DROP OFF MENU



For Inquiries 239-922-3718

We proudly offer Full Banquet, Catering and Event Planning Services.

Our Menus are customizable to meet your needs and budget*

Let our Team help you plan every aspect of your event so you can focus on what matters. Our Event Management team can assist with selection of flowers, linen, music and décor and much more!

All Food and Beverage charges are subject to a 22% service fee. A 7% Sales Tax is applicable on Food, Beverage and Service Fee.



For groups of 10 people or more.

A LA CART

Pasta:

Penne Alfredo | Broccoli | \$65

Penne alla Vodka | Grated Parmesan | Sweet Basil | \$65

Baked Ziti | Herb Ricotta Cheese | \$65

Lobster Mac N Cheese | Cavatappi | Buttered Breadcrumbs | \$115

Rigatoni Bolognese | Fresh Herbs | \$70

Meat Lasagna | Pork & Beef Meat Sauce | \$85

Pesto Cream Farfalle | Sun-Dried Tomatoes | Black Olives | \$75

Gnocchi | Green Pesto | Seasonal Vegetables | EVOO | Grated Parmesan | Lemon | \$75

Classic Spaghetti & Meatballs | Sweet Basil | \$75

Cavatelli | Broccoli Rabe | Sweet Italian Sausage | Pomodoro | \$85

Skillet Beef & Macaroni | Parley Sour Cream | Cheddar Cheese | \$80

Beef Stroganoff | Tarragon Cream Sauce | \$85





Please allow 48 Hours for * Items

A LA CART (Cont.)

Chicken:

Chicken Piccata | Lemon Velouté | Caper Blossoms | \$90

Chicken Saltimbocca | Fresh Sage | Aged Prosciutto | \$110

Chicken Francese | Lemon Butter Sauce | Grape Tomato Confit | \$90

Parmesan Crusted Chicken | Sun-Dried Asiago Cream Sauce | \$110

Roasted Jerk Chicken | Escabeche Vegetables | \$110

Chicken Cacciatore | Roasted Vegetables | \$110

Cajun Chicken | Sweet Peppers | Scallions | Spiced Cream Sauce | \$115

Pan-Seared Chicken Peperonata | Arugula Gorgonzola Salad | \$115

Lemon-Garlic French Cut Chicken | Rosemary Cream Sauce | \$140

Chicken Cordon Bleu | Dijon Cream Sauce | \$125

Fennel Grilled French Cut Chicken Breast | Grilled Scallion & Tomato Salsa | \$14

Beef:

Chipotle & Honey Grilled Flank Steak | Arugula & Gorgonzola Salad | \$140

Dijon Crusted New York Strip Loin | Rosemary Shallot Demi | Marinated Baby Mushrooms | \$150

Asian Stir Fry Beef | Sweet Peppers | Hoisin Ginger Sauce | \$145

Grilled Churrasco | Mango Chimichurri | Pickled Jalapeno & Tomato Relish | \$150

Red Wine Braised Short Ribs | Herb Roasted Baby Carrots | \$160

Irish Shepherd's Pie | Guinness Gravy | Boursin Mash Potatoes | \$125

Meatball Parmesan | Beef & Pork | Sweet Basil | \$80







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A La Cart (Cont.)

Seafood:

Caprese Mussels | Homemade Red Sauce | Sweet Basil | \$90

Pan-Seared Faroe Salmon | Tomato Confit Salad | Puttanesca Sauce | \$140

Grilled Swordfish | Roasted Corn & Lime Salsa | Lemon Dill Velouté | \$165

Blackened Snapper | Roasted Pepper & Fennel | Dijon Asiago Cream Sauce | \$165

Grilled Octopus | Lemon Garlic EVOO | \$90

Baked Clams | Garlic Parsley EVOO | \$20 per DZ

Pan-Seared Calamari | EVOO | Lemon | Dill | \$85

Crispy Calamari | Homemade Marinara | \$85

Vegetables:

Grilled Seasonal Vegetables | Fresh Herbs | \$60

Broccoli Rabe | Roasted Garlic Shavings | \$60

Roasted Parmesan Asparagus | Grilled Lemon | \$70

Steamed Broccoli | Roasted Red Peppers | \$65

Buffalo Cauliflower | Bleu Cheese | \$75

Roasted Mini Sweet Peppers | EVOO Broccolini | Fresh Herbs | \$70

Marinated Whole Baby Mushrooms | Sautee Onions | \$75







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A La Cart (Cont.) Starches:

Roasted Red Pepper Smash Potatoes| \$65
Roasted Tri-Color Fingerling Potatoes| \$70
Boursin Peruvian Mash Potatoes| \$75
Green Pesto Risotto|\$75
Coconut Curry Basmati Rice| \$65
Spanish Style Yellow Rice & Veggies| \$70

Salads:

Southern 3 Potato Salad | Mustard Sauce | Hard Boiled Egg | \$70

Homemade Horseradish Coleslaw | Fresh Parsley | \$70

Mexican Street Corn Salad | Chili | Cilantro | Roasted Red Pepper | \$75

Florida Cobb Salad | Everglade Grilled Chicken | Heirloom Tomato | Apple-Smoke Bacon | Gorgonzola | Avocado | Crispy Hard-Boiled Egg | Mandarin Ranch | \$125

Baby Iceberg Wedge | Gorgonzola | Crispy Pork Belly | Heirloom Tomato | Chunky Bleu Cheese Dressing | Sweet Balsamic Vinaigrette | \$95

4 Seasons Caesar | Crispy Romaine | Heirloom Tomato | Focaccia Herb Croutons | Creamy Caesar Dressing | White Anchovies | Shaved Parmesan | **\$85**

Orecchiette Salad | Roasted Artichokes | Baby Arugula | Black Olives | Heirloom Grape Tomato | Sun-Dried Vinaigrette | \$75

Beef Steak Tomato Salad| Fresh Mozzarella| Caper Blossoms| Pesto Drizzle| Balsamic Reduction| **\$85**

4 Seasons House Salad | Organic Spring Mix | Grape Tomato | Black Olives | Gorgonzola | Sweet Carrots | Euro Cucumbers | Choice of Dressing | \$85



For groups of 10 people or more.

Buffet:

Team Builder | \$150

Includes: Salad, Homemade Garlic Knots, Assorted Cookies and Brownies
(Choice of Two Pastas)

4 Seasons Caesar | Crispy Romaine | Heirloom Tomato | Focaccia Herb Croutons | Creamy Caesar Dressing | White Anchovies | Shaved Parmesan

Penne Alfredo | Broccoli

Penne alla Vodka | Grated Parmesan | Sweet Basil

Baked Ziti | Herb Ricotta Cheese

Rigatoni Bolognese | Fresh Herbs

Meat Lasagna | Pork & Beef Meat Sauce

Pesto Cream Farfalle | Sun-Dried Tomatoes | Black Olives

Gnocchi | Green Pesto | Seasonal Vegetables | EVOO | Grated Parmesan | Lemon

Classic Spaghetti & Meatballs | Sweet Basil

Homemade Garlic Knots

Assorted Cookies & Brownies



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Buffet (Cont.):

Slider Bar: \$150

Includes: Kettle Chips, Assorted Cookies
(Choice of Two Sliders)

Assorted Sliders (choice of two)

Beef Slider | American Cheese | Caramelized Onions

Meatball Slider | Homemade Marinara | Provolone Cheese

Crab Cake Slider | Cucumber Slaw | Citrus Remoulade

BBQ Pulled Chicken Slider | Horseradish Slaw | Butter Pickle

Kettle Chips

Assorted Cookies

The Kid in Me: \$175

Fired Mozzarella Sticks | Homemade Marinara

Crispy Chicken Tenders | Honey Mustard

Cheese or Pepperoni Pizza

Mac and Cheese | Elbow Macaroni

Assorted Cookies



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Buffet (Cont.):

Healthy Me: \$125

4 Seasons House Salad | Organic Spring Mix | Grape Tomato | Black Olives | Gorgonzola | Sweet Carrots | Euro Cucumbers | Choice of Dressing

Assorted Wraps (choice of two)

Oven Roasted Turkey Breast* | Lemon Pepper Mayo | Baby Arugula | Tomato | Provolone Cheese

Roasted Beef|* Horseradish Cream Sauce| Pickle Onion| Baby Arugula| Tomato| Cheddar Cheese

Italian | Salami | Soppressata | Sugar Ham | Provolone | Iceberg | Tomato | Pesto Mayo

Grilled Vegetable Wrap | Assorted Marinated Seasonal Vegetable

Seasonal Fruit Salad | Mint

Dessert Platters:

Assorted Mini Pastries and Tarts | Shooters | Handheld Pies | \$14 Assorted Cookies | Brownies | \$10

Italian Assorted Desserts | Cannoli | Tiramisu | Mini Cheesecakes | \$13







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Contact us at: 239-922-3718. info@4seasonscatereres.com

www.4seasonscaterings.com

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