herb & Olive Oil Marinated Strip Loin of Beef Char Grilled & Served with Two Traditional Argentine Churrasco Sauces Including: Red Chile Chimichurri & Classic Herb Chimichurri (25-person Minimum) GF

Traditional Braised Brisket- Lean & Perfectly Tender Braised Brisket with Red Wine, Onions, & Carrots

Homemade Meat Loaf- A Blend of Ground Beef, Pork, Fresh Herbs & a Few Other House Secrets to Make up Your Favorite Comfort Food Served with a Caramelized Onion-Mushroom Gravy

Ropa Vieja- Slow Cook Shredded Beef with Peppers, Onions & Mojo Finished with Cilantro Leaves & Chopped Scallions GF

Beef Stroganoff- Tender Strips of Beef Gently Braised with Mushrooms Finished with Sour Cream

Mongolian Beef & Broccoli Tasty Strips of Beef sautéed with Fresh Ginger & Garlic, Broccoli Florets and Finished with a Red Chile Spiked Sweet Soy Sauce, Scallions

Moroccan Beef Stir Fry Tender Chunks of Beef Stewed with Tomatoes, Onions, Raisins & Moroccan Spices GF

*Chicken & Beef Slider Bar Mojo Chicken & Apple Cider Braised Beef Brisket Served with Fresh Baked Garlic Rolls & Assorted Toppings (Pickled Vegetable Slaw, Green Chile Aioli, Grated Cheese, Caramelized Onion & Hot Sauce) GF

CT Chile Con Carne Beef Brisket Chili with Red & Black Beans, Sautéed Peppers, Onions & Chiles in a Hearty Tomato Sauce with our Secret Herbs & Spices – Served with Grated Cheese, Scallions & Corn Bread GF

V- Vegetarian GF- Gluten Free VG- Vegan

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**Signature Pasta Options***

**Penne & Slow Braised Beef** - Penne Pasta Tossed with Slowly Braised Lean Short Rib of Beef, Arugula & Butternut Squash

**Cavatappi Primavera** - Cork Screw Pasta with Healthy Roasted Tomatoes, Sautéed Seasonal Vegetables & Italian Parsley in Light Garlic & Olive Oil V

**“Mezze” Rigatoni** - Short Rigatoni Pasta Tossed with Pulled Chicken & Spinach in a Blush Tomato Cream Sauce with Fresh Mozzarella & Basil (V Optional)

**Penne Chicken Pesto** - Penne Pasta with Garlic Sautéed Chicken Breast, Roasted Artichokes & Wilted Arugula in a Light Basil Pesto with a Touch of Lemon (V Optional)

**Penne & Meatballs** - Penne Rigaté with Ground Veal & Beef Meatballs in Sunday Style Sauce

**Fusilli Forestiere** - Assorted Fresh Mushrooms Tossed with Thinly Sliced Grilled Chicken, Fresh Spinach & White Beans in a Light Mushroom Demi-Glace (V Optional)

**Rigatoni Bolognese** - Rigatoni Pasta with a Flavorful Ground Beef & Pork Tomato-Vegetable Sauce

**Rigatoni with Meatballs & Sunday Sauce** – “Al dente” Rigatoni Pasta with Grandma Del Vecchio’s Slow Cooked Tomato Sauce, Meatballs & Pieces of Tender Pork

**Orecchiette Pasta & Italian Sausage** - Fresh Roasted Sweet Italian Sausage, Broccoli, Mushrooms Served in a Light Cream Sauce & Finished with Parmigiano-Reggiano

**Baked Stuffed Shells** - Large Shell Shaped Pasta Stuffed with Spinach & Ricotta Cheese & Baked in a Tomato-Basil Sauce V

**Lasagna Della Nona** - Traditional Baked Lasagna Layered with Ricotta, Mozzarella & Grandma’s Sunday Meat Sauce, Served with Parmigiano-Reggiano on the Side

**Vegetable Lasagna** – Baked Lasagna with Spinach Ricotta, Mozzarella, Roasted Mushrooms & Light Basil-Tomato Cream Sauce V

*Gluten Free Pasta can be Substituted

**Signature Seafood Options**

**Moqueca** - Shrimp & Local Catch Fish in a Coconut Base Stew with Tomato, Peppers Onion & Garlic

**Caribbean Baked Tilapia** - Orange, Lime, Garlic & Cilantro & Garnished with a Hearts of Palm-Tropical Fruit Salsa GF

**Thai Curry Florida Keys Grouper** - Slow Braised with Coconut Milk, Ripe Tomato, Cilantro, Citrus & a Touch of Curry GF

**Mediterranean Tilapia** - Fresh Tilapia Cooked with Olives, Capers, Tomatoes & Basil GF

**Slow Roasted Mahi Mahi** - Baked In Fresh Key Lime Juice, Roasted Florida Tomatoes & Cilantro GF

**Tropical Glazed Sautéed Mahi Mahi** - Sweet & Sour Mango Glaze, Jalapeño & Spring Onion GF

**Herb Baked Cod** - Filet of Cod Topped with a Garlic & Herb Stuffing with Fresh Tomato & Lemon White Wine Sauce

**Grilled Atlantic Salmon Medallions** - Served with Fresh Garlicky Spinach & Glazed with Ginger-Sweet Soy Sauce GF

**Green Tea Salmon** - Salmon Filets, Pan Seared & Finished with a Green Tea-Honey Glaze & Fresh Mint Leaves GF

**Moroccan Salmon** - Pan Roasted Salmon Dusted in Moroccan Spices & Served with a Lentil & Golden Raisin Ragout GF

**Bistro Salmon** - Pan Seared Salmon Medallions served with Artichokes in a Light Whole Grain Mustard Cream Sauce & Garnished with Fresh parsley GF

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**Signature Pork Options**

**Feijoada** – Stewed Black Beans with Braised Beef, Pork Sausage, Tomatoes, Peppers & Onions Garnished with Fresh Florida Orange Segments

**Herb Roasted Pork Loin**– Garlic & Herb Roasted Pork Tenderloin served with Seasonal Fruit Chutney **GF**

**Mojo Pork Carnitas**– Slow Roasted Garlic Infused Pulled Pork Served with Tortillas, Pickled Vegetables & Salsa

**Sausage & Peppers** – Sweet Italian Sausage Roasted with Red & Green Bell Peppers, Onions & Garlic **GF**

**Rosemary Pork**– Slow Roasted Marinated Pork Loin with Cracked Black Pepper & Fresh Rosemary **GF**

**Calypso Pork Loin**– House-Made Mojo Marinated Pork Loin, Roasted with an Island-Inspired Brown Sugar & Spice Crust **GF**

**Tuscan Pork**– Pork Loin, Stuffed & Rolled with Spinach, Garlic, Parmigiano-Reggiano, Bread Crumbs & Parsley Slow Roasted & Served with a White Bean Ragout

**Balsamic-Apple Pork** – Tender Pork Medallions served in a Light Sweet & Tangy Balsamic Sauce with Sautéed Apples, Vidalia Onions & Garnished with Fresh Arugula **GF**

**Vegetable Options**

**Garlic Braised Greens** with Caramelized Onions & Smoked Bacon **GF**

**Brown Butter Green Beans** – Fresh Green Beans Sautéed in Garlic Brown Butter **V GF**

**Roasted Curry Cauliflower & Broccoli**– Coconut Milk, Cilantro, Lime **GF VG**

**Grilled Vegetable Platter**– An Array of Marinated Grilled & Roasted Season Vegetables Served with Extra Virgin Olive Oil & Balsamic Vinegar **GF VG**

**Provencal Vegetable** – Thinly Sliced Zucchini, Squash & Tomato, Layered with Fresh Herbs & Garlic & Baked with Light Bread Crumb Topping **V**

**Southern Green Beans**– Whole Green Beans Simmered with Vidalia Onion & Ham **GF**

**Gratin of Broccoli**– Broccoli Flowers in Cream Sauce with Melted Parmigiano-Reggiano **V**

**Roasted Asparagus Display**– Finished with Cracked Black Pepper Oil **GF VG**

**Asian Vegetable Stir Fry**– An Assortment of Asian Vegetables Sautéed with Ginger, Garlic, Sesame Oil & Sweet Soy **V**

**Roasted Vegetable Medley**– A Variety of Seasonal Vegetables Oven Roasted with Herbs **GF VG**

**Southwest Corn Succotash**– Creamy Corn, Carrots, Lima Beans & Smoked Bacon **GF**

**Corn Soufflé**– Corn Baked into a Creamy Pudding **V**

**Green Beans “Amandine”**– Sautéed with Sliced Garlic, Sweet Sherry & Toasted Almonds **V GF Contains Nuts**

**Sautéed Country Mushrooms**– Fresh Mushrooms, Baby Spinach Fresh Rosemary, Toasted Garlic & Olive Oil with a Hint of Lemon **GF VG**

**Cauliflower & Broccoli Sauté**– a Touch of Cumin, Chile Powder & Turmeric & Finished with a Three Citrus Garlic Oil **V GF**

**White Balsamic Braised Kale Greens** Toasted Garlic, Crumbled Ricotta Salata **V GF**

**Snow Peas & Carrots**– Sautéed with Garlic, Ginger, Organic Honey & Fresh Sesame Seeds **V GF**

**Baked Portobello Caps**– Oven Roasted Portobello Mushrooms, Topped with a Light Artichoke & Spinach Stuffing & Finished with Lemon & Extra Virgin Olive Oil **V**

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Salad Options

Chickpea Salad – Chick Peas, Grape Tomato, Cucumber, Bell Peppers & Red Onion Tossed in a Three Citrus Vinaigrette V GF

Brazilian Garden Salad– Assorted Greens, Oranges, Hearts of Palm & Red Wine Vinaigrette V GF

Garden Salad- Spring Greens, Shredded Carrot, Cucumber & Tomato with Balsamic Vinaigrette & Blue Cheese Dressings V GF

“CT” Salad- Field Greens, Vine Ripe Tomatoes, Dried Cranberries, Spiced Nuts & Apple Cider Vinaigrette V GF Contains Nuts

Chopped Salad- Chopped Greens with Cucumber, Feta Cheese, Artichoke, Kalamata Olives & Balsamic-Lemon Vinaigrette V GF

Traditional Caesar Salad- Romaine Tossed with our Famous Dressing & Fresh Baked Herb Croutons

Chef Frank’s Famous Caesar Dressing was Featured in Bon Appétit Magazine!

Grilled Mushroom Salad- Combined with Roma Tomatoes, Zucchini, Spinach & Balsamic Vinaigrette V GF

Grilled Asparagus Display- Garnished with Extra Virgin Olive Oil, Shaved Parmigiano-Reggiano & Cracked Black Pepper V GF

Green Bean Salad– Vine Ripe Tomatoes, Artichokes & Red Wine Vinaigrette V GF

Spinach Salad- Spinach, Chopped Bacon, Hard Boiled Egg & Sliced Mushrooms Tossed with Mustard Vinaigrette V GF

Tre-Coloré- Romaine Lettuce, Radicchio & Tomatoes Tossed with Balsamic Vinaigrette GF VG

“Med” Salad- Mixed Greens, Kalamata Olives, Cucumber, Feta Cheese, Chick Peas, Ripe Tomatoes & Lemon Vinaigrette V GF

Watercress Salad- Crumbled Blue Cheese, Spiced Nuts, Dried Cranberries & Dijon-Champagne Vinaigrette V GF Contains Nuts

Tomato & Hearts of Palm- Vine Ripe Tomato Salad, Hearts of Palm, Spinach, Basil, Extra Virgin Olive Oil, Cracked Black Pepper GF VG

Quinoa Salad Toasted Quinoa, Roasted Cauliflower, Chickpeas, Golden Raisins & Arugula, White Balsamic-Orange Vinaigrette GF VG

Quinoa Tabbouleh- Tomato, Cucumber, Italian Parsley, Lemon Juice, Extra Virgin Olive Oil, Cracked Black Pepper GF VG

Garden Corn Salad – Sweet Corn, Grape Tomatoes, Jalapeno & Zucchini Tossed in a Light Cilantro-Lime Vinaigrette & Finished with Fresh Mint & Crumbled Queso Blanco GF V

Shanghai Garden Salad- Mixed Greens, Cucumber, Carrots, Radish & Toasted Almonds with Orange-Ginger Vinaigrette V GF Contains Nuts

Japanese Miso Salad- Assorted Greens, Cucumber, Tomato, Orange, Scallion & Sesame in a Red Miso Dressing V

“Clean” Salad – Kale Greens, Roasted Beets, Asparagus & Artichokes in a Grapefruit Vinaigrette GF VG

“Power” Chopped Salad- Spinach, Cabbage, Lentils, Asparagus, Carrots with Three Citrus Vinaigrette GF VG

“Energy Boosting” Salad- Mixed Kale Greens, Sweet Potatoes, Apples, Toasted Almonds, Garbanzo Beans with Citrus-Honey Vinaigrette GF VG Contains Nuts

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“Carb” Options

Roasted Garlic Smashed Potatoes — Fresh Chopped Parsley GF V
Quinoa Salad — Roasted Cauliflower, Chick Peas, Dried Apricot, Arugula GF V
New Potato Salad- Capers, Green Onions, Parsley & Dijon-Sour Cream Dressing GF V
White Bean Salad- Cannellini Beans, Celery, Onion, Roasted Mushrooms & Fresh Parsley, Citrus-Truffle Vinaigrette GF V
Macaroni Salad- Elbow Macaroni, Shredded Carrots & Celery Tossed with Basil Mayonnaise V
Orzo Pasta Salad- Salami, Provolone Cheese, Red Peppers, Spring Onions & Balsamic-Lemon Vinaigrette V
Sesame Noodle Salad- Oriental Vegetables Tossed with Oriental Noodles in a Sesame Dressing V
German Potato Salad- Bacon & Green Onion in a Creamy Grain Mustard Vinaigrette GF
Pearl Cous Cous & Spinach Salad- Pearl Cous Cous Tossed with Spinach, Tomatoes, Celery & Basil Pesto V
Southwestern Penne Pasta Salad- Black Bean, Corn, Tomato & Green Onion with Our Southwestern Dressing V
“Med” Pasta Salad- Capers, Olives, Vine Ripe Tomatoes, Crumbled Feta Cheese & Three Citrus Dressing V
Twice Baked Potato “Casserole”- Smashed Baked Potatoes Mixed with Sour Cream, Scallion, Bacon & Cheeses GF
Herb Brown Rice - Simply Steamed Brown Rice with Fine Herbs GF V
Two Potato Mash- Pureed Sweet Potato & Yukon Gold Potato with Butter & a Touch of Maple Syrup GF V
Sweet Potato Hash- Bacon, Onion & a Touch of Maple Syrup GF
Three Grains of Rice and Beans- Colorful Combination of Three Rice & Three Beans Tossed with Red Peppers & Cumin V
Herb Roasted New Potatoes- Fresh Rosemary & Parsley GF V
Lyonnaise Potatoes- Sliced New Potatoes Roasted with Caramelized Onions & Thyme GF V
Ginger Scented Steamed Jasmine Rice- Light & Healthy GF V
Steamed White Rice with Fresh Cilantro & Scallion GF V
Spanish Style Yellow Rice- Saffron, Green Onions & a Touch of Cumin GF V
Platanos Maduros- Fried Plantains finished with a pinch of Chile Salt GF V
“Yucca” Mojo- Boiled Yucca with Onions & Citrus GF V
Chorizo Smashed Potatoes- Smashed Yukon Gold Potato, Chorizo & Aged Wisconsin White Cheddar Cheese GF
Steamed Butter Noodles- Egg Noodles Tossed with Italian Parsley & Butter – Perfect with Beef Stroganoff! V
Apple Smoked Bacon & Cranberry Stuffing with Fresh Herbs V
Corn-Black Bean & Chorizo Stuffing with Green Onions
Chinese Fried Rice—Classic Fried Rice (Ham, Chicken or Vegetable)
Root Vegetable Hash—Sweet Potato, Chef’s Potato, Turnips & Carrots Roasted in Extra Virgin Olive Oil & Thyme GF V

Classic Macaroni & Cheese V

Quinoa & Broccoli — Steamed Quinoa with Roasted Broccoli, Diced Carrots, Toasted Garlic, Extra Virgin Olive Oil, Fine Herbs & a Hint of Citrus GF V
Baked Polenta — Creamy Polenta, Roasted Mushrooms, Mozzarella Cheese, Fresh Rosemary & a Touch of White Truffle Oil Baked Until Golden Brown GF V

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Dessert Options

- Brigadeiro de Copinho – A Brazilian Chocolate Classic with a Twist V
- Coconut Cake – Served with Rum Pineapple & Toasted Coconut V
- Mango-Passion Fruit Tart – Vanilla Custard Tart with Passion Fruit-Mango Compote V
- Red Velvet Cake & Cream Cheese Frosting Roll – Warm Chocolate Sauce V
- Carrot Cake – Cream Cheese Frosting, Toasted Croquant V
- New York Style Cheesecake Tarts – With Berry Coulis, Oreos & Whipped Cream Toppings V
- Cappuccino Cheese Cake Tarts – Chocolate Brownie Crumble & Whipped Cream V
- Chocolate, Citrus or Vanilla Mouse Tarts – (choose 1) Graham Cracker Crust & Fresh Whipped Cream V
- Chocolate Caramel Tarts – Fresh Whipped Cream V
- Seasonal Fruit Tarts with Whip Cream
- Assorted Dessert Squares – An Ample Assortment of Decadent Home-Style Desserts & Bar Cookies V
- Banana-Chocolate Chip Bread Pudding V V
- Cinnamon Sugar Bread Pudding V
- Spiced Apple Bread Pudding V
- Raspberry Almond Bars V GF
- Key Lime Tarts – Fresh Whipped Cream & Seasonal Berries V
- Cinnamon-Apple Cobbler Tarts – Fresh Whipped Cream V
- Dark Chocolate Devil’s Food Cake – Moist, Delicious & Served with Powdered Sugar & Fresh Berries V
- Tiramisu – Traditional Family Style Italian Espresso Cream Dessert V
- Brownies & Cookies – Assortment of Fresh Baked Brownies & Miniature Cookies V
- Roasted Pineapple & Coconut Cake Parfait – with Dulce De Leche V
- Chocolate Chip Brownie Parfait – with Amaretto & Whipped Cream V
- “Almond Joy” Parfait – Coconut, Chocolate & Almonds & Whipped Cream V Contains Nuts

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Additional Items to Consider

Break Options & Upgrades

Assorted Fresh Baked Cookies V, Fresh Baked Brownies V
Market Fresh Whole Fruit GF V, Assorted Granola Bars V
Frito Lay Chip Assortment or Salted Peanuts V, Cheddar Popcorn or Pretzels V
Banana Mango Bread V
Assorted Haagen Daz Ice Cream Bars V
Protein Bars- Assorted High-Quality Energy/Protein Bars V
Trail Mix- Deluxe Mix V
Fresh Fruit Display- With Fresh Seasonal Berries GF VG
Assorted Individual Premium Yogurts V
Hand Dipped Chocolate Pretzels- Assorted Dark & White Chocolate with Various Toppings V
Homemade Fudge- Marshmallow, Cranberry-Walnut V, Cinnamon-Coffee V or Bacon-Pecan Contains Nuts
House Made Bread Pudding Bites V
Salted Caramel Coffee Cake V
Southwestern Break- Guacamole, Queso, Chips & Salsa V
Middle Eastern “Mezze”- An Array of Traditional Middle Eastern Appetizers Includes Hummus GF VG, Tabbouleh GF VG, Baba Ghanoush GF VG, Assorted Olives GF V, Marinated Feta Cheese V & Pita V
Wheels of Brie Baked in Puff Pastry- Filled with Maple, Bourbon & Figs V
Upscale Cheese Board- A Selection of Imported & Domestic Cheeses, Presented with Grapes, Assorted Nuts & Fruit V Contains Nuts
Grilled & Roasted Vegetable Display- Basted in Extra Virgin Olive Oil, Garlic & Spices, Roasted, Grilled & Chilled Served with Cruets of Extra Virgin Olive Oil & Balsamic Vinegar GF VG
Italian Antipasto Display- Assorted Italian Salamis & Cured Meats, Olives, Relishes & Peppers

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Homemade Soups

**Tomato Bacon Bisque** GF (V Optional)
**Chicken** with Ditali Pasta
**Chicken & Wild Rice** GF
**Spicy Black Bean** GF VG
**Potato & Caramelized Onion Bisque** GF V
**Sweet Potato & Apple Bisque** GF V
**Broccoli** with Cauliflower-Italian Sausage GF
**Lentil** with Spinach, Ham & Herb GF (V Optional)
**Manhattan Clam Chowder** Served with Oyster Crackers
**Southwest Corn Chowder** V
**Kale** with White Bean & Bacon GF (V Optional)
**Tomato Bisque** with Roasted Red Pepper Rosemary GF V
**Asian Vegetable Miso** VG
**Garden Fresh Vegetable** GF VG
**Chicken Gumbo** with Andouille Sausage
**Roasted Tomato Gazpacho** VG
**Miso Soup** - w/ Cabbage & Tofu VG
**Pasta Fagioli** V

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Butler Style Passed Hors d’ Oeuvre’s

Chicken, Beef, Pork & Game Selections

Served Cold

Miso Chicken Salad Asian Vegetables & Crispy Wonton
Orchard Chicken Salad Granny Smith Apple, Dried Cranberry On Whole Wheat Crostini
Curried Chicken Salad Toast – Red Grapes, Celery, Chiffonade Spinach, Sourdough Toast
Bacon & Egg Salad Tea Sandwich with Dijon Aioli, Smoked Bacon-Jalapeno Jam, Watercress, Wheat Bread
Chicken Pate' On Butter Toast with Apricot-Thyme Marmalade & Cornichons
Beef Carpaccio Crostini with Roasted Garlic White Bean Puree, Shaved Parmigiano-Reggiano & Roasted Red Pepper Jam
Classic Beef Tenderloin Tartar with Capers, Italian Parsley, Dijon Vinaigrette on Garlic Crostini
Prosciutto Wrapped Asparagus with Danish Bleu, Golden Raisins & Arugula GF
Serrano Ham Wrapped Melon with Manchego Cheese, Arugula, Balsamic Reduction GF
Home Made Foie Gras Torchon on Brioche with Sweet Fruit Compote
Italian Antipasto Skewers with Salami, Provolone, Tomato & Olive GF
Soppressata & Fresh Mozzarella White Balsamic Artichoke, Basil Pesto Toast

Served Warm

Grilled Thai Chili Glazed Chicken Skewers with Coconut Curry Sauce GF
Key Lime & Scotch Bonnet Glazed Chicken Skewers with Tropical Fruit Dipping Sauce GF
Roasted Garlic Grilled Chicken & Portobello Skewers Finished with Citrus Truffle Dipping Sauce GF
Sesame-Ginger Beef Satay Glazed with Sweet Soy-Chile
Marinated Grilled Beef Skewers with Green Chimichurri GF
Crispy Beef Brisket & Potato Skillet with Fontina Cheese & Pickled Chile Crema GF
Miniature Beef Wellington Mushroom Duxelle & Horseradish Cream
Mini Root Beer Braised Beef Sliders- Caramelized Onion Marmalade & Pepperjack Cheese
Served on Mini Potato Roll
Mango BBQ Chicken Sliders- Pepperjack Cheese, Pickled Onions, Served on Mini Potato Roll
Mini Mojo Pork Cuban Sandwich - Slow Roasted Pork, Swiss Cheese, House Made Pickles & Dijon Mustard Aioli
Mojo Shredded Pork with Citrus Crema on Crispy Plantain
Pork or Chicken Crispy Fried Wontons with Season Tropical Fruit Sweet & Sour Sauce
Miso Butterscotch Pork Belly Served with Ginger-Pineapple, Pickled Cucumber GF

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**Chicken, Beef, Pork & Game Selections (Continued)**

*Served Warm*

- **Gluten Free Lamb Meatballs** with Rosemary-Italian Parsley Pesto, Sundried Tomato **GF**
- **South West Turkey Burger Sliders** with Cheddar, Tomato-Jalapeno Jam, Avocado Crema **Served on Rainbow Rolls**
- **Sweet Italian Sausage & Provolone Cheese Croquette** **Finished with Roasted Red Pepper-Onion Marmalade**
- **Chorizo-Queso Blanco Potato Croquettes** with Cilantro-Lime Cream, Grape Tomato
- **Duck Spring Rolls** with Peach Sweet & Sour Dipping Sauce
- **Dijon-Crusted New Zealand Rack of Lamb**, Roasted Medium Rare with Fresh Mint Pesto
- **Pan Fried Pork & Vegetable Pot Stickers** Served with Orange-Sweet Soy Reduction
- **Smoked Bacon-Aged Cheddar Buttermilk Biscuits** with Orange Scented Organic Honey, Spring Onions
- **Handmade Miniature Empanadas** with Chorizo-Cheddar & Sweet Corn
- **Handmade Miniature Empanadas** with Braised Beef Brisket & Fontina Cheese
- **Handmade Miniature Empanadas** with Sweet Italian Sausage, Caramelized Onion & Provolone
- **Handmade Miniature Empanadas** with Mojo Pulled Pork & Manchego Cheese
- **Handmade Miniature Empanadas** with Brie, Spiced Apples, Smoked Bacon
- **Handmade Miniature Empanadas** with Mango BBQ Chicken & Jack Cheese

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Butler Style Passed Hors d’ Oeuvre’s

Seafood Selections

Served Cold

Chilled Lobster Salad with Citrus-Mint Aioli, Crisp Lettuce on Butter Toast
Poached Lobster Salad “Sliders” with Caviar & Chives Served on Mini Bun
Roasted Tomato Gazpacho with Lobster, Sweet Corn, Cilantro-Chili Cream GF
Florida Mango-Tomato Gazpacho with Shrimp-Cucumber Panzanella
Chilled Corn Bisque Shrimp Garnished with Tomato, Red Chile Oil & Basil

Mini Shrimp & Crab Salad Sandwiches with Cucumber, Sweet Herb Aioli, Tropical Fruit Relish

“Bloody Mary” Shrimp Cocktail Shots with Citrus Poached Shrimp, Hearty Vodka Spiked Bloody Mary, Pickled Radish & Lime

Mexican Shrimp Cocktail Shooters Garnished with Tequila Marinated Chilled Shrimp,
Chile Spiced Shrimp Deviled Eggs Garnished with House Made Cucumber Relish
Salmon Tartar on a Potato Crisp with Chive Crème Fraiche, Sea Salt & Malt Vinegar
Smoked Salmon Crème with Caviar Garnished with Chive, Lemon Zest on Pumpernickel
Norwegian Smoked Salmon Canape with Cucumber, Dill Cream & Capers
Kumamoto Oysters on 1/2 Shell with Green Apple Mignonette (Caviar Option)
Nori Seared Ahi Tuna Skewers with Miso Mustard Dipping Sauce & Scallions
Ahi Tuna Poke with Pineapple, Jalapeno, Tomato, Lime with Plantain Chip
Rare Seared Ahi Tuna Skewers with Caramelized Pineapple, Sesame Seed & Scallion

Black Pepper Seared Tuna Crostini with White Bean Puree, White Balsamic Fennel, Kalamata Olive

Shrimp & Avocado Toast- Diced Lemon Poached Shrimp, Garlic Roasted Tomato, Avocado Spread, Fresh Basil, Sea Salt on Wheat Baguette Toast

Yellowfin Tuna Tartar with Sesame, Ginger, Cucumber, Serrano, Tobiko Served in an Asian Spoon

Assorted Fresh Nigiri Sushi & Sushi Rolls with Soy Sauce & Wasabi
Bahamian Conch Salad with Fresh Florida Citrus, Tropical Fruit, Red Onion, Red Peppers, Habanero, Cilantro GF

Classic Shrimp Cocktail with Traditional Cocktail Sauce GF

Ceviche’s
(Shrimp, Market Fresh Fish or Conch)

Sweet Soy Ginger Marinade, Cilantro, Chiles, Cucumber, Tobiko, Crispy Nori
Or
Three Citrus Marinade, Mint, Chiles, Mango, Tomato, Avocado GF
Or
Citrus, Chipotle Spiked Tomato Marinade GF
Or
Sweet Potato, Blackened Corn, Orange & Cilantro GF

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Butler Style Passed Hors d’ Oeuvre’s

Seafood Selections

Served Warm

Caicos Conch Fritters Served with Key Lime Aioli Dipping Sauce
Crispy Fried Oysters with Blackened Corn-Watermelon Salsa, Citrus Aioli (Caviar Option)
Shrimp Casino with Light Oven Roasted Scampied Tomatoes & Fresh Lemon
Scampied Shrimp Skewer with Roasted Tomato, Basil
Langoustine & Truffle Potato Croquettes with American Caviar
Sweet Corn Bisque, Lump Crab Salad Served on an Asian Spoon GF
Jumbo Lump Peaky Toe Crab Cakes Served with Saffron-Key Lime Aioli Dipping Sauce
Bacon Wrapped Scallop-s Maple-Chile Glaze
Shoestring Potato Wrapped Shrimp – Citrus Salt Dusted & Served with Roasted Garlic- Basil Remoulade
Sweet Tea Glazed Shrimp with Spicy Black-Eyed Pea Puree, Pickled Watermelon
Mango-Ginger Glazed Shrimp Satay Served with Salsa Verde Dipping Sauce
Shrimp & Corn Potato Croquettes with Citrus-Truffle Crem & Toasted Shiitake Mushrooms
Island Jerk Shrimp Skewer & Rum Soaked Pineapple
Crispy Shrimp & Ginger Wontons Served with Pineapple- Orange Dipping Sauce
Steamed Shrimp Wonton in Ponzu Broth, Scallion Served on an Oriental Spoon
Cherry Stone Clam Tartelettes – Minced Clam & Roasted Garlic Baked in a Savory Buttery Tart Shell & Garnished with Citrus & Italian Parsley Gremolata

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Vegetarian Selections

Served Cold

Asparagus-Shiitake Mushroom Tartar Sweet Soy-Togarashi Aioli VG
Fresh Mozzarella, Roma Tomato & Caper Relish on Bruschetta V
Artichoke & Lemon Tapenade Served on Garlic Crostini with Shaved Parmigiano-Reggiano V
Roasted Organic Beet Salad with Toasted Garlic, Orange Vinaigrette & Goat Cheese Crema V GF
Vine Ripe Tomato & Basil Crostini with Extra Virgin Olive Oil, Fresh Lemon V
Quinoa Salad with Dried Cranberries, Celery, White Beans & White Balsamic Vinaigrette GF VG
Chile Spiced Deviled Eggs Garnished with House Made Cucumber Relish V GF
Tabbouleh Cups- Bulgur Wheat Vine Ripened Tomato, Fresh Italian Parsley with Lemon-Yogurt Cumbbers & Crumbled Feta
Served in Mini Acrylic Decorative Cups V
Assorted Vegetable Sushi Rolls with Soy Sauce & Wasabi VG
Fresh Fruit Skewers with Seasonal Berry & Basil Yogurt Sauce GF VG
Watermelon-Ricotta Salata Salad with Mint & White Balsamic V GF
Grape Tomato, Kalamata, Pearlini Mozzarella Skewer with Basil Pesto V GF

Served Warm

Stuffed Mushroom Cap with Artichoke & Parmigiano-Reggiano V
“Mac & Cheese” Cupcakes (Truffle Option Available) V
Corn & Edamame Quesadillas with Pepperjack Cheese, Confit Tomato, Cilantro Cream V
Crispy Vegetable Wontons with Tropical Fruit Sweet & Sour Sauce V
Steamed Vegetable Dumplings In Ponzu Sauce & Scallion Served in Asian Spoons V
Savory Mushroom & Asiago Bread Pudding Bites with Rosemary &White Balsamic Glaze V
Assorted Miniature Quiche V
Pan Fried Tofu Skewers with Orange-Miso Glaze with Pickled Ginger, Cilantro & Toasted Sesame Seeds GF VG
Chile Dusted French Fries with Queso Blanco V GF
Wild Mushroom & Artisan Cheese Tarts with Truffle Cream, Chive, Lemon Gremolata V
Pear Almond & Brie in Phylo with Organic Honey-Citrus Glaze V
Spinach & Manchego Cheese Potato Croquettes with Roasted Garlic & Tomato Coulis V
Roasted White Root Vegetable Bisque with Mascarpone, Artichokes, Chives & Truffle Oil Drizzle V GF
Homemade Black Peppercorn Gnocchi Garlic Roasted Tomato, Parmigiano-Reggiano V
California Goat Cheese Tartlets with Balsamic Cranberries, Chive Crema V
Handmade Miniature Empanadas with Black Bean, Mango & Queso Blanco V
Handmade Miniature Empanadas with Mushroom– Spinach & Mozzarella V
Handmade Miniature Empanadas with Spinach & Feta Cheese V
Handmade Miniature Empanadas with Mushroom, Bacon & Aged Cheddar Cheese V

V- Vegetarian GF- Gluten Free VG- Vegan

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Butler Style Passed Hors d' Oeuvre's

**Sweets**

*Mini Milkshakes* Assorted Flavors Designed Especially for You by Chef Andrea V
*Cake Pops* V
*Churros* with Cinnamon Sugar & Hot Chocolate V
*Cinnamon-Sugar Bread Pudding Fritters* with Coffee Anglaise V
*Freshly Baked Warm Chocolate Chip Cookies* Served with a Shot of Vanilla Spiked Milk V
*Miniature Cupcakes* V
*Miniature Parfaits* V
*Fresh Fruit Skewers* with Seasonal Berry & Lemon Scented Basil Syrup GF VG
*Tropical Fruit Skewers* with Mojito Syrup (Seasonal) V
*Hand Dipped Chocolate Strawberries* V
*Assorted Seasonal Miniature Tarts* V

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**Buffet Hors d’Oeuvres Menu Selections**  
(Stationary Hors d’Oeuvres Where Guests Serve Themselves)

**Napa Valley Display** - Goat Cheese Flatbread with Roasted Artichokes, Fresh Rosemary & Balsamic Onions V, Fava Bean-Spinach Dip with Rustic Crostini V, Mini Grilled Chicken Salad Sandwiches with Red Grapes, Toasted Pecans & Dijon Aioli  
Contains Nuts & Bacon- Asparagus & Brie Tarts

Vegan & Gluten Free Salad Display - A Variety of Seasonal Ingredients Prepared by Our Chef Includes  
Vine Ripe Tomato Basil Salad, Marinated Mushroom Salad, Quinoa Salad & Wild Rice Salad & Garden Salad GF VG

**Spanish Style “Tapas Display”** - Sliced Serrano Ham, Sliced Chorizo Roasted Peppers, Marinated Artichokes, Assorted Olives GF VG  
Imported & Domestic Cheeses - Artistically Presented with Grapes, Assorted Nuts & Dried Fruit  
Served with Assorted Fresh Baked Artisan Breads V Contains Nuts

**Dim Sum Display** - Vegetable Spring Rolls with Sweet & Sour Pineapple Sauce V, Steamed Shrimp Shumai with Ponzu Broth, Pan Fried Chicken Dumplings with Coconut Curry Dipping Sauce, Pork Steamed Buns with Pickled Vegetable Slaw,  
Shrimp Toast with Chile Sauce & Marinated Grilled Beef Satay with Asian Chimichurri

**Southern Farmhouse Table** - House Made Buttermilk Biscuits & Cornbread Muffins V Served with a Trio of Spreads  
(Caramelized Onion-Smoked Bacon Marmalade, Mango-Jalapeno Jam, Citrus-Truffle Honey), Cheddar Mac & Cheese Cupcakes with Buttery Cracker Topping V, Sweet Tea Glazed Chicken Skewers with Pickled Watermelon & Shrimp Deviled Eggs V  
Vegetable Crudité Display - A Variety of Market Fresh Vegetables  
Served with Assorted Dipping Sauces GF VG

**Mini-Carvery** - Roasted Meats Carved to Order & Assembled with Appropriate Breads into Easy to Eat Canapés. Select from  
Tenderloin au Poivre with Horseradish Cream, Chili Cured Pork Loin with Mango Chutney, Jamaican Turkey Breast with Pineapple Salsa or Roasted Marinated Lamb with Tzatziki

**Tapenade & Rustic Bread** - A Flavorful Variety of Tapenades Including Vine Ripe Tomato & Basil GF VG, Artichoke & Manchego GF VG, Green Olive & Herb GF VG, Eggplant Caponata GF VG, &  
White Bean-Smoked Chile Puree GF VG Served with Assorted Flatbreads V

**Middle Eastern “Mezze** - An Array of Traditional Middle Eastern Appetizers Includes Hummus GF VG, Tabouleh VG, Baba Ghannoush GF VG, Stuffed Grape Leaves VG, Assorted Olives GF VG, Marinated Feta Cheese V GF & Flatbread V

**Charcuterie Display** - Assorted Country Style French Pâtés & Sliced Meats.  
Served with Whole Grain & Dijon Mustards, Sweet & Savory Compotes, Toasted Brioche

**Wheels of Brie Baked in Puff Pastry** - Filled with Balsamic Cranberries.  
Served with French Bread & Crackers V

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### Buffet Hors d’Oeuvres Menu Selections
(Stationary Hors d’Oeuvres Where Guests Serve Themselves)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled &amp; Roasted Vegetable Display</strong></td>
<td>Basted in Extra Virgin Olive Oil, Garlic and Spices, Roasted, Grilled &amp; Chilled. Served with Cruets of Extra Virgin Olive Oil &amp; Balsamic Vinegar [GF VG]</td>
</tr>
<tr>
<td><strong>Italian Antipasto Display</strong></td>
<td>Assorted Italian Salamis &amp; Cured Meats, Olives [VG], Relishes [VG], &amp; Roasted Pepper [VG]’s Served with Sesame Breadsticks &amp; Italian Bread [V]</td>
</tr>
<tr>
<td><strong>“Tuscan” Platter</strong></td>
<td>An Extensive Array of Marinated Grilled &amp; Roasted Vegetables [VG], Sliced Italian Meats &amp; Pickled Garnishes [VG]. Served with Extra Virgin Olive Oil &amp; Balsamic Vinegar</td>
</tr>
<tr>
<td><strong>Grilled Asparagus Display</strong></td>
<td>Garnished with Extra Virgin Olive Oil, Shaved Parmigiano-Reggiano &amp; Cracked Black Pepper [GF VG]</td>
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<tr>
<td><strong>Upscale Cheese Board</strong></td>
<td>A Delightful Selection of Imported &amp; Domestic Cheeses, Artistically Presented with Grapes, Assorted Nuts &amp; Dried Fruit [V Contains Nuts]</td>
</tr>
<tr>
<td><strong>Fine Imported &amp; Domestic Cheese Display</strong></td>
<td>A Selection of Exquisite Artisan Cheeses from Around the World Served with Sweet &amp; Savory Compotes, French Bread &amp; Crackers [V Contains Nuts]</td>
</tr>
<tr>
<td><strong>Norwegian Smoked Salmon Board</strong></td>
<td>Served with Fresh Dill, Capers, Onions &amp; Lemons, Cream Cheese &amp; Assorted Fresh Bakery Bagels</td>
</tr>
<tr>
<td><strong>White Fish Salad</strong></td>
<td>Served with Sliced Tomato, Onions &amp; Lemons &amp; Assorted Fresh Bakery Bagels</td>
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<tr>
<td><strong>Ceviche Display</strong></td>
<td>Three Varieties of Fresh Ceviche Served In Acrylic Ice Display</td>
</tr>
<tr>
<td><strong>Bahamian Conch</strong></td>
<td>in Three Citrus Marinade, Mint, Chiles, Mango, Tomato, Avocado [GF]</td>
</tr>
<tr>
<td><strong>Key West Pink Shrimp</strong></td>
<td>in Citrus, Chipotle Spiked Tomato Marinade [GF]</td>
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<tr>
<td><strong>Market Fresh Fish</strong></td>
<td>with Sweet Potato, Blackened Corn, Orange &amp; Cilantro [GF]</td>
</tr>
<tr>
<td><strong>Caviar</strong></td>
<td>Impress Your Guests! Authentic Russian Caviar Options Include Beluga, Osetra &amp; Sevruga [GF]</td>
</tr>
<tr>
<td></td>
<td>Other High-Quality Options Include Hackleback Sturgeon, Bowfin “Choupique,” Chinook (King) Salmon Roe, Assorted Tobikos &amp; Smoked Golden Whitefish Roe [GF]</td>
</tr>
<tr>
<td></td>
<td>Presented on Ice Traditional Accompaniments &amp; Toast Points. Chilled Vodka &amp; Aquavit are Available</td>
</tr>
<tr>
<td><strong>Artichoke Spinach Fondue</strong></td>
<td>Together with Spinach, Parmigiano-Reggiano &amp; a Savory Cream Base Lightly Baked &amp; Served with Sliced French Bread &amp; Crackers [V]</td>
</tr>
<tr>
<td><strong>Pizza Fondue</strong></td>
<td>Ground Beef, Pizza Sauce &amp; Melted Mozzarella. Seasoned with a Touch of Oregano. Served with Homemade Focaccia</td>
</tr>
<tr>
<td><strong>Mini-Wrap Sandwiches</strong></td>
<td>A Selection of Our Famous Wrap Sandwiches, Cut Sushi Style into Cocktail Party Sized Pieces [V Optional]</td>
</tr>
</tbody>
</table>

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Seated Lunch or Dinner Menu Options

Appetizers & Salads

“CT” House Salad Assorted Garden-Fresh Greens, Vine Ripened Tomato, Shaved Parmigiano-Reggiano, Balsamic-Lemon Vinaigrette, Basil Oil GF VG

Watercress & Maytag Blue Cheese Red Onion, Sliced Apple, Toasted Pecans, Champagne Shallot Vinaigrette GF V

Homemade Cavatelli Broccoli Rabe, Portobello Mushrooms, Imported Fontina V

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 GF

Nova Scotia Smoked Salmon Assorted Field Greens, Crème Fraiche, Lemon-Caper Vinaigrette GF

Grilled Marinated Shrimp & Corn Chowder Macédoine Vegetables & Potatoes

Sliced Heirloom Tomato Salad (Seasonal) Assorted Greens, Sliced Shallots, Shaved Parmigiano-Reggiano, Black Pepper Oil V GF

Blue Crab Gazpacho Chilled with Brunoise of Vegetables GF

Sliced Red Beet & California Goat Cheese Salad Watercress, Pecans & Reduced Balsamic Vinaigrette GF V Contains Nuts

Traditional Caesar Salad Herb Croutons, Parmigiano-Reggiano

Vidalia Onion & Brie Tart & Watercress Salad Warm Provencal Style Tart, Aged Balsamic V

Prosciutto d’ Parma & Buffalo Mozzarella Vine Ripened Tomato, Roasted Red Peppers, Fresh Basil, Mixed Greens, Extra Virgin Olive Oil V

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Seated Lunch or Dinner Menu Options

**Entrees**

**Roasted Florida Keys Black Grouper** Whipped Yukon Gold Potatoes, Roasted Tomato Ragout, Fresh Thyme

**Grilled Norwegian Salmon** Warm Creamer Potato– Baby Vegetable “Salad”, Dijon Vinaigrette GF

**Caribbean Mahi Mahi** Baked in White Wine, Cilantro Lime Juice & Tomatoes, Yellow Rice GF

**Local Caught Florida Snapper** Garden Vegetable Cous Cous, Spinach, Balsamic –Truffle Drizzle

**Grilled Marinated Filet Mignon** Chorizo Smashed Potatoes & Asparagus, Natural Sauce GF

**Marinated Bistro Hangar Steak** Horseradish Whipped Potatoes, Sautéed Greens, Reduced Balsamic GF

**Classic Slow Roasted Prime Rib of Beef** Whipped Potatoes, Mushroom Jus GF

**Sliced Black Angus Beef Tenderloin** Herb Roasted Cream Potatoes, Portobello Mushrooms, Classic Red Wine Demi-glace GF

**Grilled Marinated Center Cut Pork Chop** Sausage Stuffing, Rappini, Whole Grain Mustard Sauce

**Roasted & Sliced Pork Loin** Roasted New Potatoes, Sautéed Mushrooms GF

**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 GF

**Pan Seared Rosemary Crusted Venison** Savory Bread Pudding, Wild Mushrooms, Cherry Reduction

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Seated Lunch or Dinner Menu Options

Dessert

New York Style Cheesecake Tarts - With Berry Coulis, Oreos & Whipped Cream Toppings V

Homemade Key Lime Pie Seasonal Berries, Basil Syrup, Fresh Whipped Cream V

Vanilla Bean Panna Cotta Spice Balsamic Glazed Strawberries, Crispy Cookie Tuile V

Warm Chocolate Cake Traditional Vanilla Anglaise, Ice Cream V

Sweet Potato Crème Brûlée Fire Roasted Marshmallow V

Tres Leche Fresh Whipped Cream V

Crème Caramel (Flan) Assorted Seasonal Berries V

Banana –Chocolate Bread Pudding Chocolate Anglaise, Vanilla Bean Ice Cream V

Cappuccino Cheese Cake Tarts- Chocolate Brownie Crumble & Whipped Cream V

Seasonal Fruit Tart with Whip Cream V

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Beverage

Assorted Soda Products, Iced Tea, Lemonade, Juices & Bottled Water

Customized Beverage & Bar Packages

“Champagne” Toast

Specialty Cocktails

Beer

Wine

Spirits

Domestic Coffee, Espresso & Cappuccino

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