



## Catering Menu

1484 Alternate 19 N  
Palm Harbor, Florida  
727-787-1404

All menu  
prices are  
subject to  
change

### Breakfast

❖ **Breakfast Parfaits- \$7.25**

Granola, yogurt and fresh berries topped with whipped cream. Served in a disposable plastic cup with a lid

\* Minimum Order: 1 dozen

❖ **Quiche- \$12.50**

Flavor options: broccoli, tomato and mozzarella - bacon and cheddar - 3 cheese - quiche lorraine - ham and cheddar

\* Cut and papered: +\$2.00

❖ **Fresh Baked Breakfast Breads- \$5.00**

Flavor options: blueberry, apple, cherry, lemon poppy seed or banana pecan

\* Cut and trayed: +\$.75

❖ **Mini Fruit Turnovers- \$33.00 per dozen**

Flavor options: apple, cherry or blueberry

\* Minimum Order: 1 dozen

❖ **Homemade Cinnamon Buns- \$36.50**

\* Minimum Order: 1 dozen

❖ **Seasonal Fresh Sliced Fruit- \$2.75 per person**

An array of seasonal fruits

❖ **Seasonal Fruit Salad- \$2.75 per person**

Cantaloupe, honeydew and watermelon along with other fresh, seasonal fruits tossed together in a colorful salad

❖ **Fruit K-bobs- \$1.75 each**

Seasonal fruits which may include cantaloupe, strawberries and watermelon on a skewer presented skewered onto a half of a watermelon nesting in a bowl

\* Minimum Order: 2 dozen

### Hor D'oeuvres

❖ **Crab Cakes with a Mustard-Mayo Sauce- \$3.00 each**

❖ **Spanakopita- Spinach and Cheese in a Phyllo- \$1.75 each**

❖ **Traditional Pigs and a Blanket with Ketchup- \$1.50 each**

❖ **Tomato Basil Bruschetta- \$1.50 each**

❖ **Caprese K-bobs-\$1.50 each**

Grape tomatoes and mozzarella balls on a skewer with basil-garlic olive oil

❖ **Meatballs in Sauce Marinara or Swedish Style (Serves 18-20)- \$75.00**

❖ **Ginger-Sesame Chicken K-bobs- \$2.50 each**

Our own chicken meatballs on a skewer with pineapple and red bell pepper with an Asian ginger-sesame sauce

❖ **Italian Sausage-Stuffed Mushrooms with a drizzle of sauce Marinara- \$2.25 each**

## *Hor D'oeuvres (continued)*

- ❖ **Scandinavian Open-Faced Finger Sandwiches- \$3.50 each**  
Baguette slices with a roasted tomato aioli with your choice of grilled chicken or sliced beef with sliced tomato, sliced cucumber and a drizzle of balsamic glaze and a sprinkling of parmesan cheese
- ❖ **Baked Brie (Serves 20-30)- \$90.00**  
A wheel of brie with apricot marmalade and toasted almonds all wrapped up in pastry and baked golden. Served with sliced bread
- ❖ **Fiesta Platter (Serves 18-20)- \$75.00**  
Layers of shredded lettuce, spicy grilled chicken, refried beans and cheddar cheese. Served with salsa and chips
- ❖ **Buffalo Chicken Dip (Serves 18-20)- \$80.00**  
Spicy Chicken in a creamy buffalo sauce served warm with fresh sliced bread
- ❖ **Spinach and Artichoke Dip (Serves 18-20)- \$80.00**  
Artichoke hearts and fresh spinach baked together in a Monterey cheese sauce. Served with slices of french bread
- ❖ **Cheese and Fruit Tray (Serves 18-20)-\$95.00**  
Domestic and imported cheeses. Served with seasonal fresh fruit, fresh bread and crackers
- ❖ **Crudite Tray (Serves 18-20)- \$80.00**  
Garden fresh vegetables and fruit to include carrots, cucumbers, tomatoes and sliced apples with your choice of hummus or ranch dressing
- ❖ **Grilled Vegetable (Serves 18-20)- \$80.00**  
Assorted grilled vegetables to include eggplant, zucchini and bell peppers with a balsamic vinaigrette and sliced breads

## *Salads and Sides*

- ❖ **Greens Beans (Serves 20-25)- \$70.00**  
Fresh garden green beans with butter
- ❖ **Poppy Seed and Citrus Salad (Serves 20-25)-\$68.00**  
Fresh romaine and spinach tossed with mandarin oranges and toasted sliced almonds, sliced strawberries and parmesan cheese with a strawberry poppy seed dressing
- ❖ **Garden Greens (Serves 18-20)- \$65.00**  
Fresh wild field greens with tomatoes and cucumbers with your choice of Italian, ranch or balsamic dressing
- ❖ **Traditional Greek Salad (Serves 20)- \$80.00/add chicken for \$70.00**  
Crisp lettuce, creamy potato salad, feta cheese, tomatoes, black olives and pepperoncini with Greek feta dressing
- ❖ **Antipasto Pasta Salad (Serves 18-20)- \$75.00**  
Penne pasta, assorted Italian meats, diced provolone and mozzarella, fresh basil and tomatoes in balsamic vinaigrette
- ❖ **Creamy Potato Salad (Serves 18-20)- \$75.00**  
Diced potatoes, garden fresh parsley, celery, onions, mayo and sour cream
- ❖ **Waldorf Chicken Salad (Serves 18-20)-80.00**  
Diced chicken with celery, red onions and diced apples with creamy mayonnaise and a touch of dijon served with sliced bread
- ❖ **Orecchiette and Arugula Salad (Serves 18-20)- \$82.00**  
Orecchiette pasta tossed with baby arugula, roasted tomatoes, basil, garlic, parmesan cheese and extra virgin olive oil
- ❖ **Grilled Vegetable (Serves 18-20)- \$85.00**  
Assorted grilled vegetables to include eggplant, zucchini and bell peppers with a balsamic vinaigrette and sliced bread

## *Salads and Sides (continued)*

- ❖ **Medley of Fresh Seasonal Vegetables (Serves 18-20)- \$78.00**  
Assorted seasonal vegetables sautéed with butter, salt, pepper and fresh herbs
- ❖ **Honey Glazed Carrots (Serves 18-20)- \$60.00**  
Baby carrots sautéed with butter, salt, pepper and fresh herbs. Drizzled with all natural honey
- ❖ **Garlic Mashed Potatoes (Serves 18-20)-60.00**  
Creamy Idaho potatoes with an infusion of garlic, butter and seasonings
- ❖ **Oven Roasted Red Potatoes (Serves 18-20)- \$60.00**  
With fresh herbs and butter
- ❖ **Penne Pasta (Serves 18-20)- \$65.00**  
Sautéed with olive oil, garlic and garden basil. Choice of marinara or alfredo sauce served on the side
- ❖ **Dinner Rolls- \$9.00 per dozen**  
With butter and your choice of white or whole wheat rolls
- ❖ **Jasmine Rice (Serves 18-20)- \$65.00**  
Jasmine Rice with dried sweet cherries
- ❖ **Greek Salad- \$7.50 per person/add grilled chicken for \$2.50 a person**  
Crisp lettuce, creamy potato salad, feta, tomatoes, black olives and pepperoncini with Greek feta dressing
- ❖ **Jasmine Rice Salad (Serves 18-20)- \$72.50**  
Jasmine rice with dried cherries, spring mix of greens, mandarin oranges, cucumbers, tomatoes, toasted almonds and parmesan cheese with our own dijon vinaigrette
- ❖ **Fresh Fruit K-bobs- 2.50 per person**  
Seasonal fruits which may include cantaloupe, strawberries and watermelon on a skewer presented skewered into a half of a watermelon nesting in a bowl

**1/2 orders are available for all of our items unless otherwise noted**

## *Entrees*

- ❖ **Chicken Marsala (Serves 18-20) - \$85.00**  
Seared breast of chicken with mushrooms and sauce Marsala
- ❖ **Ginger Sesame Chicken Meatballs (Serves 18-20)- \$82.00**  
Our own handmade, all-white meat chicken meatballs with an Asian ginger sesame sauce
- ❖ **Buffalo Chicken Mac and Cheese (Serves 18-20)- \$85.00**  
Our own mac and cheese combined with pulled buffalo chicken, baked with a layer of melted cheddar cheese
- ❖ **Chicken Parmesan (Serves 20)-\$90.00**  
Marinara Sauce and Melted Mozzarella cheese
- ❖ **Chicken Piccata (Serves 20)- \$90.00**  
With lemon basil sauce
- ❖ **Grilled Breast of Chicken (Serves 20)- \$90.00**  
With creamy boursin herb sauce
- ❖ **Roast Tenderloin of Beef (Serves 18-20)-Market Price \*1/2 orders not available**  
Mushroom sauce and fresh baked rolls
- ❖ **Roast Loin of Pork (Serves 18-20)- \$88.00**  
With rosemary sauce

## Entrees (continued)

- ❖ **Roast Sirloin of Beef (Serves 18-20)- Market Price \*1/2 orders not available**  
With a mushroom sauce
- ❖ **Herb Seared Salmon (Serves 18-20)- \$135.00**  
Lemon basil sauce and balsamic drizzle
- ❖ **Grilled Italian Sausage (Serves 18-20)- \$85.00**  
Served with peppers and onions in a marinara sauce
- ❖ **Meatball Marinara (Serves 18-20)- \$75.00**
- ❖ **Baked Ziti**  
Small (no meat): \$45.00 – small (with meat): \$65.00 – large (no meat): \$90.00 – large (with meat): \$105.00
- ❖ **Lasagna**  
Small (serves 10-12): \$60.00 – small (with meat): \$70.00 – large (serves 18-20): \$100.00 – large (with meat): \$115.00
- ❖ **Eggplant Parmesan**  
Small (serves 10-12): \$55.00 – large (serves 18-20): \$110.00

## Desserts

*2 Dozen Minimum Order of each item*

- ❖ **Key Lime Bites- \$36.00 per dozen**
- ❖ **Mini Cream Puffs- \$28.00 per dozen**
- ❖ **Brownies with Chocolate Buttercream- \$35.00 per dozen**
- ❖ **Assorted Cookies- \$12.00 per dozen**  
Lemon Coolers, almond chocolate chip, snickerdoodles or chocolate crackle
- ❖ **Cheese Cake Bars - \$35.00 per dozen (minimum order of 2 dozen per flavor)**  
Flavor options: Amaretto, key lime, strawberry, plain or reeses
- ❖ **Assorted Mini Bundt Cakes- \$35.00 per dozen (minimum order of 2 dozen per flavor)**  
Flavor options: pumpkin with cinnamon buttercream, chocolate with buttercream, carrot cake with cream cheese icing or yellow with buttercream

### Quality Service

We deliver to all of our three neighboring counties. Delivery Fee is calculated by distance and order.

Want something prepared you don't see on the menu? We can customize and design a unique menu.

We offer service for your party from beginning to end! We supply service ware and chafers. Includes complete set up and clean up

\$275.00 Service fee for 4 hours - \$75.00 for each additional hour- Menu Prices are Subject to Change

High Grade Disposables are available for your party to include: black dinner plates, black dessert plates, disposable silver cutlery and dinner napkins- \$1.50 a person

All of our selections are handmade from the freshest ingredients. Our chicken is always fresh and always non-GMO and hormone free. Our fruits and vegetables are fresh from the market. We do not use MSG. Gluten Free Selections are available for an additional cost