



**PLATE
ABOVE**
CATERING

RECEPTION

Trays

Each tray serves eight people.

Antipasti board \$90

Cured meats, imported cheeses, marinated olives, mushrooms, artichoke hearts and grape tomatoes served with crackers

Cheese & nut tray \$90

Includes a pimento cheese spread, goat cheese with cranberries, pistachios, an assortment of domestic and imported cheeses, nuts, fresh and dried fruit

Chicken on

mini croissants \$90

Fresh chef-made chicken salad served on assorted mini croissants

Dips & spreads tray \$60

Artichoke spinach dip, garlic hummus, summer Greek salad, and olive tapenade served with toasted pita

Grilled & chilled

vegetable tray \$40

Fresh vegetables, grill marked and served cold with ranch dipping sauce and hummus

Assorted meats on

mini croissants \$60

Ham & swiss and turkey & cheddar sandwiches served on assorted mini croissants

Small Bites

Passed hors d'oeuvres

Spanakopita \$4

Mini beef Wellington \$7

House-made chips with bleu cheese & balsamic \$4

Pimento cheese \$4

Ahi tuna taco \$9

Caprese skewer \$4

Thai chicken satay with peanut sauce \$4

Lamb lollipops with mint cream sauce \$7

House-cured maple dill salmon \$6

Beef tenderloin skewers \$7

Chutney chicken bun bites \$4

Empanadas \$5

Your choice of beef or vegetarian, house-cured pockets. Choose either picadillo beef or spicy chickpeas, potato and tomato filling.

Stuffed baked brie bites

\$5 (Pick 2)

Creamy brie and savory or sweet fillings baked in puff pastry

- Carmelized onions & thyme
- Artichoke & sundried tomato with pesto
- Maple brown sugar & pecan
- Lavender honey & almond
- Fig paste
- Apricot preserves

Phyllo cups

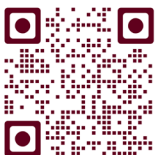
\$5 (Pick 2)

Your choice of filling:

- Honey-tarragon chicken salad
- Pear, toasted pecan & Danish Blue Cheese
- Crab cake



Upgrade your experience with our personalized plated options. Inquire for pricing.



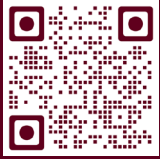
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DRINKS



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Full Bar

Deluxe cocktail \$9.00 per cocktail

Vodka: Tito's | **Gin:** Tanqueray

Rum: Bacardi | **Scotch:** Johnnie Walker

Whiskey: Seagram's 7 | **Bourbon:** Jim Beam

Tequila: Jose Cuervo Silver

Beer & wine

Deluxe wine \$7.00 per glass

Pinot Grigio, Chardonnay, White Blend, Cabernet Sauvignon, Pinot Noir and Red Blend

Domestic beer \$5.00 each

Budweiser, Bud Light, Yuengling

Import beer \$6.00 each

Corona and Modelo

Soft drinks

Coke, Diet Coke, Sprite and ginger ale \$2.00 each

Bottled water \$1.50 each

Beer & Wine

Wine

Deluxe wine \$7.00 per glass

Pinot Grigio, Chardonnay, White Blend, Cabernet Sauvignon, Pinot Noir and Red Blend

Beer

Domestic beer \$5.00 each

Budweiser, Bud Light, Yuengling

Import beer \$6.00 each

Corona and Modelo

Soft drinks

Coke, Diet Coke, Sprite and ginger ale \$2.00 each

Bottled water \$1.50 each

Soft Drinks

Beverage station: Sweetened iced tea, unsweetened iced tea, lemonade \$3.00

Soda station: Coke, Diet Coke, Sprite \$3.00

Coffee, decaffeinated coffee, hot tea \$4.00

Orange juice \$3.00

Bottled water \$2.00

Drink ticket pricing is available for parties. Consumption and cash bar – minimum beverage sales of \$12.00 per person. Bar set-up fee (includes bartender) \$250. 6.5% tax (unless tax exempt) and a service fee will be applied to all orders. More information at PlateAbove.com.



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BREAKFAST

Buffet Options

Regular coffee, decaffeinated coffee and hot tea station included.

Americana

\$19.50

Fresh Florida orange juice
Assortment of fresh Danish
Scrambled eggs
Roasted red potatoes
Bacon
Fluffy buttermilk biscuits

Southern Comfort

\$21.50

Fresh Florida orange juice
Fresh fruit salad
Scrambled eggs
Creamy grits
Grilled ham steak
Buttermilk biscuits and country gravy

Florida Continental

\$16.50

Fresh Florida orange juice
Fresh sliced seasonal fruit
Assortment of fresh Danish

Healthy Start

\$18.50

Fresh Florida orange juice
Fresh sliced seasonal fruit
Assortment of freshly baked muffins
Vanilla yogurt parfaits

Breakfast Stations

Hot grit station

\$5.50

Cheese, bacon and scallions

Toasted bagel station

\$5.50

Butter, jelly, whipped cream
cheese and veggie smear

Hot oatmeal station

\$5.50

Brown sugar, raisins, cinnamon
and granola

Additional Offerings

Fresh seasonal fruit \$4.50

Assortment of sliced and cubed

Buttermilk biscuits \$4.00

Served with butter and jelly

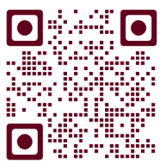
Vanilla yogurt parfaits \$5.50

Layers of vanilla Greek yogurt,
house-made granola and fruit

Assorted Danish \$3.50

Assorted muffins \$4.00

Blueberry, orange cranberry raisin,
apple cinnamon and banana nut



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LUNCH

Buffet Options

Mediterranean

\$26.95

Orzo salad
Lemon rosemary chicken or grilled flank steak
with chimichurri sauce
Garlic and oregano roasted red potatoes
Roasted vegetables
Garlic and herb flatbread
House-made baklava

Southern Barbecue

\$26.95

Garden salad
Grilled chicken glazed
with sweet barbecue sauce
Roasted seasonal vegetables
Roasted garlic mashed potatoes
Yeast rolls and butter
Cornbread bread pudding with chantilly cream

Latin

\$26.95

Roasted black bean and corn salad
Grilled chicken or flank steak fajitas with
peppers, onions and flour tortillas
Sweet plantains, yellow rice and black beans
Guacamole, sour cream and cheese
Pico de gallo
Churros

Italian

\$26.95

Caesar salad with crisp croutons, parmesan
and house-made Caesar dressing
Grilled chicken breast
Penne marinara and bowtie alfredo
Roasted Italian vegetables
Garlic bread
Italian cannoli

Boxed Lunches

All sandwiches served on flaky croissant with
lettuce, condiment packs, chips and a cookie
Boxed lunches \$9.95 each.

Ham & Swiss

Turkey & Cheddar

Roast beef & Colby Jack cheese

Chicken salad croissant

Roasted chicken, cranberry,
golden raisins, honey and tarragon

Mediterranean salad

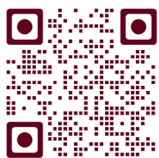
Mixed greens, sun-dried tomato, Kalamata olives,
cucumber, carrot, Bermuda onions, roasted
chickpeas, with grilled chicken and feta cheese
on the side, served with honey balsamic dressing

Garden salad (vegan option available)

Mixed greens, tomato, cucumber, carrot, radish, red
pepper, bermuda onion, roasted chickpeas, with
turkey and cheddar on the side, served with honey
balsamic dressing



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DINNER

Buffet Options

Taste of the Mediterranean

\$36.95

Mixed baby greens, mandarin orange segments, walnuts and feta cheese with balsamic dressing
Orzo salad
Lemon rosemary chicken
Grilled flank steak with chimichurri sauce
Roasted tri-colored potatoes
Roasted vegetables
Flatbread
House-made baklava

Taste of Italy

\$36.95

Minestrone soup
Caesar salad with crisp croutons, parmesan and house-made Caesar dressing
Chicken piccata & Italian meatballs
Penne mariana
Bowtie alfredo
Roasted Italian vegetables
Garlic bread
Italian cannoli & tiramisu

Taste of Southern Barbecue

\$36.95

Mixed greens, cucumber, tomato, carrots, red onions, radish and boiled egg, served with citrus vinaigrette & ranch dressing
Harvest apple slaw
Grilled chicken glazed with sweet BBQ sauce
Braised pot roast
Roasted seasonal vegetables
Award-winning four cheese mac & cheese
Yeast rolls and butter
Cornbread bread pudding with Chantilly cream

Taste of Mexico

\$36.95

Roasted black bean & corn salad
Grilled chicken and flank steak fajitas with peppers & onions
Sweet plantains
Yellow rice & black beans
Roasted vegetables
Guacamole, sour cream, & cheese
Pico de gallo
Flour tortillas & tortilla chips
Tres leche cake and churros

Chef Jill Holland's Premium Buffet \$45.95

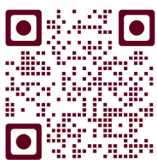
Salad: Baby spinach salad with balsamic vinaigrette & bleu cheese dressing

Entrees: Beef Wellington, chicken mustardella, & lavender-honey pork chop

Sides: Garlic mashed potatoes, roasted Brussels sprouts with bacon, chef-baked yeast rolls, & butter

Dessert: Strawberry trifle walnuts & chocolate mousse

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