PLATE ABOVE CATERING

Holiday Catering Menu

Start planning your perfect holiday event today!

Contact:
407.514.1048 | Info@PlateAbove.com
www.PlateAbove.com

Holiday Hot Buffet

Minimum 25 guests | $45 per person
24% service fee and 6.5% sales tax apply to all orders.

Sage Butter Turkey

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

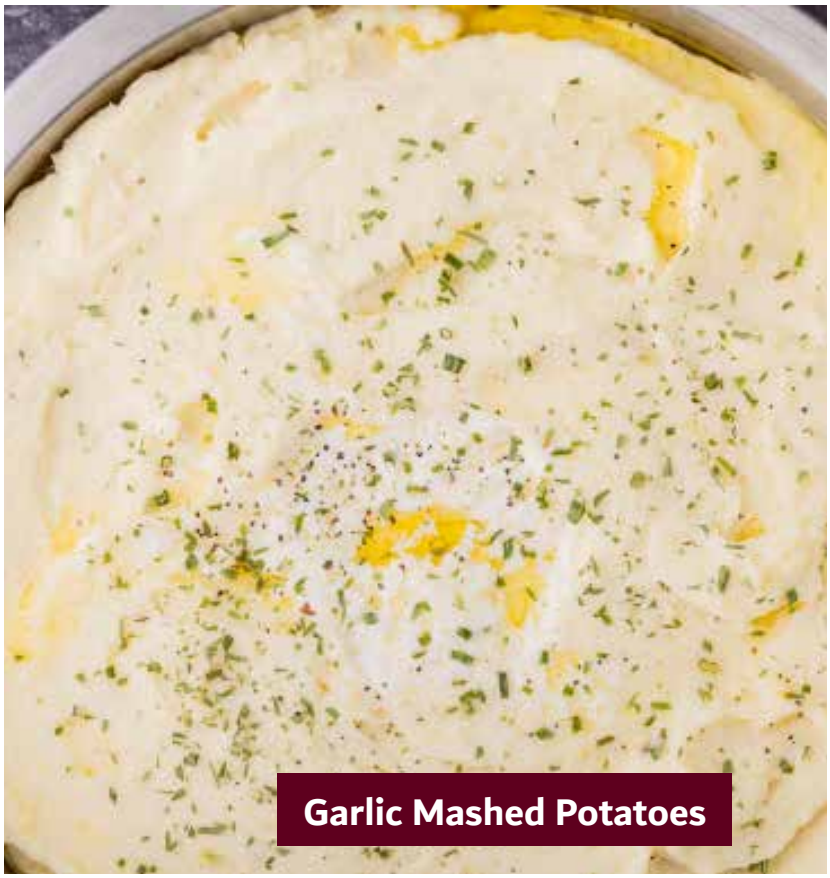
Seasonal Roasted Vegetables

Harvest Stuffing

Cranberry Chutney

Bread Basket

Yeast Rolls & Butter


Garlic Mashed Potatoes

Corporate Offerings

Holiday Pies

Available Oct 15 - Dec 20

Celebrate your team's achievements with delicious pies made for the holidays.

Apple

Delicious apples baked under a golden crust, rich in flavor and ready to serve.

Pumpkin

Cool, custard-smooth and gently spiced, each slice cuts clean and melts the moment it hits your tongue.

Pecan

Deeply sweet and sticky beneath a crown of toasted pecans, with a chew that gives way to buttery crust.

Tier	Price	Bundle
Silver	**$400**	16 pies + four pies provided to families facing hunger.
Gold	**$750**	28 pies + 10 pies provided to families facing hunger.
Platinum	**$1,800**	60 pies + 20 pies provided to families facing hunger.
Diamond	**$3,500**	130 pies + 40 pies provided to families facing hunger.

All pies are made to order and are available for delivery or pickup.

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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!

Cookies $6 each
Peanut Butter Cookie GF, V
Brown Butter Chocolate Chip Cookie V
Oatmeal Raisin Cookie V

Sweet Treats $6 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

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

Brown Butter Chocolate Chip

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 $8 GF, DF
Fresh vegetables, grill marked and served cold with ranch dipping sauce and hummus

Cured Salmon Display $12
Thin slices of house-cured salmon, served with cream cheese, dill, lemon, red onion, capers, and entertainment crackers

Assorted Pinwheels $9
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 $9 VG, GF, DF

Deviled Eggs $5 GF, DF, V
Topped with your choice of bacon or cured salmon

Mini Sandwiches & Handhelds $6
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
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

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

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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
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
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 $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. A 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*

Ordering Details

Fees & Tax

All orders include a A 24% service fee and 6.5% tax, unless your organization is tax-exempt.

Bar set-up, which includes your bartender, is $250.

Delivery orders include a delivery fee.

How to Order

Contact the sales team
407.514.1048 or Info@PlateAbove.com.

Holiday Family Dinners

Each menu item serves eight people. Heating instructions included.
Available for delivery or pick up

Main Dish	Protein Only	Complete Dinners
Sage Butter Whole Turkey	**$125**	**$250:** Pan gravy, harvest stuffing, garlic mashed potatoes, fresh green beans and cranberry chutney
Roasted Pork Loin	**$120**	**$230:** Pork gravy, harvest stuffing, garlic mashed potatoes and roasted vegetables
Baked Ham	**$120**	**$200:** Honey mustard sauce, mac & cheese and fresh green beans
Prime Rib	**$350**	**$430:** Au jus & horseradish sauce, herbed fingerling potatoes and roasted asparagus

ADDITIONAL SIDES

All sides serve 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

Yeast Rolls
$12 for a dozen

Sliced Turkey Breast
$10 per person (minimum 8)

Pan Gravy
$18 (serves 8)

Cranberry Chutney
$18 (serves 8)

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Order Holiday Family Dinner Today!
407.514.1048
Info@PlateAbove.com

Contact us about any dietary restrictions and allergies.

BAKED FOR THE SEASON

Holiday Pies

Available Oct 15 - Dec 20

No holiday is complete without a warm pie to enjoy at the end of a meal.

Apple

Delicious apples baked under a golden crust, rich in flavor and ready to serve.

Pumpkin

Cool, custard-smooth and gently spiced, each slice cuts clean and melts the moment it hits your tongue.

Pecan

Deeply sweet and sticky beneath a crown of toasted pecans, with a chew that gives way to buttery crust.

Single

$21

One pie baked, cooled and ready to enjoy.

Community

$57

Two pies, plus one provided to a family facing hunger.

Give More

$75

Two pies, plus two provided to families facing hunger.

All pies are made to order and are available for delivery or pickup.
Ordering for your team or clients? Ask about our Corporate Holiday Pie Bundles

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Holiday Pies

Flavors: *Apple | Pumpkin | Pecan*

Quantity	Price	Bundle
Single	**$21**	One signature pie, fully baked and ready to enjoy
Community	**$57**	Two pies + one pie provided to a family facing hunger.
Give More	**$75**	Two pies + Two pies provided to families facing hunger.

Corporate Bundle

Tier	Price	Bundle
Silver	**$400**	16 pies + four pies provided to families facing hunger.
Gold	**$750**	28 pies + 10 pies provided to families facing hunger.
Platinum	**$1,800**	60 pies + 20 pies provided to families facing hunger.
Diamond	**$3,500**	130 pies + 40 pies provided to families facing hunger.

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Want pies for an event?
Contact Us 407.514.1048 | Info@PlateAbove.com
Delivery is available

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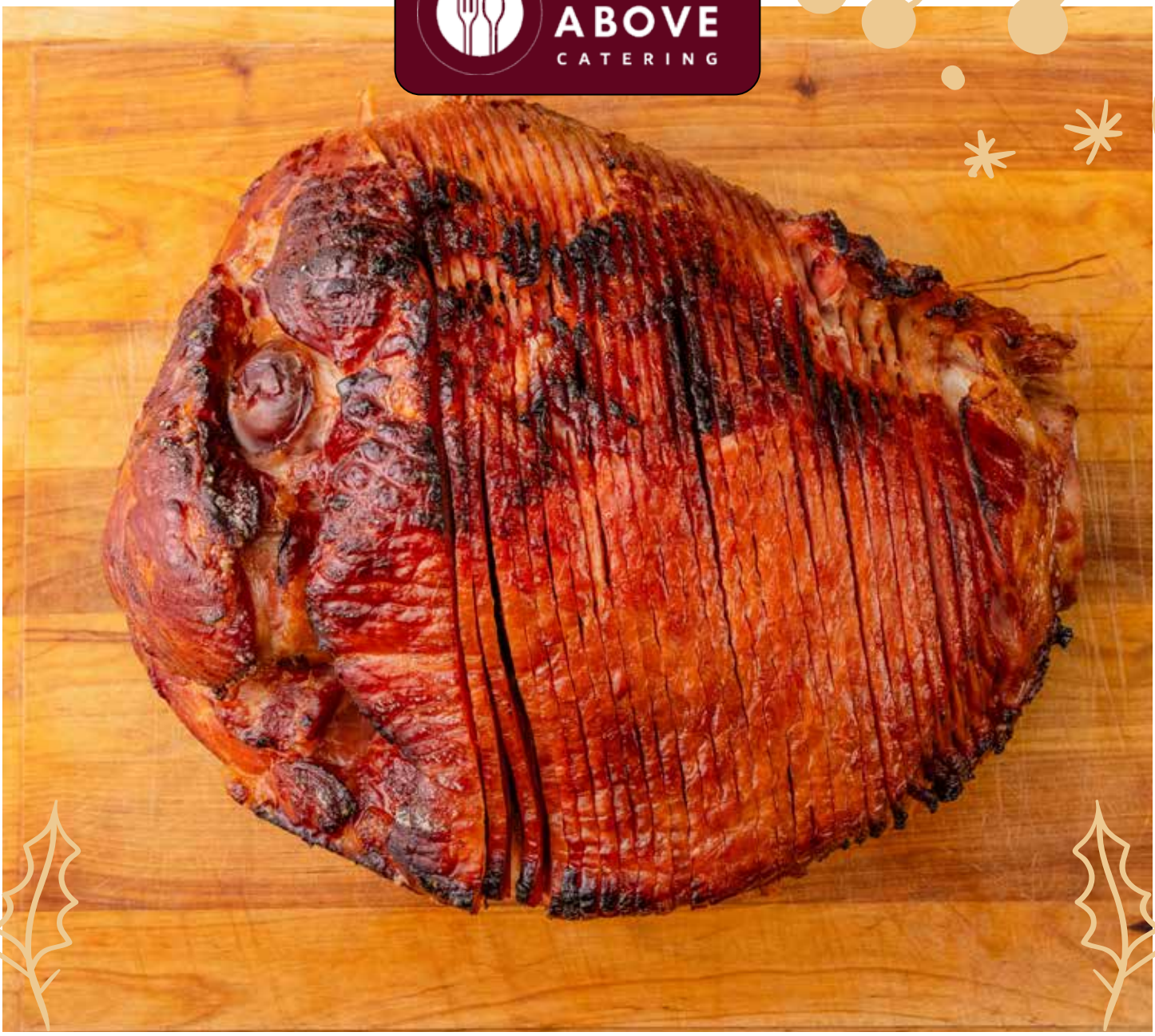

Holiday Ordering Dates

For Family Dinners To Go
Thanksgiving: Order by 11/19/26 and pick up on 11/25/26
Christmas: Order by 12/17/26 and pick up on 12/23/26

Pickup Location: 411 Mercy Drive, Orlando, FL 32805

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