



T A B L E • T O P

C A T E R I N G

M E N U



CUSTOM • FRESH • SEASONAL



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"All prices are per guest unless otherwise indicated. Prices are exclusive of 23% taxable service charge and the state sales tax of 6.5%. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses."



BREAKFAST BUFFET

MINIMUM OF 20 GUESTS

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF \$125

Wide Awake Breakfast – \$42

Seasonal Fruit Display

Fresh Berries

Berry Parfaits

Greek Yogurt, Honey Granola

Oatmeal

Brown Sugar, Cinnamon

Chef's Patisserie Assortment

Croissants, Muffins, Danish

Classic Scrambled Eggs

Fresh Chives, Salsa

Breakfast Protein

Choice of 2: Smoked Bacon, Sausage Links, Thick-Cut Ham, Turkey Bacon

Skillet-Roasted Potatoes

Peppers & Onions

Fresh Juices

Orange, Apple, Cranberry



Hakuna Frittata – \$49

Seasonal Fruit Display

Fresh Berries

Fresh Vegetable Frittata

Mozzarella, blistered tomato

Skillet Roasted Potatoes

Peppers, Onions, Cheddar

French Toast Skewers

Mascarpone & Berries

Raspberry Blintz

Caramel, Cinnamon Sugar

Crispy Bacon

Applewood Smoked

Chef's Patisserie Assortment

Croissants, Muffins, Danish

Assorted Individual Cereals & Granola

Whole, 2%, Skim, Almond, Soy Milk

Fresh Juices

Orange, Apple, Cranberry

Grab and Go Breakfast – \$45

Seasonal Fruit Display

Fresh Berries

Cheese Grits

Sriracha, Aged Cheddar

Breakfast Empanadas

Sausage, Egg, Cheddar, Salsa

Hash Browns

Fresh Chives

Breakfast Croissants

Ham, Egg, Cheddar

Brisket Biscuits

Oak Smoked Brisket, Fresh Eggs, Gouda

Breakfast Burrito

Chorizo, Egg & Cheese

Assorted Individual Cereals & Granola

Whole, 2%, Skim, Almond, Soy Milk

Fresh Juices

Orange, Apple, Cranberry



THEMED LUNCH BUFFET

MINIMUM OF 20 GUESTS

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF \$125

Sandwich and Wrap Buffet – \$45

Vegetable Soup

Zucchini, squash, peas, Potato

Salad Bar

Mixed Greens, Spinach, Tomato, Cucumbers, Black Olives, Croutons, Feta Cheese, Ranch, Chimichurri, Balsamic

Waldorf Chicken Salad

Grapes, Candied Nuts, Cranberries, Croissant

Italian Sub

Salami, Mortadella, Ham, Soppressata, Provolone, Garlic Aioli, Roasted Peppers

Sliced Skirt Steak Wrap

Romaine, Ranch Chimichurri, Crispy Onions

Roasted Turkey on Pretzel Bun

Goat Cheese, Cranberry Mayo, Bacon

Grilled Veggie Wrap

Herbed Pesto Mascarpone Spread

Individually Bagged Chips

Sea Salt, BBQ

Fresh Baked Desserts

Cookies, Brownies



Amalfi Coast – \$51

Heirloom Tomato & Buffalo Mozzarella Salad

Pesto Oil

Classic Caesar Salad

Aged Parmesan, House-made Croutons

Pasta Salad

Artichoke, Sundried, Pepperoncini, Provolone

Chicken Milanese

Arugula, Lemon, Tomato

Shrimp Arrabbiata

Spicy Plum Tomato, White Wine

Cavatappi Pasta

Pesto Cream Sauce, Tomato

Roasted Broccolini

Charred Lemons, Blistered Tomatoes

Baked Focaccia

Rosemary, Garlic

Classic Tiramisu

Mascarpone, Cocoa





THEMED LUNCH BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**

Out On The Range – \$59

Deep Kettle Chili

Cornbread Soufflé

Southwest Salad

Roasted Corn, Tomato, Black Olives, Cilantro Vinaigrette

Bacon-Wrapped Jalapeño Poppers

Cream Cheese, Aged Cheddar

8-Hour Pulled Pork

Smokey BBQ, Brioche Buns

Tender Sliced Oak Smoked Beef Brisket

Carolina BBQ Sauce

Glazed BBQ Chicken

Tangy BBQ

Sautéed Green Beans

Lemon, Garlic

Tangy Baked Beans

Mustard and Garlic

Freshly Baked Rolls

Butter

Turtle Brownies

Caramel Drizzle

Chocolate Chip Pretzel Cookies



Guadalajara – \$57

Tortilla Soup

Shredded Monterey Cheese

Taco Salad

Romaine, Napa Cabbage, Pepper, Onions, Cilantro, Tomato Vinaigrette

Cilantro Lime Rice

Fresh Limes, Micro Cilantro

Tri-Colored Corn Chips

Assorted Salsas

Taco & Fajita Bar Featuring:

Carnitas, Smoked Chicken, Marinated Skirt Steak Asada, Blackened Shrimp

Toppings & Accompaniments

Warm Flour Tortillas, Crispy Corn Tortillas, Ancho Refried Beans, Cotija Cheese, Chives Sautéed Peppers & Onions, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, Onion, Jalapeños

Sauteed Vegetables

Zucchini, Squash, Peppers, Onions

Crispy Churro

Cinnamon Sugar Dust

Mini Vanilla Flan

Caramel Drizzle





THEMED LUNCH BUFFET

MINIMUM OF 20 GUESTS

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF \$125

Asian Fusion – \$51

Miso Soup

Shitake, Shallots

Orange Chicken

Orange Ginger Sauce

Far East Vegetable Momos

Sweet Soy Glaze

Rice Noodle Salad

Edamame, Peppers, Scallions

Citrus Hoisin Glazed Skirt Steak

Sautéed Shitake Mushroom

Fire-Roasted Tofu

Sweet Chili Sauce

Vegetarian Fried Rice

Egg, Scallions

Stir-Fried Vegetables

Carrots, Snap Peas, Bok Choy, Red Peppers, Onion

Rice Pudding

Asian Pears

Green Tea Custard

Sweetened Tea Syrup



French Riviera – \$59

Classic Soupe Au Pistou

Beans, Potato, Pasta, Veggies

Fresh Baked Sliced Baguettes

Roasted Garlic

French Cheese Board

Brie, Goat Cheese, Grapes, Dried Apricots, Nuts

Niçoise Salad

Tuna, Haricots Verts, Cherry Tomatoes, Cucumbers, Hard-Boiled Egg, Olives, Lemon Dijon Vinaigrette

Chicken Breast

Sauce Vierge, Shallot, Parsley, Lemon, Tomato, EVOO

Roasted Veggie Ratatouille

Tomato, Provençal

Stuffed Zucchini

Roasted Tomato, Fresh Herbs, Garlic

Beef Bourguignon

Red Wine, Carrots, Herbs

Pommes Dauphinoise

Creamy Scalloped Potatoes, Garlic, Cheese

Haricot Verts

Shaved Radish, Lemon Dill Oil

Eclairs

Chocolate Drizzle

Assorted Macarons





CUSTOM LUNCH BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**

Create Your Own Buffet – \$49

- TWO SOUPS/SALADS
- TWO ENTREES
- TWO SIDES
- ONE DESSERT

Soups

Farmer's Market Minestrone

Zucchini, Squash, Peppers, Onions, Carrots, Pasta

Baked Potato Soup

Cheddar, Sour Cream

Broccoli & Cheddar Soup

Roasted Broccoli Florets

Chicken Tortilla Soup

Shredded Chicken, Lime, Shredded Monterey Jack Cheese

Salads

Classic Caesar Salad

Aged Parmesan, House-Made Ciabatta Croutons

Heirloom Tomato & Fresh Mozzarella Salad

Aged Balsamic, Arugula

Table Top Chopped Salad

Crispy Bacon, Kalamata Olives, Banana Peppers, Grape Tomatoes, Ranch Chimichurri

Mixed Greens

Cucumbers, Carrots, Grape Tomatoes, Balsamic Vinaigrette

Just Peachy Salad

Grilled Peaches, Arugula, Candied Nuts, Burrata, Coconut Balsamic Vinaigrette

Spinach Salad

Candied Nuts, Grapefruit Segments, Pickled Red Onions, Citrus Vinaigrette

Harvest Salad

Kale Mix, Butternut Squash, Cranberries, Goat Cheese, Dried Cranberries, Apple Cider Vinaigrette





CUSTOM LUNCH BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**

Entrées

Pesto-Marinated Grilled Chicken Breast

Sun-Dried Tomato Tapenade, Balsamic Glaze

Blackened Chicken Breast

Tomato Bacon Jam, Sautéed Spinach, Blistered Tomato

Chicken Milanese

Arugula, Tomato, Lemon, EVOO

Shredded Chicken Rigatoni

Marsala Cream Sauce, Wild Mushrooms, Caramelized Onions, Shredded Chicken

Hoisin Glazed Pork Tenderloin

Chili Crisp, Micro Cilantro, Sesame Seeds

Four Cheese Ravioli

Vodka Cream Sauce, Sautéed Spinach, Blistered Tomato

Eggplant Lasagna

Pomodoro, Mozzarella, Basil

Tender Sliced Oak Smoked Beef Brisket

Carlina Sauce, Pickled Red Onions

Citrus Glazed BBQ Chicken

Charred Jalapeño

Grilled Flank Steak

Chimichurri, Sautéed Onions

Pan-Seared Salmon

Fresh Mango Salsa

Jumbo Shrimp

Garlic Parsley Butter



Sides

Potato au Gratin

Parmesan, Mascarpone

Roasted Sweet Potato

Maple, Cinnamon

Wild Rice

Truffle Oil

Herb Roasted Fingerling Potatoes

Rosemary, Garlic

Corn & Cheddar Arepa

Cilantro Crema

Herbed Pearl Couscous

Red Onions, Mint, Lemon Garlic

Charred Broccolini

Lemon, Blistered Tomatoes

Sautéed Mixed Vegetables

Zucchini, Squash, Peppers, Onions, Broccoli

Grilled Asparagus

Shiitake, Roasted Garlic

Green Beans

Lemon Garlic Butter





CUSTOM LUNCH BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**

Desserts

Assorted Dessert Shots

Raspberry Pistachio Cheese Cake, Lemon Pie,
Tiramisu, Chocolate Mousse

House-Baked Cookies & Brownies

Fresh Strawberries

Mango & Guava Cheesecake

Toasted Almonds

Mini Red Velvet Cakes

Cream Cheese, Chocolate Shavings

Chocolate Tarts

Berry Compote

Mini Cannoli's

Chocolate Chips, Powdered Sugar

Assorted Macarons





BOXED LUNCH

PRESENTED IN INDIVIDUAL TO-GO BOXES

Pandora's Box - \$45 per person

ALL BOXED LUNCHES INCLUDE:

- ONE SANDWICH OR WRAP
- WHOLE FRUIT
- INDIVIDUAL BAGGED KETTLE CHIPS
- ONE DESSERT

Note: One Sandwich or Wrap Selection per 20 guests

Sandwich/Wrap

Turkey BLT Wrap

Avocado Mousse, Bacon, Lettuce, Tomato

Smoked Chicken Sandwich

Pimento Cheese, Bacon, Pickles, Pretzel Buns

Grilled Chicken Pesto Wrap

Sun-Dried Tomato, Balsamic Glaze, Arugula

Waldorf Chicken Salad

Croissant, Green Apples, Grapes, Arugula

Roasted Turkey Focaccia

Goat Cheese, Cranberry Mayo, Bacon, Toasted Focaccia

Tuna Salad Sandwich

Banana peppers, Cherry Peppers, Red Onions, Kalamata Olives, EVOO, Sourdough

Egg salad Sandwich

Smoked Paprika, Capers, Pumpernickel

Italian Submarine Sandwich

Salami, Mortadella, Ham, Pepperoni, Provolone, Garlic Aioli, Roasted Peppers

Grilled Veggie Sandwich

Portobello, Roasted Peppers, Zucchini, Fresh Mozzarella, Balsamic Glaze, Pesto Aioli, Focaccia

Caprese Sandwich

Prosciutto, Fresh Mozzarella, Sun-Dried Tomato Spread, Arugula, Baguette



Desserts

Chocolate Chip Cookie

Chocolate Brownie

Kind Bars

Fruit Salad Cups





PLATED LUNCH

3-COURSE PLATED LUNCH TO INCLUDE

- ONE SALAD OR SOUP
- ONE ENTREE (WITH STARCH & VEGETABLE)
- ONE DESSERT
- FRESH BAKED ROLLS WITH BUTTER

plated lunches & dinners must have a seating chart and an entree selection name card submitted to Drury sales team

Salads

Farmer's Market Tomato Salad

Fresh Basil, Mozzarella

Organic Field Lettuce

Cucumbers, Carrots, Grape Tomatoes, Goat Cheese Crostini

Baby Spinach Salad

Pickled Red Onion, Toasted Pine Nuts, Aged Gouda, Citrus Vinaigrette

Florida Caesar

House-made Dressing, Aged Parmesan, Focaccia Croutons, Roasted Tomato

Baby Arugula Salad

with Beets, Tangerine, Goat Cheese, Pecans

Wedge of Iceberg

Crispy Bacon, Tomato Cucumber Relish, Blue Cheese, Ranch Chimichurri Dressing

Harvest Salad

Kale Mix, Butternut Squash, Cranberries, Goat Cheese, Dried Cranberries, Apple Cider Vinaigrette

Just Peachy Salad

Grilled Peaches, Arugula, Candied Nuts, Burrata, Coconut Balsamic Vinaigrette



Soups

Sweet Corn Chowder

Lime Sour Cream

Farmer's Market Minestrone

Zucchini, Squash, Peppers, Onions, Carrots, Pasta

Baked Potato Soup

Cheddar, Sour Cream

Broccoli & Cheddar

Roasted Broccoli Florets

Tortilla Soup

Shredded Chicken, Shredded Monterey Jack

Desserts

Mango & Guava Cheesecake

Toasted Almonds

Apple Blossom

Crispy Pastry, Caramel Glaze

Pineapple Coconut Cake

Toasted Coconut

Assorted Mini Dessert Shots

Triple Chocolate, Raspberry Cheesecake, Lemon Meringue Pie, Tiramisu

Bourbon Chocolate Cake

Cherry Glaze

Fresh Florida Key Lime Pie

Citrus Segments, Honey Drizzle





PLATED LUNCH

3-COURSE PLATED LUNCH TO INCLUDE

- ONE (1) SALAD OR SOUP
- ONE (1) ENTREE (WITH STARCH & VEGETABLE)
- ONE (1) DESSERT
- FRESH BREAD ACCOMPANIES ALL LUNCH SELECTIONS

plated lunches & dinners must have a seating chart and an entree selection name card submitted to Drury sales team

Vegetarian - \$59

Cavatappi Pasta

Roasted Portobello, Fresh Basil, Pesto Cream

Thai Chicken Salad

Julienne Carrots, Cilantro, Green Onions, Red Cabbage Served Over Crisp Lettuce, Thai Peanut Sauce

Four Cheese Ravioli

Vodka Cream Sauce, Sautéed Spinach, Blistered Tomato

Chicken Entrées - \$59

French Cut Chicken Breast

Mashed Potatoes, Roasted Artichoke, Asparagus, Blistered Tomato, Lemon Thyme Butter

Harissa Honey Glazed Chicken

Smoked Eggplant Puree, Lemon Cous Cous, Rainbow Carrots, Cumin Yogurt Drizzle

Jerk Spiced Chicken

Charred Pineapple Glaze, Coconut Lime Grits, Corn and Black Bean Succotash, Plantain Chips

Crispy Chicken & Capellini

Fried Chicken Breast, Capellini, Romesco Sauce, Crispy Basil, Aged Parmesan

Shredded Chicken Rigatoni

Marsala Cream Sauce, Wild Mushrooms, Caramelized Onions, Shredded Chicken

Fish & Beef Entrées - \$65

Grilled Wild Salmon

Mango Salsa, Fragrant Minted Cous Cous, Citrus-Glazed Rainbow Carrots

Argentinian-Style Grilled Steak

Grilled Zucchini Ribbons, Roasted Garlic Yuca Mash

Tandoori Shrimp

Spiced Charred Tomato & Eggplant Chutney, Cucumber Carrot Slaw, Fragrant Basmati Rice

Fish and Chips

Gunnies tempura Cod, Black Garlic Tartar, Parmesan Truffle Fries, Shaved Radish & Fennel Slaw, Dill Vinaigrette

Premium Entrées - \$70

Grilled 6 oz Filet Mignon

Garlic Mashed, Truffle Butter, Shitake, Snap Peas

Florida Cobia

Fennel & Citrus, Roasted Sweet Potato





HOR D'OEUVRES

MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**

APPETIZERS PRICES ARE PER PIECE

ALL APPETIZERS ARE AVAILABLE IN TWO SERVICE STYLES: **BUTLER PASSED** OR **BUFFET PRESENTED**

Vegetarian - \$6

Crispy Phyllo

Blue Cheese, Roasted Orchard Pear, Balsamic Fig Reduction

Parmesan Cheese Arancini

Tomato Basil Sauce

Heirloom Tomato Skewers

Balsamic Glaze, Maldon Sea Salt

Ratatouille Tart

Smoked Tomato Puree

Balsamic Glazed Mission Figs

Crispy Flatbread, Goat Cheese, Arugula

Vegetable Momos

Plum Sauce

Premium - \$8

Spicy Tuna Tartar

Sesame Seeds, Scallion Slaw

Pepper Bacon-Wrapped Diver Scallop

Roasted Corn Salsa, Mango Sauce

Mini Crab Cake

Lemon Caper Remoulade

Shrimp Saltimbocca

Prosciutto, Sage

Protein - \$7

Chipotle Chicken Quesadilla

Cucumber & Mango Salsa

Chicken Parmesan Lollipops

Marinara, Mozzarella, Fresh Basil

Crispy Pork Momos

Sweet Soy Glaze

Beef Empanadas

Roasted Tomato Salsa, Manchego Cheese

Smoked Chicken Slider

Pimento Cheese, Pickle, Pretzel Bun

Shrimp Bruschetta

Basil, Tomato, Baguette

Tangerine Beef Skewers

Thai Peanut Sauce

Coconut Shrimp

Sweet Chili Sauce

Braised Beef Short Rib

Fried Ravioli, Sage Brown Butter

Smoked Salmon Napoleon

Pumpernickel, Chive Cream Cheese, Cucumbers

Oak Smoked Brisket

Cornbread Soufflé, Jalapeno Bourbon Glaze, Pickled Onion





RECEPTION STATIONS

SELECT A MINIMUM OF TWO

Salsa Bar – \$12

Crispy Tri-Color Corn Tortilla Chips
Salsa Verde, Pico de Gallo, Guacamole, Warm Queso Dip, Mango Pineapple Salsa

Grazing Table – \$20

Display of Domestic & Imported Artisan Cheeses, Grilled Vegetables
Seasonal Berries, Grapes, Marinated Olives, Cured Meats
Breads & Spreads

The Great Impasta Bar – \$29

Rotini, Penne, Trio of Sauces to include: Tomato Pomodoro, Basil Pesto & Creamy Alfredo
Italian Sausage, Grilled Chicken Parmesan
Broccoli, Roasted Peppers, Forest Mushrooms

The Slider – \$25

Beef Sliders – Brie & Caramelized Onions
Blackened Chicken Sliders – Rum-Roasted Pineapples, Red Pepper Aioli
Pulled Pork Sliders, Coleslaw
Sweet Potato Waffle Fries

Harris Ranch Beef Tenderloin – \$29

Horseradish Cream, Roasted Fingerlings, Garlic Bread

Southern-Style Shrimp and Grits – \$20

Aged Cheddar, Pickled Onions, Corn & Bacon Relish, "Million Dollar" Bacon

Little Italy – \$29

Chicken Parmesan Lollipops
Heirloom Tomato & Fresh Mozzarella, Basil Oil, Balsamic Glaze
Cavatappi Pasta, Grilled Chicken, Pesto Cream Sauce
Rosemary Focaccia Bread





RECEPTION STATIONS

SELECT A MINIMUM OF TWO

Little Havana - \$28

Columbia Style Salad—Sliced Swiss & Ham, Romaine, Tomato, Olives, Lemon Garlic Dressing
Yellow rice, Plantains, Ropa Vieja

Steakhouse - \$27

Grilled Top Sirloin, Au Gratin Potato, Horseradish Peppercorn Sauce

Malbec-Braised Short Rib - \$28

Creamy Parmesan Polenta, Crispy Fried Beets, Rich Demi, Micro Beets

Chef Jonny's Korean Bibimbap - \$25

Cucumber, Soy-Glazed Shaved Ribeye, Bean Sprouts, Carrots, Shiitake, Egg, Gochujang, Spring Onions, Sesame

Tuna Poke Bowl- \$25

Ahi Tuna, Yakisoba Noodles, Cucumber, Mango & Pepper Slaw, Green Onions, Fried Wonton





THEMED DINNER BUFFETS

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**
ALL BUFFETS INCLUDE WATER, ICED TEA, ROLLS, AND BUTTER

Low & Slow Dinner Buffet – \$84

Black Bean Chili

Jalapeño Corn Soufflé

Just Peachy Salad

Grilled Peaches, Arugula, Candied Nuts, Burrata, Coconut Balsam

Fingerling Potato Salad

Bacon, Sour Cream

Napa Cabbage Slaw

Creamy Cilantro dressing

Oak Smoked Angus Brisket

Carolina BBQ Sauce & Pickled Onions

Mesquite Salmon Filet

Apricot Chutney

Smoked Chicken Thighs

Alabama White Sauce

Sweet Corn Elote

Cilantro, Lime, Cotija

Seasoned Rice

Garlic, Herbs

Slow Roasted Sweet & Tangy Baked Beans

Mustard, Brown Sugar

Bourbon Pecan Pie

Candied Pecans, Whipped Cream

Gourmet Brownies



Southern Comfort “SoCo” – \$84

Citrus Chicken Soup

Arugula, Smoked Chicken

Kale Salad Dried Cranberries, Blue Cheese, Candied Nuts & Citrus Dressing

Sweet Potato Salad

Pistachios, Red Onions

Fried Green Tomatoes

Green Goddess Dressing, Arugula, Candied Nuts

Fried Chicken

Hot Honey

Apricot-Glazed Pork Loin

Apricot Chutney, Roasted Garlic

Shrimp and Grits

Million Dollar Bacon

Green Beans

Caramelized Onions

Macaroni & Cheese

Crispy Thyme Panko

Apple Blossoms

Crispy Pastry, Caramel Glaze, Cinnamon Sugar

Assorted Dessert Shots





THEMED DINNER BUFFETS

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**
ALL BUFFETS INCLUDE WATER, ICED TEA, ROLLS, AND BUTTER

Floridian Evening – \$82

Citrus Salad

Grapefruit, Orange Segments, Oregano, Red Wine Vinaigrette

Hearts of Romaine Island Caesar

Chile Croutons

Papaya Salad

Fresh mint, Shaved Red Onions, Candied Nuts, Citrus Vinaigrette

Tropical Grilled Chicken Breast

Fresh Mango Salsa

Grilled Pork Tenderloin

Sofrito Panko Crumble, Mojo

Grilled Skirt Steak Asada

Cilantro Chimichurri

Yellow Rice

Onions, Garlic

Grilled Vegetables

Zucchini, Asparagus, Peppers, Onions, Squash

Mango & Guava Cheesecake

Toasted Almonds

Citrus Olive Oil Cake

Citrus Segments, Whipped Cream



Cape Cod – \$109

New England-Style Clam Chowder

Warm Buttermilk Biscuits

Crisp Lettuce Array

Pickled Fennel, Oranges, Red Onion

Corn and Shrimp Salad

Lemon Garlic Aioli, Basil, Parsley

Steamed Mussels & Clams

Garlic, White Wine, Herb Butter, Onions, Bacon

Grilled New York Sirloin Steaks

Chili Butter

Apple Wood Smoked Chicken

Country Maple Barbeque Sauce

Char Grilled Pork Tenderloins

Onion Jam

Roasted Garlic Mashed Potato

Chive Oil

Roasted Green Beans

Lemon Zest, EVOO

Assorted Dinner Rolls

Whipped Butter

Chocolate Peanut Butter Cakes

Reese's Pieces

Lemon & Raspberry Bars

Raspberry Syrup, Powdered Sugar



THEMED DINNER BUFFETS

MINIMUM OF **20 GUESTS**

BUFFETS LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL SURCHARGE OF **\$125**
ALL BUFFETS INCLUDE WATER, ICED TEA, ROLLS, AND BUTTER

Toscana Cucina - \$109

Antipasto Display

Artisan Cheeses, Cured Salami & Prosciutto, Provolone, Pepperoncini, Black Olives, Cherry Peppers

Grilled Vegetables

Asparagus, Zucchini, Squash, Peppers, Onions

Classic Caesar Salad

House Made Dressing, Aged Parmesan

Grilled Eggplant Caprese

Red Pepper Coulis, Arugula, Balsamic Glaze

Slow Roasted Chicken

Caper Olive Tapenade, Lemon, Basil

Pan-Seared Salmon

Herbed Garlic Butter, Lemon, EVOO

Tuscan Braised Short Rib

Tomato, Red Wine, Oregano

Butternut Squash Ravioli

Brown Butter Sage Sauce

Grilled Asparagus

Shaved Parmesan, Lemon Zest

Focaccia Bread

Rosemary & Garlic

Triple Espresso Tiramisu

Mascarpone, Cocoa

Miniature Cannoli

Strawberries, Powdered Sugar





CUSTOM DINNER BUFFET

Create Your Own Buffet - \$84

- TWO SOUP/SALAD
- TWO ENTREES
- THREE SIDES
- ONE DESSERT

Soups

Farmer's Market Minestrone

Zucchini, Squash, Beans, Peppers, Onions, Pasta

Baked Potato

Cheddar & Sour Cream

Tortilla Soup

Shredded Chicken, Cheddar Cheese

Butternut Squash Bisque

Toasted Almonds, Herbs

Salads

Farmer's Market Tomato Salad

Fresh Basil, Mozzarella

Organic Field Greens

Cucumbers, Carrots, Grape Tomatoes, Goat Cheese
Crostini

Baby Spinach Salad

Pickled Red Onion, Toasted Pine Nuts, Aged Gouda,
Citrus Vinaigrette

Florida Caesar

House-made Dressing, Aged Parmesan, Focaccia
Croutons, Roasted Tomato

Baby Arugula

Beet Salad Tangerine, Goat Cheese, Pecans

Iceberg Wedge

Crispy Bacon, Crushed Nuts, Fig Balsamic, Blue
Cheese Dressing

Strawberry Fields

Fresh Strawberries, Feta Cheese, Red Onions, Vidalia
Vinaigrette

Just Peachy Salad

Grilled Peaches, Arugula, Candied Nuts, Burrata,
Coconut Balsamic Vinaigrette





CUSTOM DINNER BUFFET

Create Your Own Buffet - \$84

- TWO SOUP/SALAD
- TWO ENTREES
- THREE SIDES
- ONE DESSERT

Vegetarian Entrées

Individual Mushroom Lasagna

Roasted Portobello, Fresh Spinach, Mushroom Cream Sauce

Stuffed Grilled Portobello

Sundried tomato, Artichoke, Onions, Feta, Brown Rice & Quinoa

Polenta Cake

Grilled Vegetables, Smokey Romesco Sauce, Chive Oil

Chicken & Pork Entrées

Smoked Chicken

Roasted Corn, Bacon Jam

Prosciutto-Wrapped Chicken Sage

Wine Sauce

Chicken al Mattone

Rosemary, Garlic Butter

Chicken Positano

Roasted Pepper, Fresh Mozzarella, Sherry Cream Sauce

Mustard & Apricot Glazed Pork Loin

Mascarpone Polenta

Beef & Fish Entrées

Crab-Stuffed Flounder

Dill Panko, Zucchini Ribbons, Basil, Lemon

Pan-Seared Mahi Mahi

Cucumber Mango Salsa, Avocado Crema

Shrimp Saltimbocca

Sage & Prosciutto Wrapped Jumbo Shrimp, Herbed Bean Puree

Crusted Ribeye

Cowboy Butter

Grilled Sirloin Steak

Drunken Mushrooms, Onions

Desserts

Vanilla Panna Cotta

Seasonal Berries

Individual Cheesecake

Berry Compote, Fresh Whipped Cream

Triple Espresso Tiramisu**Griddle Pound Cake**

Caramelized Bananas, Hazelnut Crunch

Bourbon Chocolate Cake

Cherry Compote

Individual Chocolate Peanut Butter Cake



PLATED DINNER

3-COURSE PLATED DINNER TO INCLUDE

- ONE (1) SALAD OR SOUP
- ONE (1) ENTREE (WITH STARCH & VEGETABLE)
- ONE (1) DESSERT
- FRESH BREAD ACCOMPANIES ALL LUNCH SELECTIONS

plated lunches & dinners must have a seating chart and an entree selection name card submitted to Drury sales team

Soups

Sweet Corn & Crab Chowder

Fine Herbs

Farmer's Market Minestrone

Baked Potato

Cheddar, Sour Cream

Potato Leek

Tortilla Soup

Grilled Chicken, Avocado

Butternut Squash Bisque

Toasted Almonds, Herbs

Salads

Farmer's Market Tomato Salad

Fresh Basil, Mozzarella

Organic Field Greens

Cucumbers, Carrots, Grape Tomatoes, Goat Cheese
Crostini

Baby Spinach Salad

Pickled Red Onion, Toasted Pine Nuts, Aged Gouda,
Citrus Vinaigrette

Florida Caesar

House-made Dressing, Aged Parmesan, Focaccia
CROUTONS, Roasted Tomato

Baby Arugula

Beet Salad Tangerine, Goat Cheese, Pecans

Iceberg Wedge

Crispy Bacon, Crushed Nuts, Fig Balsamic, Blue
Cheese Dressing

Strawberry Fields

Fresh Strawberries, Feta Cheese, Red Onions, Vidalia
Vinaigrette

Just Peachy Salad

Grilled Peaches, Arugula, Candied Nuts, Burrata,
Coconut Balsamic Vinaigrette





PLATED DINNER

3-COURSE PLATED DINNER TO INCLUDE

- ONE (1) SALAD OR SOUP
- ONE (1) ENTREE (WITH STARCH & VEGETABLE)
- ONE (1) DESSERT
- FRESH BREAD ACCOMPANIES ALL LUNCH SELECTIONS

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Vegetarian Entrées – \$87

Individual Mushroom Lasagna

Roasted Portobello, Fresh Spinach, Mushroom Cream Sauce

Stuffed Grilled Portobello

Sundried Tomato, Artichoke, Onions, Feta, Brown Rice & Quinoa

Polenta Cake

Grilled Vegetables, Smokey Romesco Sauce, Chive Oil

Chicken & Pork Entrées – \$87

Smoked Chicken

Oven Roasted Tomato & Asparagus, Au Gratin Potato

Prosciutto-Wrapped Chicken

Wine Sauce, Roasted Carrots, Pearl Onions, Roasted Cherry Tomatoes

Chicken al Mattone

Rosemary & Garlic, Lemon Farro, Roasted Zucchini, Sautéed Rainbow Chard

Chicken Positano

Sherry Cream Sauce, Sautéed Kale, Asiago, Fingerlings

Mustard & Apricot Glazed Pork Loin

Mascarpone Polenta, Sautéed Haricot Verts

Beef & Fish Entrées – \$89

Crab-Stuffed Flounder

Dill Panko, Zucchini Ribbons, Basil & Lemon, Herbed Orzo

Pan-Seared Mahi Mahi

Cucumber Mango Salsa, Corn & cheese Arepa, Avocado Crema, Charred Snap Pea

Shrimp Saltimbocca

Sage & Prosciutto Wrapped Jumbo Shrimp, Herbed Bean Puree, Crispy Grissini

Crusted Ribeye

Roasted Potatoes, Creamed Spinach, Cowboy Butter

Grilled Sirloin Steak

Drunken Mushrooms & Onions, Boursin Whipped Potatoes, Grilled Asparagus





PLATED DINNER

3-COURSE PLATED DINNER TO INCLUDE

- ONE (1) SALAD OR SOUP
- ONE (1) ENTREE (WITH STARCH & VEGETABLE)
- ONE (1) DESSERT
- FRESH BREAD ACCOMPANIES ALL LUNCH SELECTIONS

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Premium Entrées – \$93

Seared Rare Tuna Loin

Bok Choy & Citrus Ginger Glaze

Spiced Duck Breast

Sweet Potato, Grilled Spring Onions, Crispy Leeks

Beef Chateaubriand

Haricot Verts, Roasted Fingerling Potatoes, Truffle Butter

Herb-Crusted Roasted Lamb

Herbed Risotto Cake, Walnut Mint Pesto

Jumbo Seared Scallops

Crispy Bacon, Roasted Corn Salsa, Mango Sauce, Organic Greens, Grilled Meyer Lemon

Pan-Seared Florida Grouper

Tomato Fennel Broth, Little Neck Clams, House-Made Pappardelle



Desserts

Vanilla Panna Cotta

Seasonal Berries

Individual Cheesecake

Berry Compote, Fresh Whipped Cream

Fresh Berries

Rum Sabayon

Triple Espresso Tiramisu

Griddle Pound Cake

Caramelized Bananas, Hazelnut Crunch

Bourbon Chocolate Cake

Cherry Compote

Individual Chocolate Peanut Butter Cake

Chocolate Shavings





Thank you for selecting Drury Plaza Hotel & Table Top Catering. We truly look forward to being of service to you and your guests.

www.tabletopcatering.com