

CATERING PACKAGES



STANDARD PACKAGE

Passed or Stationary Appetizers

Includes 3 Selections

Dinner Buffet

1 Salad
Roasted Seasonal
Vegetables
1 Main Entree
1 Additional Sides
Bread Basket
Butter

Beverages

Pick 2 (3 gallon urns)
Lemonade, Ice tea, or
infused water



GOLD PACKAGE W MODERATE SETUP

Appetizers Includes 4 selections

Dinner Beverages

1 Salad
Roasted Seasonal
Vegetables
2 Main Entrées
1 Vegetarian Pasta
2 Additional Side Dishes
Bread Basket
Butter
Complimentary Cake
Cutting

Beverages

Pick 2 (3 gallon urns)
Lemonade, Ice tea, or
infused water



PREMIUM PACKAGE W MODERATE SETUP

Passed/ Stationery Appetizers

Includes 4 selections
Cheese Board
Imported & Domestic Cheeses
Crackers, Baguette, Dried Fruits &
Nuts.
vegetable board fruit board

Dinner Menu

One Salad
Roasted Seasonal Vegetables
Two Main Entrées
(Beef, Fish, Chicken or Pork)
One Vegetarian Pasta
3 Additional Side Dishes
Bread Basket
Butter

Dessert

Dessert bar mini assorted desserts
Complimentary Cake Cutting

Beverages

Pick 2 (3 gallon urns)
Lemonade, Ice tea, or infused water

If there is something that you would like instead, please do not hesitate to let us know. We will do our best to accommodate your requests, allergies & substitutions.

- Minimum 50 guests required *Contact us for pricing below 50*
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change & do not include taxes, gratuity & delivery charge.

\$75 per person

\$85 per person

\$120 per person

All packages are a personalized menu. Staff will arrive at coordinated time for set up. Plan for staffing 5 hour service (2 hr set up, 2 hour food served and 2 hour of clean up)
Package pricing does not include auto 18% gratuity charge, sales tax, & delivery charge. For serviced events, we charge an hourly fee per server needed.

Catering Menu

Appetizers



Fruit tray (V,GF).	\$80
Assortment of seasonal items or your choice	Per Tray
Crudités Vegetable (V, GF).	\$55
assortment of seasonal items or our choice.	Per Trav
with hummus and ranch.	
Spinach Artichoke Dip Platter (V)	\$55
Served with pita chips, celery, carrots	per tray
Antipasto Tray.	\$105
A variety of Italian Meats, Cheeses, marinated Olives, and pickled Vegetables. Served with sliced Baguettes and Crackers	Per Tray
Stuffed Mushrooms (V option)	\$48
Stuffed with cream cheese, mozzarella, parmesan	per dzn
cheese, and herbs, bread crumbs.	
Bacon Wrapped Shrimp (DF, GF).	\$60
Comes with 2 per serving	per dzn
Bacon Wrapped Scallops (DF, GF).	\$50
Comes with 2 per serving	per dzn
Scallop Crispy Rice (DF, GF).	\$60
Comes with 2 per serving.	per dzn
Coconut Crusted Shrimp (DF)	\$60
Comes with 2 per serving	per dzn
Blackened Prawns (DF, GF)	\$60
Grilled prawns topped withMango relish & radish sprouts 2 per serving	per dzn
Caprese Skewers (V)	\$48
Grape tomato, mozzarella balls, fresh basil. drizzled with Balsamic glaze	per dzn
Antipasto Skewers	\$38
Mozzaerlla, green olive, black olive, salami tortellini, grape tomato, artichoke	per dzn

Cocktail Meatballs	\$36
BBQ Jerk, teriyaki. marinara	per dzn
Comes with 2 per serving	

Chicken bites (V, GF).	\$36
Breaded and fried chicken bites served with. ranch 2 per serving	per dzn

Chicken Skewers (DF, GF).	\$48
	per dzn

Street Corn Skewers (V.GF)	\$36
4in Elote on a skewer coated with mayo, cheese, chili powder	per dzn

Chicken Wings (DF)	\$38
salt & pepper, buffalo, lemon pepper,cajun,sauce,bbq, honey garlic, plain, garlic parmesan	per dzn

Beef Skewers (DF)	\$48
beef served on a skewer	per dzn

Crostinis.	\$32
<ul style="list-style-type: none"> Steak with a garlic herb spread and. balsamic Garlic shrimp with avocado lime puree cured salmon, dill cream cheese and pickled onion Vegan option avocado lime pure, heirloom, tomatoes, basil, sprouts, balsalmic glaze 	per dzn

*REMINDER STATEMENT "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD. SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Catering Menu

Appetizers

Veggie Spring Roll (V)

fried spring rolls made with vegetables.
served with chili sauce

\$36

Per dzn

Shrimp Cocktail Shooters (GF)

Chilled Shrimp Shooter with Pico de Gallo,
Cocktail Sauce

\$48

Per dzn

Mini Tacos

Chicken or beef with a cilantro lime slaw.

\$48

Per dzn

Mini Sliders

Slider bun with beef patty, cheddar cheese,
lettuce, tomato, and special sauce

\$60

Per dzn

Mini Hotdogs

Grilled hot dog, with onions and
jalapeños, condiments.

\$60

Per dzn

Wraps

Options: Turkey, Roast Beef, Italian, Chicken. Per dzn
Salad, Egg salad, Southwestern Chicken, Chicken
Bacon Ranch, Vegetarian Vegetable & Hummus,
BLTA, Ham & Cheese

\$98

Pinwheel Sandwiches

Turkey, Ham, Veggie (V).

\$36

Per dzn

Tofu Spring Rolls (V, GF).

noodles, thai basil, cilantro, tofu served with
peanut sauce

\$36

Per dzn

Mini Pork Bao (DF)

Slices of char siu pork with pickled
cucumbers and carrots, garnished with
spring onions. and cilantro

\$48

Per dzn

Stuffed Croissant Sandwiches

Options: Turkey, Roast Beef, Italian,
Chicken salad, Southwestern chicken,
Chicken Bacon Ranch, Vegetarian,
Vegetable & Hummus, BLTA, Ham &
Cheese

\$98

Per dzn

Deviled Eggs (V, GF)

2 per serving topped with chives

\$36

Per dzn



Catering Menu Main Dishes



BEEF

Slow Braised Short Ribs (GF)

Fall off the bone beef braised in red wine, herbs, and aromatics, served with natural jus.

***Prime Rib Roast (GF) Market**

Pricing

Roasted Prime Rib sliced & served with Horseradish Cream & Au Jus

***Fillet Mignon (GF) Market Pricing**

6 oz Steak, with au jus

CHICKEN

Rosemary Herb Citrus Chicken (GF)

Baked Chicken Breast | Citrus Cream sauce | Herbs

Jerk Chicken (GF)

Marinated in Herbs & Spices | BBQ | Scotch Bonnet

Creamy Tuscan Chicken

Pan-seared chicken breast in a rich garlic cream sauce with sun-dried tomatoes and spinach.

Crispy Buttermilk Fried Chicken

Hand-dredged, seasoned with a house spice blend, fried until golden and juicy with a perfectly crisp crust.

SEAFOOD

Grilled Atlantic Salmon (GF) (+\$3)

Grilled | Lemon Slices | Honey Garlic

Pan-Seared Cod with Lemon Beurre Blanc

Pan-Seared Cod with Lemon Beurre Blanc

Shrimp Medley (GF)

Cooked in Coconut Curry sauce

Shrimp Scampi Pasta

Succulent shrimp sautéed in garlic, white wine, and butter, tossed with linguine and fresh parsley.

Escovitch Snapper/ CodFish (GF)

Fried Fish topped with pickled Onions, Scotch Bonnet | Allspice Berries

PORK

Pork Tenderloin (GF)

Stuffed with Roasted Garlic & Thyme

BBQ Ribs (GF)

Pork Ribs dry rubbed & sauced

Pork (GF)

Pork Shoulder | Marinated in Herbs & Spices | BBQ | Scotch Bonnet



Catering Menu Sides

STARCHES

Roasted Potatoes (GF)

Golden and red potatoes roasted with paprika, garlic herb seasoning, and olive oil

Mash Potatoes(GF)

Golden potatoes with milk, butter, garlic seasoning. OR sub. sweet potatoes

Loaded Mash Potatoes (GF)

Golden potatoes with milk, butter, garlic seasoning, bacon, sour cream, chives

Jamaican Rice & Peas (GF)

White Jasmine Rice| Cooked in Coconut milk

Rice(GF)

Jasmine/Basmati White Rice

Fried Rice (GF)

House fried rice with vegetables, egg, soy, garlic, onion. Choices: vegetarian, bacon, Options spam, chicken, beef.

Rice Pilaf (GF)

FLong grain rice made with chicken stock, herbs and vegetables

Spanish Rice (GF)

Long grain rice made with chicken stock, cumin, chili powder, tomatoes, garlic, onion

Baked Mac & Cheese

Made with a blend of cheese baked with cheese and panko topping

Potato Salad (GF)

Homestyle Potato Salad

Kale Caesar Pasta Salad

Rotini pasta, chopped kale, parmesan cheese, chickpeas, cucumbers, croutons, salad dressing

Greek Orzo Pasta Salad

Orzo pasta, kalamata olives, red onions, cucumber, grape tomatoes, feta, chickpeas, greek dressing & lemon slices

Jamaican Festival

Deep fried sweet dough

Pasta Primavera



Catering Menu Sides



VEGETABLES

Roasted Mixed Vegetables (GF)

Assortment of seasonal vegetables or your choice of veg

Roasted Brussel Sprouts (GF)

Brussels roasted with pancetta

Grilled Corn on the Cob (GF)

Grilled 1/4 corn served on skewers, buttered salt and pepper

Garlic Green Beans (GF)

Sautéed green beans in garlic, olive oil

Bacon Wrapped Asparagus (GF)

2 asparagus wrapped in bacon

Roasted Asparagus (GF)

Roasted Asparagus Lightly Seasoned and Dusted with Fresh Grated Parmesan

Sautéed Broccolini (GF)

With olive oil and lemon

Maple Glazed Carrots (GF)

Baby carrots roasted in seasoning and maple syrup

Roasted Broccoli (GF)

roasted broccoli topped with parmesan

SALADS

Simple Greens Salad (V,GF)

Seasonal Greens with onions, grape choice of veg. tomatoes, cucumbers with balsamic dressing

Winter Greens Salad (V, GF))

Seasonal Greens with toasted walnuts cranberries, goat cheese, sliced pears with sweet apple dressing

Summer Peach & Citrus Salad (GF)

Toasted Almonds & Goat Cheese

Greek Salad (V,GF)

Seasonal Greens with onions, grape tomatoes, cucumbers, olives, feta with greek dressing

Caesar Salad (V)

Romaine, shaved parmesan, croutons with Caesar dressing

Cobb Salad (GF)

Romaine, tomato, onion, bacon, grilled chicken, hard boiled egg, blue cheese and avocado with cobb dressing

Strawberry Spinach Salad (V.GF)

Spinach, strawberries toasted pecans, feta with a poppyseed dressing

Caprese Salad

Vine ripe tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle on a bed of arugula



Catering Late Night Snack Menu



Hot dogs \$7 each

Grilled hot dog, with cream cheese and grilled onions, jalapeños, condiments. Can cut in half

Ramen Bar: \$3 ea

Guests select a cup of ramen, add hot water, and then personalize their dish with toppings like: green onions, dried ramen flakes, limes, sriracha.

Mini Sliders: \$5 ea

Slider bun with beef patty, cheddar cheese, lettuce, tomato, and special sauce



Chicken Wings: \$36 dzn

Fried chicken with choose from a variety of flavors: Buffalo, salt & pepper, lemon pepper, cajun, honey garlic

Nachos: \$4 ea

Tortilla Chips, Nacho cheese, pickled jalapeño. Served in individual boats.



***This add-on is only available as an extension to your existing catering package. Let's create the ultimate late-night snack experience for your event.**

Catering Menu Live Action Station

Action Stations are Chef manned stations that add a fun and interactive element to your event!

**Stations are priced per person with a minimum of 50 people
Chef fee not included, based upon hours needed**

Pasta Station \$45 Per Person

Chef Tossed Pasta Live in Front of Guest

Choice of Two Pastas: Penne, Fettuccini, Spaghetti, Linguini, Rigatoni

Choice of Two Sauces: Alfredo, Marinara, Vodka, Pesto, Beef Bolognese

Choice of Two Proteins: Italian Sausage Meatballs, Grilled Chicken, Shrimp, Mixed Vegetables

Choice of 6 Add Ins: Sliced Olives, Fresh Spinach, Diced Tomatoes, Sun Dried Tomatoes, Mushrooms, Broccoli, Fresh Basil

Included: Grated Parmesan

Street Taco Station \$28 per person

Street corn tacos made to order for guest.

***3 tacos per person**

Choice of 2 Meat Options:

Carne Asada, Pollo, Al Pastor, Carnitas

Comes with: Cilantro & Onions, Salsas, Guacamole, Limes, Rice & Refried Beans.



BRUNCH PACKAGES

Pricing Guide

BEVERAGES:

Mimosa Bar w/ OJ, Cranberry, pineapple

Coffee w/ Creamers

Hot Water for Tea & Hot Chocolate

EGGS

Pick 1: Scrambled

Over Easy

Boiled

POTATOES

Pick 1:

Hashbrowns

Roasted potatoes

Roasted Sweet Potatoes

MEATS

Pick 2:

Bacon

Sausage Spam

Ham

Vegan Sausage

Fried Chicken Wings

GRIDDLE

Pick 2:

Pancakes

Waffles

French Toast biscuits & sausage gravy

breakfast burritos

bagels & lox spread

SIDES

Pick 3: Mini Parfaits

overnight oats mini bagels

croissants cinnamon rolls

breakfast pastries avocado

toast

fresh cut fruit

PRICING: \$50PP (FULL SET UP INCLUDED)

ADDITIONAL CHARGES: DELIVERY & 18% GRATUITY



GET IN TOUCH FOR CUSTOMIZATIONS

- Brunch Menu can be upgraded with premium options per request, feel free to let us know

STAFF WILL ARRIVE AT COORDINATED TIME FOR SET UP, DECOR
INCLUDES METAL PANS & FOOD DECOR.

PACKAGE PRICING DOES NOT INCLUDE AUTO GRATUITY OF 18% GRATUITY
CHARGE, SALES TAX & DELIVERY CHARGE. ALL PACKAGES CAN BE
MODIFIED AND CHARGES WILL BE ADJUSTED.

PLATED DINNER OPTIONS



WHAT OUR PLATED DINNER SERVICE INCLUDES?

- White ceramic plates
- Metal silverware wrapped in black or white linens
- Water glasses & wine glass
- Water & wine service
- 2-3 Main Dishes with 2 sides for guest to choose from
- 3-6 course dinner options

COURSE OPTIONS:

- 6 course meal: A 6 course dinner menu includes 4 passed hors d'oeuvre, soup, appetizer, salad, main course, and dessert.
Starting at \$160PP
- 5 course meal: A 5 course dinner menu includes 4 passed hors d'oeuvre, appetizer, salad, main course, and dessert.
Starting at \$150PP
- 4 course meal: A 4 course dinner menu includes 3 passed hors d'oeuvre, appetizer, main course, and dessert.
Starting at \$140PP
- 3 course meal: A 3 course dinner menu includes appetizer, main course, and dessert or swap for salad or soup course.
Starting at \$85 PP

All packages are a personalized menu. Staff will arrive at coordinated time for set up. Plan for staffing 8 hour service (2 hr set up, 4 hour food served and 2 hour of clean up)
Hours will be billed based on time needed, Package pricing does not include auto 18% gratuity charge, sales tax, & delivery charge. For serviced events, we charge an hourly fee per server needed.

Catering Menu

Soups

Priced per gallon-Serves 16

Soup Options

Chicken Noodle	\$57
Tomato Bisque	\$60
Lobster Bisque	\$73
Seafood Chowder	\$91.
Vegetable Soup (V)	\$57
Butternut Squash.	\$62
Broccoli Cheddar.	\$67

