



**PLATE  
ABOVE**  
CATERING

# FULL SERVICE MENU



**Plan with confidence.**

**Secure your menu today.**

Contact the sales team at 407-514-1048  
or [Info@PlateAbove.com](mailto:Info@PlateAbove.com).

[PlateAbove.com](http://PlateAbove.com)



## Potato & Asparagus Frittata



### Candied Bacon

# BREAKFAST & BRUNCH

All buffet or brunch options include regular coffee, decaf coffee, hot tea, orange juice and apple juice and ice water. Listed prices are per person.

## Florida Continental \$19.95

Fresh whole fruit • Blueberry yogurt parfaits • Danish, mini muffins & scones

## Handheld Breakfast \$19.95

Croissant sandwich (egg & cheese + ham / bacon / sausage) • Fresh whole fruit • Crispy hash-brown patties

## Good Morning Breakfast \$21.50

French toast or pancakes • Scrambled eggs • Choice of ham, vanilla bacon, or sausage • Scattered hashbrowns

## Americana \$21.50

Fresh seasonal fruit platter • Scrambled eggs • Roasted red potatoes • Choice of vanilla bacon, ham, or sausage • Buttermilk biscuits

## English Breakfast \$21.50

Scrambled eggs • Pork sausages • Grilled tomatoes • Pan-fried mushrooms • Baked beans • Toast with butter & jam

## Brunch \$23.95

Garden salad • Potato & Sausage or Potato & Asparagus Frittata • Scrambled eggs w/ cheese on side • Candied bacon • Roasted red potatoes • Roasted asparagus • Blueberry French-toast bread pudding • Assorted breakfast breadbasket



## Blueberry French-Toast Bread Pudding

# BREAKFAST & BRUNCH

## Enhancers + Add-Ons Per guest pricing– 12-guest minimum

### Eggs & Frittatas

Potato & Sausage Frittata \$12 GF  
Potato & Asparagus Frittata \$12 GF  
Scrambled Eggs \$5

### Proteins

Candied Bacon \$6  
Bacon \$5  
Grilled Ham Steaks \$5  
Pork Sausage Links \$4

### Breakfast Sandwiches & Handhelds

Croissant Breakfast Sandwich \$12  
*Choice of ham, vanilla bacon or sausage*

### Potatoes & Hashes

Roasted Red Potatoes \$4 VG, GF, DF  
Hash-Brown Patties \$4  
Scattered Hashbrowns \$4 VG, GF, DF

### Breads & Pastries

Buttermilk Biscuits & Country Gravy \$11  
*Vegetarian option is available*  
Buttermilk Biscuits \$4 V  
Assorted Breakfast Breadbasket (mini muffins, Danish, scones) \$7  
Mini Danish \$4 • Mini Muffins \$4 • Mini Scones \$4  
Toast with Butter & Jam \$2 V

### Sweet Griddle & Baked Treats

Blueberry French-Toast Bread Pudding \$11 V  
French Toast \$8 V  
Pancakes \$8 V

### Grains & Cereals

Grits (butter, cheese, scallions, bacon) \$11 V  
Oatmeal (brown sugar, raisins, cinnamon) \$11 V  
House-Made Granola \$5 V, GF, DF

### Fruits & Yogurt

Fresh Seasonal Fruit Platter \$5 VG, GF, DF  
Whole Fruit \$4 VG, GF, DF  
Vanilla Yogurt Parfaits \$8 V, GF

### Vegetables & Greens

Garden Salad \$7 V, GF, DF  
Grilled Tomatoes \$4 VG, GF, DF  
Pan-Fried Mushrooms \$4  
Roasted Asparagus \$4 V, GF  
Baked Beans \$3 V, GF, DF

### Beverages

Coffee & Hot Tea \$5  
Orange or Apple Juice \$5

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Mini Muffins

# LUNCH & DINNER BUFFETS

*Lunch buffets are \$32.95 per person and includes 1 salad, 2 sides, 1 entrée, a bread, and iced tea station*

*Dinner buffets are \$42.95 per person and includes 1 salad, 2 sides, 2 entrées, a bread, and iced tea station*

## Salads

Watercress and Orange Salad GF, V  
Classic Caesar V  
Garden Salad GF, V  
Mediterranean Salad GF, V  
Spinach, Feta, and Strawberry Salad GF, V  
Roasted Apple & Gorgonzola Salad GF, V  
Greek Orzo Pasta Salad V  
Quinoa Salad GF, V

## Dressings

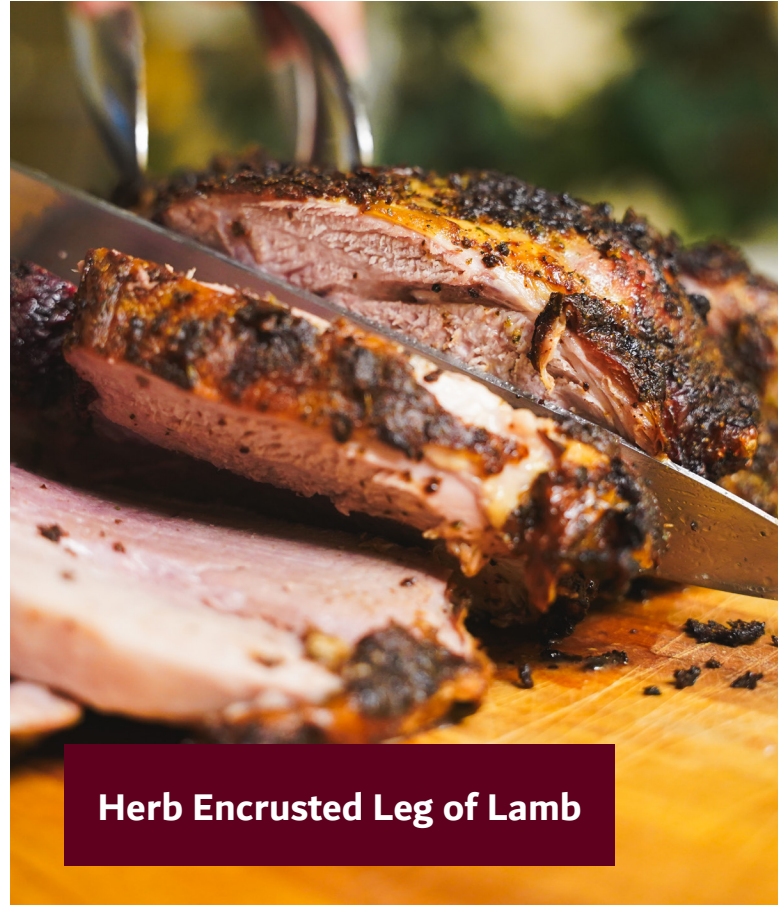
*All dressings are gluten free (GF)*

Citrus Vinaigrette VG  
Balsamic Vinaigrette VG  
Ranch V  
Caesar V  
Raspberry Vinaigrette VG  
Creamy Bleu Cheese V

## Entrees

### Chicken, Turkey & Duck

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



**Herb Encrusted Leg of Lamb**

## Beef & Lamb

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

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# LUNCH & DINNER BUFFETS

## Pork

Hawaiian Pulled Pork GF, DF  
Bourbon, Lavendar & Honey Glazed Pork Chop GF, DF  
Whole Roasted Pork Loin with Caramelized Apples & Onions GF, DF

## Seafood

Pesto Mahi Mahi GF  
Mango Salsa Salmon GF, DF  
Bourbon Honey Seared Tuna GF, DF  
Seared Scallops  
Grilled Swordfish GF

## Speciality Seafood

Each dish is +\$5 per person  
Low Country Boil (shrimp, crab legs, corn, potatoes, kielbasa) GF  
Spanish Paella (chicken, chorizo, shrimp, mussels, peas, bell pepper, tomatoes, saffron rice) GF, DF  
Seafood Crepe (shrimp, scallops, crab, sauce Newburg)

## Vegetarian & Vegan

Eggplant Rollatini GF, VG option available  
Hasselback Eggplant GF, VG option available  
Eggplant & White Bean Meatballs GF, VG option available  
Chickpea Cutlet & Apple Sage Filling  
Herbed Porcini Crepes with Roasted Wild Mushrooms and Onions  
Zucchini Boats GF, VG option available  
Portobello Fajitas GF, DF

## Boxed Lunches

*Sandwiches come on a flaky croissant with lettuce and condiments. All lunches include bottled water, chips and a cookie. Boxed lunches \$12.95 each.*

- **Ham & Swiss**
- **Turkey & Cheddar**
- **Roast Beef & Colby Jack Cheese**
- **Chicken Salad Croissant**
- **Mediterranean Salad** (vegan option available)
- **Garden Salad** (vegan option available)

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Summer BBQ

# LUNCH & DINNER BUFFETS

## Sides

### Potatoes

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

### Vegetables

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

### Pasta

Pasta Ai Quattro Formaggi V  
Bowtie Alfredo V  
Penne Marinara DF

### Rice

Yellow Rice GF, DF, VG  
Rice Pilaf GF, DF, VG  
Classic Risotto GF, V  
Coconut Pineapple Jasmine Rice GF, DF, VG  
Vegetable Paella GF, DF, VG

### Beans

Black Beans GF, DF, VG  
Baked Beans GF, DF  
Refried Beans GF, DF, V

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# DESSERTS

## **Assorted Dessert Shooters \$5 each**

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

## **Dessert Empanadas \$6 each**

Chocolate Ganache V  
Caramel Apple V  
Cherry Pie V  
Pumpkin V  
Bananas Foster V  
Blueberry V  
Caramelized Peach V  
Pecan Pie V

## **Cookies & Other Sweet Treats \$4 each**

Peanut Butter Cookie GF, V  
Brown Butter Chocolate Chip Cookie V  
Oatmeal Raisin Cookie V  
Fudge Brownie V  
Blondie V  
Cannoli V  
Baklava V

## **Cobblers \$6 each**

Apple V  
Blueberry V  
Peach V

## **Bread Puddings \$9 each**

Bread Pudding With Chantilly Cream V  
Bread Pudding With Chocolate Ganache V  
Bread Pudding With Whiskey Caramel V

## **Tartlets \$7 each**

Chocolate Pistachio V  
Peanut Butter Chocolate V  
Lemon Curd V  
Blueberry Ricotta V  
Caramel Nut V  
Pecan V  
Caramel Apple V  
Fruit Tart V

## **Cream Puffs \$6 each**

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



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# TRAYS & DISPLAYS

*Items are priced per person*

## **Antipasti Board \$15**

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

## **Dips & Spreads Tray \$15**

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

## **Grilled & Chilled Vegetable Tray \$5 GF, DF**

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

## **Cured Salmon Display \$7**

Thin slices of house-cured salmon, served with cream cheese, dill, lemon, red onion, capers, and entertainment crackers

## **Assorted Pinwheels \$5**

Available in turkey-cranberry, veggie-hummus and pimento-pistachio flavors

## **Charcuterie Grazing Board \$20**

A grand assortment of imported and domestic cheeses, cured meats, fresh and dried fruits, dips and spreads, crudites and pickled vegetables, honey, mini croissants and gourmet crackers

## **Cheese & Nut Tray \$15**

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

## **Fresh Seasonal Fruit Platter \$5 VG, GF, DF**

## **Deviled Eggs \$5 GF, DF, V**

Topped with your choice of bacon or cured salmon

## **Mini Sandwiches & Handhelds \$5**

Choose an assortment:

- Chicken Salad mini croissants
- Ham & Swiss
- Turkey & Cheddar
- Roast Beef & Colby Jack

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**Cheese & Nut Tray**



**Antipasti Board**

# SMALL BITES

*Items are priced per person*

## Beef, Lamb & Pork

Asian Meatballs \$5 GF, DF

Available in pork or chicken

Greek Meatballs \$5

Available in lamb or pork

Swedish Meatballs \$5

Available in pork & beef, chicken & pork or all chicken/pork

Beef Tartare with Quail Egg \$7 DF

Beef Tenderloin Skewer \$9 GF, DF

Beef Picadillo Empanadas with  
Chimichurri Cream \$10 GF

Lamb "Lollipops" \$10 GF

Mini Beef Wellington \$10

## Seafood

Crab Cakes w/ Remoulade \$5

Crab-Stuffed Mushroom Caps \$5 DF

Gazpacho & Shrimp Shooter \$5 GF, DF

Shrimp Cocktail Shooter \$5 GF, DF

Lobster & Bacon Fritter with Jalapeño Aioli \$7

Coconut Shrimp \$7 GF, DF

Drunken Shrimp \$7 GF, DF

Shrimp Ceviche \$7 GF, DF

Shrimp & Avocado Cucumber Cups \$7 GF, DF

House-Cured Salmon Cucumber Chips \$7 GF, DF

Tuna Poké Wonton Cups \$7 DF

Sesame Seared Ahi Tuna Tacos with  
Asian Slaw \$10

Fried Calamari & Banana Peppers \$10



Beef Tartare w/ Quail Egg



Crab Cakes



Beef Tenderloin Skewer

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**Gorgonzola Cheese Cake**



**Stuffed Baked Brie Bites**



**Roasted Beet Tartare**

# SMALL BITES

*Items are priced per person*

## Chicken

Thai Chicken Satay Skewers with Peanut Sauce \$5 GF  
BBQ Chicken Skewers \$5 GF  
Honey Tarragon Chicken Salad Cups \$5  
Spicy Mango Chicken Bao \$7

## Meat & Cheeses

Grilled Peaches, Prosciutto & Whipped Ricotta with Honey Drizzle \$5  
Prosciutto & Gruyere Pinwheels \$5  
Bourbon Bacon Jam & Bleu Cheese Tartlets \$5

## Vegetarian

Spinach & Artichoke Tartlets \$5 V  
Cranberry & Brie Tartlets \$5 V  
Pear, Candied Pecan & Bleu Cheese Cups \$5 V  
Goat Cheese Stuffed Peppers \$5 V GF  
Fried Green Tomatoes with Pimento Cheese \$5 V  
Tomato & Basil Bruschetta with Crostini & Cucumber Chips \$5 V GF  
Caprese Skewers \$5 V GF  
Spinach & Artichoke Dip-Stuffed Mushrooms \$5 VG on request GF  
Deviled Pickled Mushroom Caps \$5 VG GF  
Corn Fritters with Hot Honey \$5 V  
Mushroom & Gruyere Pinwheels \$5 V  
Olive Tapenade & Feta Pinwheels \$5 V  
Spinach & Artichoke Pinwheels \$5 V  
Stuffed Baked Brie Bites \$5 V  
    *Flavors: Caramelized Onion & Thyme*  
    *Artichoke & Pesto*  
    *Brown Sugar & Pecan*  
    *Lavender, Honey & Almond*  
    *Apricot Preserves*  
Mini Gorgonzola Cheesecake with Lavash Chips \$7 V  
Spanakopita \$7 V  
Vegetarian Empanadas with Chimichurri Cream \$7 VG on request  
Roasted Beet Tartare with Quail Egg \$7 VG on request

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# BEVERAGES

## Full Bar

**Deluxe cocktail** \$12.00 per cocktail

**Vodka | Gin | Rum | Scotch**

**Whiskey | Bourbon | Tequila**

### Beer & wine

**Deluxe wine** \$8.00 per glass

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

**Domestic beer** \$6.00 each

**Import beer** \$6.00 each

### Soft drinks

Coke, Diet Coke, Sprite and ginger ale \$4.00 each

Bottled water \$2.00 each

## Beer & Wine

### Wine

**Deluxe wine** \$8.00 per glass

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

### Beer

**Domestic beer** \$6.00 each

**Import beer** \$6.00 each

### Soft drinks

Coke, Diet Coke, Sprite and ginger ale \$4.00 each

Bottled water \$2.00 each

## Soft Drinks

**Beverage station:** Sweetened iced tea,  
unsweetened iced tea, lemonade \$5.00

**Soda station:** Coke, Diet Coke, Sprite \$4.00

Coffee, decaffeinated coffee, hot tea \$5.00

Orange, Apple and Cranberry Juice \$5.00

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](http://PlateAbove.com).*