

BON APPÉTIT CATERING AT
ECKERD COLLEGE



CATERING AT ECKERD

Bon Appétit Catering is committed to presenting foods that appeal to the palate and the eye. Our menus are carefully crafted to highlight the freshest local ingredients available. This catering guide is designed to aid your event planning by providing the most requested menus and packages. If desired, we will gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations are guaranteed 30 days before the event. Prices do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for extra paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

PLACING YOUR ORDER

When ordering, please provide your estimated number of guests, event name, start and end time, location, budget number, and contact name. We ask that all catering requests be placed at least seven business days before your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or products. Last-minute requests may be subject to additional charges and/or limited menu offerings, and customer pick-up may be required.

Ordering for any catered event is easy. Scan below to order online.



Enter your Campus Catering Order online through CaterTrax by scanning the link above or visiting eckerd-catering.catertrax.com. If you have questions or want to speak to the catering manager directly, please email catering@eckerd.edu. Once your order has been received, you will receive a catering event confirmation email.



THE FINE LINE

GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least five business days for meals and two business days for snacks before the event. Billing of all food, taxes, and equipment rental (if applicable) will be based on the guarantee or the actual number of guests served, whichever is greater. If a guarantee is not received within the time requested, the billing will be based on the original guest count recorded on the catering event order. We require that all cancellations be made within a reasonable time and no later than 72 hours before the scheduled event. A minimum of 50% service charge will be assessed if a cancellation is made within 72 hours of the scheduled event.

MISCELLANEOUS FEES

Additional charges may be necessary for additional rental items or service labor over and beyond our usual staffing levels. When incurred, such miscellaneous fees will be charged to the invoice.

We understand how much budget factors are involved in your choice of catering. We offer three levels of service to meet your needs:

Pick-up

We recommend this option for budget-conscious guests for lunches, dinners, and breaks. Orders will be picked up at the times indicated on your Catering Event Order. Pick-up catering service is available from 8:00 a.m. to 5:30 p.m. and is at the discretion of the catering manager. These menus are served in disposable containers and include disposable utensils and plates.

Drop-off

We recommend this option for beverage service, continental breakfasts, and deli lunches. Orders will be dropped off and picked up at the times indicated on your catering event order. No servers will be present. Drop-off service is available from 8:00 a.m. to 5:30 p.m. Drop-off service is at the discretion of the catering manager and can be implemented for many of our buffets.

Buffet Service

This service is recommended for receptions, lunches, and dinners. Disposable plates, bowls, utensils, and napkins are included (China, glassware, and linen napkins are available upon request). Depending on the location and menu, one attendant is required per 25 guests. If more servers are needed, they will be billed at 30.00 per hour with a four-hour minimum. Additional rental costs will appear on the event invoice.

Formal Table Service

Waited table service is available for formal sit-down luncheons, receptions, and dinners. Service includes complete setup and teardown of your event. China, glassware, silver, table linens, and cloth napkins are included. One server per 20 guests is required. If more servers are needed, they will be billed at 30.00 per hour with a four-hour minimum. Additional rental costs will appear on the event invoice.



KNOW WHAT YOU ARE EATING

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



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FROM ME TO YOU

These packages are designed to be gifted to a loved one. When purchasing, provide the recipient's information; they will be notified when pick-up is available. Please allow up to 3 business days for the package to be completed.

Study Break #1 V 21.95

sparkling water (2)
Clif Bar, Lara Bar, Luna Bar (1 each)
house-made trail mix
whole fruit

Study Break #2 V 24.95

Red Bull (2)
variety of candy bars (4)
kettle chips (2)
jumbo cookies (2)

Get Well V 24.95

soup of the day
crackers
bottled water
coffee mug
Numi tea
box of tissues
hand sanitizer

Birthday Cake V 39.95

double layer ½ sheet cake

select one flavor:

vanilla
chocolate
red velvet
carrot walnut
confetti

selections available without gluten-containing ingredients for additional 5.00

Large Cupcakes (6) V 18.95

select one flavor:

chocolate
vanilla
red velvet
salted caramel
lemon raspberry

selections available without gluten-containing ingredients for additional 2.00

Cookies and Milk V 16.95

jumbo cookies (6)

select one flavor:

chocolate chunk
oatmeal raisin
M&M
double chocolate
salted caramel

choice of 1 qt. of skim, chocolate, or oat milk

selections available without gluten-containing ingredients for additional 1.00



BEVERAGES

All prices are per gallon unless otherwise noted. One gallon serves approximately 15 guests.

Locally Roasted Coffee 20.99

sweeteners, half and half, dairy alternatives
available in regular or decaf

Iced Coffee 21.75

sweeteners, half and half, dairy alternatives

Starbucks Pike Place Roast Coffee 25.99

sweeteners, half and half, dairy alternatives

Starbucks Seasonal Roast Coffee 25.99

sweeteners, half and half, dairy alternatives

Starbucks Decaffeinated Coffee 25.99

sweeteners, half and half, dairy alternatives

Assorted Fair Trade Herbal Teas 18.79

sweeteners, honey, sliced lemons

Unsweetened Iced Tea 12.99

sliced lemons

Sweetened Iced Tea 12.99

sliced lemons

Half Iced Tea, Half Lemonade 12.99

sliced lemons

Seasonal Infused Water 10.49

Ice Water 5.49

Lemonade 13.49

Raspberry Lemonade 10.49

Triton Punch 14.49

house-made citrus punch

Orange Juice 11.49

Fresh Squeezed Orange Juice 38.00

Apple Juice 10.49

Assorted Canned Soda 12 pack 10.49

Coca-Cola, Diet Coke, Sprite
available individually 1.25 each

Canned Water 1.25 each



BREAKFAST BUFFETS

All prices are per person unless otherwise noted, with a minimum of 15 people. All hot breakfast buffets are served with an assortment of freshly baked pastries, orange juice, organic fair-trade coffee, hot water, and assorted Numi teas. All eggs are cage-free and certified humane. Disposable plates, bowls, utensils, and napkins are included. China, glassware, and linen napkins are available upon request.

One entrée and one side 11.95 per person
One entrée and two sides 13.95 per person
Two entrées and two sides 16.95 per person

Entrée selections:

Tofu Scramble **VG ↓G**

zucchini and thyme

Scrambled Egg Whites **V ↓G**

Cage-free Scrambled Eggs **V ↓G**

Cage-free Scrambled Eggs with Cheddar and Chive **V ↓G**

Spinach and Feta Quiche **V**

Broccoli Cheddar Breakfast Strata **V**

Sausage, Red pepper, Goat Cheese Breakfast Strata

Egg White Breakfast Burrito **V**

egg whites, tomatoes, spinach, feta cheese

Vegetable Breakfast Burrito **V**

cage-free eggs, zucchini, squash, bell pepper, hash brown potatoes

Breakfast Burrito

cage-free eggs, sausage crumbles, cheddar, hash brown potatoes

Breakfast Bagel Sandwich

cage-free egg, applewood smoked bacon, cheddar

Breakfast Egg White Sandwich

flatbread, egg white, turkey sausage, alpine lace

English Muffin Breakfast Sandwich

cage-free egg, pork sausage patty, cheddar

Biscuits and Gravy

freshly baked with country-style sausage gravy

French Toast **V**

whipped butter and maple syrup

Buttermilk Pancakes **V**

whipped butter and maple syrup

SIDES

plant-based
breakfast sausage **V**

plant-based
breakfast sausage **VG**

pork sausage links **↓G**

pork sausage patties **↓G**

turkey sausage links **↓G**

chicken apple
sausage links **↓G**

applewood
smoked bacon **↓G**

hash browns **VG ↓G**

potatoes O'Brien with
peppers and onions **VG ↓G**

maple sweet potato
quinoa hash **VG ↓G**

whole hand fruit **VG ↓G**

fresh seasonal fruit
salad **VG ↓G**

BREAKFAST COLLECTIONS

All prices are per person unless otherwise noted, with a minimum of 15 people. All breakfast collections include locally roasted coffee and Fair Trade Numi tea. All eggs are cage-free and certified humane. Disposable plates, bowls, utensils, and napkins are included. China, glassware, and linen napkins are available upon request.

One entrée and one side 11.95 per person

One entrée and two sides 13.95 per person

Two entrées and two sides 16.95 per person

Coconut Chia Pudding VG ↓G 6.95

berries, house-baked granola, dried apricots, agave syrup, and seasonal fruit salad

Greek Yogurt Bar V 7.95

Greek yogurt, berries, house-made granola, dried fruit, flax seed, toasted coconut, local honey, and seasonal fruit salad

Classic Continental V 7.95

assorted pastries and sliced seasonal fruit

Deluxe Continental V 10.95

assorted house-baked croissants, local bagels, assorted local preserves, whipped cream cheese, butter, sliced seasonal fruit, Greek yogurt, and house-baked granola

Bagels V 5.95

served with cream cheese, flavored cream cheese, butter, preserves

options: whole wheat, cinnamon-raisin, everything, blueberry, plain

add smoked salmon, capers, shaved red onions, egg, and lemons for additional +3.00 per person (not vegetarian)



PICKUP MENU

We recommend this option for budget-conscious guests for lunches, dinners, and breaks.

SANDWICHES

Petite sandwiches on mini rolls, assorted chips, and pickles (can be substituted for whole hand fruit or fresh seasonal fruit salad).

Small (10 sandwiches), select two 52.00

Large (20 sandwiches), select four 104.00

Grilled Vegetable Muffuletta **VG**

olive relish focaccia

Tomato and Avocado **V**

fresh mozzarella, pesto, focaccia bread

Grilled Chicken

chipotle mayo, mini telera roll

House-roasted Turkey

lettuce, tomato, peppercorn mayo, mini ciabatta

Smoked Ham and Swiss

baby spinach, honey mustard, wheat club roll

Roast Beef

arugula, Dijon mayo, sourdough roll

SIDES

Small (serves 10), 24.00

Large (serves 20), 48.00

balsamic roasted vegetables **VG ↓G**

grain salad of the day **V**

red bliss potato salad **V**

fresh seasonal fruit salad **VG ↓G**

hand fruit **VG ↓G**

pasta salad **V**

tortilla chips, guacamole, pico de gallo **VG ↓G**

All pickup menus are served in disposable containers and include disposable utensils and plates.

SALADS

Served with artisan rolls.

Small (serves 5)

Large (serves 10)

Garden Salad

Small 34.00, Large 68.00

romaine, tomatoes, carrots, peppers, cucumbers, choice of ranch **V ↓G** or Italian **VG ↓G**

Loaded Caesar Salad **V**

Small 44.25 Large 88.50

chopped romaine, cherry tomatoes, avocado, focaccia croutons, toasted sunflower seeds, fusilli pasta, shaved parmesan, Caesar dressing

Mediterranean Quinoa Salad **↓G**

Small 41.75 Large 83.50

arugula, quinoa, roasted peppers, garbanzos, grilled artichokes, kalamata olives, tomatoes, Greek dressing

Southwest Cobb

Small 65.50 Large 131.00

grilled chicken, romaine, applewood bacon, tomatoes, avocado, hard-boiled eggs, jack cheese, roasted chili vinaigrette

Sesame Almond Chicken Salad

Small 62.00 Large 124.00

grilled chicken, baby spinach, red peppers, mandarin oranges, toasted almonds, wonton strips, sesame honey dressing

SOUPS

Served with artisan rolls.

Small (half gallon serves 5), 21.00

Large (gallon serves 10), 42.00

broccoli cheddar soup **V**

chicken noodle

New England clam chowder **↓G**

minestrone

classic beef chili **↓G**

PICKUP ENTREES

All prices are per person unless otherwise noted. Classics are served with a choice of Caesar or garden salad, garlic bread or rolls, and freshly baked cookies. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad.

Small serves 10

Large serves 20

Aglie e Olio VG 14.05

angel hair pasta, sun-dried tomatoes, fresh basil, garlic, red pepper flakes, olive oil, oven-roasted balsamic vegetables

add herb grilled chicken +3.00 per person

Baked Macaroni and Cheese V 14.25

baked macaroni and cheese with cheddar, herbed breadcrumbs served with seasonal vegetables

Pasta Italiano 15.08

choice of two: penne VG, cavatappi VG, fettuccine VG, fusilli VG, cheese ravioli V
choice of: Bolognese sauce ↓G, alfredo V ↓G, or house marinara VG ↓G oven-roasted balsamic vegetables VG ↓G

Roasted Vegetable Lasagna V 16.37

vegetarian lasagna layered with roasted red peppers, zucchini, yellow squash, eggplant, herbed ricotta, mozzarella cheese and house-made marinara sauce, oven-roasted balsamic vegetables

Chicken Toscano 16.85

rosemary-garlic chicken breast, choice of rice pilaf or pasta, oven-roasted balsamic vegetables

Chicken Parmesan 19.34

breaded chicken breast baked with marinara and parmesan, choice of rice pilaf or pasta, oven-roasted balsamic vegetables

Honey-Lemon Chicken ↓G 16.54

roasted honey-lemon chicken breast, wild rice pilaf, seasonal vegetables

Barbecue 23.75

barbecue chicken and Texas barbecue sauce, slow smoke-roasted pork and Carolina sauce cowboy beans, potato salad, cornbread

Fajitas 17.71

chili-rubbed grilled beef, chili-lime grilled chicken breast, sautéed bell peppers and onions, fajita-spiced portobello mushrooms, sour cream, guacamole, pico de gallo, Spanish rice black beans, warm flour tortillas

Mustard-Glazed Pork Loin ↓G 15.91

mustard-seared pork loin, roasted vegetables, creamy mashed potatoes

Lasagna Bolognese 18.75

traditional lasagna, sautéed natural ground beef and pork, marinara sauce, herbed ricotta, mozzarella cheeses, oven-roasted balsamic vegetables

Grilled Flank Steak ↓G 27.80

herb-marinated flank steak, caramelized onion jam, rosemary-roasted red potatoes, seasonal vegetables

Red Wine-Braised Brisket ↓G 25.36

braised brisket, creamy mashed potatoes, seasonal roasted vegetables

CLASSIC PICK-UP PARTY SNACKS

Small serves 10-12, Large serves 18-20

Tex Mex Dip V

Small 25.50, Large 51.00

sour cream, guacamole, pico de gallo, refried beans, shredded cheddar, sliced olives, fresh tortilla chips

Cheese and Crackers V

Small 24.00, Large 48.00

Swiss, cheddar, mozzarella, muenster, pepper jack, strawberries, grapes, crackers

Fruit Platter V ↓G

Small 22.00, Large 44.00

fresh seasonal fruit display, chardonnay yogurt dip

Mezze Platter V

Small 39.00, Large 78.00

marinated olives, feta, artichokes, basil, mozzarella, stuffed grape leaves, tomatoes, roasted pepper hummus, toasted flatbread, crostini

PIZZA

16" hand-made pizza, cut into 8 slices. One pizza serves approximately 4 people. Vegan and/or made without gluten-containing ingredients pizzas are available upon request. Add Caesar or garden salad, assorted freshly baked cookies, and assorted beverages with the pizza of your choice for additional +6.75 per person.

Vegetable White Pizza V 12.50

five-cheese blend, broccoli, spinach, garlic, olive oil, herbs

Farmstead Pizza V 13.00

house-made marinara sauce, signature four-cheese blend, sliced mushrooms, bell peppers, zucchini, green onions, marinated artichoke hearts

Cheese Pizza V 11.00

house-made marinara sauce, signature four-cheese blend

Margherita Pizza V 12.00

house-made marinara sauce, fresh mozzarella cheese, sliced tomatoes, fresh basil

Barbecue Chicken Pizza 13.00

barbecue sauce, signature four-cheese blend, grilled chicken breast, red onions, cilantro

Pepperoni Pizza 12.00

house-made marinara sauce, signature four-cheese blend, pepperoni slices

Combination Pizza 13.00

house-made marinara sauce, signature four-cheese blend, pepperoni slices, Italian sausage, sliced mushrooms, bell peppers, green onions, black olives

SALADS

All prices are per person unless otherwise noted, with a 15 person minimum. Our salad menus require a minimum of 5 guests per salad type. Menus can be presented as a boxed meal or a pre-set cold plate. Pre-set salads require the addition of china and attendant charges. All options include dinner rolls and butter, a fresh baker's dessert selection, and iced water. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad.

Salads are available as a buffet platter in the following sizes:

Small (serves 6)

Medium (serves 12)

Large (serves 24)

Caesar Salad V 9.99

fresh-cut romaine, parmesan, house-made croutons, Caesar dressing

add grilled portobello mushrooms +2.50

add grilled chicken breast +3.50

add blackened shrimp +4.10

Apple, Walnut, and Pear Salad ↓G 13.25

local artisan greens, sliced apples and pears, dried cranberries, toasted walnuts, red onions, grilled brie, herb-marinated chicken breast, vanilla bean vinaigrette

Pecan and Strawberry Field Salad ↓G 13.50

grilled chicken breast, glazed pecans, strawberries, gorgonzola crumbles, local artisan lettuce, champagne vinaigrette

Sesame Almond Orange Chicken Salad 13.50

baby spinach, carrots, red cabbage, zucchini,

grilled chicken breast, orange slices, crispy wontons, toasted almonds, sesame citrus vinaigrette

BUILD YOUR OWN SALAD BAR

15.85 per person, with a 15 person minimum. All options include dinner rolls and butter, a fresh baker's dessert selection, and iced water. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad.

Select one:

Add +2.00 per person per additional choice

- grilled marinated tofu VG ↓G
- grilled marinated chicken breast ↓G
- lemon garlic shrimp S ↓G
- wild-caught salmon S ↓G
- sliced grilled flank steak ↓G

Select two:

- Italian VG ↓G
- balsamic vinaigrette VG ↓G
- cilantro lime vinaigrette VG ↓G
- raspberry vinaigrette VG ↓G
- ranch V ↓G
- Caesar dressing V ↓G

Select two:

- crisp romaine
- lettuce VG ↓G
- baby kale VG ↓G
- arugula VG ↓G
- mesclun mix VG ↓G

Select four:

- tomatoes VG ↓G
- cucumber VG ↓G
- red onion VG ↓G
- broccoli VG ↓G
- sweet peppers VG ↓G
- roasted corn VG ↓G
- avocadoes VG ↓G
- roasted beets VG ↓G
- fresh berries VG ↓G

Select one:

- quinoa VG ↓G
- toasted farro VG
- roasted barley VG
- wild rice VG ↓G

Select one:

Add +1.00 per person per additional choice

- shredded jack V ↓G
- shredded cheddar V ↓G
- parmesan V ↓G
- crumbled goat V ↓G
- crumbled feta V ↓G
- crumbled blue cheese V ↓G

Select three:

- kalamata olives VG ↓G
- marinated artichoke hearts VG ↓G
- sun-dried tomato VG ↓G
- toasted walnuts VG ↓G
- toasted almonds VG ↓G
- sunflower seeds VG ↓G
- toasted flax seed VG ↓G
- black beans VG ↓G
- garbanzo beans VG ↓G
- chopped egg V ↓G
- tortilla straws VG ↓G
- croutons V
- crumpled applewood smoked bacon ↓G

WRAPS

All prices are per person unless otherwise noted. Our lunch and dinner wrap menus require a minimum of 5 guests per sandwich type. Menus can be presented as a boxed lunch, a buffet, or a pre-set cold plate. Pre-set china meals require the addition of china and attendant charges. All options include potato chips, chef's choice of seasonal side salad, a fresh baker's dessert selection, and iced water. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad.

Red Pepper Hummus Wrap VG 10.25

Tabbouleh salad, local artisan lettuce, wheat tortilla

Black Bean Salad Wrap VG 9.75

black beans, corn, diced tomato, green chili, diced red pepper, onion, fresh spinach, spinach tortilla

Portobello Mushroom and Red Pepper Wrap VG 11.25

marinated and grilled portobello mushrooms, roasted red peppers, house-made hummus, local artisan lettuce, sun-dried tomato tortilla

Chicken Caesar Wrap 12.25

grilled chicken, crisp romaine lettuce, parmesan cheese, sun-dried tomato tortilla, side of Caesar dressing

Chicken Cobb Wrap 15.50

diced chicken, bacon crumbles, diced tomato, blue cheese, cheddar cheese, avocado spread, flour tortilla

Turkey, Bacon, Cheddar Ranch Wrap 13.50

house-roasted turkey breast, crisp bacon, shredded cheddar cheese, flour tortilla, side of house-made ranch dressing

Roasted Turkey Wrap 13.00

shaved house-roasted turkey breast, spinach, blue cheese, dried cranberries, green onions, honey-rosemary aioli, spinach tortilla

Creole Shrimp Wrap S 13.75

blackened shrimp, local artisan lettuce, creole roasted corn salsa, Cajun mayonnaise, flour tortilla

Antipasto Wrap 13.42

salami, pepperoni, ham, fresh mozzarella, banana peppers, sliced tomato, local artisan lettuce, red wine vinaigrette, spinach wrap

Bacon, Lettuce, and Tomato Wrap 11.50

crisp applewood smoked bacon, lettuce, tomato, smoked gouda, herb mayonnaise, wheat tortilla

Sonora Grilled Steak Wrap 13.45

grilled steak, lettuce, tomato, pepper jack cheese, black bean and corn salsa, chipotle ranch, flour tortilla

SANDWICHES

All prices are per person unless otherwise noted. Our lunchtime sandwich menus require a minimum of 5 guests per sandwich type. Menus can be presented as a boxed lunch, buffet, or a pre-set cold plate. Pre-set china lunches require the addition of china and attendant charges. All options include potato chips, chef's choice of seasonal side salad, a fresh baker's dessert selection, and iced water. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad.

Grilled Vegetable and Hummus VG 9.85

grilled zucchini and yellow squash, mushrooms, onions, hummus, lettuce, tomatoes

Portobello Fresca V 13.00

balsamic grilled portobello mushroom, fresh spinach, fresh mozzarella, basil chiffonade, tomatoes

Caprese V 12.50

fresh mozzarella, tomatoes, pesto spread, balsamic reduction

Orchard Chicken Salad 13.00

roasted chicken breast combined with green apples, red grapes, toasted walnuts, leaf lettuce, rosemary aioli

Tuscan Chicken 14.25

garlic roasted chicken breast, pesto mayonnaise, roasted red peppers, leaf lettuce, provolone cheese

Chicken Caprese 14.50

herb-marinated grilled chicken breast, fresh mozzarella, tomatoes, artisan lettuce, balsamic reduction, roasted garlic aioli

Turkey Avocado Bacon 14.00

house-roasted turkey, bacon, cheddar cheese, avocado spread, leaf lettuce, tomatoes

Sweet and Spicy Turkey 13.50

jalapeño apple relish, house-roasted turkey breast, jack cheese, lettuce, tomatoes

Roast Peppercorn Beef 13.00

house-roasted peppered beef, provolone, parmesan mayonnaise, leaf lettuce, tomatoes

Barbecue Brisket 13.50

house-smoked brisket with sharp cheddar, caramelized onions, lettuce, honey-chipotle barbecue sauce

Gaucho Steak 13.54

marinated grilled steak, smoked gouda, artisan lettuce, roasted sweet red peppers, chimichurri

Honey Ham and Brie 13.25

thinly sliced honey ham, brie cheese, house-made honey mustard, lettuce, tomatoes

BLT 11.75

crisp local applewood bacon, gouda, local artisan lettuce, tomatoes

Classic Italian 13.62

ham, salami, pepperoni, provolone cheese, Italian herbs aioli, lettuce, tomatoes

SANDWICH PLATTERS

Prices shown are per platter and include one full sandwich per guest, a fresh baker's dessert selection, iced tea, and iced water. Sides or desserts can be substituted for whole hand fruit or fresh seasonal fruit salad. Made without gluten-containing ingredients bread available upon request. Our sandwich buffet platter menus are offered in three sizes:

Small serves 6

Medium serves 12

Large serves 24

Deli Board | Small 70.00 | Medium 135.00 | Large 270.00

build-your-own sandwich buffet with sliced white VG, wheat VG, harvest bread VG, lettuce VG ↓G, tomato VG ↓G, sliced red onion VG ↓G, pickles VG ↓G, Swiss V ↓G, provolone V ↓G, and American V ↓G, served with chips VG ↓G and pasta salad V, yellow mustard VG ↓G, mayonnaise V ↓G

Select three:

egg salad V ↓G, chicken salad ↓G, roast turkey ↓G, tuna salad ↓G, black forest ham ↓G, salami ↓G, or roast beef ↓G

Executive Deli Board | Small 76.00 | Medium 148.00 | Large 294.00

build-your-own sandwich buffet with freshly baked knot rolls V, ciabatta rolls V, Heidelberg bread V, tomato VG ↓G, local lettuce VG ↓G, sliced red onion VG ↓G, pickles VG ↓G, kettle chips VG ↓G or pretzels V, pesto sun-dried tomato pasta salad V, or herbed Yukon gold potato salad VG ↓G

Select three:

pepper jack V ↓G, NY cheddar V ↓G, provolone V ↓G, Swiss V ↓G, American V ↓G or Havarti V ↓G

Select three:

egg salad V ↓G, chicken salad ↓G, roast turkey ↓G, tuna salad ↓G, black forest ham ↓G, salami ↓G, pepperoni ↓G, pastrami ↓G, or roast beef ↓G

Sandwich Sampler | Small 77.00 | Medium 154.00 | Large 306.00

Select three:

Grilled Vegetable and Hummus VG, grilled zucchini and yellow squash, mushroom, onions, hummus, lettuce, tomatoes

Chicken Caprese

herb-marinated grilled chicken breast, fresh mozzarella, tomatoes, artisan lettuce, balsamic reduction, roasted garlic aioli

Turkey Cobb

house-roasted turkey, crisp bacon, cheddar cheese, avocado spread, leaf lettuce, tomatoes, blue cheese

Honey Ham and Brie

thinly sliced honey ham, brie cheese, house-made honey mustard, lettuce, tomatoes

BLT

crisp applewood bacon, gouda, local artisan lettuce, tomatoes

Classic Italian

ham, salami, pepperoni, provolone cheese, Italian herbs aioli, lettuce, tomatoes

Barbecue Brisket

house-smoked brisket with sharp cheddar, lettuce, caramelized onions, honey-chipotle barbecue sauce

Gacho Steak

marinated grilled steak, smoked gouda, artisan lettuce, roasted sweet red peppers, chimichurri

A LA CARTE BUFFETS

All prices are per person unless otherwise noted. Build an a la carte buffet to fit any event and budget. Disposable plates, bowls, utensils, and napkins are included. China, glassware, and linen napkins are available upon request.

Entrees:

Roasted Yam, Black Bean, and Quinoa Stuffed Poblano Pepper VG ↓G 7.50

charred sweet corn coriander-lime, tomatillo salsa

Cauliflower Steak with Kale Pistou VG ↓G 6.75

maple chili gastrique

Organic Tofu Tikka Masala VG 7.45

flatbread, vegan raita

House-made Penne Pasta with Eggplant V 8.00

Arrabbiata sauce, fresh mozzarella

Wild Mushroom Gnocchi V 8.25

caramelized shallots sautéed spinach, brown butter

Stuffed Chicken with Cornbread Sausage, Leek, and Whiskey Pecan Sauce 8.65

Southern Fried Chicken 9.15

Simply Grilled Chicken Breast with Garlic and Lemon ↓G 8.25

Wild-caught Salmon S ↓G Market Price

misoyaki glaze

Lemon Garlic Shrimp and House-made Fusilli S 10.25

mascarpone, arugula, oven-cured tomato

Sautéed Lump Crab Cake S 16.00

lemongrass aioli, Asian pear slaw

Grilled Double Cut Pork Chop ↓G 9.75

mango relish

Pulled Pork Barbecue ↓G 8.50

Carolina mop sauce

Char Siu Pork ↓G 9.25

honey hoisin glaze

Grilled Flank Steak ↓G 11.50

herb-garlic butter, natural jus

Mongolian-Style Sweet Tamari Glazed Beef ↓G 9.25

wok-fried vegetables

Rosemary Peppercorn Roasted Sirloin ↓G 10.75

caramelized shallot demi-glace

Salads:

Mixed Green Salad 3.05

choice of ranch V ↓G or Italian VG ↓G

Watermelon and Arugula Salad V ↓G 3.35

feta, cucumber mint vinaigrette

Apple and Gorgonzola Salad V ↓G 3.75

shaved fennel, walnuts, mixed greens, white balsamic vinaigrette

Classic Caesar V 3.25

shaved parmesan, herbed croutons

Strawberry Spinach Salad V ↓G 3.65

goat cheese, candied sunflower seeds, honey-poppy seed vinaigrette

Baby Greens Salad V ↓G 3.65

blue cheese, candied pepitas, dried cranberries, champagne vinaigrette

Sides:

sautéed spinach with roasted garlic VG ↓G 2.75

grilled seasonal vegetables with garlic, olive oil, and basil VG ↓G 3.25

crispy Brussels sprouts with bacon 3.05

pan-roasted cauliflower with lemon, parsley VG ↓G 2.55

grilled asparagus with charred lemon and cracked pepper VG ↓G 3.50

roasted broccoli with chili, garlic, parmesan V ↓G 2.55

roasted rainbow carrots, local honey glaze V ↓G 2.50

sautéed green beans, shallots, thyme VG ↓G 3.25

steamed organic basmati rice VG ↓G 2.75

steamed organic brown rice VG ↓G 2.75

quinoa pilaf, toasted almonds, herbs VG ↓G 3.25

smashed sweet potatoes, brown butter V ↓G 2.75

chive mashed potatoes V ↓G 3.25

roasted Yukon potatoes, rosemary, and garlic VG ↓G 2.85

potato gratin, gruyere, parmesan V ↓G 3.95

baked macaroni and cheese V 3.50

Desserts:

flourless chocolate cake V ↓G 6.25

classic NY cheesecake V 4.50

mango key lime pie V 4.75

lemon tart V 3.95

coconut rice pudding VG ↓G 3.25



THEMED BUFFETS

All prices are per person unless otherwise noted. Themed Buffets are applicable for hot lunches and dinners. Disposable plates, bowls, utensils, and napkins are included. China, glassware, skirting, and linen napkins are available upon request.

Mediterranean 18.95

warm flatbread with marinated olives VG
tomato and cucumber salad with chickpeas,
feta, red wine vinaigrette V
lemon herb-marinated chicken skewers
with yogurt sauce ↓G
eggplant and lentil moussaka VG ↓G
classic herbed pilaf VG ↓G
lemon semolina cake V

Tex Mex 18.22

flour VG and corn taco shells VG ↓G,
shredded jack cheese V ↓G, lettuce VG ↓G,
guacamole VG ↓G, pico de gallo VG ↓G
tortilla chips with house-made salsa roja,
house-made queso ↓G
chopped romaine, roasted sweet corn,
cucumber, black olive, fresh diced tomato,
red onion, chipotle ranch dressing V ↓G
pinto and cheese enchiladas with house-made
roja sauce V ↓G
seasoned ground beef ↓G
refried beans VG ↓G
red rice VG ↓G
chocolate-dipped churros V

Lowcountry 22.50

pimento cheese spread with benne seed
flatbread V
succotash salad with tomato, sweet corn,
shelled beans, pickled red onion, and lemon
pepper vinaigrette VG ↓G
stone ground cornbread with honey butter V
shrimp and grits S ↓G
Hoppin' John with smoky seitan VG
sautéed chiffonade collard greens VG ↓G
Charleston coconut cake V

Tamarind Trail 20.25

grilled naan bread V
butter lettuce with cucumber, tomato,
mango, chili tamarind dressing VG ↓G
chicken tikka masala ↓G
chana aloo with cilantro mint chutney and
vegan raita VG ↓G
basmati rice VG ↓G
curry roasted vegetables VG ↓G
mango lime rice pudding V ↓G

Caribbean 21.75

papaya salad VG ↓G
tostones with aji sauce V ↓G
jerk chicken ↓G
Impossible pastelon V ↓G
coconut rice VG ↓G
caramel rum banana bread pudding V

Italian 21.95

garlic bread V
arugula and baby greens salad with shaved
Grana Padano V ↓G
chicken marsala ↓G
eggplant parmesan V
penne with roasted pepper alfredo V
roasted broccolini with garlic and lemon V ↓G
tiramisu V

Smokehouse Barbecue 24.95

soft potato rolls V
chopped salad with buttermilk ranch and
peppercorn vinaigrette V ↓G
spicy pickled green beans VG ↓G
loaded baked potato salad V ↓G
house-made smoky baked beans V ↓G
barbecue beef brisket ↓G
bone-in barbecue chicken ↓G
grilled beyond sausage VG ↓G
fresh berry shortcake V

Backyard Barbecue 17.95

tossed garden salad with Italian VG ↓G,
or ranch V ↓G
macaroni salad V ↓G
house-made chips VG ↓G
grilled beef burgers ↓G
grilled all beef hotdogs ↓G
grilled black bean burgers V ↓G
lettuce, tomato, and onion VG ↓G
American cheese V ↓G
pickles V ↓G
buns and rolls V
fresh-baked cookies V
Beyond burger VG ↓G add \$1.99 per person
*made without gluten-containing ingredients option
available upon request*

PRESIDENT'S EXECUTIVE MENU

The President's Executive Menu is designed for more formal occasions but is not exclusive to Presidential Events.

PASSED HORS D'OEUVRES

Prices are per dozen unless otherwise noted.

- curried red lentil on grilled eggplant toast VG 19.99
- Indian potato pea samosa cake VG 19.99
- wild mushroom tartlet VG ↓G 19.99
- goat cheese lollipops, pistachios, grapes V 19.99
- brie grilled cheese, cranberry apple chutney V 19.99
- gorgonzola dolce crostini, fig jam, red wine reduction V 19.99
- Japanese eggplant parmesan, Ciliegine, oven-dried tomato V 19.99
- mini grilled cheese, tomato basil soup shooter V 19.99
- arancini, truffle parmesan cream V 19.99
- chicken sesame scallion dumplings, tamari 22.00
- masa harina crusted fried chicken, tangerine honey 24.99
- mini lobster roll, micro celery S 34.00
- smoked salmon on potato cakes with horseradish crème fraiche, salmon caviar S 28.00
- tuna tartar, wakame, sesame cone S 26.99
- beet-cured salmon gravlax, citrus salad, micro mint S 26.00
- sliced sirloin, Tuscan crisp, tomato fondue 22.00
- shaved imported prosciutto, Manchego, truffe honey ↓G 24.99
- sesame-crusted salmon skewer, yuzu dipping sauce S ↓G 24.99
- pancetta-wrapped shrimp, mango glaze S ↓G 24.99
- coconut shrimp, sweet and sour pineapple dipping sauce S 24.99
- miniature crab cakes, smoked pepper remoulade S 34.00
- mini croque monsieur, smoked ham, confit cherry tomato 24.99
- Indian spiced lamb meatballs, yogurt mint sauce ↓G 24.99
- short rib slider with bourbon barbecue sauce 24.99
- chorizo hushpuppy, smoked paprika aioli 22.00

SERVED DINNERS

Served dinners include artisan rolls, cultured butter, and choice of salad and dessert. Plated first course choices are an additional charge.

First course:

warm goat cheese, leek and asparagus tart, balsamic glazed tomato, arugula V 9.99

shrimp cocktail, micro celery greens, spiced cocktail sauce S ↓G 11.99

lump crab and roasted corn cakes, ancho chili papaya salsa S 15.99

house-cured salmon gravlax, pickled fennel, lemon yogurt, brioche toast S 10.99

Entrees:

Thai tomato coconut curry vegetables, jasmine rice, crispy noodles VG ↓G 17.99

grilled cauliflower steak, arugula fennel slaw, lemon tahini sauce VG ↓G 18.99

house-made penne, grilled artichokes, kalamata olives, grape tomatoes, arugula pesto V 19.99

wild mushroom lasagna, fresh ricotta, Swiss chard V 21.99

pan-seared Statler chicken, wild mushroom jus, Carolina gold rice ↓G 22.99

spatchcock chicken, glazed cipollini onions, rosemary, and tupelo honey glaze ↓G 23.99

scaloppini of turkey, ragout of cannellini beans, and sage ↓G 21.99

seared duck breast, port wine gastrique, dauphinois potatoes ↓G 25.99

roast Colorado lamb rack, balsamic fig glaze, semolina black pepper gnocchi 33.99

pan seared grouper fillet with crab velouté haricot vert and heirloom grain cake S Market Price

pan seared miso glazed tuna, shitake mushrooms, pickled cucumber, soba noodles S 25.99

grilled wild-caught salmon, fingerling potatoes, haricot vert, Meyer lemon brown butter S ↓G Market Price

seared diver scallops, piquillo pepper and chorizo emulsion, crisp rice cake S ↓G Market Price

roasted jumbo prawns, roasted tomato lemon, and arugula risotto S ↓G 27.99

seared filet mignon, brown butter sweet potato puree, zinfandel sauce ↓G 35.99

stout braised short rib, mashed potato, and haricot vert 31.99

house-made fennel black pepper sausage, rosemary olive pappardelle 20.99

Salads:

organic local greens, heirloom tomatoes, aged balsamic vinegar V ↓G

baby kale Caesar, Reggiano parmigiana, brioche croutons V

baby spinach, avocado, cashews, Thai sesame vinaigrette VG ↓G

arugula, shaved fennel, gorgonzola cheese, and roasted grapes V ↓G

Desserts:

flourless chocolate hazelnut torte ↓G

apple crostata, salted caramel gelato V

lemon raspberry chiffon tart V

white chocolate, cherry brioche bread pudding V

HORS D'OEUVRES

Prices are per dozen unless otherwise noted. Available as passed or stationary. Passed will require attendant charges.

19.99

hand-rolled spring rolls, rainbow carrots, peppers, mint and basil, spicy dipping sauce VG ↓G

green apple, jalapeño, cilantro, and lime gazpacho shooter VG ↓G

white bean fritter, charred leek, tomato fondue VG

crisp panko crusted ricotta and herb “meatballs”, tomato confit, lemon basil pesto V

heirloom tomato, aged balsamic, mozzarella, grilled herbed bread V

wild mushroom tart, truffle oil, chive crème fraîche V ↓G

mini brioche and brie grilled cheese sandwiches, apple cranberry relish V

mini cheddar grilled cheese, caramelized shallot jam V

24.25

sweet and sour chicken kabobs, orange bell peppers, sesame seeds ↓G

teriyaki turkey meatball skewers ↓G

peppercorn seared beef whipped blue, chiffonade spinach, grilled garlic toast

spiced beef and lettuce cups, butter lettuce or romaine hearts, mint, and cilantro ↓G

gingered beef satay with peanut sauce ↓G

honey-chipotle barbecue meatball skewer

34.50

shrimp ceviche on a mini tostada, toasted coconut, tomato, lime, coriander S ↓G

Mexican shrimp cocktail with mango salsa and avocado mousse S ↓G

crab cakes with spicy cucumber remoulade S

smoked salmon filled Russian fingerling potato, crème fraîche, lemon, thyme S ↓G

miniature lobster roll, micro herbs, lemon S

HORS D'OEUVRES ACTION STATIONS

Prices are per person unless otherwise noted, with a minimum order of 20.

Build Your Own Slider Bar 7.95

select two: beyond meat burger VG ↓G, mini beef patties ↓G shredded barbeque chicken ↓G, pulled pork ↓G

select one bread: sweet Hawaiian rolls V, hamburger buns V, ciabatta rolls V

accompanied by: house-made slaw V ↓G, garlic herb aioli V ↓G, sriracha aioli V ↓G, Dijon mustard VG ↓G

Vegan and made without gluten-containing ingredients
buns available upon request

Mac and Cheese Bar 8.95

house-made macaroni and cheese V

accompanied by: jalapeños VG, blue cheese V, chives VG, broccoli florets VG, beef chili ↓G

crispy onion straws VG, bacon

Baked Potato Bar 6.95

miniature baked potatoes VG ↓G

accompanied by: cheddar cheese V ↓G, bacon ↓G

salsa VG ↓G, scallions VG ↓G, sour cream V ↓G

sautéed mushrooms VG ↓G, beef chili ↓G,

Classic Raw Bar Market Price

oysters S ↓G, cherrystone clams S ↓G, crab claws S ↓G, sambuca mignonette ↓G, sriracha cocktail sauce ↓G, louis sauce ↓G, horseradish ↓G, crackers V

Taqueria 7.95

pintos or black beans VG ↓G, salsa verde VG ↓G

shredded lettuce VG ↓G, chipotle salsa VG ↓G,

pico de gallo VG ↓G, cilantro lime crema V ↓G,

crisp or soft-shell corn VG ↓G and flour tortillas VG,

chicken tinga ↓G, grilled carne asada ↓G

DISPLAYS + STATIONARY HORS D'OEUVRES

Prices are per person unless otherwise noted, with a minimum order of 15.

Mediterranean Mezze 7.50

Hummus VG ↓G, baba ghanoush VG ↓G, feta V, marinated olives VG ↓G, tabbouleh salad VG, stuffed grape leaves V, spanakopita V, zaatar spiced pita bread VG

Antipasto 9.00

Genoa salami ↓G, prosciutto ↓G, soppressata ↓G, marinated artichoke hearts and cremini mushrooms VG, fresh mozzarella V ↓G, aged provolone V ↓G, roasted red peppers VG ↓G, olives VG ↓G, extra virgin olive oil VG ↓G, slices of freshly baked baguette and crackers V

Salsa and Chips 4.50

sweet corn and black bean salsa VG ↓G, salsa verde VG ↓G, chipotle salsa VG ↓G, pico de gallo VG ↓G, guacamole VG ↓G, corn tortilla chips VG ↓G, cilantro lime crema V ↓G

Say Cheese 5.75

pepper jack V ↓G, cheddar V ↓G, brie V ↓G, provolone V ↓G, herbed goat cheese V ↓G, seasonal berries and grapes VG ↓G, crackers V

Local Artisan and Farmstead Cheese Board V 9.95

curated selection of local cheeses V ↓G, honeycomb V ↓G, house-made fruit confitures V ↓G, dried fruit VG ↓G, focaccia crisps V, spelt toast V

Vegetable Crudités Platter 4.25

served with ranch dip V ↓G or house-made hummus VG ↓G

Farmstead Market 5.95

selection of seasonal local vegetables served grilled, marinated, and raw VG ↓G with sunflower seed pesto VG ↓G and lemon tahini sauce VG ↓G

HOT DIPS

Serves 15-20.

Spinach Artichoke Dip V 62.00

served with flatbread

Sweet Corn Queso Fundido V 58.00

served with tortilla chips

Pinellas Ale Cheese Fondue 62.00

served with local sausage bites, rye, and sourdough bread

Maryland-Style Crab Dip with Sherry and Old Bay S 130.00

served with toasted baguette slices

SNACK BREAKS AND RECEPTIONS

Prices are per person unless otherwise noted, with a minimum order of 15.

Energy 4.50

assorted granola bars V ↓G, whole fruit VG ↓G, miniature yogurt granola cups V ↓G

Roasted Mixed Nuts VG ↓G 4.20

includes dried fruit

Seasonal Whole Fruit VG ↓G 1.75

Ballpark 6.55

soft pretzels V, mustard VG ↓G, house-made cheese sauce V ↓G, popcorn V ↓G, and mixed nuts VG ↓G

Cinema 4.75

popcorn V ↓G, assorted candy V ↓G, and bagged chips V

Hummus Trio 4.25

chickpea hummus VG ↓G, roasted red pepper hummus VG ↓G, spinach and feta hummus V ↓G, seasonal vegetables VG ↓G, and pita chips V

Individual Bags of Chips 1.50

kettle chips V ↓G, Skinny Pop V ↓G, pretzel chips V, and Lay's varieties V

House-made Trail Mix 4.50

dried cranberries VG ↓G, almonds VG ↓G, peanuts VG ↓G, raisins VG ↓G, chocolate chunks V ↓G, and pepitas VG ↓G

House-made Tortilla Chips and Dips 4.75

salsa roja VG ↓G, salsa verde VG ↓G, and guacamole VG ↓G

Togarashi Chips VG 2.95

house-made potato chips tossed with chili, sesame, nori, and sea salt

Sweet Stuff 3.75

house-made cookies V, chocolate-dipped pretzel sticks V, salted caramel V, and nut bars V

Pub Style 6.95

salted pretzel sticks with Pinellas ale cheese sauce V, house-made chips with buffalo blue cheese dip V ↓G, celery VG ↓G, and carrot sticks VG ↓G

STUDENT DINING MENU

These menus are designed for students and are intended for ECOS-approved events only. Menus can be customized, and prices may vary. Please contact the catering manager at catering@eckerd.edu for further inquiries.

BUFFETS

Prices are per person unless otherwise noted.

Taco 12.99

black beans VG ↓G
chicken tinga ↓G
ground beef ↓G
Spanish-style rice VG ↓G
corn tortillas VG ↓G
flour tortillas VG
cheese V
sour cream V
lettuce VG ↓G
tomato VG ↓G
red onion VG ↓G
salsa roja VG ↓G
chocolate chip cookies V

Italian-inspired 11.99

penne or bowtie pasta VG
marinara VG ↓G and alfredo sauce V ↓G
roasted broccoli with lemon and garlic VG ↓G
Caesar salad with Parmesan and croutons V
garlic bread V
chocolate chip cookies V
add tofu or chicken breast +2.99 per person
Vegan and made without gluten-containing ingredients
options available upon request

Hot Dog 8.99

Includes 2 hot dogs per person
choice of two proteins: plant-based hot dog,
turkey dog, or beef hot dog
bean chili VG ↓G
shredded cheddar V ↓G
relish VG ↓G
sauerkraut VG ↓G
sliced tomatoes VG ↓G
diced onion VG ↓G
ketchup and mustard VG ↓G
house-made potato chips VG ↓G

PIZZA

16" hand-made pizza, cut into 8 slices. One pizza serves approximately 4 people. Vegan and/or made without gluten-containing ingredients pizzas available upon request.

Vegetable White Pizza V 12.50

5-cheese blend, broccoli, spinach, garlic, olive oil, herbs

Farmstead Pizza V 13.00

house-made marinara sauce, signature four-cheese blend, sliced mushrooms, bell peppers, zucchini, green onions, and marinated artichoke hearts

Cheese Pizza V 11.00

house-made marinara and signature four-cheese blend

Margherita Pizza V 12.00

house-made marinara sauce, fresh mozzarella cheese, sliced tomato, fresh basil

Barbecue Chicken Pizza 13.00

barbecue sauce, signature four-cheese blend, grilled chicken breast, red onions, and cilantro

Pepperoni Pizza 12.00

house-made marinara sauce, signature four-cheese blend, and pepperoni slices

Combination Pizza 13.00

house-made marinara sauce, signature four-cheese blend, pepperoni, Italian sausage, sliced mushrooms, bell peppers, green onions, black olives

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and intended for ECOS-approved events only.
Menus can be customized, and prices may vary.
Please contact the catering manager
at catering@eckerd.edu for further inquiries.*

RECEPTION PACKAGES

Prices are per person unless otherwise noted, with a minimum order of 15. Our reception packages are perfect for an afternoon event. These selections are set up with our best buffet service, complete with china and glassware. Prices are for an event of 1.5 hours or less.

Tea Time 13.99

assorted finger sandwiches, cheese straws V, tea cookies V, almond palmiers V, sliced fresh fruit VG ↓G, lemon lavender infused water VG ↓G and assorted Numi teas VG ↓G

Triton 13.99

fresh fruit VG ↓G and cheese V ↓G with assorted crackers V, assorted mini sandwiches, house-made potato chips VG ↓G with French onion dip V ↓G, assorted mini cookies V, sparkling pomegranate punch VG ↓G, water VG ↓G

Vineyard V 14.99

select artisan cheeses V ↓G served with crackers V, dried fruit and nuts VG ↓G, crudités with green goddess dip VG ↓G, grilled vegetable tapenade V ↓G, tomato bruschetta V, red pepper hummus VG ↓G, tzatziki V ↓G, pita chips V, crostini V, fruit-infused water VG ↓G, iced tea VG ↓G

Pub Style V 14.99

spicy honey roasted mixed nuts V ↓G, roasted vegetable flatbread V, Pinellas ale cheese fondue V with toasted Heidelberg bread V, fresh vegetable crudités VG ↓G, mini apple tartlets V, Triton Punch VG ↓G, water VG ↓G

Garden Party 16.99

chicken salad in phyllo cups, tomato mozzarella cucumber cups VG ↓G, sliced tenderloin, red onion marmalade crostini, honey apple baked brie V, crackers and crisps V, grapes and fresh berries VG ↓G, iced tea VG ↓G, infused water VG ↓G

SWEET TREATS

CUPCAKES

House-made Cupcakes

limit one flavor per dozen 19.25 per dozen

OR

minimum 6 per flavor 1.75 each

Miniature Cupcakes

minimum 12 of each flavor 19.25 per two dozen

Vanilla V

vanilla cupcakes frosted with vanilla buttercream

Chocolate V

moist chocolate cupcakes frosted with chocolate buttercream

Carrot V

carrot cupcakes frosted with lightly sweetened cream cheese and white chocolate curls

Red Velvet V

decadent red velvet cupcakes frosted with cream cheese icing

Double Chocolate V

devil's food chocolate cupcakes frosted with chocolate ganache and fresh berries

Lemon Raspberry V

lemon cupcakes frosted with raspberry cream icing and fresh berry topping

MINI SEASONAL CUPCAKES

Decadent Chocolate V 38.00

layers of rich, decadent chocolate cake and chocolate mousse coated in ganache and finished with rich chocolate curls

Lemon V 35.00

lemon cake with light vanilla mousse filling, covered with fluffy lemon Chantilly cream and decorated with white chocolate curls

Carrot Walnut Cake V 32.00

moist carrot cake and cream cheese filling, coated with sweetened cream cheese and finished with walnuts

Tiramisu V 36.00

vanilla cake infused with coffee syrup and classic tiramisu cream filling with mascarpone and espresso, covered in mocha Chantilly cream

10-inch Bourbon Pecan Pie V 32.00

pastry crust filled with bourbon pecan caramel

12-inch Caramel Apple Pie V 34.00

pastry crust filled with cinnamon granny smith apples and topped with caramel

9-inch Blueberry Pie V 21.00

pastry crust filled with blueberries and topped with streusel

9-inch Pumpkin Pie V 18.00

pastry crust filled with pumpkin and fall spices

COOKIES

Assorted Fresh Baked Cookies 14.95 per dozen

- oatmeal raisin V
- chocolate chip V
- sugar V
- double chocolate V ↓G
- cranberry white chocolate V
- lemon rosemary V ↓G
- upgrade to jumbo 21.95 per dozen

PASTRIES

Scones 14.95 per dozen

- blueberry V
- apple cinnamon V
- raspberry white chocolate V

Muffins 18.95 per dozen

- blueberry V
- lemon poppy seed V
- cranberry orange V
- chocolate chip V
- glorious morning with sunflower seeds V

Breakfast Sweet Breads 17.95 per loaf

- blueberry V
- lemon V
- pumpkin chocolate chip V
- cranberry orange V
- coffee cake V

Assorted Breakfast Pastries 19.95 per dozen

- cinnamon buns V
- danish V raspberry, cheese, lemon
- croissant V
- chocolate croissant V

Assorted Mini Pastries

Assortment based on availability

- Small Platter (20pc) 52.95
- Large Platter (40pc) 102.95
- French macaroon V, lemon tartlet V, chocolate mocha cake V, passionfruit cheesecake V, pistachio V, apricot torte V

ADDITIONAL DESSERTS

Mini Seasonal Cheesecakes V 17.99 per dozen

House-Made Dessert Bars V 18.99 per dozen

- apple crumble V, lemon V, M&Ms V, Oreo V, gooey butter cake V, chocolate cherry V

Chocolate Fondue 9.00 per person

- strawberries V ↓G, jumbo marshmallows V ↓G, pound cake cubes V, pretzel rods V, graham crackers V, house-made brownie bites V

ICE CREAM SOCIAL

Choice of two ice cream flavors and choice of four toppings. Add extra toppings for an additional price. Choice of three ice cream flavors are available for an additional price

Ice cream flavors:

- vanilla V, chocolate V, strawberry V

Ice cream toppings:

- sprinkles VG ↓G
- strawberry topping VG ↓G
- Oreo crumbles VG
- M&Ms V ↓G
- chocolate chips V ↓G
- whipped cream V ↓G
- chocolate sauce V ↓G
- mini marshmallows V ↓G
- caramel topping V ↓G

NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —