



Holiday Catering Menu



Start planning your perfect holiday event today!

407.514.1048 | Info@PlateAbove.com

www.PlateAbove.com

Holiday Hot Buffet

Minimum 25 guests.
\$45 per person | 24% service fee
& 6.5% tax (if applicable)

Salad

Florida Garden Salad: Mixed Greens and
Fresh Vegetables. Served with Citrus
Vinaigrette Dressing

Entrees

Sliced Sage Butter Turkey Breast
with Pan Gravy

Roasted Pork Loin
with Caramelized Onions and Apples

Sides

Garlic Mashed Potatoes
Seasonal Roasted Vegetables

Harvest Stuffing
Cranberry Chutney

Bread Basket

Yeast Rolls & Butter



Sage Butter Turkey



Garlic Mashed Potatoes

Desserts

Prices are per person. Minimum 12 guests.

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 \$4 each

Peanut Butter Cookie GF, V
Brown Butter Chocolate Chip Cookie V
Oatmeal Raisin Cookie V

Sweet Treats \$4 each

Fudge Brownie V
Blondie V
Cannoli V
Baklava V

Cobblers \$6 each

Apple V
Blueberry V
Peach V

Bread Puddings \$9 each

Corn 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



Brown Butter Chocolate Chip

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan



Chocolate Mousse Shooter



Holiday Trays

Prices are per person. Minimum 12 guests.

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



Cheese & Nut Tray



Antipasti Board

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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Small Bites

Prices are per person. Minimum 12 guests.



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 or all 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 with 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

Meat & Cheeses

Grilled Peaches, Prosciutto & Whipped Ricotta with
Honey Drizzle \$5

Prosciutto & Gruyere Pinwheels \$5

Bourbon Bacon Jam & Bleu Cheese Tartlets \$5

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



Picadillo Empanadas

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Small Bites



Prices are per person. Minimum 12 guests.

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

Vegan on request

Roasted Beet Tartare with Quail Egg \$7

Vegan on request



Roasted Beet Tartare



Mini Gorgonzola Cheesecake

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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

*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.*

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