



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.*

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



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 provided to families facing hunger.
Platinum	\$1,800	60 pies + 20 pies provided to families facing hunger.
Diamond	\$3,500	130 pies + 40 provided to families facing hunger.

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



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

A close-up photograph of several golden-brown cookies studded with dark chocolate chips. The cookies have a slightly cracked, textured surface.

Brown Butter Chocolate Chip

A photograph of three small glass shooters filled with a dark chocolate mousse, topped with a swirl of white whipped cream and a dusting of brown powder. In the background, there are glasses of orange juice.

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

Cheese & Nut Tray



Antipasti Board



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



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

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

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

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.

Single

\$21

One pie baked, cooled and ready to enjoy.

Pumpkin

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

Community

\$57

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

Pecan

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

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





Holiday Pies

Flavors: **Apple** | **Pumpkin** | **Pecan**

Quantity	Price	Bundle
Single	\$21	One signature pie, fully baked and ready to enjoy
Community	\$57	Two pies + 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 provided to families facing hunger.
Platinum	\$1,800	60 pies + 20 pies provided to families facing hunger.
Diamond	\$3,500	130 pies + 40 provided to families facing hunger.



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.