



**PLATE
ABOVE**
CATERING

Wedding Menu

Appetizer station

Choose 1

Antipasti board
Baked brie trio
Cheese, fruit and nuts
Dips and spreads
Smoked and cured sides of salmon

Passed hors d'oeuvres

Choose 2

Spicy cured salmon on a crispy wonton
Caprese salad skewers
Tuna tacos
Deviled eggs
Candied pork belly bites
Thai chicken satay

Salad

Choose 1

Roasted apple salad
Baby spinach salad
Caesar salad
Harvest Cobb salad
Florida chopped salad

Entrees

Choose 2

Beef Wellington
Chicken cordon bleu
Chicken mustardella
Bourbon and honey glazed pork chop
Slow cooked molé beef tips
Whole roasted pork loin

Sides

Choose 3 (1 starch, 2 vegetables recommended)

Vegetable paella
Classic risotto
Garlic mashed potatoes
Roasted tri-color potatoes
Roasted blend of summer, spring
or winter vegetables
Wilted kale
Roasted Brussels sprouts with bacon
Sautéed spinach
Grilled asparagus

Bread basket

Choose 1

European dinner rolls
Mini croissants
Parker house rolls
Mediterranean-style breads

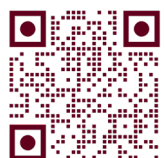
Drinks

Non-alcoholic beverages included

Bar service

*Upgrade your experience. Full bar and beer/
wine options available. Inquire for pricing.*

*Prices start at \$100.00 per person, includes
food, non-alcoholic beverages, cake cutting fee,
service labor, banquet captain, service fee and
6.5% tax.*



Request A Quote

Contact Lanette Jarvis at 407-514-1048
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More information at PlateAbove.com.