



Production Catering Menu

Includes Disposable Paper Goods, Flatware, Napkins, & Cups

Continental Breakfast (varies daily): \$11 pp

Cut Fresh Seasonal Melon and Berries, Assorted Yogurts, Granola, Instant Hot Oatmeal, Homemade Muffins or Breakfast Breads, Croissants, Jam and Butter, Coffee, Hot Tea, Juice

Hot Breakfast *Includes* Continental: \$15.50 pp

Your choice of 2 of the following:

Frittata of the Day

Traditional Spanish Tortilla

Southern Grits Casserole

Scrambled Eggs

Biscuits and Sausage Gravy

Belgian Waffles

Overnight French Toast with Maple Syrup

Fresh Omelet and Pancake Station (+3 pp)

Smoked Salmon Display with Bagels, Cream Cheese, Minced Onion, Egg, Capers (+2 pp)

Your choice of 2 side dish:

Hash Brown Potatoes

Potatoes O'Brien

Overnight Steel Cut Oats with Cinnamon

Southern Creamy Grits

Bacon and Turkey Sausage Patties

Breakfast Sausage Patties or Links

Add a Hot Grab and Go to Your Continental: \$3.75pp

Breakfast Burritos, English Muffin Sandwich, Breakfast Croissant Sandwich, or Whole Grain Toast Breakfast Sandwich with Egg, Choice of Bacon, Canadian Bacon, Sausage Patty or Vegetarian Sausage Patty, Havarti, Cheddar or Swiss Cheese

Lunch Options Choice of 2: \$18 pp

Includes Mini Salad Bar, Vegetable, Side & Dessert of the Day

Vegetarian Stuffed Portabella Mushrooms (also available vegan)

Vegetarian Stuffed Peppers (also available vegan)

Vegetarian Paella

Spanish Style Garbanzos with Spinach

Lentils with Fresh Herbs

White Bean Stew

Ratatouille

Black Beans & Rice

Bowtie Pasta with Pesto and Veggies

Florentine Chicken Breast w/ Sundried Tomato

Chicken Piccata

Chicken Cacciatore

Chicken Marsala

Chicken and Chorizo Paella

Chicken with Burst Tomatoes and Balsamic Glaze

Chicken Fricassee

Chicken Teriyaki

Jamaican Jerk Chicken with Mango and Cilantro

Beef Bourguignon

Grilled Beef Sirloin with Wild Mushroom Sauce

Mojo Roasted Pork Loin

Herb Crusted Pork Loin

BBQ Baby Back Ribs with House Made BBQ Sauce

Mahi-Mahi Vera Cruz

Sauteed Fresh Fish with Shallot Butter Pan Sauce

Pecan Crusted Fresh Fish

Poached Salmon with Lemon and Dill

Oven Roasted Fresh Fish

Sides Choose 2:

Mac 'n' Cheese

Smashed New Potatoes w/ Garlic and Rosemary

Creamy Mashed Potatoes

Baked Sweet Potatoes

Pearl Cous Cous

Wild Rice Pilaf

Brown Rice & Quinoa Plaf

Stir-Fried Rice

White Rice

Creamy Polenta

BBQ Baked Beans

Glazed Carrots

Sweet Plantains

Sauteed Carrots and Broccoli

Sauteed Mixed Vegetables

Roasted Root Vegetables

Green Beans Almondine

Roasted Brussels Sprouts

Sauteed Fresh Corn with Shallots and Butter

Themed Lunches (all inclusive): \$21 pp

Mexican Fiesta: Chicken and Steak Fajitas, Vegetable Fajitas, Refried Bean, Spanish Rice, Chips, Salsa, Guacamole, Shredded Lettuce, Cheese, Sour Cream, Flour Tortillas, Corn Tortillas, Chocolate Cake

Southern BBQ: Slow Smoked Ribs, Chicken Leg Quarters, BBQ Beans, Smoked Mac 'n' Cheese, Corn on the Cob, Cole Slaw, Tossed Salad, Berry Crumble

Argentine Grill: Chicken, Sausages, Steak, Veggies, New Potatoes, Chimichurri, Roasted Red Pepper Sauce, Salad Bar, Fruit Clafoutis

Welcome to Miami: Mojo Roasted Pork, Chicken Fricassee, Cuban Black Beans and Rice, Plantains, Mini Salad Bar, Guava Bread Pudding with Rum Sauce

Cold Lunch/ Second Meal \$12.95 pp

Sandwiches (Choice of 3)

Pesto Chicken Salad with Green Onion, Parmesan Cheese, Romaine Lettuce & Tomato

Curry Chicken Salad with Golden Raisins, Pecans and Celery, Romaine Lettuce & Tomato

New Orleans Style Muffaletta: Italian Cured Meats, Provolone Cheese, Olive Spread, Lettuce & Tomato

Vegetarian Muffaletta: As Above with Marinated Artichoke, Mushrooms & Peppers

Caprese: Tomato, Fresh Mozzarella, Basil

Caprese with Prosciutto

Roasted Turkey Breast and Cheddar Cheese, Romaine Lettuce and Diced Tomato

Black Forest Ham, Swiss Cheese, Lettuce, and Tomato

Albacore Tuna Salad with Celery and Minced Onion, Lettuce and Tomato

Pastrami & Swiss on Rye Bread

Salads (Choice of 2)

Tossed Salad with choice of Citrus Vinaigrette or Ranch Dressing

Greek Salad with Lemon~Oregano Vinaigrette

Massaged Kale Salad

Traditional Cesar Salad with Parmesan Cheese and Garlic Croutons

Southern Style Cole Slaw

Lentil Salad

Orzo Pasta Salad

Large Salad Bar (no other salad with this option)

White Bean Salad with Cucumber, Caper and Charred Onion

Delivery Charge: \$75/ day

Service Charge: \$50/ day (include 1.5 hours wait/ service time)