



MENU

The following reflects our current food pricing structure for various events based upon forty or more guests. Each event is planned individually as to client needs, reason for event and budget. This pricing is not all-inclusive and is intended only to provide guidance for planning. These prices do not include all staffing, taxes, gratuities, equipment or other amenities for your event. Please note that all pricing will vary based upon your final selections and seasonal availability of ingredients. China tableware, stainless or silver cutlery and glassware are available at a nominal charge. Full bar setups are also available.

HORS D'OEUVRES AND COCKTAIL RECEPTIONS

FINGERFOOD PARTY

Choose among a variety of Cold Hors d'oeuvres and Creative Salads.

From 16.00 -
20.00

STANDING COCKTAIL BUFFET

Bring flair to your event with passed service. Add professionally-attired wait staff to provide more intimate service of our popular Cocktail Hors d'oeuvres selections.

From 24.00 -
28.00

HEAVY FINGERFOOD PARTY

Our most popular offering of Hot and Cold Hors d'oeuvres and Creative Salads plus Carved Meat Sandwiches, Fresh Seasonal Fruit, Vegetable Arrangement, Imported and Domestic Cheeses.

From 20.00 -
24.00

FINGERFOOD STATIONS

Two Theme Stations or Passed Hors d'oeuvres and One Theme Station.

From 24.00 -
34.00

BUFFETS AND SIT DOWN SERVICE

All buffets and sit down service include a choice of four different Hors d'Oeuvres.

SINGLE ENTREE BUFFET

Hot and Cold Hors d'oeuvres, One Main Entrée, One Side Entrée, One Salad, Fresh Seasonal Fruit, Imported and Domestic Cheeses, Fresh Breads.

From
20.00 -
34.00

SEATED SERVICE

For our discriminating clients, My Caterer! offers our passed service of Cocktail Hors d'oeuvres plus Three Course seated service. Selections include your choice of one course Salad, one course Entrée and one course Dessert, Fresh Breads.

From
32.00

DOUBLE ENTREE BUFFET

Hot and Cold Hors d'oeuvres, Two Main Entrées, Two Side Entrées, Two Salads, Fresh Seasonal Fruit, Imported and Domestic Cheeses, Fresh Breads.

From
24.00 -
38.00

THEME STATIONS

Our most popular service! Hot and Cold Hors d'oeuvres and Creative Salads plus Carved Meat Sandwiches, Fresh Seasonal Fruit, Vegetable Arrangement, Imported and Domestic Cheeses. Two or more Theme Stations.

From
28.00 -
42.00

PRIVATE DINING

Our ultimate dining service offers virtually limitless custom opportunities! Create your very own unique dining experience from among the finest selections of Certified Angus Beef, Varietal Meats and Fowl, Fresh Gulf Seafoods and Fresh Seasonal accompaniments. All menu selections are individually prepared to order and professionally served in the location of your choice. Ask My Caterer! to assist you with your desired selections and service arrangements.

Contact
For
Pricing

HORS D'OEUVRES

Cold Hors d'Oeuvres

Pickled Shrimp and Sweet Onions

Large Shrimp Cocktail

Imported and Domestic Cheese Taster with Gourmet Crackers

Italian Bruschetta on Toasted French Bread

Salmon Wrapped Asparagus

Smoked Salmon, Chive and Cream Cheese Roulade

Tomato and Mozzarella Basil Crostini

Petite Sandwich on Assorted Bread - Ham and Brie with Whole Grain Mustard, Turkey and Provolone with Olive Oil, Mango Chutney and Chicken Salad, Three Cheese and Tomato with Pesto

Grilled Portabellas with Melted Mozzarella and Pesto

Fresh Mozzarella, Grape Tomato and Basil Skewers

Roast beef Rolls with Spicy Avocado Dip

Roasted Garlic Hummus and Tabbouleh with Mini Pita Bread

Vegetable Crudités Tray - Assorted Seasonal Vegetables with Bleu Cheese Dressing

Seasonal Fruit Display - Pineapple, Honey Dew, Cantaloupe, Grapes and Berries

Mediterranean Vegetable Presentation - Marinated Artichoke Hearts, Italian and Greek Olives, Roasted Red Sweet Pepper, Roasted Zucchini, Pickled Mushrooms and Fresh Mozzarella Cheese

Assorted Canapés

Hot Hors d'Oeuvres

Spinach and Artichoke Dip - Served with Flat Breads

Teriyaki or Hawaiian Chicken Skewers

Oven Roasted Pork Loin with Seasonal Peach Chutney

Assorted Mini Quiche

Florentine and Prosciutto

Bacon Wrapped Filet Mignon

Crab Cakes with Lemon Capers Remoulade

Smoked Summer and Grilled Mediterranean Sausages with Mustard Medleys

Mexican Quesadillas - Shrimp or Chicken

Mini Beef Wellington

Sesame Chicken Tenders

Coconut Shrimp

Mini Crab Cakes with Cajun Mayonnaise

Wild Mushroom Filo Pastries

**CORPORATE EVENTS, MEMORIAL RECEPTIONS AND GOURMET BOX
LUNCHESS AVAILABLE UPON REQUEST.**

SERVICE STAFF

Event Manager	40.00 per hour
Chef / Kitchen Manager	30.00 per hour
Bartenders and Servers	25.00 per hour per staff