

FGF

CATERING ORLANDO



SEATED DINNERS

**All menus include Fresh Baked Breads, Sweet Cream Butter, Freshly Brewed Regular & Decaffeinated Coffee, and Iced Tea with Lemon*

APPETIZERS

**Additional fee applies*

Maple Smoked Duck Breast
With Shaved Brussels Sprouts & Golden Quinoa Salad

Tomato & Brie Tart Tartan
Petit Herb Salad

Beef Carpaccio
Crostini, Shaved Pecorino & Bone Marrow Aioli

Maryland Crab Cakes
Blacken Corn Relish

Lobster Salad with Arugula Pesto
Sweet Potato Threads

SALADS

Spinach Leaves with Assorted Citrus Segments, Quail Egg,
Crispy Pancetta, Red Wine Vinaigrette

Caesar Salad with Hearts of Romaine with Escarole
Rye Croutons, Olives & Shaved Pecorino

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Boston Bibb lettuce Wedge with Red Onions & Cherry
Tomatoes, Bacon, Creamy Roquefort Dressing

Micro Lettuces with Burrata, Heirloom Tomatoes, Toasted Pine Nuts, finish with a
Oregano Vinaigrette (*additional fee*)

Spring Greens Bouquet Salad
Red and Yellow Tomato Tower with Mozzarella & Basil Pesto Vinaigrette (*additional fee*)

Port Poached Pears with Pecan Crusted
Goat Cheese & Mission Fig Vinaigrette (*additional fee*)

SOUPS

Chilled Avocado Vichyssoise | Sweet Crab & Herb Oil
French Onion Soup | Gruyere & Brioche Crouton
Tomato Basil Soup | Black Olive Tapenade Crostini
Potato-Leek Soup | Caramelized Shallots & Smoked Chicken
Housemade Minestrone | Parmesan & Pesto
Chicken Tortilla Soup | Jack Cheese & Cilantro
Butternut Squash Puree | Toasted Pinenuts & Chives

\$8.00 per person

ENTRÉES

Vegetarian Selections

Butternut Squash Ravioli
Pinenuts & Light Brown Butter Sauce

Caramelized Onion Tartlets with Manchego Cheese
Micro Arugula & Balsamic Glaze

Wild Mushroom & Roasted Corn Tamale
Cherry tomatoes & Edamame finished with a citrus Beurre Blanc

Mediterranean Cous Cous
Grilled Zucchini & Eggplant Tapenade finished with herb oil

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Poultry Selections

Pecan-Crusted Chicken

Haricots Verts & Southern Grits Cake, With Stone-Ground Mustard Cream Sauce

Coq au Vin

With Wild Mushrooms & Pearl Onions & Roasted Garlic Potatoes

Wok Seared Five-Spice Duck Breast

Vegetable Stir-Fry, Cantonese Noodles & Spicy Peanut Sauce

Chicken Saltimbocca with Prosciutto,

Fontina & Sage Haricot Verts, Herbed Risotto, Tomato Confit & Balsamic Reduction

Grilled Chicken with Pesto

Three Cheese Risotto & Provençal Ratatouille

Pork Selections

Mustard Glazed Pork Tenderloin

Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash & Mustard-Pork Demi

Steak House Style Pork Chop

Stuffed with Apple and Brie cheese, with Broccoli and Apple Cider Demi

Beef Selections

Mignon of Bistro Style Steak au Poivre

With Cognac Peppercorn Cream, Gruyere Gratin Potatoes & Citrus Steamed Asparagus

Grilled Filet of Beef with Red Wine Demi-Glace

Marble Potatoes & Haricot Verts

Achiote Rubbed Beef Tenderloin

Poblano Mashed Potatoes, Sofrito & Fire Roasted Vegetables

Red-Wine Braised Short Rib

Mascarpone Polenta, Garlic Spinach & Root Vegetable Brunoise

Grilled Strip

Spinach Fondue, Scalloped Potatoes & Tomato Confit

Veal Chop Marsala

Wild Mushroom Risotto & Sautéed Zucchini

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Seafood Selections

Herb Crusted Salmon
Chardonnay & Lemon – Thyme Braised Fennel, Confit Dill Potatoes

Grilled Mahi-Mahi
Cannellini Bean Puree & Tomato-Olive Caponata

Grilled Sea Scallops
Potato “Risotto”, Blood Orange Sauce & Basil Essence Broccolini

Crab Cake stuffed Lobster Tail
Cauliflower, Pancetta, Fingerling Potato Hash & Saffron Butter Sauce

Roasted Sea Bass
Sun choke Puree, Crisp Potato Threads & Seasonal Vegetables

DUO PLATE OPTIONS

Our chef is also pleased to create a duet plate specifically for your event

Grilled Filet of Beef, Shallot Demi & Citrus-roasted Stripped Bass with Tarragon-Chive Butter
Dill-Roasted Potatoes, Seasonal Baby Vegetables

Achiote Grilled Filet of Beef, Paprika Demi-Glace & Tequila Roasted Shrimp with Smoked Pepper
Butter Sauce, Poblano & Chipotle Cheddar Potato Cake, Citrus-steamed Asparagus

Seared New York Strip, Burgundy Demi-Glace & Herb-crusted Salmon, Citrus Beurre Blanc
Boursin Whipped Potato & Seasonal Baby Vegetables
(Horseradish Cream on the side, upon request)

Boursin Stuffed Chicken and Tomato Crusted Black Grouper and Smoked Pepper Butter Sauce
Saffron Rice Croquette & Seasonal Vegetables

Herb-crusted Pork Tenderloin & Grilled Scallop, Sweat Pea Puree, Confit New Potatoes, Crispy Carrot
Strings

Herb-crusted New Zealand Rack of Lamb, Pinot Noir Reduction
Citrus-roasted Halibut with Artichoke Puree, Basil-whipped Potatoes & Seasonal Baby Vegetables

Grilled Petite Mignon of Beef & Butter-poached Lobster
Butler-passed Béarnaise, Steamed Asparagus & Chive Potatoes

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DESSERT OPTIONS

Warm French Apple Tart
Caramel Cream

Flourless Chocolate Cake
Tart Cherry Compote & Bailey's Pistachio Anglaise

Tiramisu Cake
Mocha & Vanilla Bean Cream Anglaise

Passion Fruit Cream in a Phyllo
Filled with Raspberries & White Chocolate Sauce

Warm Panettone Bread Pudding
Amaretto Crème Anglaise

Guava Crème Brulee with Fresh Berries

Lemon Panna Cotta
Wild Berries Angel Food Cake & Strawberry Mouse

Nutella Tart
Toasted Hazelnuts, White Chocolate & Raspberry Coulis

Roasted Banana & Chocolate mousse
Candied Walnuts, Cinnamon Chocolate Glaze & short Bread

Lemonchello Cake
with Raspberry Coulis, Fresh Raspberries, Crystalized Lemon

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BUFFET SUGGESTIONS

**All Lunch & Dinner Buffets include Fresh Baked Breads, Crisps and Sweet Cream Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea with Lemon*

CUSTOM BUFFET

Soup/Salad Selections

**Choice of Two*

Red & Yellow Grape Tomatoes, Asiago Cheese and Herb Ranch
Spinach Salad with Golden Beets, Red Onion, and Toasted Pine Nuts, Citrus-Herb Vinaigrette
Artichoke and Hearts of Palm Salad
Mozzarella Caprese Salad with Balsamic Reduction
Arugula and Baby Herb Greens with Red Onion and Olives and Ginger-Honey Vinaigrette
A Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons
Mixed Field Greens Lemon Herb Vinaigrette
Fresh Seasonal Fruit Salad
Grilled Vegetable Pasta Salad
Tomato, Cucumber & Red Onion with Parsley Red Wine Vinaigrette

Tomato Basil Soup | Black Olive Tapenade Crostini
Potato-Leek Soup | Caramelized Shallots & Smoked Chicken
Housemade Minestrone | Parmesan & Pesto
Chicken Tortilla Soup | Jack Cheese & Cilantro
Butternut Squash Puree | Toasted Pinenuts & Chives

Accompaniment Selections

**Choice of three*

Sautéed Seasonal Vegetables with Tarragon Butter
Grilled Asparagus with Balsamic-Raspberry Vinaigrette
Sugar Snap Peas with Sweet Carrots
Shallot Whipped Potatoes
Roasted Marble Potatoes with Herbs
Goat Cheese and Scallion Spoonbread

Entrée Selections

Oven Roasted Turkey Breast, Cranberry Chutney and Pan Gravy
Pecan Crusted Chicken with Stone Ground Mustard Cream
Herb Crusted Breast of Chicken with Mushroom Cream Sauce
Seared Sea Scallops over Potato-Crab Risotto, Blood Orange Butter Sauce
Rosemary Rubbed Pork Loin, Sweet Onion Marmalade and Bourbon Honey Mustard
Seared Sirloin, carved tableside, Red Wine Roasted Garlic Demi-Glace

**Additional Chef Performance Stations may be added for an additional fee*

Dessert

Assorted Desert Display station to Include Mini Pasties, Mini Crème Puffs, Cannoli's, Mini Macaroons
**Add on Shot Glass and Mason Jar Themed Desserts and Hot Cobbler with Scented Sweet Cream for an additional fee.*

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BUFFET SUGGESTIONS

**Carving Station requires a Chef Attendant for \$125.00 per attendant*

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MEDITERRANEAN BUFFET

Antipasto Display
Chef Selected Artisanal Cured Meats
And Chiseled Imported & Domestic Cheeses
Roma Tomato & Mozzarella Salad with Basil Pesto
Grilled Seasonal Vegetables with Balsamic Reduction
Assorted International Olives
Parmesan & Artichoke Fondue
Creamy Roasted Red Pepper Spread
Crackers, Crostini, Lavosh & Breadsticks
Fresh Seasonal Fruits & Berries
Dried Fruits & Berries
Assorted Roasted Nuts

Pasta Station to include:

Fusilli Pasta with Apple Smoked Bacon, Green Peas, Black Pepper & Cream
Bowtie Pasta with Black Tiger Shrimp & Cherry Tomato-Pesto Sauce
Accompanied by Shaved Parmesan Cheese

Herb Crusted Chicken Breast, Lemon Aioli & Spicy Whole Grain Mustard Jus
Herb Grilled Fish with Rustic Olive Tomato Tapenade
Soft Rosemary Focaccia Bread

SPANISH TAPAS BUFFET

Assorted Domestic & Spanish Cheeses with Marcona Almonds
Sliced Spanish Cured Meats & Sausages, Imported Olives
Catalan Date & Walnut Cake
Cucumber, Tomato & Herb Cous Cous with Manchego
Smoked Paprika & Garbanzo Bean Dip with Grilled Flatbreads
Ibiza Style Seafood Salad
Braised Chicken Bites in a Sherry- Almond Cream
Black Bean Empanadas with Sofrito Dip
Spanish Meatballs with Roasted Pepper & Tomato Fonduta

Enhance this buffet with . . .

Spanish Style Shellfish Risotto Station

**Additional fee and \$125.00 for Chef Attendant*

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SOUTHERN BUFFET

Antipasto Display

Pecan-crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda & Pepper Jack Cheese

Crackers, Crisps, Lavosh & Breadsticks

Grilled Mushroom Salad

Fire Roasted Vegetables

Spiced Spanish Olives, Balsamic Braised Onions

Fresh Seasonal Fruits & Berries, Dried Fruits & Berries, Assorted Roasted Nuts

Spinach & Goat Cheese Fondue

Black Bean & Roasted Corn Salsa

Florida Field Green Salad | Sliced Strawberries & Florida Grapefruit, Roasted Pine Nuts and Red Onion Rings with Jalapeño-Citrus Vinaigrette

Cauliflower & Three Cheese Gratin with Herbed Bread Crumbs

Choice of Hash Brown Casserole **OR** Buttermilk Smashed Potatoes

Lightly Smoked Filet of Beef, Bourbon Demi-glace & Horseradish Cream

Fried Chicken with Sausage Bourbon Gravy

Mini Cornbread Muffins & Buttermilk Biscuits with Creamery Butter

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SOUTH FLORIDA BUFFET

Pecan Crusted Goat Cheese, Chipotle Cheddar, Smoked Gouda & Pepper Jack Cheeses
Grilled Mushroom Salad, Fire Roasted Vegetables
Spiced Spanish Olives, Balsamic Braised Onions
Fresh Seasonal Fruits & Berries, Dried Fruits & Assorted Roasted Nuts, Crackers, Crisps, Lahvosh & Breadsticks

Roasted Red Pepper & Cilantro Fondue
Black Bean & Grilled Corn Salsa with Cumin Spiked Pita Crisps

Florida Field Green Salad | *Florida Grapefruit Segments and Strawberry Slices, Roasted Pine Nut & Red Onion Rings,*
Jalapeno Citrus Vinaigrette

Buttermilk Smashed Potatoes
Garlic Spinach

Chef Performance Station

Lightly Smoked Filet of Beef, Roasted Poblano, Cheddar Cheese & Scallion Grits ~ *carved tableside*
Jerk Fish with Grilled Pineapple & Jicama Salsa

Mini Cornbread Muffins & Buttermilk Biscuits

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