

# CATERING MENU



**FOR INQUIRIES 239-922-3718**

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

**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 menus are customizable to meet your needs and budget\***

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



## Appetizers:

All Selections Are Based on a per person price plus applicable taxes (based on 3 pieces per person).

### Hot:

Pot Stickers| Chicken Lemon Grass| Asian Dipping Sauce| \$7

Short Rib Empanada| Salas Roja| \$7

Bahamian Conch Fritter| Sriracha Ranch| \$7

Sesame Chicken| Hoisin Ginger Sauce| \$7

Chicken Quesadilla Cornucopia| Salsa Roja| \$7

Stuff Mushrooms| Sausage & Spinach| Pesto Aioli| \$7

Cuban Spring Roll| Dill Mustard Sauce| \$8

Coconut Crispy Shrimp| Thai Chili Sauce| \$8

Mini Beef Wellington| Thyme Demi| \$8

Bacon Wrapped Scallops| Sriracha Maple Syrup| \$8

Lamb Lollipops| Mint Gremolata| \$9

### Cold:

California Roll| Sweet Soy Sauce| Wasabi Aioli| \$8

Kalamata Olive Tapenade Bruschetta| Grape Tomato Confit| \$8

Caprese Skewers| Grape Tomato| Mozzarella| Kalamata Olive| Balsamic Reduction| \$8

Spicy Tuna Roll| Sriracha Aioli| \$9

Chilled Beef Tenderloin Crostini| Boursin Cheese| Dijon Sauce| \$10

Shrimp Cocktail| Citrus Cocktail Sauce| \$10

Tuna Ahi| Phyllo Cup| Ginger Sauce| \$10

# Plated Meal:

All Plated Meal Selections Are Based on a per person price plus applicable taxes, Three Courses

Your Choice of Soup or Salad, Entrée and Dessert

## **Starter** (choice of one)

**Roasted Tomato and Sweet Basil Bisque**| Herb Focaccia Croutons

**Sweet Corn and Natural Chicken Chowder**| Apple-Smoke Bacon Crumbles

**Bahamian Conch Chowder**| Crispy Tostone Crouton

**Organic Baby Greens**| Heirloom Tomato| Organic Cucumber| Gorgonzola Mousse| Candied Walnuts| Choice of Dressing

**FL Citrus Salad**| Baby Arugula| Plant City Strawberries| Mandarin Oranges| Local Grape Tomato| Aged Feta| Mango Vinaigrette

**Caprese Salad**| Beef Steak Tomato| Fresh Mozzarella| Sweet Basil| EVOO| Balsamic Reduction

**4 Season Caesar Salad**| | Baby Gem| Heirloom Tomato| Focaccia Herb Croutons| Creamy Caesar Dressing| White Anchovies| Shaved Parmesan

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

## **Sides:** (choice of one)

**Roasted Red Pepper Smash Potatoes**

**Roasted Tri-Color Fingerling Potatoes**

**Boursin Peruvian Mash Potatoes**

**Green Pesto Risotto**

**Coconut Curry Basmati Rice**

**Vegetables: (choice of one)**

**Pan-Seared Seasonal Vegetables**

**Roasted Baby Zucchini, Sun Burst Squash and Heirloom Carrots**

**Parmesan Roasted Asparagus & Baby Carrots**

**Buttered Broccoli & Roasted Mini Sweet Peppers**

**Roasted Garlic Broccolini**

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### **Plated Meal (Cont.):**

All Plated Dinners Selections Are Based on a per person price plus applicable taxes, Three Courses

Your Choice of Soup or Salad, Entrée and Dessert

#### **Entree:** (choice of one)

**Beef Filet**| Port Wine Reduction| \$108

**New York Strip**| Roasted Shallot & Mushroom Demi| \$86

**Spiced Roasted French-Cut Chicken Breast**| Tarragon Au Jus| \$55

**Seared Faroe Salmon**| Saffron Beurre Blanc| \$64

**Black Grouper**| FL Citrus Velouté| Sweet Roasted Corn Salsa| \$84

#### **Vegetarian Meals:**

**Mediterranean Stuff Pepper**| Quinoa| Black Olives| Grilled Artichokes| Zucchini| Fresh Herbs | Saffron Cream Sauce| \$45

**Eggplant Involtini**| Herb Ricotta Cheese| EVOO| Homemade Red Sauce| \$45

**Pan-Fried Gnocchi**| Roasted Red Peppers| Black Olives| Grilled Asparagus| Green Pesto| \$40

**Roasted Portobello Tower**| Marinated Squash| Grilled Eggplant| Fresh Mozzarella| Herb Quinoa| Roasted Red Pepper Coulis| \$45

All Plated selections Includes Freshly Bakes Bread & Sweet Butter, Ice Tea with Lemon,

Freshly Brewed Coffee & Hot Tea

#### **Add On:**

**Herb Sauté Shrimp**| Garlic Scampi Sauce| 3 each \$15

**Scallops**| Sage Brown Butter Sauce| 3 each \$15

**Lobster Tail**| Tahitian Vanilla Butter Sauce| \$25

**Desserts:** Customizable

## **Hot Buffets:**

All Buffet Selections Are Based on a per person price plus applicable taxes.

All Buffet selections Includes Freshly Bakes Bread & Sweet Butter, Ice Tea with Lemon,  
Freshly Brewed Coffee & Hot Tea Station

## **The Floridian: - \$135**

**Organic Mix Greens**| Hydro Arugula| Mandarina Oranges| FL Strawberries| Heirloom Tomato| Jicama| Aged Feta Cheese| Pumpkin Seeds| Sweet Balsamic Vinaigrette| Sriracha Ranch

**Organic Cucumber & Onion Salad**| Grape Tomato| Fresh Dill

**Roasted Florida Sweet Corn Relish**| Sweet Peppers| Cilantro| Parmesan Cheese| Lime & Chili Dressing

**Roasted Dijon Pork Loin**| Myers Rum Raisin Glaze

**Herb Pan-Seared Gulf Grouper**| Pickled Red Onion & Vegetables| Lemon Velouté

**Free Range Chicken Breast**| Grape Tomato Confit| Tarragon Cream Sauce

**Roasted Fingerling Potatoes**| Sweet Rosemary Oil

**Tri-Color Cauliflower & Buttered Broccoli**

**Assorted Dinner Rolls & Sweet Butter**

**Vanilla Bean Cheesecake**| Wild Berry Compote

**Bread Pudding**| Rum Glaze

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## **Hot Buffets (Cont.)**

All Buffet Selections Are Based on a per person price plus applicable taxes.

### **The Italia: - \$125**

**Fresh Tomato & Mozzarella Carpaccio Salad** | Sweet Basil | Balsamic Reduction

**Tri-Color Tortellini & Pancetta Salad** | Sun-Dried Tomatoes | Black Olives | Basil Vinaigrette

**4 Seasons Caesar Salad** | Crisp Romaine Hearts | Heirloom Tomatoes | Focaccia Herb Croutons | Shaved Parmesan | White Anchovies | Creamy Caesar Dressing

**Chicken Picatta** | Lemon Velouté | Caper Blossoms

**Pan-Seared Salmon** | Puttanesca Sauce

**Sweet Italian Sausage & Peppers** | Homemade Red Sauce

**Pesto Cream Farfalle** | Sun-Dried Tomatoes | Black Olives

**Pan-Seared Italian Vegetables**

**Focaccia Bread & Garlic Knots**

**Tiramisu** | Chocolate Sauce

**Homemade Cannoli** | Classic Chocolate Chip

## **Hot Buffets (Cont.)**

All Buffet Selections Are Based on a per person price plus applicable taxes.

### **The Caribbean: - \$135**

**Apple & Jicama Slaw** | Red & Green Cabbage | Shredded Carrots | Mango Vinaigrette

**Roasted Corn & Black Bean Salad** | Heirloom Tomato | Cilantro | Sweet Peppers | Key Lime Vinaigrette

**Calypso Salad | Tropical Mango** | FL Strawberries | Mache | Frisee | Slivered Almonds | Aged Feta Cheese | Passion Fruit Vinaigrette

**Roasted Mojo Chicken Thighs** | Julienne Pickled Vegetables

**Jerk Pork Loin** | Pineapple Relish

**Peppered Flank Steak** | Tomato & Gorgonzola Confit

Cilantro Rice

Cuban Style Black Beans

Maduros

Roasted Ginger Glaze Baby Carrots

Assorted Dinner Rolls & Sweet Butter

**Classic Flan** | Carmel Drizzle

**Coconut Chocolate Cake** | Wild Berry Compote

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## **Hot Buffets (Cont.)**

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### **Backyard BBQ: - \$128**

#### **Sliced Watermelon**

**Homemade Horseradish Coleslaw** | Fresh Parsley

**Southern 3 Potato Salad** | Creamy Mustard Dressing | Hard Boiled Egg

**Organic Mix Green Salad** | Local Vegetables | Buttermilk Ranch

**BBQ Jerk Chicken** | Banana Pepper Relish

**Slow Roasted Chopped Brisket** | Bourbon BBQ Sauce | Crispy Onions

**Carolina Vinegar BBQ Pulled Pork** | Banana Pepper Relish

**Roasted Corn on the Cob** | Chipotle Mayo | Cilantro

**Slow Cooked Green Beans** | Apple-Smoked Bacon

**Buttermilk Biscuits** | Sweet Honey

**Bourbon Pecan Pie** | Sriracha Chocolate Sauce

**Strawberry Short Cake** | Balsamic Glaze

All Buffet selections Includes Freshly Bakes Bread & Sweet Butter, Ice Tea with Lemon,

Freshly Brewed Coffee & Hot Tea Station



## **Stations & Enhancements**

Based on a per person price plus applicable taxes.

Stations are Designated for 60 Minutes of Serves to Preserve Food Quality

### **Buffet Enhancements**

**Fresh Vegetable Crudité: \$13**

Pickled and Fresh Crisp Vegetables| Herb Ranch Dip

**Tropical Fresh Fruit Display: \$13**

Pineapple| Melons| Strawberry| Assorted Berries

**The Dip Station: \$16**

Spinach & Artichoke| Roasted Garlic Hummus| Baba Ghanoush| Served with Appropriate Breads

**Antipasto Board: \$20**

Selection of Italian Meats| Imported and Domestic Cheese| Grapes| Assorted Olives| Tomato Caprese| Marinated Grilled Vegetables

**Oven Baked Brie: \$12**

Fruit Preserves| Assorted Grapes & Berries| Fig Spread| Artisan Assorted Breads

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## Stations & Enhancements (Cont.)

### Action Stations

Based on a per person price plus applicable taxes.

Stations are Designated for 60 Minutes of Serves to Preserve Food Quality

#### **Potato Bar: \$16**

Yukon Potato Puree| Bacon Bits| Scallions| Shredded Cheese| Sautee Wild Mushroom| Roasted Red Pepper| Herb Au Jus

#### **Martini Salad Bar: \$14**

Organic Spring Mix| Baby Arugula| Fresh Seasonal Vegetable| Bacon Bits| Herb Focaccia Croutons| Aged Balsamic Vinaigrette| Herb Ranch

#### **Pasta Station: \$22 (Choice of 2)**

Cheese Tortellini| Pink Vodka Sauce| Baby Spinach| Italian Parsley| Asiago Cheese

Farfalle| Homemade Marinara| Roasted Asparagus| Sundried Tomato

Pennetti| Pesto Cream Sauce| Broccoli| Heirloom Tomato| Black Olives| Grated Parmesan

### Add On:

Based on a per person price plus applicable taxes.

Herb Shrimp| \$12

Grilled Chicken| \$6

Seared Scallops| \$8

## Stations & Enhancements (Cont.)

Based on a per person price plus applicable taxes.

Stations are Designated for 60 Minutes of Serves to Preserve Food Quality

### Action Stations (Cont.)

#### **Taco Bar: \$20**

Barbacoa| Spiced Ground Beef| AL Pastor| Blackened Mahi (choice of 2) | Pico De Gallo| Shredded Lettuce| Guacamole| Sour Cream| Ranchito Sauce| Tropical Cabbage Slaw| Cilantro| Dice Onions| Chipotle Mayo

#### **Mac N Cheese Bar: \$18**

Orecchiette Pasta| Sweet Peas| Apple-Smoke Bacon| Country Smoked Ham| Roasted Red Pepper| Blackened Chicken| Pickled Jalapenos| Cheddar Cheese

### Cocktail Station:

Based on a per person price plus applicable taxes.

Requires a Minimum of 50 persons

Stations Are Designed for A Maximum of 60 Minutes of Service to Preserve Food Quality

#### **Nacho Bar: \$16**

Nacho Cheese| Spiced Ground Beef| Sour Cream| Scallions| Pico De Gallo| Jalapenos| Mini Sweet Peppers

#### **Bruschetta Bar: \$15**

Classic Tomato & Basil| Roasted Vegetable| Sun-Dried Tomato & Olive Tapenade| Assorted Breads

#### **Raw Bar: Market Price**

Shrimp Cocktail| Cocktail Crab Clusters| Raw Oysters| Mustard Sauce| Citrus Cocktail Sauce

#### **Build your own Slider Bar: \$19**

Wagyu Beef Slider| Pulled Pork| Smoke Brisket| Homemade Coleslaw| White American Cheese| Pickle Chips| Crispy Onions| Bourbon BBQ Sauce| Bread & Butter Pickles| Mini Brioche Buns

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## Cocktail Station (Cont.):

**Pizza Napoli: \$18**

**Margherita Pizza** | Plum Tomato | Fresh Mozzarella | Fresh Basil |

**4 Cheese Pizza** | Fresh Mozzarella | Herb Ricotta | Aged Parmesan | Provolone

**Pepperoni Pizza** | Homemade Red Sauce | Mozzarella | Spiced Pepperoni

**Sweet Stations:** Customizable

## Carving Stations:

Based on a per person price plus applicable taxes.

Requires a Minimum of 50 persons

Stations Are Designed for A Maximum of 60 Minutes of Service to Preserve Food Quality

**Pumpnickel Crusted Salmon** | Dill Corn Salsa (serves 35) \$350

**Sage Scented French-Cut Turkey Breast** | Cranberry & Orange Coulis | Giblet Gravy (serves 20) \$200

**Herb Crusted Prime Rib** | Thyme & Crack Black Pepper Au Jus | Boursin Horseradish Cream | (serves 40) \$600

**Jerk Pork Loin** | Myers Rum Raisin Glaze | (serves 25) \$250

**Dijon Crusted Roasted New York Strip Loin** | Spiced Mustard | Mushroom Demi-Glace | (serves 30) \$525

**10 Hour Smoked Brisket** | **Bourbon BBQ Sauce** | **(serves 30) \$500**

All Served with Mini Brioche Rolls & Sweet Butter

Uniformed Chef/ Attendant Required for All Stations \$150



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**Anything is Possible!**

Contact us at: 239-922-3718. [info@4seasonscatereres.com](mailto:info@4seasonscatereres.com)

[www.4seasonscaterings.com](http://www.4seasonscaterings.com)

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