

# Corporate Menu

A selection of breakfast & lunch suggestions



Presented By

**Designed Events, Inc.**

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**NOTE:**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Designed Events, Inc. cannot insure that items do not contain ingredients to which guests may have an allergic reaction.

*Effective April 2016*

## Continental Breakfast

*Includes choice of 3 menu items, orange juice, coffee and high-end disposable ware  
Additional items available at additional cost*

All-butter Crumb Cake  
Fresh Fruit Salad  
Assorted Mini Muffins and Danishes  
Bagels with Assorted Cream Cheeses and Butter  
Assorted Yogurts with Granola Topping  
Assorted Fruit Breads and Croissants with Jams  
Fruit Studded English Muffins

## Breakfast Sandwiches

*Includes choice of 1 essential item, orange juice, coffee and high-end disposable ware  
Additional items available at additional cost*

### The Traditional Sandwich

Scrambled eggs with cheddar and either bacon, turkey bacon, sausage patty, turkey sausage or Virginia pit ham  
Presented on your choice of croissant, Ciabatta, English muffin or biscuit

### South-of-the-Border Wrap

Scrambled eggs with Monterey Jack, chorizo sausage, refried beans, tomatoes and green chilies  
~ Available as a veggie wrap without sausage ~

### French Country Croissant

Scrambled eggs with ham, brie, fresh spinach and mushrooms

### Chicken Biscuit

Scrambled eggs with fried chicken tenders and white cheddar  
Served with maple syrup on the side

**Essential Items:** Southern grits, cheese grits, home-style potatoes or hash rounds  
Fresh fruit available: \$1.00 additional pp

*Delivery charge applies - A surcharge of \$50 applies for guest counts lower than 20 (10 minimum)*



# Full Breakfast Selections

*Includes orange juice, coffee and high-end disposable ware  
May require additional charge for service personnel to conduct the event*

## Omelet Station

With bacon, ham, green peppers, onions, tomatoes, mushrooms and cheddar.  
Served with one essential item and fresh biscuits  
~Egg substitute and egg whites available by request~

## French Toast or Buttermilk Pancakes

Served with butter, syrup, fresh fruit and one side item

## Sunrise Scramble Breakfast

Fresh scrambled eggs served with biscuits, one essential item and one side item

## Biscuit & Sausage Gravy Bake

Served with butter, syrup, fresh fruit and one side item

## Ham & Cheese Grits Casserole

Served with fresh fruit

## Quiche Favorites

Choice of one type served with fresh fruit

~ Three Cheese Tomato Basil ~

~ Rustic Vegetable ~

(Italian cheeses, roasted red pepper, zucchini, mushrooms, tomato, basil)

~ Spinach, Bacon and Swiss ~

~ Chorizo and Manchego ~

**Essential Items:** Southern grits, cheese grits, home-style potatoes, hash rounds  
Fresh fruit available: \$1.00 additional pp

**Side Items:** Bacon, turkey bacon, sausage links, sausage patties,  
turkey sausage and Virginia pit ham  
Smoked sausage available: \$1.00 additional pp

*Delivery charge applies - A surcharge of \$50 applies for guest counts lower than 20 (10 minimum)*



## Continental Breakfast

*Includes choice of 3 menu items, orange juice, coffee and high-end disposable ware  
Each additional item extra*

All-butter Crumb Cake  
Fresh Fruit Salad  
Assorted Mini Muffins and Danishes  
Bagels with Assorted Cream Cheeses and Butter  
Assorted Yogurts with Granola Topping  
Assorted Fruit Breads and Croissants with Jams  
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### Chicken Biscuit

Scrambled eggs with fried chicken tenders and white cheddar  
Served with maple syrup on the side

**Essential Items:** Southern grits, cheese grits, home-style potatoes & hash rounds  
Fresh fruit available for an additional charge

*Delivery charge applies - A surcharge of \$50 applies for guest counts between (minimum) 10 and 20*



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Fresh fruit available for an additional charge

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turkey sausage and Virginia pit ham  
Smoked sausage available for an additional charge

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# Gourmet Sandwiches

*Includes choice of sandwich, salad and dessert plus iced tea and high-end disposable ware  
Deli items are available as an attended buffet, delivered on disposable trays or as individually boxed meals*

## Sandwich Choices

(Please limit choice to 2 selections for every 10 guests)

### Ciabatta Club Roast Beef

Asiago, arugula, crispy onions and horseradish aioli on a Ciabatta club roll

### Grilled Chicken Caprese

With tomato, basil aioli, Mozzarella with balsamic glaze on herbed focaccia

### Southwest Chicken or Turkey Wrap

Honey chipotle grilled chicken or turkey with black beans, corn, lettuce, chopped tomato and chipotle ranch in a tortilla wrap

### Tuscan

Salami, Italian ham, Kalamata olive spread and provolone on herbed focaccia

### Veggie Wrap

Sprouts, avocado, fresh spinach, carrots, cucumber, tomato and Feta with roasted red pepper hummus in a tortilla wrap

## Salad Choices

(Please limit choice of sides to 2 items per total order)

Signature red dill potato salad

Cucumber, tomato and red onion salad

Asian noodle salad with sesame glazed vegetables

Fresh green salad with our house creamy tarragon dressing

Chef's choice seasonal pasta salad

Fresh fruit salad available for an additional charge

~ Additional salads extra ~

## Dessert Choices

(Please limit choice of desserts to 2 items per total order)

We prepare a variety of desserts including praline key lime tarts, assorted dessert bars, cream cheese chocolate brownies and gourmet cookies

~ Ask us about our seasonal favorites ~

*Delivery charge applies - A surcharge of \$50 applies for guest counts between (minimum) 10 and 20*



# Salad Trios

*Includes iced tea, choice of dessert and high-end disposable ware*

*Salad trios are available as an attended buffet, delivered on disposable trays or as individually boxed meals*

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## Salad Trio

California Chicken Salad  
Baby Spinach Pasta Salad  
Fresh Fruit  
Served with savory bread

## Caesar Trio

Caesar Salad  
Broccoli and Almond Chicken Salad  
Marinated Tomato and Cucumber  
Served with savory bread

## Mediterranean Trio

Vegetable Orzo with Sliced Grilled Chicken  
Roasted Red Pepper Hummus  
Greek Salad  
Served with Pita Chips

## Oriental Trio

Oriental Chicken Salad on a bed of Mixed Greens  
Asian Noodle Salad with Sesame Glazed Vegetables  
Plum Wine Fruit Salad  
Served with crispy wonton strips

## Neptune Trio

Shrimp Salad with Asparagus Tips and Red Pepper  
Green Salad with Artichoke Hearts, Black Olives and Hearts of Palm  
Fresh Fruit  
Served with assorted crackers and flatbreads

## Dessert Choices

(Please limit choice of sides to 2 items per total order)

We prepare a variety of desserts including praline key lime tarts, assorted dessert bars, cream cheese chocolate brownies and gourmet cookies

~ Ask us about our seasonal favorites ~



# Hot Chicken Entrées

*Chicken entrees include iced tea, dessert (see Salad Trio page) and high-end disposable ware*

*Available as a drop-off on disposable platters or as an attended buffet*

*Delivery charge applies - A surcharge of \$50 applies for guest counts between (minimum) 10 and 20*

## Blue Cheese & Shallot Chicken

Sautéed with shallots, chicken stock, fresh herbs & white wine topped with blue cheese

Presented with Asiago mashed potatoes, garden salad with your choice of dressing and yeast rolls

## Southern Pan Chicken

Boneless chicken breast sautéed with shallots, white wine, garlic and thyme topped with bacon

Presented with herbed mashed potatoes, garden salad with your choice of dressing and homemade biscuits

## Island Spiced Chicken

Rubbed with jerk seasonings, grilled with tomato mango puree, and served with fruit salsa

Presented with black beans & yellow rice, garden salad with your choice of dressing and corn muffins

## Country French Chicken

Sautéed chicken breast in red wine reduction sauce, shallots, mushrooms, tomatoes and herbs

Presented with garden rice, garden salad with your choice of dressing and sliced baguette

## Fiery Citron Chicken

Sautéed chicken breast in a lemon, white wine and crushed red pepper

Topped with sweet peas and bacon crumbles

Presented with herbed risotto, a garden salad with your choice of dressing and sliced baguette

## Blackened Chicken Pasta

Lightly blackened chicken tossed with sweet peppers & mushrooms in decadent cream sauce

Presented with penne pasta, a garden salad with your choice of dressing and sliced baguette

## Caprese Chicken

Chicken breasts stuffed with Mozzarella, tomato and fresh basil with a white balsamic glaze

Presented with herbed ditalini pasta, garden salad with your choice of dressing and focaccia bread

## Asian Chicken

Marinated and grilled chicken breasts served on a bed of stir-fried vegetables

Presented with Asian noodles or fried rice, garden salad with your choice of dressing and crispy wontons

## Wild Mushroom Chicken

Sautéed with wild mushrooms, fresh thyme, white wine & sherry

Presented with Asiago mashed potatoes, garden salad with your choice of dressing and sliced baguette





### Autumn Chicken

Chicken breasts roasted with dry white wine, caramelized onions,  
golden raisins, pears, apples and cranberries  
Presented with wild rice, garden salad with your choice of dressing and corn muffins

### Bee-B-Q Chicken

Bone-in chicken breasts & thighs grilled with a honey barbeque glaze  
Presented with homemade mac-n-cheese, garden salad with your choice of dressing and corn muffins

### Mexican Chicken Fajitas

Fajita-seasoned chicken breasts with sautéed onions and peppers  
Presented with pinto beans, yellow rice and tortilla chips with salsa  
Condiments include shredded lettuce, cheddar, diced tomatoes and sour cream  
Guacamole available for an additional charge

## Hot Pork Entrées

*Pork entrees include iced tea, dessert (see Salad Trio page) and high-end disposable ware  
Available as a drop-off on disposable platters or as an attended buffet*

*Delivery charge applies - A surcharge of \$50 applies for guest counts lower than 20 (10 minimum)*

### Island Spiced Pork Tenderloins

Rubbed with jerk seasonings, grilled with tomato mango puree, and served with fruit salsa  
Presented with yellow rice, garden salad with your choice of dressing and corn muffins

### Argentinean Chimichurri Pork Tenderloin

Marinated with sherry vinegar, cumin, parsley, cilantro and lemon  
Presented with roasted garlic mashed potatoes, garden salad with your choice of dressing and corn muffins

### Grilled Pork Medallions with Madera Sauce

Pork tenderloins marinated with Madera wine, mushrooms & onions  
Presented with roasted garlic mashed potatoes, garden salad with your choice of dressing and corn muffins

### Rosemary Roasted Pork Tenderloin

Pork tenderloin marinated with garlic, lemon, soy, olive oil and rosemary  
Presented with roasted sweet potato, garden salad with your choice of dressing and corn muffins



# Hot Beef Entrées

*Beef entrees include iced tea, dessert (see Salad Trio page) and high-end disposable ware*

*Available as a drop-off on disposable platters or as an attended buffet*

*Delivery charge applies - A surcharge of \$50 applies for guest counts between (minimum) 10 and 20*

## French Beef Burgundy

Braised sirloin with onions, tomatoes, mushrooms and bacon in a red wine sauce

Presented with egg noodles, French green beans and sliced baguette

## Argentinean Chimichurri Steak

Flank Steak marinated with olive oil, red wine vinegar, garlic, cilantro and lemon

Served with black beans and rice, garden salad with your choice of dressing and sliced baguette

## Braised Beef Tips

Beef braised with leeks in a natural au jus

Presented with herbed rice, garden salad with your choice of dressing and yeast rolls

## Beef Pot Roast

With carrots, celery and onions

Presented with mashed potatoes, garden salad with your choice of dressing and corn muffins

## St. Augustine Flank Steak

Spanish style beef marinated with orange & lemon juices,

tomato, paprika, cilantro, cumin, oregano and garlic

Presented with roasted red potatoes, garden salad with your choice of dressing and yeast rolls

## Mexican Beef Fajitas

Fajita-seasoned sirloin with sautéed onions and peppers

Presented with pinto beans, yellow rice and tortilla chips with salsa

Condiments include shredded lettuce, cheddar, diced tomatoes and sour cream

Guacamole available for an additional charge



# Hot Seafood Entrées

*Seafood entrees include iced tea, dessert (see Salad Trio page) and high-end disposable ware*

*Available as a drop-off on disposable platters or as an attended buffet*

*Delivery charge applies - A surcharge of \$50 applies for guest counts between (minimum) 10 and 20*

## Roasted Shrimp and Feta

A Greek styled dish with chopped tomatoes, fennel, garlic, oregano & feta  
Presented with lemon parsley orzo, garden salad with our house vinaigrette and sliced baguette

## Shrimp and Grits

An old Southern recipe of buttered grits topped with a gravy made with  
local shrimp, bacon, white wine, leeks, tri-colored peppers and garlic  
Presented with roasted asparagus, garden salad with our house vinaigrette and sour cream biscuits

## Scallops Carbonara

Seared scallops sautéed with bacon and spinach  
Presented on a bed of fettuccine with a garden salad with our house vinaigrette and sliced baguette

## Signature Crab Cakes

Panko crusted with flat leaf parsley, scallions, red pepper and a remoulade sauce  
Presented with roasted seasonal squash, garden salad with our house vinaigrette and sliced baguette

## Seasonal White Fish

*Prepared a variety of ways including:*

*Beurre Blanc* - Classic French with white wine, lemon, butter & parsley

*Caesar Roasted* - With garlic, capers & anchovies (optional)

*Grilled or Blackened* - May be topped with a variety of sauces, creams or salsas  
Presented with lemon parsley orzo, garden salad with our house vinaigrette and sliced baguette



# Supplementary Information

## Delivery Charge

(Not applicable when service personnel are employed)

\$15.00 minimum in town

\$25.00 minimum to the beaches or Orange Park

## Service Personnel and Bartenders

Basic staffing rates begin at \$85 per server for 4 hours and varies by event type  
(Includes 1/2 hour before the event for set-up & 1/2 hour after the event for clean-up)

Additional charges per hour apply after 4 hours

## Additional Services

Tents, tables, chairs, linens, table ware, floral design, entertainment, bartending, specialty furniture & décor plus many other services are available

## Please Note

Designed Events, Inc. is fully licensed and insured to provide catering and bartending services

All food must be supplied and prepared by Designed Events, Inc. with the exception of specialty cakes or baked goods (please coordinate with DEI).

Special menu requests such as vegetarian, vegan, dietary restrictions, etc. are always welcome but may be subject to an additional charge!

Please make these needs known as soon as possible.

All balances are due the day of the event, unless other arrangements are been made.

All pricing is subject to sales tax, where applicable.

We accept cash, checks and all major credit cards.

*Checks returned for any reason will incur a minimum charge of \$40.00 or the maximum allowable by law, whichever is greater.*

