

COCKTAILS CATERING



THE ART OF CATERING



CUISINE | RENTALS | BAR | STAFFING

CONTACT US AT: 407.446.2878

VISIT US ONLINE

WWW.COCKTAILSCATERING.COM

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SIGNATURE PACKAGES

All Signature Packages Include:

designer plates, silverware sets, water goblets, champagne flutes,
decorative table linen & napkins for your guests and seating tables.
also includes complimentary cake cutting, champagne pouring
service, water service & sweet tea/lemonade station



BUFFET | \$60PP

(3) butler passed appetizers
(2) entrée selections
(3) sides selection
(1) salad selection
assorted dinner rolls
water, sweet tea and lemonade

PLATED | \$65PP

(3) butler passed appetizers
(1) entrée selection
(2) sides selection
(1) salad selection
assorted dinner rolls
water, sweet tea and lemonade



STATION | \$70PP

(3) butler passed appetizers
(2) from tier one stations
(2) from tier two stations
(1) from tier three stations
water, sweet tea and lemonade

FAMILY STYLE | \$75PP

(3) butler passed appetizers
(2) entrée selections
(2) sides selection
(1) salad selection
gourmet dinner rolls
water, sweet tea and lemonade

SIGNATURE PACKAGES ADD 35% LABOR, 15% GRATUITY & 6.5% TAX



SAVORY STARTERS

Pick and choose your favorite items from our caprese skewers to our lamb lollipops. Craft a personalized menu that your and your guests will love.





Stuffed Mushrooms



Fried Arancini

STARTERS: VEGETARIAN

NEW POTATOES (GF) \$3.75

baby red skin potatoes with herb cream cheese filling and roasted red pepper puree, served room temperature

CUCUMBER CUPS (GF) \$3.75

lightly salted cucumber base with an herb cream cheese and sophisticated dill garnish
*add smoked salmon +\$1pp

TOMATO AND BASIL BRUSCHETTA \$3.75

topped with parmesan cheese and balsamic glaze, served on a toasted baguette

FRUIT KABOBS (GF) \$3.75

fresh fruit skewered and drizzled with simple syrup topped with toasted coconut

BRIE & APRICOT CANAPE \$3.75

creamy whipped brie with toasted almonds and apricot chutney in a flaky shell

SPANAKOPITA \$3.75

a delicious savory Greek pie made of perfectly crispy layers of phyllo dough and a comforting filling of spinach and feta cheese.

STRAWBERRY & GOAT CHEESE BRUSCHETTA \$4.75

sweet and savory appetizer with goat cheese, strawberries, and balsamic reduction

VIETNAMESE STYLE FRESH ROLLS (GF) \$4.75

crunchy vegetables wrapped in steamed rice paper and served with peanut sauce or sweet and sour sauce
*rice paper option available upon request (GF option)

STUFFED MUSHROOMS \$4.75

white button mushrooms stuffed with your choice of: mild Italian sausage or vegetarian garden then topped with mozzarella cheese
*parmesan and crab stuffed +\$1pp

CAPRESE SKEWERS \$4.75

pesto marinated skewer of cherry tomato and mozzarella, drizzled with a balsamic glaze

FRIED ARANCINI \$4.75

breaded and fried balls of risotto with a stuffed center of mozzarella cheese. served with a pomodoro sauce

BRIE AND RASPBERRY PUFFS \$5.75

a blend of fresh raspberries and creamy brie cheese stuffed and baked in a puff pastry *contains almond

TEQUENO \$6.75

golden-brown, hand-rolled pastry sticks filled with a creamy blend of cheeses, including queso blanco and cheddar. served with a cilantro aioli
*signature package upgrade +\$1pp

MINI GRILLED CHEESE & TOMATO SOUP SHOOTER \$6.75

our creamy tomato bisque served up with the perfect partner in crime, grilled cheese
*signature package upgrade +\$1pp

STARTERS: BEEF & PORK

HAND ROLLED MEATBALLS \$4.75

served with your choice of marinara, mushroom demi, Hawaiian bbq or teriyaki sauce

STUFFED JALAPENO (GF) \$4.75

filled with herbed cream cheese and wrapped with crunchy bacon

CANDIED BACON SKEWERS (GF) \$4.75

crispy skewered bacon glazed with brown sugar and maple syrup

BACON WRAPPED MEATBALLS \$5.75

fresh rolled meatballs stuffed with bleu cheese and wrapped in bacon. served with Worcestershire sauce

CHIMICHURRI SKEWERS \$5.75

juicy grilled steak skewers with a savory chimichurri sauce drizzled on top

MINI BEEF WELLINGTON \$5.75

aged beef tenderloin accented with a mushroom duxelle wrapped in a puff pastry. served with dijon aioli

CROSTINIS \$6.75

select (1):

Tenderloin Crostini: toasted bread rounds topped with beef tenderloin and a horseradish cream

Smoked Brisket: slow brisket on top of crunchy baguette topped with sweet bbq and pickled onions

*signature package upgrade +\$1pp

PROSCIUTTO WRAPPED ASPARAGUS \$6.75

baked until crispy, then finished with a balsamic drizzle

*signature package upgrade +\$1pp

ANTIPASTO CONE (GF) \$7.75

assorted traditional Italian meats and cheeses served in a bamboo cone

*signature package upgrade +\$2pp

STARTERS: CHICKEN & LAMB

CHICKEN SKEWERS \$4.75

thinly sliced chicken marinated in one of our secret sauces then grilled to perfection (choose from: spicy peanut, bourbon glaze or korean BBQ)

ISLAND KABOBS \$5.75

channel your tropical vibe with our flavorful kabobs made of chicken pineapple, onions and peppers (choose from chicken or pork)

LAMB LOLLIPOPS (GF) \$7.75

marinated in rosemary and garlic. served with your choice of chimichurri or a cranberry reduction

*signature package upgrade +\$2pp

STARTERS: SEAFOOD

COCONUT SHRIMP \$5.75

sweet coconut breaded shrimp served with a fresh pina colada sauce

CRAB CAKES \$5.75

a rich blend of crab meat and spices served with a spicy aioli sauce

SEAFOOD CEVICHE (GF) \$5.75

a mix of bell peppers, onions, cilantro and other fresh vegetables all marinated with lemon juice served on a plantain chip

SHRIMP SKEWERS \$6.75

select (1):

Garlic Herb (GF): shrimp sautéed in a fragrant blend of garlic, fresh herbs, and white wine

Bourbon Glazed: marinated in a sweet and smoky bourbon glaze, grilled to perfection

Bang Bang: grilled shrimp coated in a spicy-sweet mayonnaise-based sauce

Korean BBQ: spicy grilled shrimp flavored with a deeply savory gochujang sauce

*signature package upgrade +\$1pp

FRESH POKE \$7.75

loaded with your choice of ahi tuna or salmon, marinated with citrus ponzu sauce, sesame seeds, cucumbers, and green onions. served in an Asian soup spoon

*signature package upgrade +\$2pp



CHOOSE YOUR OWN: PROTEIN

SPANISH EMPANADAS \$4.75

select from: beef, chicken, sausage, shrimp, southwest vegetarian, or sweet guava or cream cheese. served with cilantro aioli

STUFFED MUSHROOMS \$4.75

white button mushrooms stuffed with your choice of: mild Italian sausage or vegetarian garden then topped with mozzarella cheese
*parmesan and crab stuffed +\$1pp

LOADED TOSTONES \$5.75

fried plantains topped with your choice of protein, pico de gallo, sour cream & shredded cheese (choose from chicken or pork)

MINI SLIDERS \$5.75

select (1):

Citrus Pork: succulent pulled pork infused with zesty citrus flavors. served with a slaw and a bbq sauce on the side

Steak Burger: juicy, hand-pressed patty made from premium ground steak, topped with chimichurri

Pulled Buffalo Chicken: slow-cooked chicken pulled and tossed in a tangy buffalo sauce & bleu cheese

Black Bean Burger: hearty blend of black beans, red bell peppers, onions, and a hint of cumin

BAO BUNS \$7.75

select (1):

Pork Belly: crispy pork belly topped with cucumbers, shaved carrots and pickled red onions, and drizzled with sweet Thai chili sauce

Duck: roasted duck topped with cucumbers, shaved carrots and spring onions drizzled with hoisin sauce

Korean BBQ: grilled chicken basted with our sweet and spicy Korean BBQ, topped with cucumbers, shaved carrots and pickled red onions

*signature package upgrade +\$2pp



HEARTY ENTREES

The main star of your event. From juicy steak and pork options, to fresh seafood and vegetarian dishes, we have something delicious for everyone

POULTRY

choose from: chicken breast, boneless thigh, or bone-in quartered chicken

QUARTERED CHICKEN (GF) \$11.00

prepared roasted or grilled with your choice of: citrus marinade, pesto, sweet or bold bbq

CHICKEN PICATTA \$12.00

lightly floured chicken cutlets drizzled with lemon butter sauce, capers and fresh minced parsley

CHICKEN MARSALA \$12.00

pan seared chicken breast served with sautéed mushrooms, onions and a marsala wine sauce

GARLIC WHISKEY CHICKEN \$12.00

grilled chicken breast finished in soy, teriyaki, brown sugar, garlic and aged whiskey

ROSEMARY GARLIC CHICKEN \$12.00

pan seared quartered chicken with garlic cloves and fresh rosemary sprigs. served with a garlic cream sauce

BAJA CHICKEN \$12.00

grilled chicken breast with a creamy chipotle sauce, topped with pico de gallo

SANTORINI CHICKEN (GF) \$12.00

grilled chicken breast with lemon herb seasoning. garnished with artichoke hearts, mushrooms, red bell peppers, and shredded basil

LEMON & THYME CHICKEN (GF) \$12.00

boneless chicken thigh with lemon garlic and thyme, roasted in a delicious broth made with lemon juice, white wine and chicken stock

CARIBBEAN JERK CHICKEN (GF) \$12.00

quartered chicken marinated in traditional jerk marinade and grilled. served with a mango salsa



Rosemary Garlic Chicken



Chicken Marsala

THAI CURRY CHICKEN (GF)
\$12.00

chicken breast, Chinese broccoli, baby bok choy and tomatoes simmered in red coconut curry

TUSCAN CHICKEN
\$12.00

breast of chicken simmered in an amazing garlic cream sauce, sun-dried tomatoes and spinach

COQ AU VIN
\$12.00

quartered chicken braised in brandy, carrots, onions, pancetta and fresh garlic

CHICKEN CHARDONNAY
\$12.00

pan seared chicken breast topped with caramelized onions and creamy gouda, topped with a creamy chardonnay sauce

DUCK L'ORANGE
\$16.00

pan seared duck breast simmered in a sweet, tangy orange glaze

*signature package upgrade +\$3pp

CARVED TURKEY BREAST
\$16.00

tender turkey breast marinated with a blend of fresh herbs and spices, then slow-roasted to perfection. served with cranberry chutney and gravy on the side

*signature package upgrade +\$2pp



Duck L'Orange

PORK, BEEF & LAMB



PULLED PORK (GF) \$12.25

traditional slow roasted Cuban style pulled pork accompanied by sweet and bold bbq sauce on the side

HONEY BAKED HAM (GF) \$16.00

chef attended carving station of honey baked ham served with your choice of grain mustard or apple relish

HERB PORK TENDERLOIN (GF) \$17.50

chef attended carving station of savory pork seasoned with fresh herbs and spices. served with a mushroom reduction on the side
*try it bacon wrapped for +\$1pp

GRILLED PORK STEAK \$17.50

fire grilled bone-in sweet pork steaks brushed with a teriyaki glaze and grilled pineapple garnish

PIG ROAST (GF) \$18.75

whole pig roasted to perfection, chef attended carved for your guests. offered with bold and sweet BBQ
*signature package upgrade +\$3pp

CRISPY PORK BELLY \$18.75

chef attended carving station of slow roasted overnight then pan roasted with Asian seasoning for that crisp taste
*signature package station upgrade +\$3pp

BEEF BRISKET (GF) \$17.25

chef attended carving station of slow cooked brisket, smoked overnight for that perfect hickory flavor, accompanied with a sweet and bold bbq sauce
*add whole sausage for +\$4pp, assorted flavors available

FLAT IRON (GF) \$17.50

seasoned and cooked to perfection accompanied by your choice of two sauces

CENTER CUT SIRLOIN (GF) \$22.50

indulge in our premium 8oz center cut sirloin, perfectly seasoned and expertly grilled to your preferred temperature
*signature package upgrade +\$4pp
*upgrade to rib-eye or New York strip for +\$5pp



Leg of Lamb

TOP ROUND (GF)
\$17.50

chef attended carving station of oven roasted top round with a heavy crusted dry rub. served with two sauces of your choice on the side

SHORT RIBS
\$22.50

fall off the bone slow cooked short ribs braised in yuengling with carrots, celery and onions
*signature package upgrade +\$5pp

LEG OF LAMB
\$31.25

chef attended carving station of a premium cut of lamb seasoned with a blend of fresh rosemary, and garlic. served with mint jam
*signature package upgrade +\$10pp

SKIRT STEAK
\$18.75

marinated in brown sugar, soy sauce and garlic to create that melt in your mouth marbling. served with our house made chimichurri sauce
*signature package upgrade +\$3pp

PRIME RIB (GF)
\$31.25

chef attended carving station of slow roasted herb crusted prime rib of beef offered with au jus and horseradish cream
*signature package upgrade +\$10pp

SAUCES

red wine reduction, horseradish cream, mushroom demi glaze, peppercorn, au jus, chimichurri, A1, jack daniels grill glaze

TOPPINGS \$1.50PP

bearnaise sauce, bleu cheese crumbles, garlic butter, sauteed mushrooms, caramelized onions

SEAFOOD



GREEK GARLIC COD \$16.25

fresh cod fish lightly fried and offered with a traditional skordalia sauce to add a splash of flavor

CRAB STUFFED TILAPIA \$16.25

delicate tilapia rolled over white crab meat and spinach, topped with our hollandaise sauce

CARIBBEAN STYLE MAHI (GF) \$16.25

pan seared mahi filet served with a dark rum and butter sauce topped with mango salsa

SALMON ROAST \$17.50

A perfectly grilled salmon fillet, seasoned with a blend of herbs and spices

select (1):

Citrus Glazed with a beurre blanc

Asian Glazed with a teriyaki honey butter

Picatta Style with a lemon butter caper sauce

Bourbon Whiskey with a bourbon glaze

LOBSTER MAC & CHEESE \$20.00

cavatappi pasta in a creamy homemade lobster cheddar sauce topped with Italian bread crumbs, shredded cheddar and baked until golden

*signature package upgrade +\$4pp

SHRIMP FRA DIAVOLO \$20.00

fettucine pasta tossed with plump shrimp cooked in a flavorful, hearty tomato sauce with generous amounts of garlic, white wine, fresh parsley and red pepper flakes

*signature package upgrade +\$4pp

BRANZINO \$25.00

succulent and delicate branzinho, served with a light lemon beurre blanc sauce

*signature package upgrade +\$5pp

SEAFOOD PAELLA \$25.00

a delightful mix of succulent shrimp, tender mussels, and juicy clams, simmered with saffron-infused rice and a medley of fresh vegetables

*signature package upgrade +\$6pp

TOMATO BASIL MAHI (GF) \$16.25

herb crusted mahi, diced tomato & basil offered with a garlic rose sauce

MEDITERRANEAN STYLE GROUPER (GF) \$25.00

baked to perfection with a few spices and bold fresh flavors, including garlic, lemon juice, tomatoes and olives

*signature package upgrade +\$6pp

JUMBO SHRIMP \$25.00

jumbo shrimp served with your choice of coconut Thai curry or scampi style

*signature package upgrade +\$5pp

LOBSTER TAIL (GF) \$50

cold water lobster simply seasoned with traditional old bay and served with garlic butter

*signature package upgrade +\$16pp



Lemon Artichoke Pasta

PASTA & VEGETARIAN

LINGUINE AGLIO OLIO \$12.25

this full-flavored dish is made with pressed garlic, olive oil, basil, roasted plum tomatoes and broccoli. topped with shredded parmesan cheese

TORTELLINI TUSCANA \$13.00

handmade cheese tortellini perfectly paired with our garlic cream sauce, sundried tomatoes and spinach

BAKED ZITI \$13.00

this baked ziti dish is packed with spicy Italian sausage, romano and mozzarella cheese

BAKED RAVIOLI \$14.50

three cheese ravioli with your choice of your favorite sauce

select (1):

Sauce: ala vodka, pesto cream sauce, alfredo, classic marinara or bolognese

LEMON ARTICHOKE PASTA \$14.50

roasted artichokes, fresh herbs, grape tomatoes, fresh basil, tossed in a lemon butter pesto sauce

BUTTERNUT SQUASH RAVIOLI \$16.00

delicate, hand-crafted ravioli filled with a velvety butternut squash puree, seasoned with a hint of nutmeg and cinnamon. served with a sage brown butter sauce

VEGETARIAN LASAGNA \$13.50

made with a creamy ricotta and spinach filling as well as layers of roasted vegetables and a homemade tomato lasagna sauce

PASTA & VEGETARIAN

ZUCCHINI BOAT (GF) \$14.50

charred, grilled zucchini stuffed with buttery, parmesan risotto with sweet corn and basil

STUFFED PEPPERS (GF) \$14.50

southwest style stuffed bell peppers with fire roasted corn, black beans, onions, avocados, wild rice, Monterey jack cheese and cilantro

EGGPLANT MARSALA \$18.75

Eggplant slices coated in breadcrumbs and fried, then topped with a rich marsala wine sauce.

PORTOBELLO STEAK \$18.75

juicy, meaty portobello mushrooms are marinated in a savory blend of balsamic vinegar, garlic, and herbs, then grilled to perfection

*signature package upgrade +\$3pp



Stuffed Peppers

SIDES

Every great meal has to have delicious sides to complement it! From delectable wild rice, to fresh and tasty veggies, we've got it all to complete your menu.





SIDES: STARCHES

YOU CALL IT PASTA \$7.25

select (1): fettuccine, penne, cavatappi, or bow tie pasta **select (1):** marinara, olive oil & garlic, pesto cream sauce, tomato and basil, alfredo or ala vodka
*upgrade to entrée by adding a protein: meatballs, chicken, sausage or steak for +\$3pp (or lobster or shrimp for +\$5pp)

COCONUT JASMINE RICE (GF) \$5.00

sweet white rice finished with coconut milk and topped with toasted coconut

CARAMELIZED ONION RICE (GF) \$5.00

long grain white rice served with caramelized onion, parmesan cheese and crispy bacon

VEGETABLE FRIED RICE \$5.00

fluffy fried rice tossed with peas, onions, carrots, eggs, and soy sauce

WILD RICE \$5.00

long grain wild rice simmered in a vegetable broth

CILANTRO LIME RICE (GF) \$5.00

white rice with a flair of fresh lime and cilantro

YUCA FRIES \$5.75

seasoned to perfection and fried until they reach the ideal crunch then tossed in our house made chimicurri and served with cilantro aioli.

ROASTED POTATOES (GF) \$5.00

roasted red potatoes seasoned with our special blend of spices (try them parmesan crusted for an elevated flavor)

BAKED POTATOES (GF) \$5.00

traditional russet baked potatoes offered with butter, chives and sour cream on the side

SPANISH RICE & BEANS (GF) \$6.00

traditional yellow or white rice with black beans either mixed in or on the side

MASHED POTATOES (GF) \$6.00

smooth blended hearty red potatoes, served with a pan gravy on the side

*upgrade to sweet potatoes for +\$1pp

CAVATAPPI MAC N CHEESE \$6.00

cavatappi pasta cooked in a creamy homemade cheddar sauce, shredded cheddar and baked until golden

POTATOES AU GRATIN \$6.00

sliced potatoes layered with parmesan and creamy gouda cheese, seasoned and baked to perfection or try our sweet mashed potato casserole

RISOTTO (GF) \$6.50

select (1) flavor:

lemon & asparagus

spinach & feta

caprese with tomato, basil & mozzarella

mushroom, parmesan & herb

POTATO MEDLEY (GF) \$7.00

oven roasted blend of golden, red and purple potatoes

*signature package upgrade +\$1pp

ROASTED SWEET POTATOES (GF) \$7.00

roasted to perfection, these sweet potatoes offer a comforting and flavorful side

*signature package upgrade +\$1pp



Roasted Brussel Sprouts

SIDES: VEGETABLES

VEGETABLE MEDLEY (GF) \$5.75

seasonal vegetables tossed in spices & oven roasted

SAUTÉED GREEN BEANS (GF) \$5.75

sautéed with garlic, olive oil and salt & pepper

ROASTED BROCCOLI (GF) \$5.75

broccoli florets roasted then tossed in olive oil, minced garlic and fresh herbs
*upgrade to broccolini for +\$1pp

HONEY GLAZED CARROTS (GF) \$5.75

roasted in a sweet local honey and minced tarragon

MEXICAN STREET CORN (GF) \$4.75

off the cobb corn mixed with cilantro, topped with crumbled cotija cheese, a squeeze of lime, and a dusting of chili powder

SWEET PLANTAINS (GF) \$5.75

a Spanish flare favorite fried to perfection

ROASTED ASPARAGUS (GF) \$5.75

fresh asparagus seasoned with garlic butter & our house seasoning blend
*upgrade to bacon wrapped additional +\$1pp

ROOT VEGETABLES (GF) \$7.00

A vibrant assortment of seasonal root vegetables including sweet potatoes, carrots, parsnips, turnips, and butternut squash
*signature package upgrade +\$1pp

BRUSSELS SPROUTS (GF) \$5.75

sautéed with oven roasted candied pecans and bacon

SIDES: SALADS

CAESAR SALAD \$6.50

romaine lettuce with fresh shredded parmesan cheese, croutons and a creamy Caesar dressing

HOUSE SALAD \$6.50

field greens blended with sliced carrots, cherry tomatoes, cucumbers, croutons and your choice of two dressings

CITRUS SALAD \$6.50

spring mix salad with dried cranberries, wedged mandarins, candied pecans and croutons with a raspberry vinaigrette

GREEK SALAD (GF) \$8.00

spring mix salad with feta cheese, cherry tomatoes, Kalamata olives, cucumbers, red onions, pepperoncini and Greek vinaigrette

*signature package salad upgrade +\$2pp

STRAWBERRY PECAN(GF) \$8.00

spring mix, sliced strawberries, candied pecans, bleu cheese and a raspberry drizzle

*signature package salad upgrade +\$2pp

ROASTED BEET SALAD \$8.00

roasted beet salad with arugula, pecans, goat cheese and honey balsamic dressing

*signature package upgrade +\$2pp



Strawberry Pecan Salad

STATIONS

These exciting food stations encourage mingling and bring a fun interactive feel to your event. They can be strategically placed around your event space, allowing your guests to choose from an exciting selection of food options.



TIER 1 STATIONS

POTATO BAR (GF) \$17.50

your guests will be able to select from **original** or **sweet mashed** or whole traditional **baked potatoes**. they'll get to load on their favorite toppings of the following: diced bacon, cheddar cheese, sour cream, chives, herb butter, brown sugar, cinnamon, marshmallows and pecans

CARVING STATIONS

give your guests the experience of interactive culinary manned stations, includes assorted breads and butter.

select from:

- beef brisket **\$17pp**
- dry rubbed top round **\$17pp**
- peppercorn crusted pork tenderloin **\$17.50pp**
- honey baked ham **\$16pp**
- oven roasted turkey **\$16pp**
- pig roast **\$18.75pp**
- herbed crusted prime rib **\$31.25pp (\$7pp package upgrade)**
- pork belly carving station **\$20.00pp**

*signature package upgrade +\$3pp

MAC IT YOUR WAY \$17.50

indulge in this self-service station and fill your martini glasses with the following: bacon, pulled pork, grilled chicken, cheddar cheese, bleu cheese crumbles, chives, jalapenos, broccoli and crispy onion strings

BAO BUN STATION \$17.50

select (1):

Pork Belly: crispy pork belly topped with cucumbers, shaved carrots and pickled red onions, and drizzled with sweet Thai chili sauce

Duck: roasted duck topped with cucumbers, shaved carrots and spring onions drizzled with hoisin sauce

Korean BBQ: grilled chicken basted with our sweet and spicy Korean BBQ, topped with cucumbers, shaved carrots and pickled red onions

POKE BOWL STATION \$27.50

start with a base of white rice or brown rice. add your favorite toppings, including salmon, tuna, grilled shrimp, pineapple, cucumber, diced avocado, shredded carrots, edamame, pickled ginger, chopped cilantro, crispy wonton noodles, sesame seeds, spicy mayo or soy sauce
*signature package upgrade +\$4pp

WOK STATION \$20.00

create your favorite stir fry dish at this culinary manned station. includes the following: stir fry vegetables - chicken - steak - shrimp - steamed rice - noodles
Includes: chopsticks & wok box

SUSHI STATION \$20.00

a tantalizing selection for any sushi lover. includes the following: California roll - salmon roll - spicy tuna roll - fresh vegetable roll
Includes: fresh ginger, wasabi, soy sauce & chopsticks

*minimum 35 guests

MEXICAN FIESTA STATION \$20.00

choose from the following beautiful displays of your favorite Mexican inspired dish. all stations come with the following: sautéed onions and peppers, cheddar cheese, jalapenos, shredded lettuce, black olives, sour cream, house made pico de gallo, guacamole

select (1): quesadilla station - nacho station - taco station - fajita station

select (2): chicken - beef - shrimp - pork

*add additional protein for +\$2pp

LITTLE ITALY STATION \$22.50

create your favorite pasta dish at this culinary manned station. fettuccine or penne pasta - alfredo or marinara sauce - shredded mozzarella - parmesan cheese - sliced sausage - garlic marinated shrimp - oven roasted chicken - sliced mushrooms - sautéed onions and peppers - steamed broccoli
*gluten free options available

PAELLA STATION (GF) \$27.50

the delicious smells of this seafood infused station will get your guests taste buds tingling
*signature package upgrade +\$4pp



WAFFLE STATION
\$15.00

melt in your mouth waffles served with whipped cream, syrup, butter, cinnamon sugar, chocolate chips and fresh cut strawberries
*add crispy fried chicken for +\$4pp

FLAT BREAD STATION
\$15.00

freshly baked artisan thin crust flat breads.
select (2): Tuscan chicken and pesto, Hawaiian pork lover, margherita, bbq chicken and smoked gouda or Mediterranean veggie.
*gluten free & vegan options available
*add on additional flat bread selection for +\$2pp

SLIDER STATION
\$15.00

your choice of one slider and one side for you and your guests to enjoy.
select (1): chimichurri steak burger, caprese chicken, the Cuban, blackened fish, pulled pork or black bean burger - **select (1):** kettle chips, sweet plantains, zucchini fries or red potato fries
*add on additional slider or side selection for +\$2pp

PIEROGI BAR
\$15.00

grandmas homemade Turkish dish with a twist. choose to top your pan seared pierogis with peppers & onions, Italian sausage, bacon, scallions, or sour cream

SALAD BAR STATION
\$18.75

self-service salad bar with options of spring mix and romaine lettuce
toppings include: cheddar, feta cheese, diced chicken, shrimp, bacon, hard boiled eggs, cherry tomatoes, shredded carrots, broccoli florets, strawberries, raisins and fresh baked croutons
includes 3 dressings of your choice

TIER 2 STATIONS



TIER 3 STATIONS



SOUP AND PANINI \$11.25

choose one from the following comfort soup shooters and panini combo.

select (1): tomato bisque and grilled cheese, split pea and blt, broccoli cheddar and turkey provolone, French onion and roast beef, sausage gumbo and shrimp poboy

MEDITERRANEAN SPREAD \$14.75

kalamata olives, cubed feta, grilled eggplant, cucumbers, cherry tomatoes, carrots, grapes, olive tapenade, hummus, tzatziki & crunchy pita

ARTISAN CHEESE DISPLAY \$14.75

a gorgeous array of soft and hard cheeses and gourmet crackers garnished with fresh fruit

FARMERS TABLE \$14.75

chef selection of seasonal fruits and fresh vegetables served with chilled spinach dip and fresh toasted pita chips & crackers.

STATIONS ADD ON CHARCUTERIE DISPLAY \$21.25

a gorgeous array of artisan cheeses, assorted meats, assorted olives, mini pickles, baby, pretzel sticks, jams, honey, dried fruits, chocolate covered pretzels, and gourmet crackers. Garnished with fresh strawberries and grapes



ALL AMERICAN COOKOUT

Our All-American cookout features a variety of classic, hearty dishes that capture the spirit of American outdoor dining.

ALL AMERICAN COOKOUT

\$45.00PP | select (6): two entrees & four sides

ENTREES

SOUTHERN STYLE HOT DOG \$10.00

an all beef-grilled hot dog offered with chili, shredded cheese, coleslaw and jalapenos

BBQ CHICKEN \$12.00

quartered chicken seasoned with a bbq dry rub and finished over a hot flaming grill

SOUTHERN FRIED CHICKEN \$13.00

bone-in and served with house made buttermilk ranch

SOUTHERN PULLED PORK \$12.25

simmered in a sweet and tangy sauce to produce this classic comfort dish

*or choice of pulled chicken

COWBOY CHEESEBURGER \$12.50

bbq rub infused ground beef, tomato, lettuce, red onion and American cheese

TENDER BEEF BRISKET \$17.25

lightly brushed with our chef's brisket rub then slow cooked to a very tender and flavorful experience

ST. LOUIS BBQ RIBS \$20.00

bone-in ribs glazed in our signature bbq sauce

*upgrade +\$2pp

SIDES

BAKED BEANS \$4.75

slow cooked bbq style beans with pork bits

MACARONI SALAD \$4.75

mayo based macaroni salad with hard boiled eggs and fresh chopped vegetables

COLESLAW \$4.75

creamy style coleslaw made with freshly chopped cabbage and carrots

BUTTERMILK BISCUITS \$4.75

freshly made and served with honey & butter

CORN ON THE COB \$5.25

char grilled corn with a herb butter

MASHED POTATOES \$6.00

choose from our garlic or our jalapeno style

FARMERS SALAD \$6.50

romaine, carrots, red onion, charred corn, cherry tomatoes and smoked Vidalia onion vinaigrette



Package Includes: Lemonade and Sweet Tea
Add on \$8pp décor package (designer plates, silverware, glasses, table linen & napkins)

A collage of Indian dishes. In the top left, a woven basket holds several pieces of naan bread, which are golden-brown and topped with melted cheese and fresh green herbs. In the bottom left, a stainless steel bowl is filled with a vibrant red tomato-based curry, garnished with fresh cilantro leaves and a drizzle of white cream. To the right of the bowl, a wooden cutting board holds a bunch of fresh green cilantro. In the bottom right corner, a small stainless steel bowl contains a yellowish-green liquid, possibly melted butter or a chutney. The background is dark and rustic, with a wooden surface visible.

CULTURAL MENUS

This menu is a diverse and vibrant selection of dishes that celebrate the flavors, traditions, and culinary heritage of various cultures.

Chicken Biryani

CULTURAL MENUS

\$45.00PP | includes sweet tea & lemonade

AFRICAN MENU

beef samosas, chicken biryani, Swahili style pilau, sautéed vegetable medley, spring mix salad with your choice of dressing, African chapati

ITALIAN MENU

chicken picatta, flat iron steak, mushroom and herb risotto, red skin mashed potatoes, green beans, caesar salad, fresh baked dinner rolls

LATIN MENU

Spanish style oven roasted pulled pork, grilled skirt steak with chimichurri, arroz con gandules, sweet plantains, house salad, sliced Cuban bread with butter

CAJUN MENU

blackened grilled chicken breast, Cajun roasted top round on carving station, red beans and rice, honey glazed carrots, mixed green salad and dinner rolls

CARIBBEAN MENU

jerk chicken on the bone with mango salsa, citrus roasted pulled pork with brown sugar, Hawaiian fried rice, chargrilled corn on the cob, mixed green salad with cilantro and garlic ranch, fresh baked dinner rolls

ASIAN MENU

miso soup, general tsos chicken, Mongolian beef, vegetable fried rice, spring mix mandarin salad with ginger dressing, fried vegetable springs rolls with sweet and sour

GREEK MENU

pan seared chicken with lemon and oregano cream sauce, beef pasticcio, savory red mashed potatoes, spanakopita, green beans, greek salad

INDIAN MENU

chicken tikka masala, spiced infused tandoori salmon, curry vegetable and new potato, rice biryani, vegetable samosas, oven baked naan bread

HAND TOSSED PIZZA BAR

hand tossed cheese, vegetable, meat lovers, and pepperoni pizza to be served with a Caesar salad and garlic knots
Includes: red pepper flakes, parmesan cheese, ranch dressing, and a mariana dipping sauce

BRUNCH

We combine the best of breakfast and lunch, offering a delightful array of savory and sweet dishes that are perfect for a mid-morning to early afternoon gathering.



BRUNCH PACKAGE | \$55.00

Package Includes: 6 hour service, designer plates, silverware sets, water goblets for water service, champagne flutes for toasting, pre-set iced water, decorative table linen & napkins. Also includes complimentary cake cutting & champagne pouring service



CHOOSE (1) OF THESE TWO STATIONS:

1) TOP ROUND

oven roasted top round seasoned with a pepper blend, garlic and salt served with your choice of two sauces:

select (2):

- red wine reduction
- horseradish cream
- mushroom demi glaze
- jack daniels grill glaze
- peppercorn
- au jus
- chimichurri
- A1

2) OVEN BAKED HONEY HAM CARVING STATION

includes assorted breads and butter. Served with your choice of two sauces

select (2):

- apple chutney
- dijon grain mustard
- pineapple relish

ALSO INCLUDES:

CROISSANTS

offered with butter and assorted jellies

BISCUITS & GRAVY

country style sausage gravy offered with flaky buttered biscuits

SCRAMBLED EGGS

fluffy breakfast eggs offered with hot sauce and ketchup

BELGIUM STYLED WAFFLES

served with whipped cream, seasonal berry compote, chocolate chips, butter and maple syrup

BACON OR SAUSAGE

choose (1):

bacon: cooked to crispy perfection
sausage: sauteed sausage links

HOME STYLE POTATOES

made with olive oil and herbs

SEASONAL FRUIT & ASSORTED CHEESES

a chef selection of Cheeses and assorted gourmet Crackers garnished with fresh fruit and grapes

CHOICE OF HOUSE, CAESAR OR CITRUS SALAD

COFFEE STATION

display of regular and decaf coffee.
includes an assortment of cream and sugar

ADD-ON: OMELETTE STATION \$15.00

chef station serving 3 egg omelettes from a selection of fresh meats, veggies, and cheeses w/ condiments

LATE NIGHT

Designed to satisfy those cravings that hit after hours, offering a mix of indulgent comfort foods and quick bites that are perfect for satisfying hunger when ending the night.



LATE NIGHT

POPCORN STATION (GF) \$3.00

freshly popped popcorn offered with assorted seasoning salts, butter served up in candy striped bag

*+\$75 rental fee applies

PIGS IN A BLANKET \$3.25

miniature sausages wrapped in puff pastry with mustard on the side

STREET TACOS \$6.75

choose (1): pulled pork or pulled chicken. served with diced onions, cotija cheese and cilantro crema

POTATO SKINS (GF) \$4.50

fully loaded baked potato with cheese, bacon, sour cream and chives

MOZZARELLA STICKS \$3.75

fried to a golden crisp and served with a marinara sauce for dipping

CHICKEN TENDERS \$4.75

crispy chicken offered with buttermilk ranch

MINI COCKTAIL SLIDERS \$5.75

bite sized chimichurri steak burger sliders with a tomato and pickle garnish

PASSED FRENCH FRY CONES (GF) \$5.75

crispy red potato fries drizzled with a tomato and garlic aioli and blended seasoning

PRETZEL STATION \$8.75

jumbo pretzel and pretzel bites baked to a golden brown and salted to perfection. served with beer cheese

*add jalapeno cheese stuffed pretzel +\$0.50pp

*add cheese cream stuffed pretzel +\$0.50pp

CHICKEN AND WAFFLES \$5.75

miniature scratch made belgian waffles with fresh crisp buttermilk fried chicken drizzled with pure maple syrup



Street Tacos



CHICKEN FINGERS

crispy house made chicken strips offered with ketchup

GRILLED CHEESE

an all American classic made golden brown with American cheese

PASTA

select (1):

marinara, alfredo, meat sauce or mac-n-cheese

CHEESEBURGER SLIDERS

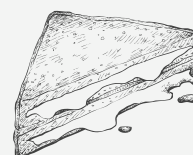
two mini cheeseburgers grilled to perfection offered with ketchup

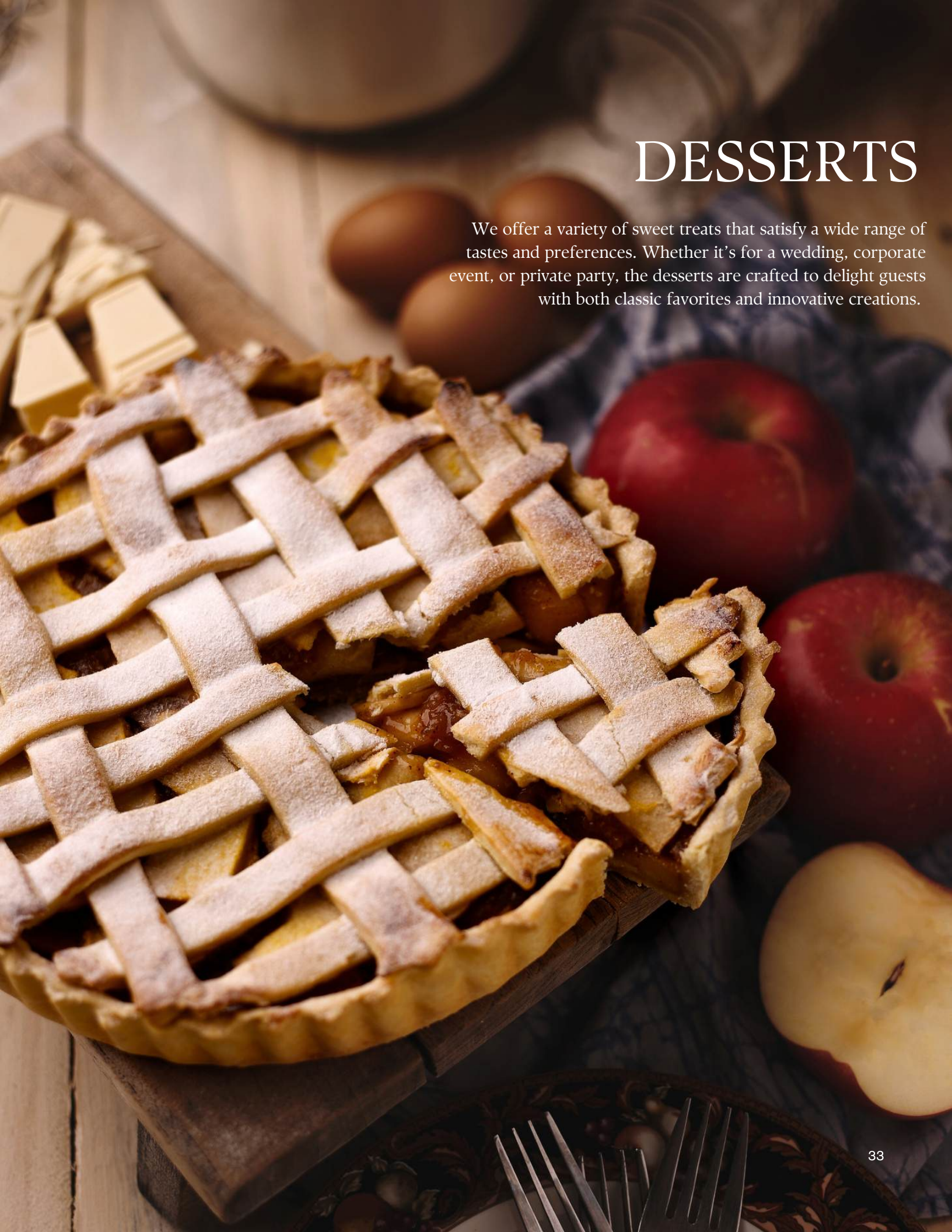
HOT DOGS

beef hot dog on fresh bun

SIDES

(one per entrée) mashed potatoes, mac and cheese, fries, corn, steamed carrots, fresh fruit cocktail or apple sauce





DESSERTS

We offer a variety of sweet treats that satisfy a wide range of tastes and preferences. Whether it's for a wedding, corporate event, or private party, the desserts are crafted to delight guests with both classic favorites and innovative creations.

DESSERT STATIONS

DESSERTS

MILK AND COOKIES BAR \$4.50

freshly made cookies and shots of rich creamy milk offered at a self-serve station

CHOCOLATE FOUNTAIN \$8.75

dipping accessories include chocolate, fruits, pretzels and marshmallows

*\$100 chocolate fountain rental fee

ICE CREAM SOCIAL \$8.75

French vanilla, chocolate, and strawberry. toppings: sprinkles, walns, m&ms, hershey's kiss, peanut butter cups, gummy bears, maraschino cherries, waffle bowl or cup, chocolate, strawberry, and caramel sauce

*\$100 setup fee

RUSTIC COBBLER BAR \$12.50

choose either peach, blueberry, or blackberry cobbler to be served in a mason jar topped with vanilla bean ice cream for your guests

FLAMING DONUT STATION \$12.00

chef attended action station offered with vanilla ce cream, donut holes flambéed with 151 Rum topped with kahlua and offered with cinnamon and brown sugar on the side.

SPECIALTY PIES \$24.00

choose from pumpkin pie, pecan pie, apple pie, key lime pie or lemon meringue pie

SPECIALTY PIE STATION \$150.00

includes attendant, pie warmers, vanilla ice cream, silverware and china

*purchase of 8 pies minimum required

BREAD PUDDING \$12.50

soft, buttery bread soaked in a luscious custard mixture baked until golden brown and slightly crisp on top



Bread Pudding

DESSERT SHOOTERS



Key Lime Cheesecake



DESSERT SHOOTERS

CLASSY SMORE'S \$6.25

a graham cracker crumble, chocolate mousse and mini marshmallows

STRAWBERRY SHORT CAKE \$6.25

classic sponge cake with whipped cream and topped with strawberry compote

TRES LECHES \$6.25

light fluffy cake soaked in three kinds of milk, a must have dessert

CARROT CAKE \$6.25

moist and flavorful carrot cake with grated carrots, raisins and layers of cream cheese frosting

REESES PEANUT BUTTER CUP \$6.25

moist chocolate cake with peanut butter and butter cream frosting

SNICKERS \$6.25

our chocolate cake base has layers of caramel, chunks of snickers, whipped cream and nuts

TEMBLEQUE \$6.25

our tembleque recipe makes a rich, cool coconut flavored dessert

CHOCOLATE MOUSSE \$6.25

live the chocolate dream with this show stopping mousse shooter

KEY LIME CHEESECAKE \$6.25

roasted graham cracker crumble topped with smooth key lime cheesecake mousse and finished off with whipped cream and a slice of lime

APPLE CARAMEL CRUMBLE \$6.25

apple pie with crumble mixture and drizzled in the most amazing caramel

DESSERTS

FRESH BAKED COOKIES \$3.50

select (2): chocolate chunk, white macadamia nut, oatmeal raisin, sugar, lemon, double chocolate or peanut butter

MINI CUPCAKES \$3.50

select (2): red velvet and cream cheese, classic vanilla or chocolate

RICE KRISPIE TREATS \$3.50

crisped rice covered in marshmallow

MINI ECLAIRS \$3.50

filled with Bavarian cream and dipped in rich chocolate ganache

ASSORTED MINI CHEESECAKES \$3.50

original, blueberry, strawberry and chocolate

RICH BROWNIES \$3.50

select (1): traditional chocolate, chocolate with nuts or caramel turtle

DONUTS \$3.50

traditional glazed donuts

DESSERT PACKAGE \$20.00

assorted cookies, fresh fruit display, regular and decaf coffee, and (2) selections from our **dessert list above or dessert shooters**



OTHER DESSERTS



Crepe Cake



Designer Cupcakes

CHOCOLATE LOVERS PETIT FOURS \$6.25

red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies n' crème, royal chocolate and royal vanilla flavors

IMPORTED FRENCH MACARONS \$6.25

this assortment includes six delicious flavors: raspberry, chocolate, vanilla, pistachio, coffee and lemon

BOURBON TRUFFLES \$6.25

rich dark chocolate with bourbon ganache a chocolate lovers dream

DESIGNER CUPCAKES \$7.50

choose (2) from the following flavors: lemon, chocolate, vanilla or red velvet

YUZU CHEESECAKE \$8.25 | FULL SIZE & PLATED

smooth and creamy cheesecake flavored with the fragrant Japanese citrus yuzu on a graham cracker crust

LEMON & BLUEBERRY CITRUS OLIVE OIL CAKE \$8.25 | FULL SIZE & PLATED

dense, rich, and moist, extra virgin olive oil cake. real lemon blueberries with orange juice, and zest add a citrus punch

CHOCOLATE MOUSSE CAKE \$8.25 | FULL SIZE & PLATED

this chocolate mousse cake is the definition of decadence! A layer of moist chocolate cake is piled high with homemade light and fluffy chocolate mousse and the entire cake is covered in a rich shell of chocolate ganache

TROPICAL CREPE CAKE \$8.25 | FULL SIZE & PLATED

house-made crepes layered with lightly sweetened tropical flavors, finished with velvety whipped pastry cream

STRAWBERRY SHORTCAKE (GF) \$8.25 | FULL SIZE & PLATED

a delightful dessert that combines the sweetness of ripe, juicy strawberries with the rich, buttery flavor of a tender, gluten-free shortcake



COCKTAILS CATERING

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