



**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

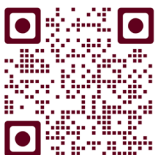
\$5 (Pick 2)

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.



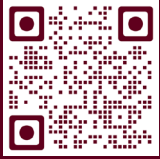
Order now!

Contact Lanette Jarvis at 407-514-1048 or LJarvis@PlateAbove.com. 6.5% tax (unless tax exempt) and a service fee will be applied to all orders. Delivery available. Ask for a quote. More information at PlateAbove.com.



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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.