



PCS EVENTS

Special Event Catering & Design Team

Wedding

&

Special Events

Menu



Hors d'Oeuvres

Butler passed on modern platters with fresh floral accents

Chilled Selection

Mexican Mini Arepa

Fresh pico de gallo, diced jalapenos and fresh guacamole

Chile-rubbed Chilled Shrimp

Served with guacamole on cucumber rounds

Summer Gazpacho Soup Sip

chilled with a touch of heat

Bruschetta Caprese

with fresh mozzarella on garlic crostini

Shrimp Tempura Rolls

served with Wasabi Aioli

Spicy Crunchy Rice Tuna Roll

Petite Bang Bang Shrimp Tacos
guacamole, pico & shredded lettuce

Caprese Skewers

cherry tomato, Bocconcini di mozzarella and fresh basil with aged balsamic glaze

Fresh Roasted Garlic Hummus in phyllo cups

topped with Tabbouleh & Roma tomato

Peruvian Fish Ceviche

served on Asian spoons

Smoked Salmon Mousse

topped with imported Mallorca capers & diced red onions

Grilled Vegetable Bruschetta

on garlic crostini

Fresh Watermelon & Feta

with fresh Mint

Spicy Tuna Tartare

served in a Wonton Flower

Hot Selection

Caramelized Arancini Di Riso
*Ricotta filled mini risotto cakes
drizzled with honey*

Caribbean Jerk Chicken Mini Skewers
Pineapple-mango salsa

Chicken & Waffles
Maple ginger-lemongrass syrup

Grilled Figs
*filled with Montrachet cheese &
San Daniele Prosciutto*

Creamy Lobster Bisque Shot
with mini biscuit

New England Lump Crab Cakes
Citrus-infused aioli

Shrimp & Grits Spoon
Cheesy grits with blackened shrimp

Baked Brie en Croute on Baguette
Honey drizzle and sliced almonds

Mini Angus Beef Meatballs
Sweet chili BBQ, marinara or Asian

Creamy Tomato Bisque Shot
with cheddar grilled cheese wedge

Bacon-wrapped Grilled Scallops
Smokehouse maple bacon

Panko-Breaded Cajun Grouper Bites
Sun-dried Tomato Aioli

Buffalo Chicken Bites
Gorgonzola Sauce

Spicy Mongolian Beef Skewers
ginger glaze & scallion garnish

Summer Zucchini & Corn fritters
with honey butter

Caribbean Tostones
Traditional " Ropa Vieja" or Shrimp Creole

Mini Beef Wellington
served with Béarnaise Sauce

**Bacon- wrapped Chipotle glazed
Grilled Shrimp**

Baked Baby Portobello Mushrooms
*filled with prosciutto, cream cheese
& onions*

Greek Spanakopita
Feta and spinach in phyllo, golden baked

Cumin Roast Pork on Cassava
Cotija cheese and fig jam

Batter-dipped Coconut Shrimp
Orange Red pepper-mango salsa

Seared Asian Pot Stickers
Ponzu and fresh scallions

Malanga Fritters
Saffron garlic alioli

Rosemary Lamb Bites
Balsamic-Rosemary Au Jus

Manchego & Spanish Chorizo
Served on crostini



Havana Roast Pork on
Cuban Toast Rounds
served with Cilantro-Mango Chutney

Truffle Mac n'Cheese
served on Asian spoon

Petite Chipotle Chicken & Cheese
Empanadas

Vegetable Samosas
Spicy Mango Coriander chutney

Cocktail Enhancement Stations

Prepared for a minimum of 50 guests

Tavola Rustica

Domestic and Imported Cheese Display with
Fresh Seasonal Fruit & Berries. Served with
English Crackers & Sliced Baguette
\$8.25 pp

Sushi

Assortment of California, Tekka, Rainbow, Tempura, &
Salmon Cream Cheese Rolls.
Served with Wasabi, Soy Sauce & Pickled Ginger.
\$9.95 pp

Antipasto

Prosciutto, Sopressata, Salami, Rosemary Ham, Imported Cheeses,
Classic Bruschetta, grilled vegetables, imported
olives and gourmet nuts.
Served with Artisan bread and crackers
\$12.95 pp

Mediterranean Display

Hummus, Tabbouleh, roasted eggplant, roasted peppers,
Minted Feta cheese, imported olives & Spanakopita.
Assorted Pita
\$8.95pp



Dinner

First Course - Salads

Traditional Caesar

Freshly chopped Romaine with a blend of Parmesan, Asiago & Pecorino cheeses

Garden Salad

Mixed greens with Roma tomatoes, sliced red onions and English cucumbers. Choice of dressing

Baby Spinach Salad

Baby Spinach with gorgonzola, caramelized walnuts, sliced apples, Roma tomato wedges and red onions.
Raspberry-walnut vinaigrette

Classic Caprese

Sliced Beefsteak Red tomatoes topped with Fresh Mozzarella di Bufala, Fresh Basil & Italian Herb vinaigrette

Asian Salad

Mixed Greens with mandarin oranges, sliced Moroccan almonds, julienne red Bell peppers, water chestnuts & Roma tomatoes.
Sesame-ginger dressing

Endive Salad

Belgian Endive & mixed greens with pecans, crumbled Montrachet cheese, dried cranberries, golden raisins & red onions.
Apple-Citrus Vinaigrette

Entrees

Beef & Pork

Sliced Beef Tenderloin with Mustard-Horseradish Cream Sauce

Grilled Aged Sirloin Steak with Cracked Peppercorn Coulis

Filet Mignon with a Garlic- infused Demi-Glace

Churrasco Steak with Chimichurri

Black Sesame Teriyaki Tenderloin

Braised Beef Short Ribs, pan sauce*

Grilled Pork Tenderloin, Mango-Brown Sugar Rum Glaze

Jamaican Jerk-rubbed Pork Tenderloin

Balsamic Glazed Pork Chops stuffed with
Spiced Apples & Cornbread Stuffing

Poultry

Chicken Breast Stuffed with garlic sautéed spinach,
Wild mushroom cream sauce

Chicken Marsala with Prosciutto di Parma & Portobello mushrooms

Rosemary Chicken in a Sauvignon-blanc cream sauce

Chicken Piccata with fresh basil, sun-dried tomatoes,
Vidalia onions & imported capers

Grilled Guava and Rosemary-glazed Chicken

Bacon-laced Chicken Breast, mushroom coulis

Garlic-ginger Chicken with sweet Vidalia onions

Apricot-glazed Chicken with dried figs & sage

Pineapple Teriyaki-Glazed Chicken Breast,
Pineapple-Mango Chutney

Sage Roasted Chicken with a Madeira Port Wine sauce

Orange-Tarragon & Pancetta Roasted Turkey

Roasted Red Pepper, Garlic and Truffle Oil Roasted Turkey



Seafood

Pecan-Crusted Mahi, Orange-mango chutney

Spanish Seafood Paella

New Orleans Jambalaya with shrimp, Andouille sausage & chicken

Fresh Florida Snapper & grilled Shrimp in a Rosemary mushroom sauce*

Pan-seared Mahi in a Lobster-Crab Brandy cream sauce*

Pan-seared Florida Snapper served over garlic sautéed
Spinach, Pinot Noir butter sauce

Plantain-Coconut crusted Red Snapper, Mango-habanero chutney

Pistachio-crusted Yellowtail with Shrimp & Mango Ravioli

Caramelized Teriyaki Salmon

Sweet-spicy Orange pan seared Atlantic Salmon



Italian Cuisine

Classic Chicken Parmesan with Oven-Roasted
Tomatoes & Smoked Mozzarella

Penne with Roasted Garlic Marinara, shaved Parmesan & Fresh Basil

Zucchini & Mushroom Bowtie Pasta, light garlic cream sauce

Lasagna in a Pink Sauce

Bowtie Pasta with Chicken and Chorizo in Pink Sauce

Butternut Squash Ravioli in a Walnut Cream Cheese sauce

Lobster Ravioli in a Saffron Zucchini Sauce

Norwegian salmon Fettuccine in a Russian Vodka sauce

Tortellini Gratinee, Béchamel Sauce and Pecorino Romano cheese

Vegetarian Entrees

Roasted Vegetable Stack drizzled with Truffle Olive Oil

Quinoa & Brown Rice stuffed Red Pepper topped with Daiwa cheese

Garden Vegetable Lasagna

Roasted Walnut & Lentil Tacos served with Brown rice & Red Beans

Mushroom & Summer Pea Risotto



Accompaniments

Thyme Roasted Baby Russet Potatoes

Fresh Horseradish Yukon Mashed Potatoes

Herb Potatoes au Gratin

Charred Baby Potatoes with shaved Parmesan

Rustic Yukon Butter Golden Mashed Potatoes

Vegetable-Saffron Risotto with Pecorino

Basmati Wild Rice

Herb-Seasoned Rice Pilaf

Champagne Risotto

Wild Mushroom Farro

Vegetable Couscous

Caribbean Black Beans & Rice

Butternut Squash Risotto

Vegetable Medley sautéed in Fresh Garlic and Butter

Grilled Cilantro-chili Butter Corn

Brown-sugar Peach Bourbon Baked Beans

Cracked black pepper Green Beans sautéed in Garlic and Olive Oil

Mediterranean Grilled Vegetables

Lemon-scented roasted Asparagus with Extra Virgin Olive Oil



Brown-Sugar Baked Plantains

Soft Grilled Polenta with Portobello Mushrooms and Balsamic Butter

Gruyere Mashed Potatoes

Truffle Smashed Potatoes with shallots

Plantain Mash topped with Caramelized onions & crispy Pancetta

Sautee of Cognac infused Exotic Mushrooms

Roasted Fingerling Potatoes with Truffle Oil and Asiago

Yucca Mash with Fried Leeks

Roasted Cauliflower Mash

Breads

A Selection of Thick Crusted Artisan Breads:

Roasted Garlic Loaves, Rosemary

Olive Oil Bread, Hearty Whole-Grain Bread,

Petit Dinner Rolls, & French Baguette

Mini Desserts

An assortment of petit fours and mini favorites passed on modern platters with floral accents or displayed on a station

Eclairs
Godiva Chocolate Brownies
Key Lime Pies
Napoleons
Key Lime Tarts
Thai Donuts
with condensed milk
Pecan Pies
Guava Flan

Assorted Donuts
French Fruit Tartlet
Chocolate Chip Cookie & Milk Shots
Tiramisu Parfaits
Strawberry Shortcake Parfaits
Cake Pops
Assorted Cupcakes
French Macarons

Late-night Mini Snacks

Angus Burger Sliders
served with fries and mini beer mugs

Beef Empanadas
Cilantro cream sauce

Milk Shake shots with Seasoned French
Fry Cones

Soft Pretzels

Asian takeout

Margherita Flatbread Pizza

Chicken Quesadilla Cones

Churros rolled in Cinnamon-sugar

Cuban Sandwiches