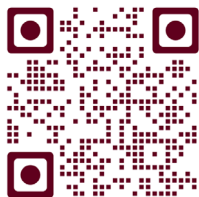




**PLATE  
ABOVE**  
CATERING

# FULL SERVICE MENU



**Plan with confidence.**

**Secure your menu today.**

Contact us | 407-514-1048 or [Info@PlateAbove.com](mailto:Info@PlateAbove.com)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## 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.

## Florida Continental

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

## Handheld Breakfast

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

## Good Morning Breakfast

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

## Americana

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

## English Breakfast

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

## Brunch

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

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



## Blueberry French-Toast Bread Pudding

# BREAKFAST & BRUNCH

## Enhancers + Add-Ons 12-guest minimum

### Eggs & Frittatas

Potato & Sausage Frittata GF  
Potato & Asparagus Frittata GF  
Scrambled Eggs

### Proteins

Candied Bacon  
Bacon  
Grilled Ham Steaks  
Pork Sausage Links

### Breakfast Sandwiches & Handhelds

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

### Potatoes & Hashes

Roasted Red Potatoes VG, GF, DF  
Hash Brown Patties  
Scattered Hash browns VG, GF, DF

### Breads & Pastries

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

### Sweet Griddle & Baked Treats

Blueberry French-Toast Bread Pudding V  
French Toast V  
Pancakes V

### Grains & Cereals

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

### Fruits & Yogurt

Fresh Seasonal Fruit Platter VG, GF, DF  
Whole Fruit VG, GF, DF  
Vanilla Yogurt Parfaits V, GF

### Vegetables & Greens

Garden Salad V, GF, DF  
Grilled Tomatoes VG, GF, DF  
Pan-Fried Mushrooms  
Roasted Asparagus V, GF  
Baked Beans V, GF, DF

### Beverages

Coffee & Hot Tea  
Orange or Apple Juice

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Mini Muffins

# LUNCH & DINNER BUFFETS

*Lunch buffets include 1 salad, 2 sides, 1 entrée, bread and an iced tea station*

*Dinner buffets include 1 salad, 2 sides, 2 entrées, bread and an 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

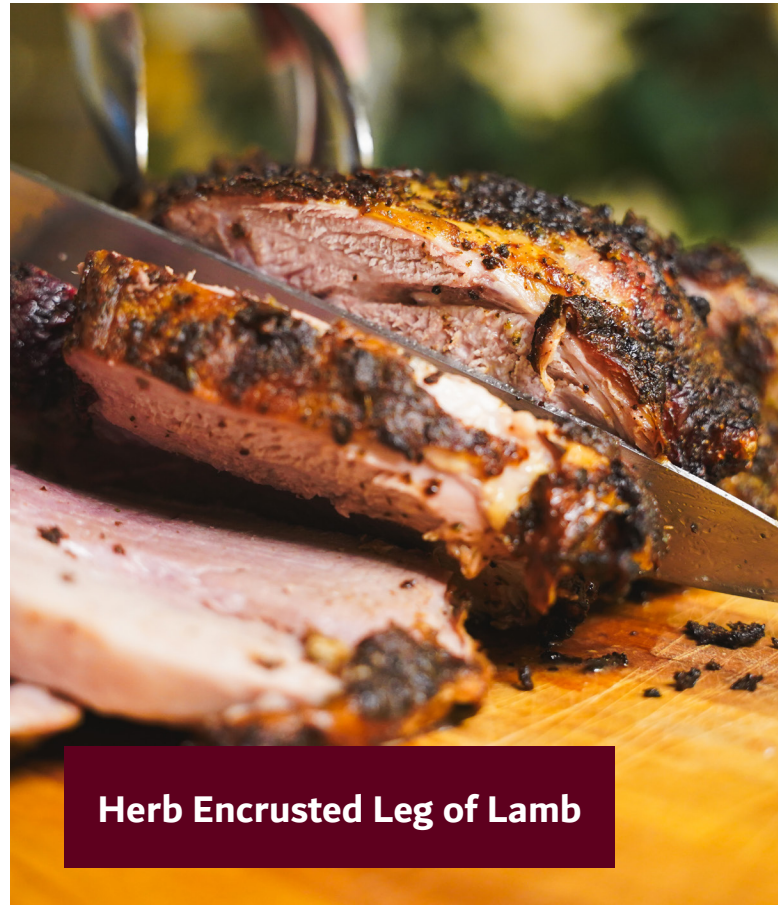
*All dressings are gluten free (GF)*

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, Lavender & 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

## Specialty 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 Potato 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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Garlic Mashed Potatoes

Pasta Ai Quattro Formaggi

# DESSERTS

## Assorted Dessert Shooters

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

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

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

Apple V  
Blueberry V  
Peach V

## Bread Puddings

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

## Tartlets

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

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



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# TRAYS & DISPLAYS

## Antipasti Board

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

## Dips & Spreads Tray

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

## Grilled & Chilled Vegetable Tray GF, DF

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

## Cured Salmon Display

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

## Assorted Pinwheels

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

## Charcuterie Grazing Board

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

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 VG, GF, DF

## Deviled Eggs GF, DF, V

Topped with your choice of bacon or cured salmon

## Mini Sandwiches & Handhelds

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 GF, DF

Available in pork or chicken

Greek Meatballs

Available in lamb or pork

Swedish Meatballs

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

Beef Tartare with Quail Egg DF

Beef Tenderloin Skewer GF, DF

Beef Picadillo Empanadas with

Chimichurri Cream GF

Lamb "Lollipops" GF

Mini Beef Wellington

## Seafood

Crab Cakes with Remoulade

Crab-Stuffed Mushroom Caps DF

Gazpacho & Shrimp Shooter GF, DF

Shrimp Cocktail Shooter GF, DF

Lobster & Bacon Fritter with Jalapeño Aioli

Coconut Shrimp GF, DF

Drunken Shrimp GF, DF

Shrimp Ceviche GF, DF

Shrimp & Avocado Cucumber Cups GF, DF

House-Cured Salmon Cucumber Chips GF, DF

Tuna Poké Wonton Cups DF

Sesame Seared Ahi Tuna Tacos with

Asian Slaw

Fried Calamari & Banana Peppers



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

## Chicken

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

## Meat & Cheeses

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

## Vegetarian

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

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A photograph showing two trays of dessert shooters. The tray in the foreground is on a white rectangular plate and contains several small glass cups filled with a dark brown sauce, topped with a dollop of white cream and a dusting of brown powder. Each cup has a silver fork stuck into it. The tray in the background is on a white rectangular plate and contains several small glass cups filled with a yellow sauce, topped with a dollop of white cream and a dusting of brown powder. Each cup has a silver fork stuck into it. A red rose is visible in the background.

## 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!

### Cotton candy here! Get your cotton candy!

Variety of cotton candy flavors.

### Flambé Donut Holes

Flambéed with Kahlúa, Amaretto or Irish cream.

### Carnival Time

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

## SWEET ACTION STATIONS

### Waffles! Waffles! Waffles!

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

### 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.

### 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.

### 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.



Carnival Time | Action Station



S'mores Cream Puffs



## 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.

#### It's the cheesiest!

Build your own gourmet grilled cheese! Guests choose from:

**Breads:** Brioche, marble rye and multigrain.

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

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

#### Omelet Station

Omelets prepared to your guests' requests!

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

#### Tenderloin Sliders

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

# SAVORY ACTION STATION

## Prime Rib Carving Station

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

## Pork Loin Carving Station

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

## 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, béchamel, chimichurri and salsa.

**\$800 increments of 50 ppl; \$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 50 ppl; \$13 each additional guest;**

**Premium Proteins add \$2 per protein**

*Gluten-free options are available.*



# BEVERAGES

## Full Bar

### Deluxe cocktail

Vodka | Gin | Rum | Scotch

Whiskey | Bourbon | Tequila

### Beer & wine

#### Deluxe wine

Pinot Grigio, Chardonnay, White Blend, Cabernet

Sauvignon, Pinot Noir and Red Blend

#### Domestic beer

#### Import beer

#### Soft drinks

Coke, Diet Coke, Sprite and ginger ale

Bottled water

## Beer & Wine

### Wine

#### Deluxe wine

Pinot Grigio, Chardonnay, White Blend, Cabernet

Sauvignon, Pinot Noir and Red Blend

### Beer

#### Domestic beer

#### Import beer

#### Soft drinks

Coke, Diet Coke, Sprite and ginger ale

Bottled water

## Soft Drinks

**Beverage station:** Sweetened iced tea, unsweetened iced tea, lemonade

**Soda station:** Coke, Diet Coke, Sprite

Coffee, decaffeinated coffee, hot tea

Orange, Apple and Cranberry Juice

Bottled water

*Drink ticket pricing is available for parties.  
Consumption and cash bar: minimum beverage sales  
of \$12.00 per person. Bar setup 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).*