

**- Palm Bay Diner Catering Menu -**

**Appetizers - level 1: \$6.00 per person:**

- Fried Chicken Strips with Assortment of Sauces
- Hummus with Fresh Pita Chips
- "Relleno de Papas" Potato balls stuffed with ground beef
- Bruschetta with Baguette Chips
- Tzatziki and Fresh Veggie Sticks
- Potato Skins with Cheese Dip
- Deviled Egg Squares

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**Appetizers - level 2: \$6.50 per person:**

- Beef Satay with Hot Mango Dip
- Lamb Kebabs with Spicy Pineapple Hot Sauce
- Celeriac Fritters with Chef's Mustard Dip
- Mini Beef Wellingtons "pigs in a blanket"
- Empanadas with Avocado Sauce or Jalapeno Sauce
- Duck Wontons with Mango Sauce
- Tostones with Cream Cheese Smoked Salmon and Chives

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**Appetizers - level 2: \$7.00 per person:**

- Crab Cakes with Chef's Old Bay Aioli
- Fried Shrimp with Chef's Tartar Sauce
- Steak or Chicken or Shrimp and Black Bean Quesadillas
- Balsamic Glazed Steak and Plantain Bowls
- Stuffed Mushrooms
- Quinoa and Steak Salad Bowls
- "Chef's Rice Balls" Spanish rice and beans mixed with cheese and stuffed with Korean style BBQ beef topped with sweet chili aioli

**Sandwiches: \$7 - \$10 per person**

- Build Your Own Sandwich Platter (turkey, ham, tuna, roast beef, etc.)
- Shrimp Cocktail Subs
- Chicken Pesto
- American Hoagie
- Italian Hoagie
- Roast Beef with Pickled Red Onions and Horseradish Aioli

**Salads: \$6- \$13 per person**

- Build Your Own Salad bar (\$12 per person)
- Garden
- Chopped
- Caesar
- Kale
- Spinach
- Fiesta
- Berry
- Fruit
- Pasta

**Entrees served with choice of side- level 1: \$12 per person:**

- “Arroz con Pollo” classic Spanish rice and chicken
- Chicken Parmesan
- Beef or Veggie Lasagna
- Chicken or Shrimp Alfredo
- Whole Roasted Garlic and Sun-dried Tomato Chicken
- Hamburger OR Hot Dog with Condiments
- Pot Pies (chicken, veggie, beef)
- Roasted Chicken
- BBQ Pulled Pork
- Chicken Pesto
- Chicken Skewers
- Quesadilla Platters
- Shepherd’s Pie
- Chicken or Veggie Stir Fry

**Entrees served with choice of side- level 2: \$14- \$16.50 per person:**

- Chicken Stuffed w/Portobello Mushrooms and Feta Cheese
- Honey Garlic Shrimp
- Baked Ham
- Fresh Seasonal Fish with sauteed veggies
- Marinated Oven Roasted Beef
- Shrimp Scampi
- Lemon Pepper Fresh Fish
- Roast Turkey w/Pan Gravy
- Balsamic Glazed Pork Tenderloin w/ Brown Sugar and Bourbon Caramelized Onions
- Beef Skewers

- Gyros (chicken or lamb)

**Entrees served with choice of side- level 2: \$14- \$18.00 per person:**

- BBQ Pulled Beef
- Pan Seared-Salmon with Sautéed Kale and Pickled Veggies
- Chef's Limited Taco Bar
- Pork Chops w/Applesauce and Champagne Grapes
- Lamb Kebabs with Mango Hot Sauce
- Beef Lo Mien
- Crab legs

**Entrees served with choice of side- level 3: \$19.00-\$22.00 per person:**

- Chefs Ultimate Taco Bar
- Seafood Paella
- Chef's Marinated Prime Rib
- Beef Tenderloin with Chef's Marinade
- Pan Seared-Duck Breast with Roasted Almond Rice Pilaf and Cherry Sauce
- Pan Seared Salmon with Quinoa Salad
- Herb Crusted Lamb Chops
- Smothered Salmon with Sun Dried Tomato Sauce
- Surf and Turf Steak and Shrimp Chefs Style

**Side Selection to Pair with Entrée or Sides are \$4.00 per person by themselves:**

- "Arroz con Gondules" Spanish Yellow Rice with Pigeon Peas
- Roasted Spring Vegetables
- Jasmynes Rice and Tri-Color Beans
- Boursin Mashed Potatoes and Gravy
- Sautéed Potatoes
- Steamed Broccoli
- House Salad
- Sautéed Mushrooms & Onions
- Sautéed Kale
- French Fries

- Cole Slaw
- Green Beans (any variation)
- Mediterranean Tortellini Pasta Salad
- Broccoli Salad
- Potato Salad
- Mac Salad

### **Breakfast Catering**

- Build Your Own Parfaits- vanilla yogurt; house made granola, fresh berries- \$8 per person
- Bagels- Variety of plain, everything, blueberry, and cheddar with variety of spreads- \$2.75 per person
- Grab and go Whole Fruit- \$2 per person
- Fresh Fruit Cups (diced pineapple, cantaloupe, honey dew and grapes)- \$4 per person
- Fresh Berries Cups (sliced strawberries and/or raspberries with blackberries, blueberries)- \$4.50 per person
- House made granola- \$3.50 per person
- Avocado Toast (fresh avocado spread on a french baguette topped with fresh Pico de Gallo)- \$7 per person
- Croissants with a Variety of Spreads- mini's \$1.50 per person full size \$2.75 per person
- Smoothies (variety of blueberry, strawberry-banana, tropical blend, peanut butter banana and the green potion)- \$7.50 per person
- Fresh Baked Cinnamon Rolls- \$3.50 per person
- Fresh Baked Muffins- \$2.75 per person
- Fresh Baked Cookies- \$2 per person
- Eggs Your Way- \$5 per person (poached \$6 per person)
- Breakfast Bowl Scramble (eggs, potatoes, spinach, Pico de Gallo and shredded cheese)-\$8 per person
- Frittatas- \$8 per person
- Breakfast Meats (bacon, sausage, or ham) - \$3.50 per person, per meat (2pc ea)
- Hash Browns- \$3.50 per person
- Diced Breakfast Potatoes- \$3.50 per person
- Cereal and Milk -\$4.50 per person
- Orange, Cranberry, or Fruit Juice- \$3 per person per juice choice
- Breakfast Stations (omelet, pancake, eggs live, etc.- \$18 per person