



**PLATE
ABOVE**
CATERING

DELIVERY MENU

AWARD WINNING CATERER





AWARD WINNING CATERER



ABOUT US

Plate Above Catering is Orlando's premier full-service caterer. For more than a decade, Plate Above has provided memorable dining experiences for corporate and social events.

Led by award-winning Chef Jill Holland and a seasoned hospitality team, we create scratch-made cuisine that feels thoughtful, polished and effortless. From executive meetings and team lunches to large-scale events and specialty experiences, we make planning simple and execution seamless.

Reliable delivery. Flexible service styles. Consistent excellence.

Services include buffets, boxed lunches, plated meals and more. Delivery options, flexible venue spaces and exceptional service make Plate Above a trusted partner for hundreds of events each year.

Every meal has a meaning. As a social enterprise of Second Harvest Food Bank of Central Florida, every catering order helps fight hunger and nourish hope across our community.

OUR FOOD

We believe great food should be enjoyed by everyone. Each item on the menu is made using locally sourced, high-quality ingredients. Menus are customizable to fit each event's size, theme and budget.

Our menus are thoughtfully crafted to accommodate a wide range of dietary preferences and restrictions, so every guest feels welcome at the table.

Custom tent cards and printed menus are also available to display this information at your event.

Special Requests

Many of our dishes can be customized to suit dietary preferences or restrictions.

If you have a severe allergy, specific dietary concern or would like menu guidance, our team will be happy to offer menu guidance when placing your order.

Proudly Featuring

Boar's Head



HOW TO ORDER



Ordering & Changes to Orders

To place or update an order, contact Plate Above Catering, Monday - Friday from 7am -3pm.

Email: info@plateabove.com

Phone: 407-514-1048

Order Requirements

- Minimum order: 10 guests (unless noted)
- Minimum subtotal: \$150 for food & beverage
- Delivery fee: \$25
- Payment deadline: Orders must be confirmed with payment by 3pm, two days prior to delivery

What to Expect on Delivery Day

Our delivery team arrives up to 30 minutes prior to your scheduled serve time. We set up your food and beverages, so everything is ready before we depart. Complimentary disposable plates, cutlery and serving utensils are included.

Ordering Schedule

EVENT DAY	ORDERING DEADLINE	ORDER BY TIME
Monday	Previous Thursday	3:00pm
Tuesday	Previous Friday	3:00pm
Wednesday	Monday	3:00pm
Thursday	Tuesday	3:00pm
Friday	Wednesday	3:00pm
Saturday (Call for availability)	Thursday	3:00pm

Order Adjustments

At Plate Above Catering, we understand that plans evolve. If you need to update or cancel your order, we'll work with you to make the process smooth and simple.

To increase or decrease your order, please provide 48 hours' notice. Additions requested with less than 48 hours' notice may be subject to rush fees and order minimums.

Cancellations with 24 hours or less notice will incur a full charge.

Prices subject to market changes.



Buffets

Continental \$14

Assorted morning pastries, croissants, muffins, scones, seasonal fruits and petite yogurt parfaits.

Americana \$17

Scrambled eggs, breakfast potatoes, buttermilk biscuits, seasonal fruit and choice of bacon or sausage.

Handhelds

Choice of breakfast sandwich served with seasonal fruit cup.

BLT Deluxe \$14

Olde Hearth sourdough bagel, smoked bacon, crisp lettuce, fresh tomato and Duke's mayonnaise.

Sunshine Sammy \$14

Olde Hearth English muffin, smoked ham, eggs, Cheddar cheese and honey aioli.

Morning Glory \$14

Olde Hearth English muffin, turkey sausage, eggs and Colby Jack cheese.

Wakeup Call Burrito \$14

Whole grain tortilla, eggs, pork sausage, Cheddar cheese and pico de gallo.

Parfaits & Oatmeal

Classic Yogurt Parfait \$7

Greek vanilla yogurt, fresh berries and house-made granola.

Blueberry-Coconut

Yogurt Parfait \$8

Coconut yogurt, fresh blueberries, maple syrup and house-made granola.

Overnight Oats \$7

Rolled oats, oat milk, fresh blueberries, toasted pecans and berry compote.

Platters

Morning Bake Shop \$6

Assorted morning pastries, mini croissants, muffins and scones.

Bagel Board \$12

Assorted Olde Hearth bagels, sliced roasted turkey, smoked ham, house-cured salmon, European cucumbers, tomatoes, red onions, capers and whipped cream cheese.

Scone Display \$12

Assortment of freshly baked scones, candied bacon, hard boiled eggs, fruit jams, fresh fruit and maple butter.

Seasonal Fruits \$9

Sliced fruits, melons and berries.

LUNCH

Classic Sandwiches \$14 boxed or displayed

Choice of sandwich served with Miss Vickie's kettle chips and chef choice of fresh-baked cookie.

Caprese

Pan Brioche Kaiser, fresh Mozzarella cheese, sliced tomatoes, baby spinach, pesto aioli and balsamic glaze.

Roasted Turkey

Wheat potato Kaiser, sharp Cheddar cheese, lettuce and Duke's mayonnaise.

Roast Beef

Wheat potato Kaiser, Colby Jack cheese, lettuce and horseradish cream.

Chicken Salad

Croissant, roasted chicken, cranberries, golden raisins and honey-mustard mayonnaise.



Smoked Ham

Wheat potato Kaiser, Swiss cheese, lettuce and dijonnaise.

Grilled Pickled Portabella

Pan Brioche Kaiser, portobello mushroom, Swiss cheese, sauerkraut, fire-roasted red pepper aioli and greens.

Wraps \$14 boxed or displayed

Choice of sandwich served with Miss Vickie's kettle chips and chef choice of fresh-baked cookie.

Caprese

Fresh Mozzarella cheese, sliced tomatoes, baby spinach, pesto aioli and balsamic glaze.

Roasted Turkey

Sharp Cheddar cheese, lettuce and Duke's mayonnaise.

Grilled Chicken Caesar

Romaine lettuce, Parmesan cheese and Chef Jill's Caesar dressing.

Roast Beef

Colby Jack cheese, roasted pepper and onions, lettuce and horseradish cream.

Loaded Hummus

Roasted chickpeas, lettuce, red pepper, cucumbers, burnt lemon and tahini dressing.

Add a side salad +\$3

Greek Orzo, Whole Grain Quinoa, Chef Garden or Seasonal Fresh Fruit

LUNCH

Refreshing Salads \$14 boxed displayed

Choice of salad served with Lesser Evil Popcorn and chef choice of fresh-baked cookie.

Classic Caesar

Crisp romaine, Parmesan cheese and herbed croutons with Chef Jill's Caesar dressing.

Garden

Mixed greens with roasted chickpeas, tomatoes, cucumbers, radishes, bell peppers, red onions, carrots and house-made Ranch dressing

Mediterranean Salad

Mixed greens with cucumbers, sundried tomatoes, olives, red onion, Feta, roasted chickpeas and balsamic vinaigrette.

Strawberry Salad

Fresh strawberries, baby spinach, crumbled Feta, toasted pecans and balsamic vinaigrette.

Roasted Apple & Bleu Cheese Salad

Mixed greens, roasted apples, bleu cheese, candied pecans and citrus vinaigrette

Protein Additions (4 ounces)

Grilled chicken +\$4

Grilled salmon +\$7

Grilled steak +\$7

Grilled shrimp +\$8





HOT BUFFETS

Southern BBQ \$26.95

Choice of protein (1): Grilled chicken quarters, pulled pork in our house-made sweet and tangy BBQ sauce or slow cooked pot roast.

Add a second protein +\$6

Served with:

- Garden salad with citrus vinaigrette
- Mac & cheese
- Baked beans
- Cornbread bread pudding with Chantilly cream

The Mediterranean \$26.95

Choice of protein (1): Lemon-rosemary chicken breast, zucchini boats, flank steak with Italian gremolata or lemon caper salmon.

Add a second protein +\$6

Served with:

- Greek orzo pasta salad
- Roasted tri-colored potatoes
- Roasted seasonal vegetables
- Vanilla mascarpone filled cannoli

South of the Border \$27.95

Choice of protein (1): Fajita style chicken breast, pork shoulder or ground beef.

Add a second protein +\$6

Served with:

- Flour tortillas
- Yellow rice and black beans
- Sweet plantains
- Pico de gallo
- Sour cream
- Cheddar cheese

The Harvest \$26.95

Choice of protein (1): Herbed chicken breast, flank steak with chimichurri, quinoa stuffed peppers or salmon with mango salsa

Add a second protein +\$6

Served with:

- Garden salad with citrus vinaigrette
- Roasted garlic mashed potatoes
- Roasted seasonal vegetables
- Blueberry cobbler

Build Your Own Buffet \$26.95

Choice of protein (1). Add a second protein +\$6

Protein options:

- Chicken piccata with lemon and caper sauce
- Bourbon-honey glazed pork loin
- Flank steak with chimichurri +\$8
- Salmon with fresh mango salsa
- Portobello fajitas with peppers and onions
- Lemon-rosemary chicken with herb jus

Choose one:

- Garden salad
- Caesar salad
- Pickled carrot and sweet potato slaw

Choose one:

- Garlic mashed potatoes
- Roasted tri-colored potatoes
- Seasonal rice pilaf
- Potato salad

Choose one:

- Roasted seasonal vegetables
- Brussels sprouts
- Roasted broccoli
- Green beans



PLATTERS

Antipasti \$12

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

Dips & Spreads \$10

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

Grilled & Chilled Vegetables \$8

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

Cured Salmon \$12

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

Fresh Seasonal Fruits \$9

Assorted sliced fruits and berries.

Shrimp Cocktail \$12

Citrus-poached shrimp with horseradish cocktail sauce and lemon wedges.

Grand Charcuterie \$19

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

Domestic & Imported Cheeses \$12

An assortment of domestic and imported cheeses including house-made pimento cheese, nuts, fresh and dried fruits and crackers.

Pinwheels \$9

An assortment of pinwheels including roasted turkey and cranberry chutney, fresh vegetables and chickpea hummus, pimento cheese and pistachio.

Mini Sandwiches \$6

An assortment of mini croissant sandwiches including:

- Roasted turkey, Cheddar cheese, lettuce
- Smoked ham, Swiss cheese, lettuce
- Caprese, fresh mozzarella, sliced tomatoes, baby spinach, pesto aioli
- Chicken salad, cranberries, golden raisins, honey-mustard mayonnaise

DESSERTS



Cookies & Sweet Treats \$36

Serves 12

Peanut Butter Cookie

Soft, chewy and sugar crusted.

Brown Butter Chocolate Chip Cookie

Decadent chocolate with nutty browned butter.

Oatmeal Raisin Cookie

Chewy with sweet golden raisins and warm spices.

Fudge Brownie

Dense, chocolatey brownie with a fudgy center.

Blondie

Brown sugar vanilla “brownie” with white chocolate and butterscotch chips.

Cannoli

Crisp shells filled with sweet mascarpone cream.

Bread Puddings \$36

Serves 10-12

Cornbread Bread Pudding

Southern style with vanilla Chantilly cream.

Blueberry “French Toast” Bread Pudding

Blueberries and maple Chantilly cream.

Classic Bread Pudding

Chocolate Ganache with vanilla Chantilly cream.

Cobblers \$36

Serves 10-12

Apple

Sweet spiced apple filling with drop batter topping.

Blueberry

Baked blueberries with drop batter topping.

Peach

Warm sweetened peach filling with drop batter topping.

BEVERAGES



Coffee \$3

House blend, served with creamers, cane sugar and Sugar in the Raw.

Hot Tea \$3

Bigelow Tea, served with creamers, cane sugar, Sugar in the Raw and lemon wedges.

Iced Tea \$3

Includes lemon wedges.

Lemonade \$3

Blueberry Lemonade +\$3
Strawberry Lemonade +\$3

Individual Beverages

Coke Products 12oz \$3
Tropicana Juices (Orange and Apple) \$3
Bottled water \$2.50

Prices are based per person