



A large, elaborate buffet table is set up indoors, likely in a restaurant or event space. The table is covered with a white cloth and features a wide variety of food items. In the foreground, there's a large platter of fresh vegetables including bright orange baby carrots, white cauliflower florets, and green celery sticks. To the right, there are several rolled-up meats, possibly ham or salami, and a bowl of dark olives. A small glass bottle of olive oil with a silver dispenser is also visible. In the center, there's a large bowl of a creamy dip, possibly hummus or a cheese sauce, and a stack of round crackers. To the left, there's a decorative centerpiece with a tall arrangement of red and white flowers, greenery, and fruit. The background shows large windows and a polished floor, suggesting a bright and airy environment.

A la Carte

Breakfast/Brunch Options

Hot & Hearty Breakfast (min. of 30 guests)

- Seasonal Fruit Bowl (2.5 qts)
- Choice of 1 Egg Casserole: all come w/ a hash brown crust (GF)
 - Quick Lorraine - Bacon & Cheddar
 - Mediterranean - Spinach, Olives, Red Peppers, onions, Feta, & oregano
 - Californian - spinach, sundried tomato, goat cheese
- French Toast Bake (Choose 1)
 - Apples & Cinnamon
 - Strawberries & Cream
 - Pumpkin Pie (Seasonal)
- Breakfast Potatoes with Onion and Peppers
- Choose two Meats: (2 pieces per person)
 - Bacon, Canadian Bacon, Ham, Sausage
 - Turkey Bacon, Turkey Sausage (+\$2.00pp)

Simple Breakfast (min. of 30 guests)

- Scrambled Eggs (With or Without Cheddar Cheese)
- Breakfast Potatoes with Onion and Peppers
- Sliced Tomato Platter
- Choose Two Meats: (2 pieces per person)
 - Bacon, Canadian Bacon, Ham, Sausage
 - Turkey Bacon, Turkey Sausage (+\$2.00pp)
- Choose assorted Mini Muffins or Mini Croissants
(Blueberry, Cinnamon and Chocolate Chip) w/ butter and jelly packets

Continental Breakfast (min. of 30 guests)

- Seasonal Fruit Bowl (2.5 qts)
- Yogurt Parfaits Cups: Vanilla Greek Yogurt with Fresh Seasonal Berry and Granola
- Assorted Oversized Muffins (Choose Two) and Mini Croissants
 - Blueberry, Chocolate Chip, Cinnamon Coffee CakeButter and jelly packets included

Vegan & Gluten-Free Continental Breakfast

(Gluten free, Vegan, Vegetarian)

- Choice of 2 - gluten-free mini muffins,
- Yogurt parfait cups (w/ vanilla Greek yogurt, seasonal berries & vegan granola),
- Vegan vanilla chia pudding cups (w/ seasonal berries), and
- Fruit bowls (Topped w/ pumpkin, sunflower & flax seeds).



Action Stations

Action Stations are manned by one of our talented Chefs. Giving your guest a live visual perspective of their talent in the art of cooking. (*There is an additional charge per action station for the Chefs.*)

Waffle / Pancake Station

Choice Fillings and Toppings (Pick 4)

Fresh Berries, Bananas, Pecans, Chocolate Chips, Whipped Cream, Fruits, Chocolate, Caramel Sauce, Mini Marshmallows

Maple Syrup and Butter included

Omelet Station

Made to Order Omelets with Assorted Breakfast Meats, Vegetables and Cheeses (Cheddar, Swiss, Feta) (Pick 3-5 options)

- Bacon, Canadian Bacon, Ham, Sausage
- Turkey Bacon, Turkey Sausage (+\$2.00pp)

Carving Stations: (Choose 1)

Roast Beef and au jus (+\$7pp)

Roast Turkey and Gravy

Roast Pork Loin w/ Apples and Onions

Maple Glazed Ham

Beef Tenderloin with Horseradish Sauce (+\$9pp)

***When ordering more than one action station,
prices decrease by \$2.00/station
(Limit is 2 stations per event)***



Sandwiches, Sliders, Salads & Dessert Bar

Sandwich Platter Options: (choose up to 2 Sandwiches per order)

(Additional sandwiches +\$7.95 pp)

(Bread choices: Wraps, Kaiser, pumpernickel, rye, white, wheat, and pretzel buns)

1. Mini Cuban Ring or Italian Sub ring
2. Tea or Finger sandwiches
3. Tarragon Chicken and walnut salad
4. Roast beef red onion and cheddar
5. Curried chicken with grape and walnuts
6. Smoked turkey and Provolone and roasted red pepper aioli
7. Spicy Turkey and avocado with roasted red pepper aioli
8. Vegetarian options available

Add a Salad Option: (with Sandwich Platters)

1. Creamy Ranch Loaded Potato Salad
2. Southern Style Potato Salad
3. Tropical coleslaw with pineapple and mango
4. Veggie Pasta Salad
5. Chips or Whole Fresh Fruit (Apples, Oranges, Grapes)

Slider Bar Options: (choose up to 2 Sandwiches per order)

1. Island Chicken Slider – jerk chicken, grilled pineapple, and mango salsa
2. BBQ Pulled Pork Slider – made with Dr. Pepper style BBQ.
3. Homemade Mini Meatball Slider -topped with Nono's savory marinara, fresh mozzarella and basil.
4. Portobello Pizza Slider – Baked with roasted red pepper and basil sauce topped with mozzarella and fresh parsley.
5. Stuffed Burger Sliders – (Choose 1 Cheese: blue, cheddar, or Swiss cheese.)

***Add Sliders onto your Sandwich Platter or Heavy Appetizer Package
for just +\$9.95/pp.***



Just Salad Options:

- **Caesar Salad:** Chopped Romaine, Shaved Parmesan, & Croutons (veg)
- **Garden Salad:** Iceberg Lettuce, Cucumbers, Green Pepper, Tomatoes, Red Onion, Carrots, and Red Cabbage
- **Southern Potato Salad:** Mustard-Mayo, boiled eggs, onion & celery
- **Tropical Coleslaw** with pineapple and mango
- **Veggie Pasta Salad:** zucchini, squash, tomato, green pepper, red onion & lemon vinaigrette

Choice of Dressing:

Ranch, Italian, Balsamic Vinaigrette, Blue Cheese, and Raspberry Vinaigrette

Just Salad Gourmet Options:

- **Fattoush:** Romaine, Mint, Garlic, Cucumbers, Roma Tomatoes, Red Onion, Crumbled Pita Chips
- **Greek Salad:** Romaine, Greek Olives, Green Peppers, Red Onion, Pickled Beets, Greek Peppers, Feta Cheese and Greek Dressing
- **Mediterranean Orzo:** Veggie Orzo Pasta, Zucchini, Squash, Red Peppers, Onion, Feta, Cucumber with Lemon Vinaigrette
- **Sweet Summer Salad:** Fresh Berries, Feta and Almond Slices, & Raspberry Vinaigrette
- **Creamy Ranch Loaded Potato Salad:** bacon, cheddar, green onions, w/ Ranch Mayo

Mini Dessert Bar Options:

(Choose up to 3 options)

(Additional options +\$2.95/pp)

- **Cannoli's** w/ chocolate chips
- **Cupcakes** – any flavor
- **Shooters:** (Pick 2: Key Lime Pie, or Chocolate Mousse, or Strawberry Cheesecake.
- **Cookies**
- **Brownies**
- **Apple/Fruit Country Cobbler** (Seasonal Mixed Berry or Peach options available)
- **Bread Pudding** - Kalua Chocolate Chip or Cinnamon Raisin



Build Your Own (BYO)

Lunch Buffet

BOXED LUNCHES:

minimum 30

Each box includes your choices of sandwich, 5 oz salad, chips, cookie,
& soda or bottled water.

HOT ENTREES

Rice Bowl Bar

minimum 30

Everything you need to make your own rice bowls, including your choices of base (Rice or Lettuce), 2 proteins, Three veggies, two sauces, and two garnishes.

Vegan Rice Bowl Bar

minimum 30

Everything you need to make your own vegan rice bowls, including your choice of base (Rice or Lettuce), Tofu or Impossible Burger, 3 veggies, two sauces, and two garnishes.

Rice Bowl Options
Select 2 bases:

- | |
|-------------------|
| • Most Popular |
| • Romaine Lettuce |
| • Brown Rice |
| • Yellow Rice |
| • Quinoa |
| • Farro |

Select 2 proteins:

- | |
|---------------------------------------|
| • Most Popular |
| • Chimichurri Steak (+ \$6) |
| • Grilled Rosemary Chicken |
| • Lemon-Pepper Grilled Shrimp (+ \$4) |
| • Roasted Mojo Pulled Pork |
| • Roasted Turkey |
| • Southwestern Grilled Chicken |
| • Teriyaki-Glazed Chicken |

Select 3 veggies:

- | |
|-----------------------------------|
| • Assorted |
| • Baby Spinach |
| • Black Beans |
| • Carrots |
| • Cucumbers |
| • Fiesta Corn |
| • Kale |
| • Portobello Mushrooms (+ \$1.00) |
| • Roasted Sweet Potatoes |
| • Steamed Broccoli |
| • Tomatoes |

Select 2 sauces:

- | |
|--------------------------|
| • Most Popular |
| • Avocado Salsa |
| • Pico de Gallo |
| • Smoky Chipotle Salsa |
| • Teriyaki Sauce |
| • Tomato Salsa |
| • Tzatziki Sauce |
| • Lemon-Mint Vinaigrette |

Select two garnishes:

- | |
|-----------------------------|
| • Assorted |
| • Avocado (+\$1) |
| • Green Onions |
| • Green Salsa |
| • Lime Wedges |
| • Pumpkin Seeds |
| • Sesame-Flax Seed Mix |
| • Minced Sun-Dried Tomatoes |
| • Sunflower Seeds |



Taco/Fajita Bar*

minimum 30

Everything you need to make your own tacos & fajitas, including your choice two proteins (chicken & Ground Beef), flour tortillas, corn tortillas, Shredded cheese & lettuce, pico de gallo, *sauteed onions & peppers, lettuce, cheese, sour cream, jalapenos, cilantro, and lime wedges.

Black Beans & Yellow Rice, *Served with tortilla chips and Salsa.*

ADD Guacamole' +\$2.95/pp

Grilled Chimichurri Steak (+\$7/pp)

Shrimp or Fish (+\$5/pp)

Sweet Plantains (+\$3/pp)

Pasta Bar

/ minimum 30 people

Everything you need to make your own pasta. Served with your choices of appetizer & salad.

Choice of two pastas, two proteins, three veggies & 2 sauces.

Select two pastas:

- Most Popular
- Penne Pasta
- Bow Tie Pasta
- Fettuccine
- Spaghetti
- Zucchini Pasta – Zucchini noodles

Select two proteins:

- Most Popular
- Homemade Meatballs
- Sausage & Peppers
- Grilled Rosemary Chicken
- Lemon-Pepper Grilled Shrimp (+ \$4.00)

Select three veggies:

- Assorted
- Sautéed Onions & Peppers
- Mediterranean Veggie Medley
- Baby Spinach
- Steamed Broccoli & Cauliflower + \$1.00)

Select 2 sauces:

- Most Popular
- Alfredo Sauce
- Marinara Sauce (VG)
- Lemon Pesto Sauce (Vg)
- Butter, Herb & Garlic



Heavy Appetizers Packages

*Ideal for cocktail hours. Mix & Match Tapas from Hot or Cold menus below.
Sliders are available at a slight upcharge.*

Deluxe Appetizer Package	Choose up to 4 items	Min. 30 Guest
Premium Appetizer Package	Choose up to 6 items	Min. 30 Guest

Hot/Warm Appetizers

- ◆ Bacon Wrapped Plantains or Shrimp (+\$4)
- ◆ Baked Goat Cheese, caramelized onions, and pancetta on Puff Pastry
- ◆ Baked Spinach & Artichoke Dip w/ Pita chips
- ◆ Cheesy Cauliflower Bites with Sriracha Mayo Dip (GF)
- ◆ Chorizo Stuffed Mushrooms
- ◆ Chicken Sausage & Sun-Dried Tomato Pillow Puffs
- ◆ Chicken Satay with peanut sauce
- ◆ Cocktail Meatballs Choice of Marinara, Sweet Chili, or Swedish Style
- ◆ Firecracker Roasted Cauliflower Bites w/ Sriracha aioli or Buffalo style
- ◆ Italian Sausage and Sage Stuffed Mushrooms w. provolone
- ◆ Mini Beef Wellington w/ whole grain mustard (+\$6-9)
- ◆ Mini Spanakopita w/ Tzatziki Sauce (Vg)
- ◆ Mushroom and Asiago Sausage Rolls
- ◆ Pear and Goat Cheese Tarts (Vg)
- ◆ Pigs in a blanket w/ maple mustard sauce
- ◆ Portobello Wellington (VG)
- ◆ Pesto Portobello Bites (VG)
- ◆ Pulled Chicken or Pork Sliders with house made BBQ Sauce
- ◆ Portobello Mushroom Mini Bites or Pizzette
- ◆ Seasoned Beef Empanadas
- ◆ Spiced Chicken Empanadas
- ◆ Tostones Plantain stuffed with Pineapple/Mango Salsa
- ◆ Vegetable Spring rolls - Fried



Cold Appetizers

- ◆ Antipasto Pinwheel wraps
- ◆ Antipasto Platter – Cherry tomato, green olive, salami, hard provolone cheese
- ◆ Caprese Platter – Tomato, Mozzarella cheese, Basil and Balsamic glaze
- ◆ Cucumber Boats with a Lemon Dill Cream Dip
- ◆ Curried Cauliflowerets with Hummus
- ◆ Deviled Eggs Choice of traditional, avocado-bacon, or sriracha
- ◆ Duo Dip Platter w/ Pita and Veggies ((PICK 2) Dips: Hummus-Lemon or Roasted Red Pepper, Olive Tapenade, or Spinach-Artichoke)
- ◆ Fruit & Cheese Platter w/ Crackers (Gourmet Boards w/ Charcutier Meats +\$4 pp)
- ◆ Ham (or Turkey) & Cheese Pinwheels
- ◆ Italian Bruschetta with Crostini
- ◆ Kielbasa Sausage and Cheese Skewers with Sweet Gherkins.
- ◆ Lemon Goat Cheese Mousse w/ Wine Poached Pear Tarts
- ◆ Mediterranean Bruschetta with Crostini: tomatoes, garlic, artichoke, feta, kalamata olives, capers, red onion
- ◆ Hummus and Veggie Tray with Pita chips
- ◆ Shrimp Cocktail Shooters w/ Mango salsa or Traditional Cocktail Sauce (+\$4)
- ◆ Smoked Salmon Mousse with Lemon Dill Cream Cheese and crackers (+\$4)
- ◆ Tortilla Chips and Salsa (+\$2 pp for Guacamole)
- ◆ Vegetable Tray with Spinach Artichoke Dip (GF)



EVENT PACKAGE MENUS

Package Menu Details

The Package menus were designed to provide customized food options for any special event. Our menus allow the Event Host to build their ideal “carte du jour” by selecting their Appetizers, Salad, Entrées, and Sides. Mixing and matching is allowed from the various internationally inspired menus.

When choosing a package menu, the price you pay is calculated by headcount of guests and is all-inclusive by providing Elegant Disposable Dinnerware and Cutlery, Buffet Linens, and complimentary choice of Iced Tea (Sweet or Unsweet) or Lemonade, and Citrus Infused Water.

Depending on the type of event, and serving style, having Waitstaff comes highly recommended for portion control. We base cost on the number of guests attending. Finalization of attending guests, any changes to your menu, and specifications like food allergens are due no later than 15 business days prior to event.

Headcount (min.30)	Pricing / Person	# Of Appetizers*	# Of Entrée(s)	# Of Sides**
30-49 people	Contact Us	1	1 protein, 1 Pasta	2
50-99 People	Contact Us	2	1 protein, 1 Pasta	2
100-149 people	Contact Us	2	2	2
150+ people	Contact Us	2	2	2

All packages include a choice of Salad (1), Salad can be substituted for one Veggie Side

[Custom Orders: Shellfish: +\$4 pp, Fish: +\$6-8 pp, and Beef: +7-9 pp, Scallops Mkt Price]

**Additional Apps can be added for \$4.95/per app/ pp (upgraded prices apply)*

***Additional Sides can be added for \$3.95/per side/ pp.*



Additional Services Schedule

Depending on the type of event and serving style of food, providing Waitstaff to your function usually comes highly recommended for portion control. The prices listed permits a minimum of hours of service provided. (Minimum 30 guests required for additional services)

Waitstaff/ Server (min 5 hrs.)
Bartender Services Beer/Wine Only (Min 4 hrs.)
Bartender Services with Mixed Drinks (min 4 hrs.)
Action Station w/ Live Chef (Min 4 hrs.)

Southern Barbeque Menu

Entrées

- BBQ Pulled Chicken
- BBQ Pulled Pork
- Coffee Rubbed Beef Brisket (+9pp)
- Slow Roasted Pork with Apples & Onions
- Southern Shrimp and Grits (+\$6pp)
- Southern Style Baked Chicken Quarters

Sides

- Baked Sweet Potatoes with Cinnamon Sugar
- Cheesy Corn Bread
- Creamy Corn Bread Pudding
- Collard Greens with Ham & Onions ask for pepper or hot sauce
- Creamy Mac & Cheese made with or without bacon
- Creamy Mashed Potatoes (GF)
- Ranchero Beans with Pork
- Sautéed Green Beans with Shallots, White Wine, and Butter
- Seasoned Rice Pilaf
- Traditional Cole Slaw



Classic Italian Menu

Entrées

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Chicken Piccata
- Penne Alfredo (+\$2 Vegetables, +\$4 Chicken, and +\$6 Shrimp)
- Penne Pasta with Sausage and Peppers in Red Sauce (on side)
- Portobello Wellington

- Roasted Rosemary-Garlic Flank Steak (+\$8pp)
- Roasted Vegetable Cous Cous w/ Pesto
- Savory Chicken Marsala
- Tortellini with Wild Mushroom Sauce

Sides

- Creamy Garlic Smashed Potatoes with Parmesan Cheese

- Lemon Ziti with Roasted Asparagus (VG)
- Pasta Primavera with either Marinara, Alfredo, or Pesto
- Rosemary Roasted Mixed Veggies
- Steamed Mixed Vegetables in Garlic Butter
- Steamed Mixed Vegetables in Garlic Butter
- Traditional Baked Ziti
- Zucchini in Stewed Tomatoes



American Comfort Menu

Entrées

- Beuf Bourgeon (+9 pp)
- Deconstructed Cordon Bleu
- Herb Roasted Turkey with Gravy
- Mama's Meatloaf
- Roasted Beef Pot Roast w/ onions, carrots celery (+\$7 pp)
- Shepherd's Pie
- Sliced Ham with Spiced Maple Glaze

- Slow Roasted Pork with Apples & Onions
- Vegan Mushroom Bourguignon (VG)

Sides

- Creamy Corn Casserole
- Creamy Garlic Smashed Red Potatoes
- Green Beans with Garlic Butter
- Herb Seasoned Bread Stuffing
- Mac-n-Cheese (Add Bacon +\$4)

- Roasted Herbed Red Potatoes
- Roasted Root Vegetables carrots, sweet potatoes, parsnips, beets, onion, olive oil
- Seasoned Wild Rice Pilaf
- Steamed Mixed Vegetables in Garlic Butter
- Sweet Potato Casserole w/ Candied Pecans & Marshmallow



Mediterranean Menu

Entrées

- Kibbeh Nayyem w/ Laban
- Lamb Kabobs w/ Tomato & Peppers (+\$9)
- Mediterranean Style Roast Pork Loin w/ tomatoes, peppers, black olives, and onions
- Roasted Eggplant Bake – tomato, steamed veg. and Herbed Goat Cheese
- Rosemary & Lemon Chicken w/ Champagne Caper Sauce

Sides:

- Creamy Garlic Smashed Potatoes with Parmesan Cheese
- Mediterranean Couscous with Feta and Spring Vegetables. Made to be eaten cold. (VG)
- Mediterranean Veggie Medley (VG)
- Roasted Broccoli w/ Parmesan
- Roasted Brussels Sprouts & Burst Cherry Tomato Spaghetti Squash (VG) (+\$4 pp)
- Roasted Red Potatoes with Garlic and Herbs
- Rosemary Roasted Mixed Veggies (VG)
- Seasoned Rice Pilaf
- Steamed Broccoli and Cauliflower with Garlic Butter (VG)

Latin Inspired Menu

Entrées

- Champagne Chicken with caper sauce
- Chicken & Chorizo Paella w/ Peas, Green Olives & Pimento Peppers
(Add Shrimp, Mussels, Clams, and Calamari +\$10)
- Fajita or Taco Bar (Pick 2) Chicken, or Ground Beef, or Grilled Vegetable
- Mojo Pork -Slow-Roasted
- Pernil — Seasoned, marinated and Dry-roasted pork
- Ropa Vieja: Shredded Beef in red sauce w/ onion, bell pepper, garlic, cumin, and cilantro (+\$6/pp)
- Spanish Style Garlic Shrimp w/ Cilantro Rice (+\$6 pp)
- Spanish Style Hanger Steak w/ Chimichurri Sauce (+\$8)

Sides

- Baked Sweet Plantains (Vg)
- Cilantro Lime Rice (Vg)
- Elote (Street Corn) On the cob, w/ green onion and queso fresco
- Fiesta Sautéed Corn sautéed w/ Peppers and Onions (VG)
- Seasoned Black Beans (Vg)
- Seasoned Pinto Beans (Vg)
- Yellow Rice with or without Green Peppers and Onions
- Yucca Cubano Boiled Cassava Root w/ Garlic, Lemon & Onion (VG)

Asian Menu

Entrees

- Garlic & Sesame Shrimp with jasmine rice
- Ponzu marinated flank steak (+\$7 pp)
- Pork fried rice -Sesame and Soy roasted pork loin w/ jasmine rice, aromatic vegetables, English peas, fried egg, scallions, garlic and ginger
- Sesame Bourbon Salmon - Grilled Salmon glazed with bourbon soy sauce and toasted sesame seeds (+\$8/pp)
- Sesame glazed Short Rib (+\$9)
- Sweet & Sour Chicken
- Vegetable Pad Thai - Rice noodles served with sauteed vegetables, tossed in a Thai peanut sauce and toasted cashews, with lime
 - Add: Chicken or Steak (+\$8), or Shrimp (+\$4)
- Vegetable stir fry - Snow peas, carrots, bell peppers, napa cabbage, onions, peas, garlic & ginger, sauteed in sesame oil and finished with ponzu and cilantro
 - Add: Chicken or Steak (+\$8), or Shrimp (+\$4)

Sides

- Jasmine rice
- Lo Mein noodles in sesame soy
- Steamed broccoli and toasted ginger
- Steamed buns w/ Marinated Vegetables
 - Add: Pork, or chicken or shrimp (+\$4 pp)
- Stir fry vegetables

Vegetarian / Vegan Menu

Entrées

Vegan Butter and Cream Substitutes available

- “Creamy” Lemon Ziti with Roasted Asparagus (Vg)
- Eggplant Ratatouille
- Mediterranean Couscous with Feta and Spring Veggies
- Pasta Puttanesca – with Basil, Olives and oregano
- Portobello Wellington
- Quinoa and Wild Rice Lentil & Butternut Squash or Sweet Potato Stew
- Roasted Brussels Sprouts and Burst Cherry Tomato Spaghetti Squash (+\$4 pp)
- Succulent Tortellini with Nut Wild Mushroom Sauce (Vg)
- Sweet Potato Cous-Cous with Roasted Vegetables
- Sweet Potato, cauliflower, garbanzo bean bowl
- Vegan Mushroom Bourguignon

Sides

- Baked Fingerling Potato Rounds
- Baked Sweet Potatoes with cinnamon-sugar
- Brown Rice Pilaf with Baby Spinach
- Coconut Seasoned Jasmine rice
- Dijon Grilled Potato Salad with Arugula
- Early Summer Light Veggie Sauté, and Sauteed Spinach in Tomato Fennel Sauce
- Mediterranean Medley- Zucchini, Squash, Red Pepper, Red Onion in Olive Oil, Lemon & Herbs
- Seasonal Quinoa Pilaf with Cucumber, Artichokes roasted red peppers and Lemon Vinaigrette
- Smashed Potatoes with Lemon Vinaigrette (VG)
- White Rice Pilaf with Kale, Sauteed Veggies

Vg = Vegetarian with cheese, VG - VEGAN

Select 2 bases:

- Most Popular
- Romaine Lettuce
- Brown Rice
- Yellow Rice
- Quinoa
- Farro

Select 2 proteins:

- Most Popular
- Chimichurri Steak (+ \$6)
- Grilled Rosemary Chicken
- Lemon-Pepper Grilled Shrimp (+ \$4)
- Roasted Mojo Pulled Pork
- Roasted Turkey
- Southwestern Grilled Chicken

- Teriyaki-Glazed Chicken

Select 3 veggies:

- Assorted
- Baby Spinach
- Black Beans
- Carrots
- Cucumbers
- Fiesta Corn
- Kale
- Portobello Mushrooms (+ \$1.00)
- Roasted Sweet Potatoes
- Steamed Broccoli
- Tomatoes

Select 2 sauces:

- Most Popular
- Avocado Salsa
- Pico de Gallo

- Smoky Chipotle Salsa
- Teriyaki Sauce
- Tomato Salsa
- Tzatziki Sauce
- Lemon-Mint Vinaigrette

Select two garnishes:

- Assorted
- Avocado (+\$1)
- Green Onions
- Green Salsa
- Lime Wedges
- Pumpkin Seeds
- Sesame-Flax Seed Mix
- Minced Sun-Dried Tomatoes
- Sunflower Seeds

Add ONS:

• Asian-Style
• Veggies (+ \$4)
• Avocado (+ \$1)
• Baby Spinach (+ \$2)
• Black Beans (+ \$2)
• Carrots (+ \$1)
• Cheddar Cheese (+ \$1)
• Chimichurri Steak (+ \$5)
• Crumbled Queso Fresco (+ \$1)
• Cucumbers (+ \$2)
• Feta Cheese (+ \$1)
• Fiesta Corn (+ \$2)
• Green Onions (+ \$1)

• Green Salsa (+ \$1)
• Grilled Portobello Mushrooms (+ \$2)
• Grilled Rosemary Chicken (+ \$5)
• Kale (+ \$2)
• Lemon-Pepper Grilled Shrimp (+ \$6)
• Lime Wedges (+ \$1)
• Pumpkin Seeds (+ \$1)
• Red Salsa (+ \$1)
• Roasted Mojo Pulled Pork (+ \$6)
• Roasted Sweet Potatoes (+ \$2)

• Roasted Turkey (+ \$5)
• Sesame-Flax Seed Mix (+ \$1)
• Southwestern Grilled Chicken (+ \$2)
• Steamed Broccoli (+ \$2)
• Sun-Dried Tomatoes (+ \$1)
• Sunflower Seeds (+ \$1)
• Teriyaki-Glazed Chicken (+ \$2)
• Tomatoes, diced (+ \$2)



Terms and Conditions & Cancellation Schedule

Payment Terms: A deposit of 50% is due upon acceptance of the quote.
Final Headcount & Payment is due no later than two - four weeks prior to the event.

The quote and Banquet Event Order serves as the Caterers Contract which is required for all events. Prices are effective as of the date of this quote and are subject to change after 6 months due to fluctuations in market pricing and distribution costs.

A Fresh Connection Catering accepts: Cash (ACH/Wire), check or credit card. (There will be a 3.5% fee added to all Credit Card charges)

Cancellation Policy: Any cancellation prior to the event will result in a 25% fee of the invoiced amount to recover administrative and overhead expenses. If cancellation is within 30 days of the event date, the Caterer reserves the right to keep the 50% deposit as rentals and other costs may already have been expensed. If cancellation is within 2 weeks of the event date, 100% of the total estimated charges for the cancelled function is due immediately. Cancellation Fees will be credited towards a future event if executed within one year of cancellation.

Delivery Fee and Service Fees

The Delivery Fee varies upon location. Service Fees supports proper transport of food and tools, from our kitchen to your venue. The quote/order may reflect a Caterers fee, often mistaken as gratuity, this fee supports overhead and administrative costs of managing your event. Due to the increase of distribution, food and labor costs as of January 1, 2022 our Service Fee has increased to 23% of food and service items.

If you see a “venue fee” on a quote, this is due to certain venues charging AFCC to serve your function. For example, the City of St. Pete charges 15% of food costs at their venues such as the Coliseum and Sunken Gardens. A “Disposal Fee” of \$150.00 may apply to a quote when a venue does not allow us to dispose of waste at their facility.
