



CATERING & EVENT SPACE

Gold Package Menu (\$85pp | Min 50ppl)

- This menu is served Buffet Style to all guests. Plated service is available at an additional cost.
- Includes basic decor package

PASSED HORS D'OEUVRES (CHOOSE 3)

Hot Hors D'oeuvres

- Moroccan Spice Meatballs
- Caribbean Codfish Balls
- Fish Strips Jerk/Honey Garlic/Fig Chicken Wings
- Pa-Nash Mac & Cheese Rolls
- Mediterranean Flatbreads
- Salmon Croquette

Cold Hors D'oeuvres

- Roasted Eggplant and Sweet Pepper Brochette
- Chick Peas Humus with Olive Oil Pita
- Green Fried Plantain with Codfish

ENTREES (CHOOSE 2)

- Country Style Curried Goat
- Coconut and Almond Southern Fried Chicken with Mango
- GOLD ENTRÉE Ginger Spiked Roasted Chicken
- Crusted Salmon
- Mango Curry Jumbo Shrimp
- Pepper Sauce Jerk Pork and Jerk Chicken Kabob

VEGETABLE (CHOOSE 1)

- Butter Cabbage with Apples and Dried Cranberry
- Roasted Brussel Sprouts
- Vegetables EuroSoul Collard Greens
- Roasted Mediterranean Vegetables (Eggplant, Zucchini, Mushroom)
- Wilted Spinach with Cranberry
- Caribbean Steamed Mix

STARCH (CHOOSE 1)

- Coconut Rice & Peas
- Eurosoul Pumpkin Rice
- Mac & Cheese
- Couscous with Fresh Herb
- Mango Bread Stuffing
- Seasoned Basmati Rice
- Garlic Mash Potato
- Israeli Candid Yam in Bourbon Sauce
- Pa-Nash Baked

DESSERT (CHOOSE 1 TIER CAKE OR CHOOSE 3 FOR DESSERT STATION)

- Tiramisu
- Truffles
- Chocolate Covered Strawberries
- Fruit Platter (Figs, pears, apples, grapes)
- Assortment of Cookies and Pastries
- Cream Puffs, Cannolis
- Jamaican Fruit Cake
- Mango Cheesecake
- Rummy Nut Cake
- Banana Bread Pudding
- Eurosoul Bundt Cake, Pa-Nash Triplelicious Cheesecake
- Coconut Red Velvet Roll
- Tropical Ice Cream
- Sorbet
- Ice Cream Sundae Bar (accompanied with strawberries, mangoes, bananas, M&M, marshmallows, chocolate / strawberry sauce and caramel sauce)
- Coffee / Tea

FOOD DISPLAYS & FOOD STATIONS

MASHED POTATO BAR

Creamy whipped new potatoes, smashed sweet potatoes with a variety of toppings. **(\$10 Per Person)**

CHOCOLATE FOUNTAIN

Rich milk chocolate fountain with bananas, strawberries, pineapples, cookies and pretzels for dipping. **(\$12 Per Person)**

SEAFOOD DISPLAY

Chilled shrimp, crab claws, oysters on the half shell artistically displayed with cocktail sauce and lemon. **(\$600)**

FRUIT DISPLAY

Cubes of honeydew, cantaloupe, pineapple, watermelon and strawberries served with yogurt dressing. **(\$350)**

GOURMET CHEESE BOARD

Display of Gruyere, Van Gogh, Buttermilk Bleu, Fontina, and aged cheddar cheeses. **(\$300)**

CHEESE & FRUIT DISPLAY

Combined Display **(\$500)**

BITE SIZED SANDWICH STATION

Miniature Station Burgers and Crab Cake Sandwiches prepared to order. Attendant's fee of \$95.00 per station. **(\$11 Per Person)**

PASTA STATION

Penne, tortellini, and fettuccine pastas with various sauces and vegetables cooked to order. **(\$12 Per Person)**

FAJITA BAR

Build your own fajitas with sautéed chicken, beef and shrimp. Attendant required. **(\$15 Per Person)**

CARVING STATION

TOP ROUND OF BEEF (SERVES 60 GUEST FOR \$300)

SPIRAL SLICED HAM (SERVES 40 GUESTS)/\$200

HERB RUBBED FILET OF BEEF (SERVES 25 GUESTS FOR \$375)

ROASTED TURKEY BREAST (SERVES 30 GUESTS FOR \$200)

PRIME RIB OF BEEF (SERVES 35 GUESTS FOR \$400)

ALL CARVED ITEMS SERVED WITH APPROPRIATE SAUCE AND ROLLS.

FAJITA BAR (MIN 50 GUESTS)

Build your own fajitas with sautéed chicken, beef and shrimp, flour tortillas, shredded lettuce, diced tomatoes, cheeses, sour cream, green onions and salsa. **(\$15 Per Person)**

***ATTENDANT REQUIRED**