



SWFL

CATERING & EVENTS



SAMPLE BUFFET MENUS

Selections Include but are Not Limited to the Following. Final Pricing is Based on Menu Selection, Party Size and Menu Additions (Hors D' Oeuvres and Dessert Selections). Please Contact Us Directly for a Quote.

Sample Menu One

Fresh Mozzarella and Tomato with Lightly Dressed Greens, Croutons and Balsamic Reduction
Sliced Beef Tenderloin with Fresh Rolls and Horseradish Cream
Red Wine Braised Chicken with Root Vegetable and Fresh Thyme
Seafood Stuffed Twice Baked Potato
Creamy Risotto with Wild Mushroom
Blistered Asparagus with Breadcrumb Gremolata

Sample Menu Two

Mixed Greens with Fresh Citrus, Tomato, Goat Cheese, Toasted Almond and Champagne Vinaigrette
Sliced Steak (Cut Selections and Carving Available) with Garlic Chimichurri
Citrus and Cilantro Glazed Jumbo Shrimp
Seasoned Dirty Rice with Crispy Pork Belly
Sweet Potato Mash with Candied Walnuts
Marinated and Grilled Mixed Vegetables

Sample Menu Three

Traditional Caesar Salad with House Made Croutons and Caesar Dressing
Slow Braised Beef Short Ribs with Red Wine Cherry Reduction
Seared Chicken Breast with Lemon Caper Sauce
Fresh Pasta with Crispy Pancetta, Peas, Caramelized Onion and Asiago Cream Sauce
Crispy Rosemary Roasted Potatoes
Garlic Sautéed Green Beans

Sample Menu Four

Granny Smith Apple Coleslaw
Crispy Fried Chicken with Spicy Bourbon Peach Sauce
Slow Roasted Pulled Pork with Fresh Rolls and Assorted Sauce Selection
Beef Brisket Baked Beans
Shredded Potato and Cheddar Casserole
Seared Brussels Sprouts with Sweet Vinaigrette Glaze