



fresh
catering & events

small plates | appetizers

*As a continuing commitment to our planet, all of our ingredients are organic and purchased locally
Portions are two-four pieces per person depending on ingredient
For parties under 50 people plates and serving ware included*

Option A
\$15 per person choose three

Option B
\$20 per person choose four

Option C
\$30 per person choose six

Option D
\$40 per person choose eight

Option E
\$50 per person choose ten

Option F
\$60 per person choose twelve

server rate \$25 per hour minimum \$150
chef rate \$40 per hour minimum \$200

beverage service

*full cocktail service with your choice of call, premium, or luxury tiers-juice, soda, mineral water included
champagne not included*

call \$18 an hour per person

premium \$21 an hour per person

luxury \$25 an hour per person

beer and wine \$20 an hour per person

non alcoholic \$9 an hour per person

champagne \$9-\$20 per glass

bartender rate \$30 per hour minimum \$180

A 20% service charge and a 6.5% Florida state sales tax will be applied to all food and beverage pricing.
Menus ordered for fewer than 50 guests will incur a \$150 production fee.

scallops wrapped in prosciutto field greens with honey dijon dipping sauce

mussels in white wine saffron broth sautéed topped tomato, shallots & parsley

beef carpaccio mixed greens, shaved parmesan, capers, truffle aioli

filet kabob cherry tomato, portobello, onion, with chimichuri dipping sauce

prawns al ajillo roasted in extra virgin olive oil, garlic, parsley & pinot grigio sauce

hand made gnocchi with fresh pomodoro sauce

asparagus wrapped with prosciutto drizzled with olive oil and shaved parmesan

hearts of palm and avocado with cucumber, olive oil, cracked pepper, & lemon

trio of sausage skewer longanisa, chorizo, italian

pot stickers pork and scallion with ginger soy dipping sauce

baked herbed feta and nicoise olives with garlic pita toast points

herb marinated swordfish kabobs lemon, olive oil, basil, tomato

trio of hummus traditional chick pea, lima bean and herbs, sun dried tomato, toast points and pita

summer rolls shrimp, or pork, rice vermicelli, carrots, mint, and basil with peanut sauce

ahi tuna sashimi wasabi, sesame oil, soy, yuzu

crispy oysters lightly breaded in panko topped with sirracha aioli

yellowtail snapper ceviche with cucumber, cilantro, and lime juice

shrimp and tomato skewers with pesto dipping sauce

mini polenta cakes with blue cheese, pears, and candied walnuts

spanikopita filo wrapped spinach and feta

salmon poached topped with salsa verde on crisp brioche

teriyaki salmon with scallions and lime

seared scallops with coconut curry dipping sauce

mini meatballs with marinara

eggplant cakes with marinara

salmon canapés with dill cream fresh and capers

panko fried green tomatoes with capers, olives, and pomodoro

assorted crispy vegetables with trio of dipping sauces: pesto, blue cheese, and herbed cheese

mini quiche

spinach | feta & tomato | roasted vegetable & pesto

stuffed mushrooms florentine mushroom caps topped with spinach, parmesan, and Italian breadcrumbs

empanadas spicy beef, veggie, or chicken with cumin sour cream sauce

herbed goat cheese crostini

calamari with spicy marinara or wasabi aioli

mini crab cakes with meyer lemon, dijon sauce

belgiun endive goat cheese, almonds, and herbed vinaigrette

brie with puffed pastry and raspberry glaze

steak au poivre crostini with creamy horseradish sauce

three cheese tortellini with marinara or pesto

steamed clams with lemon, white wine, parsley

eggplant rollatini with pomodoro sauce

chicken rollatini with sage cream sauce

grilled zucchini and squash skewers with mint and feta

caprese skewers, balsamic glaze

vegetarian lettuce wraps carrots, cucumber, scallions, peppers, with peanut sauce

oysters with champagne vinegar mignonette

spicy shrimp remoulade on honey glazed toast points

asian crab salad with wonton crisps

sesame tuna tartar with wonton crisps

veggie kabobs cherry tomato, cucumber, hearts of palm, and red onion

carpaccio of pesce ahi tuna, sea bass, or salmon, lemon caper aioli and arugula

trio of bisque tomato, mushroom, lobster

smoked salmon cakes with lemon and wilted spinach

field mushrooms on puff pastry topped with arugula and shaved parmesan

honey glazed duck on cranberry polenta cakes

pork tenderloin with apple and pecans

mussels coconut curry

ceviche chef's choice

petite sandwiches (pick two)

ham, brie, and apple with honey mustard

filet of beef, horseradish aioli, roast tomato

grilled chicken, roasted red pepper, olive tapenade

smoked salmon, cream fraise, capers, red onion

steamed artichokes with salsa verde

chicken or beef skewers with peanut sauce or pesto

pizzette with goat cheese and caramelized onion

calamari with chile garlic or tomato sauce

beef sliders with blue cheese, horseradish aioli

walnut toasts with fig jam and manchego

crab meat crostini with crème fraiche

blue cheese and caramelized onion squares

dilled salmon tartar on wheat toast

tuna carpaccio with watercress

phyllo rolls cheese, herb, and sun dried tomato

lamb meatballs with lemon almond mint pesto

plantain chips with warm cilantro dipping sauce

indian spiced chicken skewers with curry creme fraiche

sesame chicken drumettes with teriyaki

bombay sliders ground turkey with garlic curry sauce

crispy shredded duck on polenta cakes with berry compote

morrocon slow cooked chicken on pita

oysters rockefeller deconstructed

shu mai dumplings pork, crab, or vegetable

warm asparagus toasts with pancetta and dijon vinaigrette

spicy crab cocktail with won ton crisps

mediterranean pizza lamb, feta, tomato

gazpacho shooters

classic caponata with italian toast

hot crab & artichoke dip with pita crisps

mozzarella stuffed portobello's with balsamic glaze

vegetarian lettuce wraps with peanut sauce and chili garlic

tuna tartar with sesame aioli

baked oysters with bacon & leeks

salmon & scallop terrine in puffed pastry with lemon, dill aioli

mini corn cakes with roasted ancho mole and cilantro sour cream

baby yukon gold potatoes stuffed with grilled scallions and aged cheddar

mini pizzas with heirloom tomatoes, basil, and mozzarella

crispy pita with hummus and sun dried tomato relish

sourdough crostinis with heirloom tomato relish and purple basil

mini filo tarts stuffed with roasted onions, baby organic tomatoes and Sheep's milk feta

filo cups with a roasted mushroom, sausage ragout and roasted pepper coulis

summer squash fritters with heirloom tomato relish

grilled chicken apple sausage with peach jam and balsamic syrup on rosemary flatbread

chicken salad with chive flowers on baguette chip

cured salmon with crispy potato and crème fraiche

mini corn tostadas with chipotle grilled chicken, guacamole, and salsa verde

ancho glazed pork tenderloin on crispy brioche with plum marmalade

mini marsala mushroom risotto cakes with roasted peppers, arugula pesto and truffle essence

grilled flank steak on crostini with olive tapenade

crispy chicken croquettes with summer herbs, pesto and romesco

bbq duck on corn griddle cakes with avocado jicama salsa

citrus marinated prawns with spicy mango sauce

whiskey braised mushrooms, caramelized onion jam, prosciutto on crostini

goat cheese crostini with onion marmalade

rock shrimp cakes with chipotle remoulade

rosemary skewers with grilled shrimp and aged balsamic

mini sherry braised mushroom risotto fritters with roasted peppers, 3 herb puree, and white truffle essence

crostini with prosciutto wrapped apricots and roquefort

grilled skirt steak with chimichurri

corn cakes with lime scented scallops with salsa verde

seared ahi on sesame wontons with wasabi crème fraiche' and radish salad

rock shrimp ceviche on crispy tortillas with salsa verde

mini salmon cakes with lemon chipotle remoulade

baby mushroom caps stuffed with lobster fondue and chive crème fraiche

grilled shrimp with avocado coulis and cucumber salad

beef tenderloin carpaccio with onion marmalade and horseradish crème fraiche

tomato risotto spoons with cabernet braised pork and crispy scallions

grilled potatoes with rosemary scented lamb sundried tomato- olive relish and porcini crème fraiche

cucumber wrapped fresh salmon with plum wine vinaigrette

chilled cucumber soup shooters with dill crème fraiche

smoked fish dip with salted flatbread crisps

chipotle, tomato, grilled corn salad on corn cake

SPECIALTY PLATTERS

Minimum of 10 people

seafood platter mussels, clams, shrimp, scallops, lobster, oysters.....M/P

caviar imported caviar, egg, onion, toast pointsM/P

artisan fruit and cheese platter assorted dried fruits and imported cheese.....\$20/serving

antipasti roasted peppers, grilled eggplant, artichokes, salami, parmesan, olives, hot peppers, imported italian cheese, salami, prosciutto, pancetta, roasted tomatoes\$20/serving

CARVING & CHEF STATIONS

Chef fee applies Minimum of 10 people

roast pork loin with rosemary & garlic..... \$15/serving

london broil with red wine, shallot reduction.....\$20/serving

rib roast with blue cheese sauce.....\$30/serving

roast chicken with parsley, wine, & lemon.....\$15/serving

whole roasted salmon with capers, lemon, olives & dill.....\$20/serving

PASTA STATION

chef fee applies | minimum of 10 people

Individually priced

choice of: penne, linguini, spaghetti, gemelli, angel hair, or rigatoni

with: vodka sauce, lemon white wine & garlic, tomato basil, burre blanc, or pesto,

add: sausage, meatballs, chicken, shrimp, or scallops | tomato, garlic, herbs. onion, sun dried tomato, pine nuts, olives, capers

SAUTE STATION

chef fee applies | minimum of 10 people

Individually priced

asian stir fry teriyaki, spicy basil, chili garlic, miso & ginger

add: chicken, beef, shrimp, scallops, vegetables

SUSHI OR SASHIMI

minimum of 10 people-made to order



eat, drink, be thoughtful

www.freshcater.com