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# Home Made Soups

## **Tomato 35 gal**

Country Tomato, Tomato Basil, Tomato Florentine

## **Bean 40 gal**

Black Bean, Split Pea, Lentil

## **Cream Soups 40 gal**

Cream of Mushroom, Cream of Potato and Leak, Florida Clam Chowder

## **Vegetable 45 gal**

Minestrone, Beef Barley, Chicken Vegetable

## **Chili 45 gal**

Beef Chili, Chicken Chili, Vegetable Chili

## **Cold 45 gal**

Gazpacho, Vichyssoise, Fruit and Yogurt

## **Seafood 50 gal**

Seafood Gumbo, Roasted Corn with Lump Crab, Lobster Bisque



# Salad Bar

## **The Caterer Salad Bar**

Fresh Mixed Greens, Crisp Romaine, Tomatoes, Red Onions, Cucumbers, Carrots, Broccoli, Mushrooms, Edamame, Sliced Black Olives, Peppers, Hard Boiled Eggs, Shredded Cheddar Cheese, Shredded Parmesan Cheese, Croutons, Bacon Bits with Ranch, Italian, Caesar, French and Vinaigrette Dressings. The bar also offers Mixed Fruit Salad, Cottage Cheese, Cubed Ham and Cubed Turkey

## **Salad Bar Upgrade**

Includes Chicken Salad or Tuna Salad

## **Salad Bar Upgrade**

Includes Shrimp Salad

## **Salad Bar**

Added to a lunch or dinner buffet



# From The Deli

## **Cold Deli Selections**

- ◆ Sliced Turkey With Swiss Cheese
- ◆ Sliced Ham with American Cheese
- ◆ Slice Roast Beef With Provolone Cheese
- ◆ Traditional Italian
- ◆ Chicken Salad
- ◆ Tuna Salad
- ◆ Veggie Lovers

Choose from assorted breads: Wraps, Kaiser, Onion and Hoagie Rolls. White loaf or wheat breads available by request.

Add Croissants

All Sandwiches are served with pasta salad, chips, cookie and soft drink (or bottled water).

## **Hot Deli Selections**

- ◆ Fried or Grilled Chicken Filet on a Kaiser Roll
- ◆ St Charles Cheese Steak
- ◆ Chicken Philly Cheese Steak
- ◆ Grilled Hamburger
- ◆ Pressed Cuban
- ◆ Caprese Panini

All sandwiches are served with pasta salad, or potato wedges, cookie and a soft drink (or bottled water).

**Deli Buffet** 17<sup>50</sup> per guest

House Salad with Ranch and Italian Dressings, Thinly Sliced Ham, Turkey and Roast Beef, Sliced Swiss, American and Provolone Cheese, Lettuce, Tomato and Onions, Assorted Breads, Homemade Potato Salad, Fresh Oven Baked Cookies, Freshly Brewed Coffee, Iced Tea and Ice Water

Add Chicken or Tuna to Buffet

## Plated Salads

**Caesar Salad** Crisp Romaine, Shredded Parmesan Cheese topped with Croutons and Caesar Dressing  
12 per guest

Add Grilled Chicken

Add Grilled Shrimp

**Chef Salad** Ham, Turkey, Tomato, Cucumber, Red Onion, Carrots, Hard Boiled Eggs and Julienne Cheeses served over Mixed Greens with Assorted Dressings

**Salad Trio** Chunky Chicken Walnut Salad, Albacore Tuna Salad and Fruit Salad served over Mixed Greens and garnished with Carrot Tumbleweed and Date Nut Bread

**Chicken Pecan Salad** Triple Heart and Baby Greens topped with Crispy Chicken Tenders, Honey Roasted Pecans, Seasonal Vegetables with Choice of Dressing

**Anti Pasta Salad** Salami, Pepperoni, Kalamata Olives, Roasted Red Peppers, Pepperoni, Cucumber, Tomato and Provolone on a bed of Baby Greens with a Balsamic Vinaigrette

# Plated Lunches

## **Homemade Chicken Pot Pie**

Tender Chicken in a Veloute Sauce with Mixed Vegetables topped with Puff Pastry

## **Vegan Meatloaf**

A loaf of Fresh Vegetables, Lentils and Oats served with Vegetable Medley and Potato

## **Parmesan Encrusted Chicken**

Tender Parmesan Crusted Chicken Breast, a Tomato Cream Sauce with a hint of Vodka, Roasted Rosemary Potatoes, Fresh Seasonal Vegetables

## **Grilled Vegetable Lasagna**

Baked Lasagna with Grilled Vegetables, Spinach, Ricotta, Mozzarella, Marinara Sauce, Freshly Steamed Green Beans

## **Chicken Florentine en Croute**

Chicken Breast, Spinach and Ricotta in a Flaky Pastry with a Classic Veloute Sauce, Wild Rice, Baby Carrots

## **Chicken Francaise**

Sauteed Chicken Breast with a Caper Veloute Sauce, Creamy Mashed Potatoes, Julienne Vegetables

## **Port Salmon**

Grilled Filet of Salmon with a Citrus Port Beurre Blanc, Rice Pilaf, Asparagus Spears

# Plated Lunches

## **Grilled Pork Loin**

Bourbon Barbecue Glazed Pork, New Orleans Dirty Rice, Fresh Vegetable Medley

## **Seared London Broil**

Seared 6 oz. Flank Steak with a Peppercorn Demi Glace, Loaded Potatoes, Fresh Seasonal Vegetables

## **Jamaican Jerk Mahi Mahi**

Jerk Marinated Grilled Mahi-Mahi with a Mango Salsa, Mashed Sweet Potatoes, Wilted Spinach

*All plated lunches are served with The Caterer's house salad, with ranch or Italian dressing, rolls & butter, freshly brewed coffee, iced tea and ice water*



# Buffet Lunches

## **Burger & Hotdog Bar**

All Beef Burger and Hotdog Bar with "All the Fixings", Homemade Potato Salad, Coleslaw, Sliced Pineapple, Strawberries, Cookies, Freshly Brewed Coffee, Iced Tea and Ice Water

## **Festa Italiana**

Caesar Salad, Farfalle Pasta with Marinara Sauce, Chicken Marsala, Sausage, Pepper and Onions, Focaccia Bread Wedges, Cookies, Homemade Brownies, Freshly Brewed Coffee, Iced Tea and Ice Water

## **Dixie Buffet**

Fresh Cucumber Salad with Vinaigrette Dressing, Home Style Meatloaf, Southern Fried Chicken, Old Fashioned Mashed Potatoes and Gravy, Smothered Greens, Banana Pudding, Freshly Brewed Coffee, Iced Tea and Ice Water

## **All American Buffet**

House Salad with Ranch Dressing, Barbecued Chicken, Baby Back Ribs, Corn on the Cob, Coleslaw, Slow Cooked Pinto Beans, Fresh Baked Biscuits and Cornbread with Butter, Cookies, Brownies, Freshly Brewed Coffee, Iced Tea and Ice Water

## **Buffet Cubano**

Caesar Salad and Dressing, Mojo Pork Loin with Pearl Onions, Coconut Encrusted Mahi-Mahi, Sweet Plantain Chicken, Black Beans, White Rice, Cuban Bread, Cuban Style Flan, Freshly Brewed Coffee, Iced Tea and Ice Water



# Cold Hors d' oeuvres

- ◆ **Shrimp Cocktail** *Market price per serving*
- ◆ **Peel & Eat Shrimp** *Market price per serving*
- ◆ **Pear Napoleons**
- ◆ **Salmon Smoked Crostini**
- ◆ **Veggie, Fruit & Cheese Sampler**  
Upgrade to 'Fruit Palm Tree'

# Cold Hors d' oeuvres a la carte

**Pricing Based on 50 Guests**

- ◆ **Fresh Vegetable Crudite**
- ◆ **Exotic Fruit Display**
- ◆ **Domestic & Imported Cheese Display**



# Hot Hors d'oeuvres

*A serving is approximately 2.5 pieces or 2.5 ounces*

**Mushroom Palmers**

**Salmon Stuffed Deviled Eggs  
Topped with Capers**

**BBQ Smokies**

**Ravioli with Marinara Sauce**

**Spinach Dip with Tri-Color Nachos**

**Sausage Stuffed Mushrooms**

**Mini Kabobs**

**Egg Rolls with Soy Sauce  
and Hot Mustard**

**Mini Sliders with Cheese and Onions  
(Chicken or Beef)**

**Sesame Chicken Bites**

**Popcorn Shrimp with Dipping Sauce**

**Southwest Spring Rolls with Salsa**

**Chicken Tenders with  
Honey Mustard Sauce**

**Crab Cakes with Jalapeno Dill Tartar**

# Hot Hors d'oeuvres a la carte

*An Order is 100 Pieces*

**Sweet & Spicy Meatballs**

**Pesto Parmesan Meatballs**

**Buffalo Chicken Wings**

**Grilled Jamaican Jerk Chicken Wings**

**Mozzarella Sticks**

**Spanakopita**

**Spinach and Goat Cheese Crostini**

**Asst. Mini Quiche**

**(Seafood, Spinach, Broccoli & Cheese)**

**Pork and Vegetable Pot Stickers**

**Thai Chicken Spring Rolls**

**Miniature Franks in Puff Pastry**

**Chicken Sate with Peanut Sauce**

**Beef Sate with Ponzu Glaze**

**Coconut Shrimp with Island Sauce**

**Scallops Wrapped in Bacon**

**Lamb Lollipops with  
Rosemary Demi Glace**



# Plated Dinners

## Vegetarian and Vegan Selections

### **Vegan Meatloaf**

A loaf of Fresh Vegetables, Lentils and Oats served with Vegetable Medley and Potato

### **Grilled Vegetable Lasagna**

Baked Lasagna with Grilled Vegetables, Spinach, Ricotta, Mozzarella, Marinara Sauce, Freshly Steamed Green Beans

# Plated Dinners

## Chicken

### **Chicken Francaise**

Sauteed Chicken Breast with a Caper Veloute Sauce, Mashed Potatoes, Julienne Vegetables

### **Chicken Monterey**

Grilled Chicken Breast topped with Apple Wood Smoked Bacon, Avocado Slices, Monterey Jack Cheese, Mushroom Risotto, Broiled Tomato

### **Artichoke Chicken**

Baked Chicken Breast topped with a Lemon Caper Sauce, Artichokes and Sundried Tomatoes, Herb Orzo, Grilled Zucchini

# Plated Dinners

## Chicken

### **Stuffed Chicken Breast**

With Sundried Tomatoes, Smoked Gouda and Italian Herbs, Rice Pilaf, Ratatouille

### **Chicken Geno**

Grilled Breast of Chicken atop Eggplant Parmesan, Shallots, Sauteed Peas, Cauliflower

### **Chicken Wellington**

Chicken Breast, Mushrooms and Shallots wrapped in a Flaky Puff Pastry with a Mushroom Demi Glace, Rice Pilaf, Haricot Verts with Baby Carrots



# Plated Dinners

## Beef

### **Top Sirloin Steak**

Top Center Cut 10 oz. Sirloin with Herb Butter, Buttered Fingerling Potatoes, Fresh Seasonal Vegetables

### **Slow Roaster Prime Rib**

With a Shallot Rosemary Sauce and Creamy Peppered Horseradish, Potatoes Au Gratin, Vegetable Medley

### **Mixed Grill**

Grilled 4 oz. Petite Sirloin Steak and Chicken Marsala, White Truffle Garlic Potatoes, Asparagus Spears

### **Filet Mignon**

Grilled 8 oz. Center-Cut Filet with Sauce Bordelaise, Wild Mushroom Risotto, Asparagus Spears

# Plated Dinners

## Pork & Veal

### **Grilled Double-Ribbed Pork Chop**

Ten Ounce Dry Rubbed Pork Chop, Pepper Jack Potatoes, Minted Baby Carrots

### **Veal Chop**

Grilled 10 oz. "Buckhead" Veal Chop in a Classis Demi-Glace, Rosemary Potatoes, Baby Vegetables

# Plated Dinners

## Seafood

**Jamaican Jerk Mahi Mahi** Jerk Marinated Grilled Mahi Mahi with a Mango Salsa, Mashed Sweet Potatoes, Wilted Spinach

**Grilled Fresh Salmon Florentine** Over Seasoned Spinach with a Dill Cream Sauce, Pecan Wild Rice, Vegetable Medley

**Shrimp Etouffee** Shrimp & Sausage Simmered in Spicy Brown Sauce over White Rice

**Jambalaya** Shrimp & Sausage Cooked with Rice in a Creole Tomato Sauce

**Shrimp & Grits** Smoked Gouda Grits with Grilled Shrimp, Sausage and Vegetables

**Grouper Vera Cruz** With a Sauce of Tomato, Green Olives, Capers, White Wine, Serrano Peppers, Shallots and Lemon, Saffron Rice Pilaf, Baby Peas

**Crab Cakes** Pan Seared Jumbo Lump Crab Cakes on a bed of Asparagus and Hominy Hash with a Spicy Remoulade Sauce topped with Potato Hay

**Surf & Turf** Grilled 6 oz Center Cut Filet and Florida Lobster Tail with a Blue Crab Hollandaise Sauce, Rosemary Potatoes, Baby Vegetables

*All plated dinners are served with a house salad, ranch and Italian dressing, freshly baked rolls with butter, coffee, iced tea and ice water*

# Buffet Dinners

## Harborwalk Buffet

**Salad** House Salad with Peppercorn Ranch and Greek Vinaigrette, Chilled Bowtie Pasta Salad with Feta Cheese and Black Olives

### ***Carving Station (Select One)***

- ◆ Roasted Baron of Beef with Fresh Bread, Spicy Mustard, Horseradish, Warm Demi Glace
- ◆ Roasted Turkey Breast with Fresh Bread, Herb Mayonnaise, Cranberry Sauce, Spicy Mustard
- ◆ Pit-Smoked Smithfield Ham with Fresh Bread, Spicy Mustard, Red Eye Gravy

**Sides** Garlic Whipped Potatoes, Medley of Summer Squash, Zucchini and Peppers

**Dessert** Strawberry Shortcake Trifle

## Good Ol' USA Buffet

**Salad** House Salad with Peppercorn Ranch and Vinaigrette Dressings, Corn Bread and Biscuits

**Entrees** *Southern Fried Chicken  
and Baby Back Ribs*

**Sides** Mashed Sweet Potatoes, Baked Beans, Corn on the Cob and Coleslaw

**Dessert** Apple Pie, Fresh Baked Cookies, Homemade Brownies





# Buffet Dinners

## Charlotte's Buffet

**Salad** House Salad with Ranch and Herb Vinaigrette Dressing, Fresh Bread

**Entrees** *Sauteed Chicken Breast, Hearts of Palm, Sundried Tomatoes with a Chardonnay Vin Blanc*

*Herb Encrusted Mahi-Mahi with a Lemon Butter Sauce*

**Sides** Wild Rice, Green Beans Almondine

**Dessert** Key Lime Cheesecake

## Kingston Buffet

**Salad** Spinach with Hearts of Palm, Red Onions, Arugula with Lime Vinaigrette, Cuban Bread

### Entrees

Grilled Jamaican Jerk Chicken with a Rum Glaze

Seared Grouper Vera Cruz

Roast Havana Pork Loin with a Guava Gold Barbecue Sauce

**Sides** Cuban Black Beans, Saffron Yellow Rice, Vegetable Medley, Plantains

**Dessert** Flan Style Bread Pudding

## South of the Border Buffet

**Salad** Mexican Style Coleslaw with Tri-Color Peppers and Roasted Cumin Vinaigrette

### Entrees

- ◆ **Cheese Enchiladas** Filled with Jack and Cheddar Cheese, Diced Onion, Red Chili Sauce, Scallions and Sour Cream
- ◆ **Chicken en Mole** Grilled Chicken Breast, Chocolate Sauce, Sesame Seeds
- ◆ **Beef Burritos** Dressed with Sauce, Cheese, Lettuce, Tomato and Scallions

**Sides** Crisp Tortilla Chips served with Pico de Gallo, Yellow Rice, Black Beans, Guacamole and Sour Cream

**Dessert** Fresh Fruit and Cinnamon Sopapillas

**Add a Fajita Bar** All come with Marinated and Sizzling with Peppers, Onions, Shredded Cheddar Cheese, Shredded Lettuce, Cilantro Yogurt Sauce, Fresh Jalapenos, Sour Cream, Spicy Salsa, Warm Flour Tortillas

**Add Chicken Fajita Bar**

**Add Steak Fajita Bar**

**Add Shrimp Fajita Bar**



## Southern Palms Buffet

**Salad** Baby Spinach and Mixed Greens, Candied Pecans, Roquefort Cheese Crumbles, Cucumbers and Cherry Tomatoes tossed in a Shallot Vinaigrette and Fresh Baked Dinner Rolls

### Entrees

- ♦ Marinated Grilled Sea Bass with Lemon Garlic Beurre Blanc
- ♦ Skirt Steak with a Chimichurri Sauce

**Sides** Pine Nut Rice Pilaf, Roasted Parsnips

**Dessert** Pecan Praline Cheesecake



# Esplanade Buffet

## Hors d'oeuvres

**Sampler** Fresh Vegetable erudite, Domestic and Imported Cheeses, Fresh Seasonal Fruit

**(Select Three)** Chicken Sate, Crab Fritters, Sweet & Spicy Meatballs, Mushroom Palmers, Sesame Chicken Puffs, Spanikopita, Pot Stickers, Shrimp Cocktail

**Salad** (Select One) House Salad, Caesar Salad,

**Carving Station** (Select One)

- ◆ Roasted Baron of Beef
- ◆ Roasted Turkey Breast
- ◆ Pit-Smoked Smithfield Ham

\*\*Upgrade to Prime Rib

**Sides** (Select One)

Pasta Station -Farfalle Putanesca served with Mushrooms, Olives, Capers, Onions and Zucchini in a Rustic Tomato Sauce, Penne Pasta A La Vodka served in a Tomato Cream Sauce, Baked Foccacia Wedges brushed with Garlic Butter

Potato Station -Red Mashed, Yukon Gold and Sweet Potatoes accompanied with a Mushroom Gravy, Sour Cream, Cheddar Cheese, Chives, Bacon Bits, Broccoli and Sweet Butter for your topping pleasure

**Dessert** Assorted Cheesecakes, Pastries, Fresh Oven Baked Cookies, Brownies & Freshly Brewed Coffee

Add Reception Upgrade Package

Includes Champagne Toast, Cake Cutting and Solid Chair Cover Service

## **Build Your Own Buffet**

**Salad** (Select One) House Salad, Caesar Salad, Bowtie Pasta Salad

**Entrees** (Select Two)

- ♦ **Chicken Floridian** Sauteed Chicken Breast, Hearts of Palm, Sundried Tomatoes in a Chardonnay Vin Blanc
- ♦ **Chicken Francaise** Sauteed Chicken Breast with a Caper Veloute Sauce
- ♦ **Artichoke Chicken** Sauteed Chicken Breast. With Artichokes and Mushrooms
- ♦ **Herb Encrusted Mahi-Mahi** served in Lemon Butter Sauce
- ♦ **Baked Grouper** Herb Encrusted Baked Grouper Served in Sauce Bearnaise
- ♦ **Grilled Salmon Florentine** Over Seasoned Spinach
- ♦ **Bourbon Grilled Pork Loin** Seasoned Grilled Pork Loin with Barbecue Glace
- ♦ **Top Sirloin** 4 oz. Top Sirloin "Baseball Cut"

**Sides** (Select Two) Garlic Whipped Potatoes, Buttered Fingerlings Potatoes, Baked Red Bliss Potatoes, Potatoes Au Gratin, Wild Rice, Baby Carrots, Buttered Corn, Ratatouille, Green Beans Almondine, Medley of Squash, Zucchini and Peppers

**Dessert** (Select One) N.Y. Cheesecake, Key Lime Pie, Pineapple Upside Down Cake, Pecan Pie, Apple Pie, Chocolate Mousse, Vanilla Mousse

# Add A Specialty Station To Your Buffet

## **Chef Attended Carving Station**

- ◆ Roasted Baron of Beef
- ◆ Roasted Turkey Breast
- ◆ Pit-Smoked Ham
- ◆ Mojo Marinated Pork Loin
- ◆ Prime Rib
- ◆ Rosemary Roasted Leg of Lamb

**Pasta Station** Farfalle Putanesca served with a Mushrooms, Olives, Capers, Onions and Zucchini in a Rustic Tomato Sauce, Penne Pasta A La Vodka served in a Tomato Cream Sauce, Baked Focaccia Wedges brushed with Garlic Butter

**Potato Station** Mashed Red, Yukon Gold and Sweet Potatoes with Fresh Herbs, accompanied with Sauteed Mushrooms, Sour Cream, Cheddar Cheese, Chives, Bacon Bits, Broccoli and Sweet Butter for your topping pleasure

**Shrimp & Grits Station** Stone Ground Yellow Grits with toppings of Sauteed Shrimp, Tasso Ham, Shredded Cheese and a Creole Sauce

## **Dessert Stations**

*Upgrade Any Buffet with a Dessert Station  
A la Carte Desserts*

**Assorted** Cheesecakes, Pastries, Fresh Baked Cookies and Brownies and Coffee

**Chocolate Waterfall** Dark Semi-Sweet Chocolate with Fresh Fruit, Marshmallows, Pound Cake, Pretzels and Rice Krispie Treats for dipping

**Ice Cream Party** Vanilla, Chocolate & Strawberry Ice Cream Flavors and Assorted Toppings

# Children's Menu

## **Corn Dog**

Corn dog with corn on the cob. Served with fruit punch or lemonade

## **Chicken Fingers**

Chicken fingers with french fries and apple sauce.  
Served with fruit punch or lemonade

## **Peanut Butter and Jelly**

Grape jam, creamy peanut butter and apple wedges.  
Served with fruit punch or lemonade

## **Macaroni & Cheese**

Served with fruit punch or lemonade

## **Cheese Burger**

With french fries. Served with fruit punch or lemonade  
6 per guest

## **Fish Basket**

With french fries Served with fruit punch or lemonade

## **Shrimp Basket**

With french fries. Served with fruit punch or lemonade



# Snack Bar Specialties

**Whole Fruit**

**Fresh Fruit Kabobs**

**Pretzels**

**Roasted Red Pepper Hummus Dip**

**Herbed Dip**

**Blue Cheese Herb Dip**

**Goldfish Crackers**

**Original Snack Mix**

**Chips**

**Picante Sauce**

**Fresh Oven Baked Cookies**

**Homemade Brownies**

**Zesty Snack Mix**

**Mixed Nuts**

**Giant Soft Pretzels**

**Fresh Baked Muffins**

**Freshly Popped Popcorn**

**Crab Dip**

**Baked Brie en Croute**

# **Bar & Beverage Service**

## **Sparkling Cider Toast**

Non-Alcoholic Sparkling Cider served in a glass champagne flute

## **Champagne Toast**

3 oz. of House Champagne served in a glass champagne flute

## **Bar Services**

### **Hosted Soda Bar**

Soda and Ice Water

### **Hosted Beer and Wine Bar**

Bottled Beer and House Wine

### **Hosted Beer, Wine and Well Bar**

Well, Bottled Beer, House Wine & Soda

### **Hosted Beer, Wine and Premium Liquor Bar**

Premium Liquor, Bottled Beer, House Wine and Soda

## **Keg Bar**

One Keg serves approximately 120 - 16 oz. glasses

Domestic Kegs 300 per keg

Import Kegs price varies

## **Wine Service**

Blackstone Merlot, Blackstone Cabernet Sauvignon Blackstone Chardonnay, CK Mondovi White Zinfandel

## **\*Cash Bar**

Soda, Water, Beer, Wine, Well and Premium Liquor for guests to purchase, if desired

*\*Service Standards: One (1) bar per one hundred (100) guests  
Client Guarantees Revenue of \$100.00 per hour with a 4 hour minimum.*

## **Premium Drinks**

Well Drinks

Wine

Soda

Bottled Water



*Our Family*

