

Micro Events



SMALL BITES CHOOSE THREE

COCONUT SHRIMP WITH CITRUS HABANERO MARMALADE

WILD MUSHROOM AND GOAT CHEESE PROFITEROLES

COCKTAIL SHRIMP SHOOTERS (GF)

CREAMY SPINACH AND ARTICHOKE BITES

LOBSTER "SMOKED GOUDA MAC AND CHEESE" BITES

MINI BBQ'D PORK SLIDERS WITH MOJO ONIONS AND WHITE CHEDDAR CHEESE SERVED ON A PRETZEL BUN

BACON WRAPPED SCALLOPS WITH CITRUS AGAVE (GF)

TENDERLOIN OF BEEF BISCUIT SANDWICH WITH BÉARNAISE AND OVEN DRIED TOMATOES

BLACKENED SHRIMP GUACAMOLE BITES

SALAD COURSE CHOOSE ONE

SPINACH SALAD, AVOCADOS, BLUEBERRIES, DRIED CHERRIES, CREAMY GOAT CHEESE VINAIGRETTE

MIXED GREEN SALAD, FRESH STRAWBERRIES, HEIRLOOM TOMATOES PRALINE, GORGONZOLA CHEESE, CHIPOTLE INFUSED BALSAMIC GLAZE

LITTLE GEMS SALAD, GOAT GOUDA STRANDS, NECTARINES, AVOCADO GREEN GODDESS

GARDEN CAESAR SALAD, PARMESAN CRISPS, TRI COLORED CHERRY TOMATOES, CREAMY LEMON PEPPER CAESAR DRESSING

BOSTON LETTUCE SALAD, RED WINE VINAIGRETTE, CORN NUTS, STRAWBERRIES, MANCHEGO CHEESE

ARUGULA FENNEL AND FIG SALAD, SHAVED PARMESAN CHEESE, MARCONA ALMONDS, BURATTA CHEESE. TOASTED GARLIC VINAIGRETTE

ENTREE COURSE CHOOSE ONE

GRILLED LOCAL CATCH, CLASSIC RISOTTO, MARINATED ARTICHOKE SALAD, LEMON TOMATO VINAIGRETTE

SEARED LOCAL CATCH, LYONNAISE POTATOES, ROASTED PETIT VEGETABLES, SHERRY BROWN BUTTER

PROSCIUTTO WRAPPED CHICKEN BREAST, FINGERLING POTATO SALAD, ROASTED TOMATO CHUTNEY

SEARED GROUPEL, BUTTERNUT SQUASH SPATZAL, LOBSTER BITES, BASIL NAGE

7 SPICED TUNA POMEGRANATE GASTRIC, MOJO FENNEL, PARMESAN POLENTA

SMOKED BEEF TENDERLOIN, WILD MUSHROOM RISOTTO, SEASONAL VEGETABLES

SPANISH STYLE SEAFOOD PAELLA, SALSA VERDE, SAFFRON INFUSED DIRTY RICE

DESSERT COURSE CHOOSE ONE

STICKY TOFFEE PUDDING

TURTLE CHEESECAKE STUFFED SOPAPILLA, MILK CHOCOLATE CARAMEL

CARROT CAKE WHOOPIE PIES, CREAM CHEESE FROSTING

BEIGNETS, VANILLA ANGLAISE, FRESH BERRIES

SPECIAL DARK STUFFED RED VELVET BUNDT CAKE, AMARETTO CHERRY GLAZE

LEMON RICOTTA CAKE GINGER BLUEBERRY COMPOTE, MASCARPONE MOUSSE

BABA RUM CAKE, COCONUT CUSTARD, ROASTED PINEAPPLES, GUAVA SYRUP

WARM APPLE CAKE, BROWN SUGAR CARAMEL

Pricing based on final selection | groups of 2-20 | private chef fee \$250 | staffing fee \$250 per 10 guest | additional courses and items available

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