



PALM & PINE
CATERING



Welcome to **PALM & PINE** CATERING

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Palm & Pine Catering guide you, from designing the perfect menu to personalizing all the details for your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We will work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Palm & Pine Catering culinary philosophy: authentic recipes using the freshest seasonal ingredients.

Waiter service, buffet, small plates, and international inspired specialty stations: all served with style! And because you've entrusted your event to Palm & Pine Catering, the food will be unmatched, the service spectacular, and your event will be unforgettable.

Our mission is to provide you with exceptional quality service, and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event. Our hours are Monday-Friday, 8:00am until 4:30pm. Please contact our catering coordinator at 352-392-3463 for customized service and menus. Or visit our Catertrax site at palmandpine.catertrax.com.

THE MORNING START

Minimum 10 people

Continental Breakfast

\$9.95 per person

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)

Seasonal fresh fruit display (Cals: 60)

Regular and decaf coffee and assorted hot teas (Cals:0)

Orange juice (Cals:120)

Energy Breakfast

\$18.95 per person

Egg white scramble with potato, spinach, and tomato (Cals: 240)

Avocado toast (Cals: 230-270)

Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)

Regular and assorted hot teas. Decaf available upon request. (Cals: 0)

Orange juice (Cals: 120)

Traditional Breakfast

\$16.95 per person

Cinnamon French toast or buttermilk pancakes (Cals: 170-240)

Scrambled eggs (Cals: 190)

Bacon, pork sausage, or turkey sausage (Cals: 45-70)

Seasoned breakfast potatoes (Cals: 120)

Seasonal fresh fruit display (Cals: 60)

Fresh breakfast pastries to include assortment of croissants, muffins, or Danish (Cals: 130-210)

Regular and assorted hot teas. Decaf available upon request. (Cals: 0)

Orange juice (Cals: 120)

Build Your Own Breakfast Salad

\$12.99 per person

Choice of Greens

- Kale
- Arugula
- Baby spinach

Dressings

- Everything bagel spice (Cals: 20)
- Tarragon lemon (Cals: 15)
- Buttermilk ranch (Cals: 50)

Proteins

- Poached cage-free egg (Cals: 60)
- Egg white (Cals: 60)
- Thick-cut bacon (Cals: 45)
- Marinated soybean (Cals: 150)

Toppings

- Tomato (Cals: 10)
- Red onion (Cals: 5)
- Cheddar (Cals: 30)
- Swiss (Cals: 25)

- Bell pepper (Cals: 5)
- Roasted mushroom (Cals: 70)
- Sweet potato (Cals: 60)
- Peas (Cals: 30)
- Asparagus (Cals: 20)
- Avocado (Cals: 60)





Breakfast Bowls (Choose 2)

\$13.99 per person

Creamy almond overnight oats, rolled oats with Greek yogurt, coconut milk, almonds, chia seed, and agave with toasted almonds and seasonal fresh fruit (Cals: 540)

Farro with pickled carrot and cage-free poached egg (Cals: 400)

Cage-free hardboiled egg, stone ground grits, tender maple pork belly, blistered tomato, pickled serrano chili (Cals: 560)

Cage-free poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrotto with bacon, scallions, and roasted root vegetables (Cals: 350)

Wheatberry® porridge and garlicky greens (Cals: 560)

À la Carte

Bagels and spreads (minimum 10 people) (Cals: 240-340)

\$18.99 per dozen

Freshly baked croissants (minimum 10 people) (Cals: 350)

\$16.59 per dozen

Assorted Danish (minimum 10 people) (Cals: 350)

\$16.59 per dozen

Assorted muffins (minimum 10 people) (Cals: 140-420)

\$17.59 per dozen

Yogurt parfait with fresh berries and granola (minimum 10 people) (Cals: 250)

\$3.99 per person

Overnight oats (minimum 10 people) (Cals: 300-540)

\$3.59 per person

Avocado toast (minimum 10 people) (Cals: 230-270)

\$3.99 per person

Bacon, pork sausage, turkey sausage, or ham (minimum 10 people) (Cals: 45-70)

\$3.59 per person

Seasonal fresh fruit display (minimum 10 people) (Cals:60)

\$3.29 per person

Artisan charcuterie and cheese board (minimum 10 people) (Cals: 210)

\$8.95 per person

Ham and Swiss cheese quiche (minimum 10 people) (Cals: 390)

\$4.59 per person

Broccoli Cheddar quiche (minimum 10 people)

\$3.95 per person

Tuscan kale, roasted pepper, and goat cheese quiche (minimum 10 people) (Cals: 230)

\$3.95 per person

Greek yogurt (minimum 10 people) (Cals 70-90)

\$5.59 per person

Yogurt bar with fresh fruit and granola (minimum 10 people)

\$3.59 per person

Hardboiled hen eggs (minimum 10 people) (Cals:70)

\$1.59 per person

Ancient grain oatmeal (minimum 10 people)

\$1.59 per person

New York smoked salmon platter (minimum 10 people) (Cals: 70)

\$13.99 per person

Hand-Crafted Egg Sandwiches

Your choice of bread: Croissant, Biscuit, Wrap (12 inch), or English Muffin

Bacon and cage-free egg on a fresh English muffin (Cals: 350)

\$5.29

Cage-free egg and cheese on a fresh English muffin (Cals: 280)

\$4.29

Fried chicken on a buttermilk biscuit (Cals: 560)

\$5.29

Hot ham and cheese on a buttermilk biscuit (Cals: 510)

\$5.29

Tomato and cage-free egg on a whole wheat wrap (Cals: 570)

\$5.29

Sliced brisket, cage-free fried egg, gouda, frisee, and blistered tomato (Cals: 390)

\$5.29

BALANCED BREAKS

Minimum Quantity: 10

Jerky Bar

\$13.79 per person

Selection of regional and artisanal jerky served with dried fruits and nuts (Cals: 10-20)

Chips & Salsa

\$4.59 per person

Lime and sea salt tortilla chips (Cals: 100)

House-made tomato salsa (Cals:10)

Avocado guacamole (additional charge of \$1.99 per person) (Cals:110)

Mango-Pineapple Cilantro Salsa (additional charge \$0.99 each)

Fruit and Nut Bar

\$5.95 per person

Seasonal fresh hand fruit and berries (Cals: 10-110)

Selection of lightly salted nuts (Cals: 45-50)

Popcorn Trio

\$3.59 per person

Spicy chili, herb and rosemary, and regular popcorn (Cals: 140-200)

Mezze Spreads

\$6.59 per person

Served with crisp vegetables and pita chips (Cals: 40-80), yellow lentil hummus (Cals: 60), classic chickpea hummus (Cals: 30), and babaganoush (Cals: 50)

Smoked Local Fish Dip

\$7.59 per person

Old Bay, kettle chips and pickles





SWEETS AND TREATS

Assorted freshly baked cookies (Cals: 170-210)	\$13.59 per dozen
House-made fudge brownies (Cals: 200)	\$18.99 per dozen
Cereal treats	\$19.99 per dozen
Choice of: Trix®, Cinnamon Toast Crunch®, Cocoa Puffs®, or Rice Krispies® Treat platter (Cals: 190-350). Minimum 3 dozen required	
Dessert bar	\$19.99 per dozen
Choice of: s'mores bar, blondie, M&M® Blondie, pecan, or lemon bar (Cals: 110-320). Minimum 3 dozen required.	
House blend trail mix with nuts and chocolate (Cals: 310)	\$7.50 per pound
Savory party mix (Cals: 210)	\$7.59 per pound
Pretzels (yogurt-covered pretzels) (Cals: 270-280)	\$7.59 per dozen
Mixed nuts (Cals: 50)	\$7.59 per pound
Individually wrapped granola bars (Cals: 190)	\$3.59 each
Individually bagged chips (Cals: 130-320)	\$1.09 each
Fresh whole fruit (Cals: 30-110)	\$1.09 each
House-made truffle plate	\$28.99 per dozen
(Mocha, Oreo®, or birthday cake) (Cals: 90-190)	
Fruit and nut energy bars (Cals: 110)	\$22.99 per dozen

BEVERAGES

Freshly brewed regular or decaffeinated coffee (Cals: 0)	\$24.99 per gallon
Hot water and assorted teas (Cals: 0)	\$17.50 per gallon
Hot apple cider (Cals: 110)	\$19.59 per gallon
Hot chocolate with marshmallows (Cals: 130)	\$17.59 per gallon
Fruit infused water (Cals: 0)	\$5.99 per gallon
Iced water	\$4.99 per gallon
Brewed sweet or unsweeted iced tea	\$12.95 per gallon
Cold lemonade	\$12.95 per gallon
Assorted bottled juices	\$2.09 per bottle
Cold water bottles (Cals: 0)	\$2.09 each
Cold soda (Cals: 0-190)	\$2.09 each



LUNCH BUFFETS

Minimum 25 people

Classic Deli Buffet

\$14.99 per person

Your choice of three deli classics, two fresh cheese pairings, artisan-baked breads, house-made chips or a side salad, house-made cookies, and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Select 3

- Smoked ham (Cals: 180)
- Turkey (Cals: 75)
- Salami (Cals: 300)
- Roast beef (Cals: 75)
- Tuna salad (Cals: 190)
- Grilled vegetables (Cals: 50)

Select 2

- American (Cals: 90)
- Swiss (Cals: 90)
- Provolone (Cals: 100)
- Pepper jack (Cals: 110)
- Cheddar (Cals: 110)

Select 1

- House-made chips (Cals: 100)
- Chickpea tomato salad (Cals: 80)
- Quinoa and tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)
- Pasta salad

Artisan Sandwich Board

Your choice of 3 sandwiches served with house-made chips and a side salad.

\$15.99 per person

Sandwich selections - Select 3

- Muffaletta vegetarian sandwich (Cals: 600)
- Mediterranean grilled chicken and sun-dried tomato hummus on ciabatta (Cals: 890)
- Cajun roast turkey with pepper jack, Bermuda onion, and Cajun mayo (Cals: 480)
- Classic Italian hero with pepperoni, capicola, salami, and provolone with balsamic glaze (Cals: 730)
- Avocado, lettuce, and tomato on wheat (Cals: 450)
- Roast beef, American cheese, lettuce, tomato, and onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack and ranch dressing (Cals: 640)

Salad selections - Select 1

- House-made chips (Cals: 100)
- Chickpea tomato salad (Cals: 80)
- Quinoa and tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)
- Pasta salad

BOXED LUNCHES

All sandwiches are served on chef's selection of fresh bread, whole fruit, chips, and your choice of dessert. Add side salad \$2.00.

Express Boxed Lunch

\$13.79

Sandwich Selections – Select up to 3 Types of Sandwiches

- Turkey breast and provolone cheese (Cals: 490)
- Ham and Swiss cheese (Cals: 470)
- Roast beef and Cheddar (Cals: 440)

- Grilled veggie wrap (Cals: 570)
- Tuna salad (Cals: 580)
- Grilled Mediterranean chicken sandwich (Cals: 730) Add \$3.00

Artisan Boxed Lunch

\$15.29

Sandwich Selections – Select 3

- Muffaletta vegetarian sandwich (Cals: 600)
- Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
- Cajun roast turkey with pepper jack, Bermuda onion, and Cajun mayo (Cals: 480)
- Classic Italian hero with pepperoni, capicola, salami, and provolone with balsamic glaze (Cals: 730)
- Avocado, lettuce, and tomato on wheat (Cals: 450)
- Roast beef sub, American cheese, lettuce, tomato, and onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack and ranch

dressing (Cals: 640)

Side Salads – Select 1

- House-made chips (Cals: 100)
- Chickpea tomato salad (Cals: 80)
- Quinoa and tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)
- Pasta salad

BOXED SALADS

All salads include artisan crackers, choice of dressing, cookie and compostable cutlery. Select up to 3 types of salads.

Turkey Avocado Cobb Salad

\$13.29 per person

Mesclun greens with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons (Cals: 450)

Blackened Chicken Caesar Salad

\$13.29 per person

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, house-made croutons with our traditional Caesar dressing (Cals: 430)

Traditional Chef's Salad

\$12.29 per person

Turkey, ham, Cheddar, cage-free hardboiled egg, tomatoes, cucumbers, crisp greens with creamy buttermilk dressing (Cals: 520)

Greek Salad with Grilled Chicken

\$13.29 per person

Grilled chicken, tomatoes, cucumbers, Kalamata olives, feta cheese, red onion, mixed greens with a red wine vinaigrette dressing (Cals: 730)

Salmon Salad

\$14.29 per person

Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, avocado, and balsamic vinaigrette dressing (Cals: 420)

Mediterranean grain salad

\$12.29 per person

Orzo, barley, and farro with Kalamata olives, tomatoes, and Bermuda onions (Cals: 330)



THEME MEALS

Minimum of 12 people



Little Italy

\$19.95 per person

Served with Caesar salad (Cals: 360) fresh baked garlic bread (Cals: 210), and house-made cookies (Cals: 170-200)

Pick 1

- Lasagna (Cals: 480)
- Fettuccine Alfredo (Cals: 400)
- Tortellini primavera (Cals: 280)
- Spaghetti with garlic and olive oil

Pick 1

- Chicken piccata (Cals: 250)
- Chicken marsala (Cals: 380)
- Chicken Parmesan (Cals: 470)

Add an antipasto platter (Cals: 520)

\$2.99 per person

Taste of the South

\$24.95 per person

- BBQ Pulled Pork (Cals: 400)
- Buttermilk fried chicken (Cals: 500)
- Macaroni and cheese (Cals: 330)
- Barbecue baked beans (Cals: 270)

- Lime cilantro cabbage coleslaw (Cals: 120)
- Cheddar jalapeño cornbread (Cals: 330)
- Strawberry shortcake (Cals: 660)

Home-Style Spread

\$32.95 per person

- Herb brined turkey breast sage gravy (Cals: 260)
- Herb and panko crusted salmon (Cals: 170)
- Garlic roasted red bliss potatoes (Cals: 130)

- Roast Brussels sprouts (Cals: 45)
- Tossed garden salad (Cals: 40)
- Fudge brownies (Cals: 200)

Picnic Buffet

\$26.95 per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200), and brownies (Cals: 200)

Pick 3

- Hamburgers (Cals: 340)
- Veggie burgers (Cals: 280)
- Hot dogs (Cals: 480)
- Barbecue glazed chicken (Cals: 630)
- BBQ pork spare ribs (additional charge)

Pick 2

- Potato salad (Cals: 170)
- Pasta salad (Cals: 270)
- Coleslaw (Cals: 96)
- Traditional macaroni and cheese (Cals: 330)
- Side salad
- Corn and black bean salad



THEME MEALS

Minimum of 12 people



Another Taste of the Mediterranean

\$29.95 per person

Blackened salmon with lemon and parsley (Cals: 140)

Za'atar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon, and garlic (Cals: 430)

Broccoli rabe with red chili flake and roasted garlic (Cals: 15)

Chickpea and tomato salad (Cals: 80)

Balanced Southwestern

\$26.95 per person

Grilled mahi mahi Baja fish tacos (Cals: 210)

Grilled chicken skewers with soft corn tortillas (Cals: 390)

Black bean and corn salad (Cals: 150)

Mexican red rice (Cals: 180)

Fresh, house-made guacamole (Cals: 110), mango pineapple cilantro salsa (Cals: 10), and baked corn tortilla chips (Cals: 70)

Traditional Asian Buffet

\$19.95 per person

Orange ginger chicken (Cals: 550)

Beef with broccoli (Cals: 170)

Ginger vegetable fried rice (Cals: 290)

Traditional egg rolls (Cals: 100)

Sesame broccoli (Cals: 90)



HORS D'OEUVRES

Minimum of 3 dozen each

Hot Hors d'Oeuvres

Minimum 3 dozen of each item

Spanakopita (Cals: 160)	\$1.99 each
Shrimp and vegetable spring roll with Mongolian sweet and sour sauce (Cals: 80)	\$2.99 each
Vegetable spring roll with Mongolian sweet and sour sauce (Cals: 90)	\$2.99 each
Warm fig, caramelized onion, and blue cheese tartlet (Cals: 70)	\$2.99 each
Assorted mini quiche (Cals: 250)	\$2.99 each
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)	\$2.99 each
Pecan crusted chicken with maple barbecue dip (Cals: 350)	\$3.99 each
Grilled chicken and Cheddar cheese quesadilla (Cals: 200)	\$2.99 each
Beef empanadas with avocado dip (Cals: 360)	\$3.99 each
Crab rangoon with sweet and sour dipping sauce (Cals: 90)	\$2.99 each
Grilled shrimp with salsa verde (Cals: 80)	\$4.99 each
Thai chicken satay with spicy peanut sauce (Cals: 110)	\$3.99 each
Lump crab cakes with Cajun remoulade (Cals: 140)	\$3.99 each
Beef sliders with bacon Cheddar and spicy tomato ketchup (Cals: 320)	\$4.99 each
Barbecue shrimp and grits (Cals: 140)	\$4.99 each
Mini roast pork bao (Cals: 30)	\$3.99 each
Bacon wrapped scallop (Cals: 80)	\$4.99 each
Tandoori kebab (Cals: 120)	\$3.99 each
Local pickled shrimp, pickled okra and onionsalad shooter	\$4.99 each



Cold Hors d'Oeuvres

Minimum 3 dozen of each item

Seared ahi tuna on crispy wonton with wasabi cream (Cals: 110)	\$3.99 each
Gazpacho shooter (Cals: 30)	\$3.99 each
Goat cheese, roasted tomato, and garlic on herb focaccia (Cals: 290)	\$3.99 each
Smoked salmon mousse on potato crisp (Cals: 70)	\$3.99 each
Grilled shrimp with mango chipotle glaze (Cals: 40)	\$4.99 each
Caprese skewer-cherry tomato, fresh mozzarella, basil, and balsamic glaze (Cals: 120)	\$2.99 each
Thai chicken lettuce wrap (Cals: 400)	\$4.99 each
Harvest chicken salad in a phyllo cup (Cals: 150)	\$3.99 each
Shrimp ceviche with serrano chili shooter (Cals: 80)	\$5.99 each
Cumin crusted beef tenderloin on a plantain chip (Cals: 160)	\$4.99 each
Hummus shooter with crudité garnish (Cals: 130)	\$4.99 each

Hors d'Oeuvres Display

Cheese Display	\$8.95 per person
Served with artisan bread, crackers, and fresh fruit garnish (Cals: 160)	
Crudité Display	\$3.95 per person
Seasonal vegetables served with ranch dipping sauce (Cals: 130)	
Seasonal Fresh Fruit Display	\$3.19 per person
Seasonal fruit and berries (Cals: 45)	
Italian Antipasti Display	\$8.95 per person
Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives, extra virgin olive oil, and balsamic vinegar (Cals: 210)	
Mediterranean Market Display	\$8.95 per person
Cumin marinated chicken skewers, roasted eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, and rocket arugula served with flatbreads and crostini (Cals: 230)	
Seafood Display (served with appropriate garnishes)	Market Price
Jumbo shrimp cocktail (Cals: 340)	
Oysters (Cals: 90)	
Garlic Parmesan grilled oysters (Cals: 300)	
Shrimp ceviche (Cals: 95)	
Mini tuna poke wasabi crema (Cals: 100)	
Crab legs (Cals: 530)	



CARVING STATION

Minimum of 25 people. Served with appropriate sauces & dinner rolls with whipped butter.

Your choice of:

Roasted round of beef (Cals: 260)	\$15.89 per person
Prime rib of beef (Cals: 460)	\$16.89 per person
Roasted pork loin (Cals: 160)	\$14.89 per person
Tenderloin of beef (Cals: 250)	\$16.89 per person
Boneless Virginia ham (Cals: 110)	\$13.89 per person
Herb-roasted breast of turkey (Cals: 130)	\$15.89 per person

À LA CARTE

Minimum of 25 people

Horseradish whipped potato (Cals: 150)	\$2.95 per person
Mashed sweet potatoes with pecan butter (Cals: 180)	\$3.59 per person
Rosemary roasted potatoes (Cals: 110)	\$2.95 per person
Herb risotto (Cals: 600)	\$4.95 per person
Lentil & basmati rice pilaf (Cals: 190)	\$2.95 per person
Potatoes au gratin (Cals: 410)	\$4.95 per person
Macaroni and cheese (Cals: 330)	\$2.95 per person
Grilled asparagus (Cals: 60)	\$3.95 per person
Grilled Brussels sprouts with lemon (Cals: 60)	\$3.95 per person
Creamed spinach (Cals: 60)	\$3.29 per person
Za'atar roast carrots (Cals: 35)	\$3.89 per person
Roasted squash with fresh herbs and garlic (Cals: 100)	\$3.29 per person
Cauliflower grits with roasted carrot and chimichurri (Cals: 530)	\$3.29 per person

PASTA STATION

Minimum of 25 people

Build Your Own Pasta

\$17.99 per person

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccine (Cals: 110)

Pick 2

- Orecchiette with broccoli rabe (Cals: 730)
- Rigatoni with Italian sausage and spicy tomato sauce (Cals: 700)
- Whole wheat penne with broccoli, lemon, and garlic (Cals: 430)
- Gemelli pomodoro with eggplant (Cals: 410)
- Tortellini a la bolognese (Cals: 460)
- Rigatoni with marinara or Alfredo (Cals: 250-330)





DESSERT STATIONS

Mini Cupcake Station

\$5.89 per person

The per person price includes 2 mini cupcakes (one of each flavor picked). (Cals: 185) (minimum 12 people)

Pick 2

Carrot Cake (Cals: 90)

Coconut Cream (Cals: 110)

Cookies and Cream (Cals: 120)

Turtle (Cals: 130)

Peanut Butter Cup (Cals: 110)

Red Velvet (Cals: 90)

Devil's Food with marshmallows (Cals: 170)

Tiramisu (Cals: 100)

Fondue Station

\$11.89 per person

Chocolate fondue (Cals: 310) and caramel sauce (Cals: 180) dips served with strawberries (Cals: 10), pineapple (Cals: 20), pound cake (Cals: 170), shortbread cookies (Cals: 160), brownie bites (Cals: 200), pretzel rods (Cals: 110), and marshmallows (Cals: 10)

Shortcake Bar

\$11.89 per person

Shortcake bar served with chef's choice of fresh strawberry compote or fresh peach compote



SEATED DINNERS



FIRST COURSE

Mixed Green Salad With romaine, red onions, tomatoes, croutons, and creamy ranch dressing (Cals: 390)	\$3.59 per person
Classic Caesar Salad With romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)	\$3.59 per person
Spinach and Strawberry Salad With toasted almonds, aged Gorgonzola, and raspberry vinaigrette dressing (Cals: 340)	\$4.59 per person
Asparagus and Mushroom Salad With mesclun greens and balsamic vinaigrette dressing (Cals: 140)	\$3.59 per person
Texas Cobb Salad With whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp Cheddar, and jalapeño ranch (Cals: 340)	\$3.59 per person
Wedge Salad With blue cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons, and blue cheese vinaigrette dressing (Cals: 500)	\$3.59 per person
Fire Roasted Beet Salad With feta cheese, chopped romaine, spring mix, shredded cabbage, Mandarin oranges, candied walnuts, and citrus vinaigrette dressing (Cals: 460)	\$4.59 per person
Boston Bibb and Arugula Salad Topped with sliced pears, apples, dried cranberries, walnuts, goat cheese and a honey mustard dressing (Cals: 270)	\$3.59 per person

ENTRÉES

Airline Chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	\$18.99 per person
Herb Crusted Chicken Breast With Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	\$18.99 per person
Smoked Bone-In Pork Chop With barbecue demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	\$28.99 per person
Korean Bulgogi Beef Short Rib With wasabi mashed potatoes, Bok choy, and fried wonton strips (Cals: 1,080)	\$28.99 per person
Halibut With cherry tomato vinaigrette dressing, basmati rice with saffron and basil, and candied butternut squash (Cals: 590)	\$34.99 per person
Filet of Beef With sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus, and wild mushrooms (Cals: 620)	\$36.99 per person
Broccoli Tofu Stir Fry With brown rice (Cals: 380)	\$18.99 per person
Greek Lemon Polenta With portobello mushroom ragout (Cals: 260)	\$18.99 per person

DESSERTS

Crème brûlée cheesecake (Cals: 350)	\$5.99 per person
New York cheesecake with seasonal berries (Cals: 350)	\$5.99 per person
Chocolate layer cake (Cals: 230)	\$6.99 per person
Strawberry shortcake (Cals: 460)	\$6.99 per person
Chocolate mousse with seasonal berries (Cals: 270)	\$4.99 per person
Warm apple crisp (Cals: 340)	\$5.99 per person



LOCAL SPECIALTIES



Shrimp and Grits Action Station

\$7.99 per person

Attended station with local Florida shrimp and smoked tomato gravy over cream stone ground grits.

Smoked Local Fish Dip

\$7.50 per person

With Old Bay, kettle chips, and pickles

Local Pickled Shrimp, Pickled Okra, and Onion Salad Shooter

\$4.99 per person

SERVICE CHARGES

Bar Service

Various bar service packages are available for an addition to your event. Our wine bar packages include House Red and White Wine, assorted sodas, and Import and Domestic beer. Our Top Shelf open bar includes a fully stocked Premium Top Shelf Bar with Red and White Wine, Champagne, Imported and Domestic Beer, Sparkling Water and assorted Sodas. Bartenders are required for any bar package. Prices vary based on length of needed service.

Serviceware and China

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of \$3.49 per person held outside of the JWRU Center. Events held inside the JWRU Center will not incur china fees if china is requested.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional \$12.00 per table.

Tax Exempt

We request tax-exempt forms be faxed to our office three business days prior to the event.

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.



PALM & PINE
CATERING