



CATERING & EVENTS

*Palm Beach Elegance with a Modern Twist*

## **2022 Wedding Buffet Menu**

### **Salad Choices**

#### **The Socialite**

*Locally Grown Baby Mixed Greens, Hearts of Palm, Baby Heirloom Tomatoes,  
Pepita Seeds, Fresh Avocado & Cucumber  
Cilantro Citrus Vinaigrette*

#### **Roman Caesar**

*Field fresh harvested Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan  
& Homemade Croutons*

#### **Flower Pot Garden Salad Bar**

*Large Terra Cotta Pot over flowing with Tender Baby Greens  
Salad Toppings: Cucumbers, Shredded Carrots, Cherry Tomatoes, Dried Cranberries  
Black Olives, Blue Cheese, Shredded Cheddar Cheese  
"Edible Soil" Pumpnickel Croutons  
Served with choice of Balsamic & Avocado Ranch Dressing*

#### **Orchard Harvest**

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

#### **The Capri**

*Baby Arugula & Spinach, Fresh Mozzarella, Heirloom Tomatoes & Fried Shallots  
Served with Pesto Vinaigrette*

## **Entrée Choices**

### **BEEF**

#### **Grilled Marinated Flank Steak**

*Served with Red Onion Chutney & Fresh Chimichurri Sauce*

#### **Roasted New York Strip Loin**

SEP *Served with Horseradish Cream Sauce*

#### **Braised Burgundy Beef Tips**

*Served with a Burgundy Reduction Sauce*

**Braised Short Rib** -- Additional \$6.99 per person

#### **Chef Carved Filet Mignon**

SEP *Served with Horseradish Cream Sauce & Burgundy Demi Sauce*

**ON Sale!** Additional \$11.99 per person

### **Poultry**

#### **Pollo De Arti**

*Simmered Chicken Cutlet, Roasted Artichoke Hearts & Wilted Spinach  
Shallot Cream Sauce*

#### **Parmesan Chicken Roulade**

*Stuffed Chicken Breast - Fresh Mozzarella, Basil & Ragu*

#### **Pecan Encrusted Chicken**

*Dijon Mustard Cream Sauce*

#### **Grilled Chicken Pesto**

*Served in Pesto Cream Sauce garnished with Sun Dried Tomatoes*

## **Seafood**

### ***Seaside Paella***

*Mussels, Calamari, Shrimp & Bay Scallops*

### ***Crab Stuffed Shrimp***

*Lemon Scampi Sauce*

### ***Lobster Ravioli***

*Served with Ala Vodka Sauce*

### ***Tuscan Broiled Salmon***

*Spinach & Sundried Tomato Cream Sauce*

### ***Red Snapper Picatta***

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

### ***New England Style Crab Cakes***

*Served with Remoulade Sauce*

***Additional \$5.99pp***

## **Vegetarian Entrée Options**

### ***Wild Mushroom Strudel --\*Vegan***

*Phyllo filled with sautéed Mushrooms & Artichokes*

### ***Eggplant Rollatini --\*Vegan***

*Cashew Ricotta*

*Served over steamed Spaghetti Squash*

### ***Butternut Squash Ravioli --\*Contains Dairy***

## **Side Dishes**

***Roasted Truffle & Parmesan Potatoes***

***Three Cheese Ravioli***

*Served with Mushroom Cream Sauce or Traditional Homemade Marinara*

***Horseradish Mashed Potatoes***

***Garlic Red Skin Mashed Potatoes***

***Summer Squash Medley***

***Roasted Brussel Sprouts***

***Tuscan Vegetable Platter***

*Seasonal vegetables served warm garnished with Balsamic Glaze*

***Sautéed Green Beans***

*Applewood Bacon Crumble & Shaved Parmesan*

***Gnocchi with Spinach & Parmesan Cream Sauce***

***Sage Buttered Spaghetti Squash***

***Penne Pasta with Spinach Artichoke Cream***

***Creamy Mushroom & Sundried Tomato Polenta***

***Butternut Squash & Yam Soufflé***

***Herb Rice Pilaf***

***Roasted Colorful Cauliflower***

***(Continued)***

## **Station Side Dishes**

*(No Additional Cost)*

### ***Create your Own Mac -N- Cheese***

*Spiral Pasta & Homemade Cheese Sauce*

*Toppings:*

*Bacon, Ground Beef, Peas, Broccoli, Herbed Bread Crumbs  
Truffle Salt & Grated Parmesan*

### ***Gourmet Mashed Potato Bar***

*Toppings:*

*Whipped Butter, Sour Cream,  
Green Onions, Crumbled Bacon, Shredded Cheddar*

### ***Create Your Own Pasta Station***

*\*\*Choice of (1) Sauce with (1) Pasta in Chafing Dish\*\**

*Toppings:*

*Mushrooms, Caramelized Onions, Spinach,  
Sausage, Bell Peppers, Black Olives  
Peas, Parmesan, and Red Pepper Flakes*

*Sauce Choices:*

*Marinara, Pesto Cream Sauce, Ala Vodka, Alfredo*

*Pasta Choices:*

*Fuseli, Penne, Bowtie*

## **Dessert Menu**

### **Desserts Mini Gourmet Sweets Display**

*\$9.99 Per Guest*

#### **Includes:**

Chocolate Covered Strawberries  
Chocolate Mousse Shooters  
Mini Lemon & Raspberry Tartlets  
Mini Double Chocolate Brownies  
White Chocolate Drizzled Shortbread Cookies  
Cheese Cake Lollipops

### **Cookies & Milk**

*\$5.00 Per Guest*

Assorted Fresh Baked Cookies & Ice Cold Milk

### **Donut Wall & Coffee**

*\$6.00 Per Guest*

#### **Includes:**

Assortment of Donuts & Fresh Brewed Regular Coffee Station

### **Create your Own S'mores Station**

*\$7.00 Per Guest*

#### **Includes:**

Tabletop campfire experience, endless amounts of marshmallows, Chocolate bars and graham crackers.

### **Ice Cream Sundae Bar**

*\$7.00 Per Guest*

#### **Includes:**

Delight your guests with the option to create their own Ice Cream Sundae. Vanilla ice cream, assorted toppings, dessert sauces, root beer, fresh whip cream, cups, cones, and all the fixings included.

**Consumer Advisory:**

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may result in an increased risk of food borne illness. Especially if you have medical conditions.

[www.LAcatersPalmBeach.com](http://www.LAcatersPalmBeach.com)

Phone #561-315-1681