



**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