

Catering By Robert

Event Concepts . FL

Plated Offerings

Each Entrée/Combo is priced per person extra over and above your base package

Standard Accompaniments Include:

One Salad

One Vegetable

One Starch

Bruschetta Grilled Chicken Breast - \$2

Eggplant Parmesean - \$1

Stuffed Airline Breast of Chicken
- traditional Apple Raisin Stuffing
- Tropical Mango
\$4.50 (must have on site convection oven)

Skewered Mojo Shrimp & Caribbean Chicken \$4.75

White Vegetarian Lasagne - \$1.50

Char-Grilled Filet of Beef (8 oz.) \$8

Pesto Crusted Salmon Filet - \$2.95

Mediterranean Grilled Pork Chop - \$3.75

Tuscan Broiled Stuffed Tomato - \$1.25

Salmon in Champagne Sauce - \$2

Roast Prime Rib Au Jus - \$5.50

Herb Crusted Sliced Pork Loin - \$1.95

Seafood Medley Served w/ Pasta - \$3.25

Beef Filet and Shrimp Brochette - \$6.95

Crab Stuffed Shrimp Prawns – Market Priced

Chicken Jack Daniels with asparagus - \$4.95

Sicilian Veal Chops – Market Priced
Rosemary Lamb Chops – Market Priced

Blackened Grouper – Market Priced

Seared Ahi Tuna – Market Priced

Bleu Cheese Crusted Filet of Beef - \$8.25

Florida Lobster Tail with Beef Filet – Market Priced

Shrimp Scampi over Pasta or Rice - \$3.50

Chicken Cordon Bleu - \$3.95

Montreal Grilled Sirloin - \$4.75

Chicken Breast Florentine En Croute - \$4.95 **(must have access to on site oven)**

Blackened Chilean Sea Bass or Grouper – Market Priced

Beef Filet with Twin Scallops in Balsalmic Reduction - \$8.95

DYNAMIC DUOS

When one is just not enough . . .

Char-Grilled Beef Filet and Ranch Style Chicken Breast . . . \$6.50

Beef Tenderloin Filet with Salmon in Champagne Cream Sauce . . \$7.25

Shrimp and Steak Skewers Chargrilled and Finished with Pineapple Salsa . . . \$6.25

Beef Filet with Italian Butter and Brushetta Chicken . . . \$6.50

Please Note:

Many plated meals require on-site access to a full kitchen or specialty cooking equipment.

Depending on your location and number of guests, we may not be able to offer certain selections for your event. Please consult your event specialist for suggested entrees suitable for your event location.

***Appetizer Course**

Crabmeat Cocktail*
Jumbo Shrimp Cocktail*
California Veg Martini*
Pear with Cheese*
Fruit Chantilly Champagne*

Salad Course

- Signature Casesar
- Field Greens with Raspberry Viniagrette, Walnuts, Cran-raisins
- Summer Cobb Salad*
- Garden Tossed Salad
- Iceberg Wedge with Bleu Cheese *
- Mixed Greens with Pomegranite Viniagrette and Gorgonzala Crumbles *
- Mandarin Orange Salad with Toasted Coconut
- Spanish Salad with Green Olives and Tomato
-Greek Salad with feta and peppercini

Starches / Legumes

Roasted New Potatoes
Whipped Potatoes
Garlicky Mashed Potatoes
Potato Duchesse* - \$1.25
Twice Baked Potatoes with Cheese - \$1
Italian Scalloped Potatoes * - \$1.75
Buttered Yukon Golds - \$1.50
Potato Croquette - \$2
Baked Potato - \$.50

Garlic Pasta Shells
Pesto Linguine
Three Cheese Pasta
Tomato Basil Angel Hair Pasta

Rice Pilaf
Confetti Rice
Cous Cous - \$.50

Jasmine Rice
Saffron Rice
Red Beans and Rice
Black Beans with onion

Vegetables

Green Bean Almandine
Middle Eastern Ratatoui
Corn with Pimento
Peas with Pearl Onions
Country Style Green Beans
Honey Glazed Carrots
Southwest Corn with black beans

Sauteed Summer Vegetables* - \$1.00
Snow Peas* - \$1.00
Creamed Spinach

California Mix* - \$1.00
Italian Blend* - \$1.00
Vegetable Medley* - \$1.00
Asian Stir Fry* - \$1.25
Julienne Carrots and Peas* - \$1.25
Garden Baby Vegetables* - \$1.75
Steamed Broccoli* - \$1

Rolls, Breads

Dinner Rolls
Assorted Seeded and Plain Breads

Sunflower Rolls*
Flaxseed Rolls*
Assorted Scones, Hard Rolls *
Crescent Rolls*
Flatbreads, Pita*

Italian Crusted Breads with balsamic /olive oil*

Soup Course*

French Onion - \$1.25
Lobster Bisque - \$2
Clam Chowder - \$1.50
Italian Wedding - \$1.25