



**PLATE
ABOVE**
CATERING

Wedding Menu



**Start planning your dream
wedding menu today!**

Contact Lanette Jarvis at
407-514-1048 or
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WEDDING PACKAGES

SILVER PACKAGE \$65.95

Charcuterie and Cheese Station

Main Course:

Choose 1 Salad, 1 Entrees, 2 Sides

Includes:

Breadbasket

Cake Cutting Service

Beverages:

Iced Tea and Lemonade

GOLD PACKAGE \$85.95

Charcuterie and Cheese Station

Appetizers: Choose 2

Main Course:

Choose 1 Salad, 2 Entrees, 2 Sides

Includes:

Breadbasket

Cake Cutting Service

Beverages:

Iced Tea and Lemonade

PLATINUM PACKAGE \$125.95

Charcuterie and Cheese Station

Appetizers: Choose 3

Main Course:

Choose 1 Salad, 2 Entrees, 2 Sides

Includes:

Breadbasket

Butter Candle

Cake Cutting Service

Beverages:

Iced Tea and Lemonade

CUSTOM PACKAGE

(Tailor Your Own Menu) Price based on selections

Work with our chef to create a personalized menu based on your preferences and dietary needs.

All Packages include Buffet Service Ware, China, Silver Cutlery and Black Linen Napkins.

Plated service options are available upon request, additional charges will apply.

All Packages are priced per person and add 24% service fee and 6.5% tax

APPETIZERS

Beef, Lamb & Pork

Asian Meatballs (pork or chicken)
Greek Meatballs (lamb & pork)
Beef Tartare with Quail Egg
Swedish Meatballs (pork & beef, chicken & pork or all chicken/pork)
Mini Beef Wellington
Beef Tenderloin Skewer with Red Onion & Grape Tomato
Beef Picadillo Empanadas with Chimichurri Cream
Lamb “Lollipops”

Seafood


Crab Cakes with remoulade
Crab-Stuffed Mushroom Caps
Coconut Shrimp
Drunken Shrimp
Gazpacho & Shrimp Cocktail Shooter
Shrimp Ceviche
Shrimp & Avocado Cucumber Cups
House-Cured Salmon Cucumber Chips
Tuna Poké Wonton Cups
Sesame Seared Ahi Tuna Tacos with Asian Slaw
Fried Calamari & Banana Peppers
Lobster & Bacon Fritter with Jalapeño Aioli

Chicken

Thai Chicken Satay Skewers with Peanut Sauce
BBQ Chicken Skewers
Spicy Mango Chicken Bao
Honey Tarragon Chicken Salad Cups
Asian Meatballs (pork or chicken)
Swedish Meatballs

Meat & Cheeses

Grilled Peaches, Prosciutto & Whipped Ricotta with Honey Drizzle
Prosciutto & Gruyere Pinwheels



Beef Picadillo
Empanadas with
Chimichurri Cream



**Beet Tartare
with Quail Egg**

APPETIZERS

Vegetarian

Spinach & Artichoke
Tartlets

Cranberry & Brie Tartlets

Mini Gorgonzola
Cheesecake with Lavash
Chips

Goat Cheese Stuffed
Peppers

Fried Green Tomatoes
with Pimento Cheese

Tomato & Basil Bruschetta

Bourbon Bacon Jam & Bleu
Cheese Tartlets

Pear, Candied Pecan & Bleu
Cheese Cups

Spanakopita

Vegetarian Empanadas
with Chimichurri Cream

Roasted Beet Tartare with
Quail Egg

Caprese Skewers

Spinach & Artichoke

Dip-Stuffed Mushrooms

Deviled Pickled
Mushroom Caps

Corn Fritters with Hot
Honey

Olive Tapenade & Feta
Pinwheels

Spinach & Artichoke
Pinwheels

Stuffed Baked Brie Bites:

- Caramelized Onion & Thyme
- Artichoke & Pesto
- Brown Sugar & Pecan
- Lavender, Honey & Almond
- Apricot Preserves



Garden Salad

SALADS

Watercress and Orange Salad

Classic Caesar

Garden Salad

Mediterranean Salad

Spinach, Feta, and Strawberry Salad

Roasted Apple & Gorgonzola Salad

Greek Orzo Pasta Salad

Quinoa Salad

Dressings

Citrus Vinaigrette | Balsamic Vinaigrette | Ranch | Caesar

Raspberry Vinaigrette | Creamy Bleu Cheese

SIDES

Potatoes

Sweet Potatoes Wedges
Roasted Rosemary
Tri-colored Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Boxty (parsnip &
potato cakes)
Old Fashioned Potato
Salad

Rice

Yellow Rice
Rice Pilaf
Classic Risotto
Coconut Pineapple
Jasmine Rice
Vegetable Paella

Vegetables

Stir-fry Vegetables
Kale-Cabbage Slaw
Mango Pineapple Slaw
Pickled Carrot and
Sweet Potato Slaw
Sautéed Mushrooms
Cilantro Lime Street Corn
Seasonal Roasted
Vegetable Medley
Roasted Brussels Sprouts
Sautéed Spinach
Grilled Asparagus

Pasta

Pasta Ai Quattro Formaggi
Bowtie Alfredo
Penne Marinara

Beans

Black Beans
Baked Beans
Refried Beans



Garlic Mashed Potatoes



ENTREES

Chicken, Turkey & Duck

Chicken Piccata
Chicken Marsala
Mediterranean Chicken
Chicken Balsamico
Chicken Mustardello
Chicken Fajitas
BBQ Chicken (quarters)
Lemon Rosemary Chicken
Grilled Chicken Parmesan
Orange Glazed Chicken
Portuguese Peri Peri
Chicken (quarters)
Peruvian Pineapple Chicken
Jerk Spiced Chicken
(quarters)
Sage Butter Turkey Breast
Turkey Breast with Lemon
and Caper Sauce
Turkey Breast “porchetta”
Stuffed with Fennel,
Apple & Shallots
Spiced Cherry Duck Breast
Honey, Soy & Ginger Duck
Breast

Beef & Lamb

Beef Wellington
Grilled Flank Steak with
Chimichurri
Beef Tenderloin with
Mushrooms and
Caramelized Onions
Steak Fajitas
Italian Meatballs
Beef Bolognese
Braised Beef Short Ribs
Lamb Chops with
Rosemary Cream
Herb Encrusted Leg of
Lamb

**Herb Encrusted
Leg of Lamb**

ENTREES

Pork

Hawaiian Pulled Pork

Bourbon, Lavendar &
Honey Glazed Pork Chop

Whole Roasted Pork Loin
with Caramelized Apples
& Onions

Seafood

Pesto Mahi Mahi

Mango Salsa Salmon

Bourbon Honey Seared
Tuna

Seared Scallops

Grilled Swordfish

Low Country Boil (shrimp,
crab legs, corn, potatoes,
kielbasa)

Spanish Paella (chicken,
chorizo, shrimp, mussels,
peas, bell pepper,
tomatoes, saffron rice)

Seafood Crepe (shrimp,
scallops, crab, sauce
Newburg)

Vegetarian & Vegan

Eggplant Rollatini

Hasselback Eggplant

Eggplant & White Bean
Meatballs

Chickpea Cutlet & Apple
Sage Filling

Herbed Porcini Crepes
with Roasted Wild
Mushrooms and Onions

Zucchini Boats

Portobello Fajitas

*Gluten-free options
are available.*



Chicken Piccata

DESSERTS

Assorted Dessert Shooters

- Key Lime
- Chocolate Mousse
- Strawberry Trifle
- Caramelized Banana Cream
- Chocolate Brownie Ganache
- S'more
- **Milk & Cookies:** Shooters of cold milk topped with a chocolate chip cookie wedge!

Cookies & Other Sweet Treats

- Peanut Butter Cookie
- Brown Butter Chocolate Chip Cookie
- Oatmeal Raisin Cookie
- Fudge Brownie
- Blondie
- Cannoli
- Baklava

Cobblers

- Apple
- Blueberry
- Peach

Bread Puddings

- Cornbread Bread Pudding With Chantilly Cream
- Bread Pudding With Chocolate Ganache
- Bread Pudding With Whiskey Caramel



**Chef Jill's Famous
Fresh-Baked
Cookies**

Cream Puffs

- Vanilla
- Chocolate Ganache
- S'more
- Banana Cream
- Strawberry & Cream
- Key Lime

Tartlets

- Chocolate Pistachio
- Peanut Butter Chocolate
- Lemon Curd
- Blueberry Ricotta
- Frangipane And Pear
- Caramel Nut
- Pecan
- Caramel Apple
- Fruit Tart



Dessert Shooters

ACTION STATIONS

SWEET ACTION STATIONS

La Creperie

Choose from an assortment of fillings with the crepes prepared in front of your guests.

Toppings: Bananas, strawberries, blueberry compote, crushed walnuts, chocolate chips and chantilly.

Fillings: Blueberries, strawberries, nutella, banana and plain.

Sauces: chocolate sauce, caramel sauce, nutella, powdered sugar, maple syrup and cinnamon sugar!

\$700 increments of 50ppl; each additional guest \$15

Cotton candy here! Get your cotton candy!

Variety of cotton candy flavors.

\$450; upgrade to LED light sticks \$1 per person

Flambé Donut Holes

Flambéed with kalua, amaretto or irish cream.

\$850 increments of 50ppl; each additional guest \$18

SWEET ACTION STATIONS

Carnival Time

Funnel cake with your option of **toppings**: Powdered sugar, chocolate chips, toffee, sprinkles, butterscotch chips, cinnamon sugar and crushed oreos.

\$500 increments of 50ppl; \$11 each additional guest

Waffles! Waffles! Waffles!

Sweet, toasty warm waffles with **toppings**: Classic maple syrup, bananas, strawberries, blueberry compote, crushed walnuts, chocolate chips and chantilly.

\$650 increments of 50ppl; \$14 each additional guest

Additional \$2 per person to add fried chicken tenders

I'd Like S'more Please!

Your guests will toast marshmallows over a fire box bringing this classic outdoor treat indoors! **Includes**: Marshmallows, chocolate bars, peanut butter cups, honey graham crackers and cinnamon graham crackers.

\$650 increments of 50ppl; \$14 each additional guest

Like a Kid in a Candy Store

Guests choose from a variety of classic candy. Included is about 1/2 pound of candy per guest, color coordinated for your theme.

\$12 Per person

Take the Cannoli

Guests choose from a variety of toppings and fillings.

Toppings: Chocolate chips, crushed pistachios, crushed oreos, toffee, white chocolate chips and sprinkles.

Fillings: classic vanilla mascarpone and chocolate mascarpone.

\$600 increments of 50ppl; \$13 each additional guest



Herb-encrusted Prime Rib

SAVORY ACTION STATION

Pasta-bilities

Chef attended; guests choose from:

Pasta: Penne, linguine, or gluten free Palmini noodles.

Toppings: Spinach, zucchini and yellow squash, asparagus, mushrooms, tomatoes, garden peas and grilled chicken.

Premium Proteins: Shrimp or beef tenderloin medallions

Sauces: Marinara, wild mushroom and creamy alfredo.

\$800 increments of 50 ppl; \$17 each additional guest

Premium Proteins add \$2 per protein

It's the cheesiest!

Build your own gourmet grilled cheese! Guests choose from:

Breads: Brioche, marble rye and multi grain.

Cheeses: Cheddar, provolone, swiss, pepper jack and muenster.

Toppings: Spinach, tomato, bacon crumbles, caramelized onions, ham slices, apple slices and mushrooms.

\$700 increments of 50 ppl; \$15 each additional guest

Omelet Station

Omelets prepared to your guests' requests!

Fillings: mushrooms, spinach, red peppers, caramelized onions, diced ham, bacon crumbles, cheddar, parmesan, feta and swiss.

\$750 increments of 50 ppl; \$16 each additional guest

SAVORY ACTION STATION

Tenderloin Sliders

Beef tenderloin sliders, sliced and built to order. Mashed potatoes, Hawaiian rolls, horseradish sauce, au jus, tomato and red onion skewers.

\$950 increments of 50ppl; \$20 each additional guest

Prime Rib Carving Station

Herb-encrusted Prime Rib; garlic mashed potatoes; roasted vegetables; red wine reduction, au jus and horseradish.

\$1250 increments of 50ppl; \$26 each additional guest

Pork Loin Carving Station

Pork loin, mashed sweet potatoes, sautéed apples caramelized onions and pan gravy.

\$700 increments of 50ppl; \$15 each additional guest

Savory Creperie

Choose from an assortment of fillings with the crepes prepared in front of your guests.

Proteins: Diced chicken, thinly sliced flank steak, Italian meats and cured salmon.

Premium proteins: sautéed shrimp, beef tenderloin or sliced duck breast.

Fillings: Sautéed mushrooms, caramelized onions, spinach, jalapeños, tomatoes, cheddar, brie, provolone, cream cheese and capers.

Sauces: Marinara, bechamel, chimichurri and salsa.

\$800 increments of 50ppl; \$16 each additional guest;

Premium Proteins add \$2 per protein

Mashed Potato Bar

Creamy Garlic Mashed Potatoes with your choice of:

Toppings: Bacon, diced ham, sour cream, chives, cheddar cheese, smoked gouda, dill, capers, wilted spinach, tomatoes and roasted peppers.

Premium toppings: grilled shrimp, cured salmon, beef tenderloin, roasted turkey breast and shredded BBQ chicken.

\$600 increments of 50ppl; \$13 each additional guest;

Premium Proteins add \$2 per protein



Full Bar

Deluxe cocktail \$9.00 per cocktail

Vodka | Gin | Rum | Scotch

Whiskey | Bourbon | Tequila

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

Import beer \$6.00 each

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

Import beer \$6.00 each

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

*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.*

To the Happy Couple

Planning your dream day, fantasy wedding is such an exciting time! Thank you for considering Plate Above Catering to be a part of this special day. My commitment to you is that my team and I will walk with you every step of the process to ensure a magical event celebrating your love and to ensure an experience that your guests will be talking about for years to come. From your very first tasting to the final send off, Plate Above Catering will be there to guide, support and celebrate with you. Whether your vision leans toward elegant and elevated, or relaxed and playful, we will bring it to life with dishes and service that feel just as personal as the vows you will exchange.



It would be an honor to be a part of your big day, and I can't wait to hear all about your vision!

Best Wishes,
Chef Jill Holland