

FGF

CATERING ORLANDO

RECEPTIONS



BUTLER PASSED HORS D'OEUVRES

VEGETARIAN

Mini Grilled Cheese with a Smoked Tomato Bisque Shot
Eggplant Cannelloni Stuffed with Vegetables, Goat Cheese and tomato Confit
Risotto Cake with Grilled Portobello Caponata
Warm Brie en Croute with Brandy Peaches
Stilton, Granny Smith Apple & Adriatic Fig Spread On Seeded Lahvosh
Bruschetta with Roasted Pepper Spread & Kalamata-Tomato Relish
Phyllo Cup with Gorgonzola & Caramelized Onion & Pear Jam
Smoked Mozzarella & Tomato Crostini with Olive Tapenade
Teligio Risotto Balls
Crispy Olives with Manchego cheese and roasted pepper

PORK, POULTRY, BEEF

Mini Fried Green Tomato topped with Garlic Aioli & Pepper Bacon
Mac 'N' Cheese Bites with Applewood Bacon Crumbles & Chives
Crispy Pot Sticker with Dumpling Sauce | *choice of vegetable, chicken or pork*
Pulled Pork Quesadilla with Avocado Crema
Southern Grits Cake with Barbecued Brisket & Micro Herbs
Thai Chicken Salad with Mint Sauce in an Endive Leaf
Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli
Mini Smoked Duck Nacho with Goat Cheese & Mango Pico
Quail Rillettes with Blood Orange-Shallot Marmalade on a Purple Potato Crisp
Sweet Potato Biscuit with shaved Virginia Ham and Bourbon Honey Mustard
Butternut Squash, Pancetta, Sage and Goat Cheese on a Toasted Crostini
Tasso Ham and Smoked Cheddar Risotto Ball

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SEAFOOD

Crab Cakes with Mango-Chili Chutney
Provencal Tuna Nicoise Salad in a Peruvian Potato
Chorizo and Manchego Paella Cake topped with Roasted Shrimp and Tomato Fondue
Applewood Smoked Salmon Tartare on Crostini
Corn Tortilla Cup filled with Roasted Lobster & Corn Salad
Shrimp, Avocado and Lime Ceviche on a Plantain Chip
Crispy Oysters with a Watermelon and Roasted Corn Salsa topped with a Habanero Aioli
Crispy Potato Cake with Black Grouper Meyer Lemon Aioli and Homemade Relish
Pastrami Smoked Salmon on Rye with Spicy Pickle Slaw
Asian Tuna Tartare on Crisp Wonton with Avocado & Sesame Seeds
Crispy Lobster Risotto Cake with Sweet Pea Aioli

STATIONED HORS D'OEUVRES

SPECIALTY ITEMS

Walnut Bellini with Seared Foie Gras, Fig Jam & Crème Fraiche
Pot au Fleur with Beef Carpaccio, Horseradish & Enoki Mushrooms

SOUP SHOTS

Smoked Applewood Bacon Tomato Bisque with Basil Foam
Butternut Squash with Pancetta and sage
Beer and Cheddar Soup with Mini Pretzel Crostini
Chicken Tortilla with Jack Cheese
Lobster Bisque with Cognac Cream
Chilled Sweet Pea and Coriander Soup with Crispy Shallots and Fennel

VEGETARIAN

Platter of Fried Green Tomatoes topped with Garlic Aioli
Mini Portabella Caps stuffed with Vegetable Ratatouille & Boursin Cheese
Truffled Artichoke Bruschetta with Goat Cheese
Artichoke & Goat Cheese Beignets
Risotto Cake with Grilled Portobello Caponata

All Prices are Subject to a 24% Service Charge & 7% Sales Tax.
Prices are Subject to Change.
All Menus can be Customized to offer you that perfect Event.



PORK, POULTRY, BEEF

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Beef, Chicken or Vegetable Empanada with Queso Dip

Pulled Pork Quesadilla with Avocado Crema

Grilled Chicken & Andouille Skewers

Thai Peanut Beef Satay

Rosemary Beef Tenderloin with Roasted Peppers & a Porcini Demi-Glace

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream & Toasted Shallots

SEAFOOD

Mini Crab Cakes with a Cajun Remoulade

Lobster Risotto Cakes with a Lemon-Basil Rouille

Coconut Shrimp with Mango-Chili Dip

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DISPLAY PRESENTATIONS

TRADITIONAL ANTIPASTO

Soppresata, Genoa Salami, Pepperoni & Prosciutto
Assorted Imported & Domestic Cheeses
Cillengini Caprese Salad
Fire Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms
Selection of Imported Marinated & Cured Olives
Balsamic Braised Cipollini
Tapenades & Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks & Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

DELUXE ANTIPASTO

Assortment of Imported & Domestic Cheeses | *Crackers, Crisps & Lavosh, Mini Sweet Potato Biscuits*
Smoked Turkey, Mustard Salami, & Summer Sausage | *Roasted Garlic & Tarragon Aioli & Lingonberry Chutney*
Robiola Cheese with Adriatic Fig Preserves & Toasted Almonds
Candied Pecans, Assorted Dried Fruits & Citrus Cured Olives
Grilled Eggplant & Roasted Sweet Pepper Roulades | *Micro Herbs and Balsamic Reduction*
Platter of Fried Green Tomatoes with Garlic Aioli & Crisp Pepper Bacon
Marinated Baby Patty Pan Squash stuffed with Goat Cheese
Quartered Devilled Eggs with Shrimp Louis & Chives
Seared Tuna Niçoise Salad with Purple Potatoes, Tender Beans & Roasted Peppers
Artichoke & Crab Fondue with Toasted Brioche

SOUTHERN ANTIPASTO

Thinly Sliced Smithfield Ham, Smoked Virginia Ham & Hickory Sausage
Maytag Blue Cheese, Farmers Cheddar, Sage Derby and Smoked Goat Cheese
Platter of Fried Green Tomatoes with Garlic Aioli & Crisp Pepper Bacon
Selection of Imported Marinated & Cured Olives
Bread n' Butter Pickles, Pickled Beets & Marinated Artichoke Hearts
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Black-eyed Pea Salsa
Creamy Roasted Red Pepper Spread
Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps & Sliced Baguettes
Grape Clusters, Assorted Dried Fruit, Skillet Toasted Whole Almonds

IMPORTED AND DOMESTIC CHEESES

With Grape Clusters, Dried Apricots & Skillet Toasted Whole Almonds
Imported Crackers, Lightly Toasted Baguette Slices, Pumpernickel Crisps

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DISPLAY PRESENTATIONS

FLAME ROASTED VEGETABLES AND MARINATED MUSHROOMS

Green Goddess Dressing

FRESH FRUITS AND BERRIES

Accompanied by Dried Fruit & Berries

ICED SEAFOOD DISPLAY

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Cocktail, Remoulade Sauces & Tarragon Cream, Lemon Wedges

CAVIAR DISPLAY

North American Sturgeon

Lemon Wedge, Chopped Egg, Capers & Crème Fraiche, Chives

Toast Points and Buckwheat Blini

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STATION PRESENTATIONS

DIPS AND SPREADABLES

Choose **three of the Following:*

Warm Parmesan & Artichoke Fondue with Sliced Baguettes
Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini
Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Tzatziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lavosh Crisps
Baba Ghanoush with Pita Crisps
Jalapeno & Smoked Salmon Mousse with Toast Points

Add **Guacamole, Salsa and Tortilla Chips for an additional fee*

GOURMET SLIDERS STATION

Choice of **two of the following:*

Kobe Beef Slider with Smoked Cheddar on brioche bun
Meatball Parmesan slider
Crab cake slider with roasted corn remoulade
Pork Belly with shaved Brussels slaw
The "Chicago" Braised Beef with Cherry Pepper Salsa
Grilled Chicken with Romanesco & Mozzarella
Greek Lamb Burger with Feta, Grilled Peppers & Onions
Black Bean Veggie Slider with Avocado Crema
Served with Pommes Frites, Garlic Aioli and Ketchup

MINI NAPA VALLEY FLATBREADS

Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto
Roasted Shrimp with Oven Cured Tomatoes
Sicilian-Style with Salami & Sun-Dried Tomato Ricotta
Southwest Vegetable with Smoked Peppers, Grilled Corn, Black Beans & Monterrey Jack Cheese

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CHEF PERFORMANCE STATIONS

**Each Station requires a Chef Attendant for \$125.00 Must Choose At Least Three Stations. Minimum of 50 people*

MINI MASON JAR SALAD JARS

Chicken Salad with Almonds & Grapes

(Choice of one Seafood item):

Shrimp & Scallop Ceviche with Cilantro & Crisp Tortilla Strips

New Orleans Style Shrimp Louis

Shrimp Greek Salad with Feta & Lemon-Oregano Vinaigrette

Toppings to Include: Bleu Cheese Crumbles, Applewood Smoked Bacon & Chopped Tomatoes

SALAD STATION

**Choice of two of the following salads Served in Rocks Glass:*

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion & Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers & Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese Crumbles & Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese & Herb Vinaigrette Dressing

RISOTTO STATION

**Choice of two of the following:*

Butternut Squash And Sage

Roasted Corn and Manchago

Wild Mushroom

Three Cheese and Spinach

Seafood Cioppino (*additonal fee*)

PASTA STATION

**Choice of two of the following Sauces and pastas:*

Cappelletti, Orecchiette, or strozzapreti pasta

Roasted Garlic, Parmesan & Olive Oil

Tuscan Pesto Cream

Spicy Tomato & Roasted Red Pepper with Oregano Ragout

Finished to order with your choice of toppings

Accompanied by Shaved Parmesan Cheese, Chili Flakes & Focaccia Bread

**Upgrade with Grilled Chicken for an additional fee*

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CHEF PERFORMANCE STATIONS

**Each Station requires a Chef Attendant for \$125.00*

STREET TACO STATION

Flank Steak, Pickled Onions, Roasted Poblano
Grilled Shrimp, Spicy Slaw
Spiced Chicken with Tomatillo salsa
Chorizo, roasted Corn & Queso Fresco
**Add Guacamole for an additional fee*

PANINI STATION

Choice of **three of the following:*

Tomato, Asiago & Spinach with Olive Tapenade
Little Italy Deli with Assorted Cold Cuts, Pepperoncini-Tomato Relish & Imported Cheeses
Herb Roasted Chicken, Fontina & Arugula with Sun Dried Tomato Aioli
Smoked Ham & Swiss Cheese with Marinated Red Onions
Served with Greek Orzo Pasta Salad

MASHED POTATOES

Fluffy Mashed Potatoes Served with the following toppings:

Mushroom Demi
Buttermilk Chicken Bites
Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream, Cheddar & Bleu Cheeses

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CHEF PERFORMANCE STATIONS

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SOUTHERN

Creamy Southern-Style Grits Served with the following toppings:

Baked Mustard Greens

Shredded Beef Brisket

BBQ Pulled Pork **OR** Pulled Chicken

Accompanied by:

Chopped Scallions, Bacon Crumbles, Sour Cream, Cheddar & Bleu Cheeses

Add Gulf Coast Shrimp for an additional fee

MAC 'N' CHEESE

Creamy Three French Cheese Macaroni & Béchamel Sauce, Topped with the Following:

Herbed Infused Panko

Tomato Confit

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom & Braised Shallot Ragout

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Small Plate Stations

**Each Station requires a Chef Attendant for \$125.00 Must Choose At Least Three Stations For a minimum of 50 people*

Mashed Potato Casserole

Topped with Barbequed Pulled Pork with chopped White Onions and Diced Jalapeno
Served with a mini Jalapeno Cheddar Corn Muffin

Duo of Sautéed Asparagus

With Taleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

Butternut Squash Ravioli

Micro Herb salad with Slow Roasted Ricotta
Brown Butter Cream and Toasted Pine Nuts

Bourbon- Mustard Glazed Pork Tenderloin

Saffron-Butternut Squash Risotto balls
Sugar Snap Peas and Apple Currant Chutney

Achiote Marinated Pork Tenderloin

Black Bean Pancake, with roasted corn
Smoked Bell Pepper Salsa & Angel hair Tortilla Strips, Avocado Crema

Pecan Crusted Chicken

Cheesy cheddar grits
Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

Roasted Chicken Saltimbocca

Chicken stuffed with basil, Fontina & Prosciutto
Garlic Roasted Potatoes
Tomato Balsamic Reduction

Shanghai Chicken

Stir Fried Jasmine Rice
Served in Petite "To Go" Boxes with chopsticks

Grilled Flank Steak

Truffled Spinach Risotto and Roasted Garlic Demi

Red Wine Braised Short Ribs

Mascarpone Polenta
Root Vegetable Brunoise
Sautéed Rainbow Swiss Chard

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Herb Crusted Filet Of Beef

Herb Risotto Balls with Fontina Cheese
Haricot Verts

Roasted Strip Loin

With Béarnaise Butter, Sautéed wild Mushrooms & Leeks, Bousin Croquette

Grilled New Zealand Lamb Chops

Rubbed with Mustard and Provencal Herbs
Served over Fava Bean (seasonal) And Spring Vegetable Ragout
Drizzled with Lamb Demi-Glace

Cedar Plank Salmon

Farro & Wild Mushroom Risotto
Shaved Fennel Relish

Seared Sea Scallop

Over Crab Herb Risotto
Blood Orange Butter Sauce and Basil Essence

Grilled Scallop with Crisp Pancetta and Sage

Cannellini bean Puree
Kalamata-Tomato Relish and Balsamic Glaze

Ginger Sous-Vide Sea Bass

With Soy Sauce, Shitake Mushroom and Scallion
Tossed with Udon and Ginger Sesame Broth

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CARVING STATIONS

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CARVING STATIONS

Herb Crusted Beef Tenderloin

Sweet Onion Marmalade & Spicy Whole Grain Mustard
Silver Dollar Buns

Chianti-Porcini Marinated Prime Rib

Horseradish Cream, Au Jus & Spicy Whole Grain Mustard
Fresh Biscuits & Rolls

Apple & Ancho Pork Tenderloin

Apple Cider Demi
Brioche & Onion Buns

Cherry & Port Glazed Ham

Midnight Cherry Chutney & Port Wine Reduction
Fresh Biscuits

Miso & Lemon Grass Turkey

Citrus Lemon Grass Brine & Miso Glaze
Steam Buns

Sage Rubbed Turkey

Giblet Gravy
Potato Rolls

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DESSERT STATIONS

**Each Station requires a Chef Attendant for \$125.00*

Flamed Spiced Pears Paired with Brandy

Over Vanilla Bean Ice Cream & Crepes with Spiced Nuts

Traditional Crepe Suzette

Flambéed Tableside with Orange Liqueur & Brandy
Finished with Fresh Orange Peel

S'mores

Marshmallows, Flame Toasted Graham Crackers
Hershey's Chocolate Bars

Crème Brulée

Flavors to Include:
Traditional, Chocolate, Cherry & Pistachio

Triple Berry Cobbler or Florida Peach Cobbler

With Vanilla Bean Ice Cream

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DESSERT STATIONS

**May be displayed or passed*

Jewel Desserts

*Please select **Five** of the following...*

Mini Fruit Tartlets
Hand-rolled Truffle Pops
Assorted Mini Whoopie Pies
Mini Lemon Curd Bites
Rich Chocolate Espresso Mousse Cups
Mini Double Fudge Bourbon Brownies
Dark Chocolate Dipped Strawberries

Micro Mini Pies: *(each flavor is one selection)*

Cherry, Chocolate Cream, Key Lime,
Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes: *(each flavor is one selection)*

Strawberry, Chocolate, Lemon, Red Velvet,
Carrot Cake with Cream Cheese Icing

Royal Desserts

*Please select **Five** of the following...*

Tropical Fruit Trifle in Mason jar
Poached Pears with Mascarpone, Cracked Black Pepper on Spoon with White Chocolate Pearls

Panna Cotta:

Mint Chocolate, Baileys, Lemon with Tupelo Honey

Assorted Mini Pastries:

Petit Fours, Napoleons, Opera Cake, Swan Cream Puff

Coffee Station:

Fresh Pressed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas
Served with Flavored Syrups, Whipped Cream, Cinnamon Sticks, Chocolate Shavings & Orange Zest
Biscotti with Chocolate Fondue & Profiteroles