



CATERING & EVENTS

Palm Beach Elegance with a Modern Twist

Buffet Menu

Gourmet

Salad Choices

The Socialite

Baby Mixed Greens, Hearts of Palm, Baby Heirloom Tomatoes, Pepita Seeds,
Fried Avocado & Cucumber
Served with Cilantro Citrus Vinaigrette

Roman Caesar

Fresh Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan & Pumpernickel Croutons

Farmers Garden

Served with Cucumbers, Tomato, Carrots, Fried Red Onion & Black Olives
Served with choice of Balsamic & Italian Dressing

Orchard Harvest

Baby Mixed Greens, Dried Cranberries, Fresh Pear, Goat Cheese & Toasted Almonds
Sweet Aged Balsamic Vinaigrette

The Capri

Baby Arugula, Mozzarella Pearls, Artichoke Hearts, Cherry Tomatoes
Pesto Vinaigrette

The Napa

Tender Butter Lettuces, Candied Pecans, Roasted Beets & Butternut Squash,
Dried Cherries, Ricotta Salata, Champagne Vinaigrette

Entrée Choices

BEEF

Grilled Marinated Flank Steak

Served with Onion Chutney & Fresh Chimichurri Sauce

Roasted New York Strip Loin

Served with Horseradish Cream Sauce

Braised Beef Tips

Served with a Burgundy Reduction Sauce

Chef Carved Filet Mignon

*Served with Horseradish Cream Sauce & Burgundy Demi Sauce
Additional \$8.99*

Chicken

Chicken Bella

*Roasted Artichoke Hearts & Baby Bella Mushrooms
Lemon Shallot Cream Sauce*

Chicken Parmesan

Traditional Homemade Marinara, Fresh Mozzarella

Macadamia Nut Encrusted Chicken

Served in Coconut Curry Sauce (Not spicy)

Grilled Chicken Pesto

Served in Pesto Cream Sauce garnished with Sun Dried Tomatoes

Braised Lemon & Rosemary Chicken Thighs

Pork

Crispy Pork Milanese

Served with Creamy Caper Lemon Sauce & Shaved Parmesan

Italian Smoked Sausages

Caramelized Tri Colored Peppers & Sweet Red Onions

Seafood

Maryland Crab Cakes

Served with Remoulade Sauce

Additional \$6.99pp

Lobster Ravioli

Served with Ala Vodka Sauce

Additional \$5.99pp

Seaside Paella

Mussels, Calamari, Shrimp & Bay Scallops

Almond Crusted Mahi Mahi

Served with steamed Confetti Bell Peppers & Clementine Burre Blanc

Broiled Salmon Filet with Herb Dijon Mustard Glaze

Snapper Picatta

Fried Capers, Grilled Lemons, Sundried Tomatoes & White Wine Sauce

Vegetarian & Vegan

Entrée Alternative Options

Wild Mushroom Strudel --*Vegan

Phyllo filled with sautéed Mushrooms & Artichokes

Grilled Zucchini Lasagna --*Vegan

Cashew Chickpea "Ricotta", Sundried Tomato Pesto & Balsamic Glaze

Eggplant Rollatini --*Contains Dairy

Served over steamed Spaghetti Squash

Butternut Squash Ravioli --*Contains Dairy

Side Dishes

Penne Pasta with Spinach Artichoke Cream

Sage Buttered Spaghetti Squash

Roasted Brussel Sprouts

Sautéed Green Beans

Applewood Bacon Crumble & Shaved Parmesan

Three Cheese Ravioli

Served with Mushroom Cream Sauce or Traditional Homemade Marinara

Cinnamon Whipped Butternut Squash & Yam Soufflé

Herb Rice Pilaf

Vegetable Saffron Rice

Angel Hair & String Vegetable Pasta

Rosemary & Thyme Roasted Potatoes with Shallots

Horseradish & Garlic Mashed Potatoes

Garden Fresh Vegetable Medley

Tuscan Vegetable Platter

Seasonal vegetables served warm garnished with Balsamic Glaze

Gourmet Mashed Potato Bar

Assorted Toppings Include:

Whipped Butter, Sour Cream,

Green Onions, Bacon, Shredded Cheddar

Create Your Own Penne Pasta Station

Choice 1 Sauce: Alfredo or Home Made Marinara

Toppings:

Mushrooms, Onions, Spinach, Sausage, Bell Peppers, Black Olives

Peas, Parmesan, and Red Pepper Flakes