



**PLATE
ABOVE**
CATERING

Holiday Catering Menu



Start planning your perfect holiday event today!

Contact:

407.514.1048 | Info@PlateAbove.com

www.PlateAbove.com

Family Dinners To Go

Each menu item serves eight people. Heating instructions included.

Not available for event-style full service catering

DINNERS

Sage Butter Whole Turkey \$179

Served with pan gravy, harvest stuffing, garlic mashed potatoes, fresh green beans and cranberry chutney

Roasted Pork Loin \$189

Served with pork gravy, harvest stuffing, garlic mashed potatoes and roasted vegetables

Baked Ham \$189

Served with honey mustard sauce, mac & cheese and fresh green beans

Prime Rib \$299

Served with au jus & horseradish sauce, herbed fingerling potatoes and roasted asparagus

ADDITIONAL SIDES

All sides feed 8 people

Standard Sides \$32

Orzo Pasta Salad
Roasted Asparagus
Fresh Green Beans
Roasted Vegetables
Sweet Potato Casserole
Harvest Stuffing

Premium Sides \$40

Mac & Cheese
Garlic Mashed Potatoes
Roasted Brussels Sprouts with Bacon
Broccoli & Cheddar Casserole
Scalloped Potatoes
Cornbread Bread Pudding
*Choice of chantilly, chocolate ganache or whiskey
caramel*
Cobblers
Choice of apple, blueberry or peach

ADD-ONS

Cookies

\$32 (serves 8)
Peanut Butter Cookie
Brown Butter Chocolate
Chip Cookie
Oatmeal Raisin Cookie

Sweet Treats

\$32 (serves 8)
Fudge Brownie
Blondie
Cannoli
Baklava

Yeast Rolls

\$12 for dozen

Sliced Turkey Breast

\$10 per person
(minimum 8)

Pan Gravy

\$18 (serves 8)

Cranberry Chutney

\$18 (serves 8)



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Contact us about any dietary restrictions and allergies.



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

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





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



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Holiday Ordering Dates

For Family Dinners To Go

Thanksgiving: Order by 11/20/25 and pick up on 11/26/25

Christmas: Order by 12/17/25 and pick up on 12/23/25

Pickup Location: 411 Mercy Drive Orlando, FL 32805

For full-service holiday catering availability, contact the sales team.

To order, contact the sales team at 407.514.1048 or Info@PlateAbove.com.