



TASTEFULLY DONE
CATERING & EVENTS

SAMPLE PICNIC AND BARBECUE

SELECTION OF SIX HORS D'OEUVRE, DECORATED WITH FRESH FLOWERS

MINI LUMPFIN CRABCAKES WITH SAUCE REMOULADE
LUMPFIN CRAB WITH GUACAMOLE IN BLUE CORN CUPS
SEARED SUSHI GRADE TUNA WITH WASABI CREAM ON RICE CRACKERS

MINI COBB SALAD – CHICKEN, AVOCADO, BACON & TOMATO ON ENDIVE
MINI CHICKEN TACQUITOS WITH PICO DE GALLO
BARBECUED HOISIN DUCK QUESADILLAS WITH CILANTRO
GRILLED CHICKEN CAESAR PINWHEEL WRAPS

MINIATURE BEEF EMPANADAS WITH PICO DE GALLO
HOUSE MADE PIZZA WITH FRESH MOZZARELLA, BASIL AND TOMATO
TRICOLOR TORTELLINI SKEWERS WITH BASIL OIL
ARTICHOKE AND PARMESAN CROSTINI

BARBECUE BUFFET MENU

FROM THE GRILL

AMISH FREE RANGE CHICKEN WITH GUAVA BBQ SAUCE
GRILLED CHICKEN FAJITA STRIPS WITH RED AND ORANGE PEPPERS, BASKETS OF FLOUR TORTILLAS
MANGO PAPAYA SALSA ON THE SIDE
GRILLED SIRLOIN BURGERS WITH SELECTION OF CHEESES
HOT DOGS AND BRATWURST
BABY BACK RIBS WITH HONEY PECAN GLAZE
GRILLED JUMBO FRESHWATER SHRIMP (U12) DRIZZLED WITH BASIL OIL

ACCOMPANIMENTS

HOUSE MADE RED, WHITE AND BLUE TORTILLA CHIPS WITH GUACAMOLE AND PICO DE GALLO
LOCAL STRING BEANS WITH TOASTED ALMONDS
GRILLED VEGETABLE PLATTER
RED BLISS POTATO SALAD WITH CHOPPED EGG AND DILL
ORZO WITH FETA, KALAMATA AND SUN DRIED TOMATO
MIXED BABY LETTUCES WITH TOASTED SUNFLOWER SEEDS, DIJON VINAIGRETTE
RED AND GREEN COLESLAW WITH CUMIN CITRUS DRESSING

DESSERT BUFFET

BELGIUM CHOCOLATE BROWNIES, WHITE CHOCOLATE MACADAMIA DIAMONDS, PECAN SQUARES,
BOWLS OF FRESH BERRIES
CELEBRATION CAKE