

SERVE ALL CATERING

"Making Any Event Something to Talk About"



We will be happy to prepare a detailed proposal for you based upon your selections.
Our prices may vary depending on several factors including group size, location, and date.

We are absolutely thrilled that our clients continue to recognize us as a business that demonstrates outstanding excellence in quality, service, & value and we're looking forward to another stellar year!"

SERVE ALL CATERING INC. 1295 West Airport Blvd. Sanford, FL 407-383-0865



HORS D'OEUVRES

Delight your guests with a selection of these wonderful tidbits

Fresh Seasonal Fruit and Berry Display

available with pineapple tree

Garden Vegetable Display

with dip

Fresh Tomato Salsa, Guacamole and Chips

Grilled Chicken Breast Skewers

choose teriyaki, spicy Thai with mango salsa or grilled herb

Buffalo Fire Wings

with Roquefort dip

Stuffed Baked Potato Skins

*petite red bud potatoes stuffed with Applewood
smoked bacon, cheese and sour cream*

Baked New Potatoes

with sour cream and caviar or chives

Grilled Lemon Herb Shrimp Skewers

Sea Scallops Wrapped with Bacon

Coconut Shrimp

with mango chutney dipping sauce

Alaskan King Crab Legs

served split with drawn butter

Warm Stuffed Mushroom Caps

with spinach and Italian cheeses or Alaskan Snow Crab

Petite Meatballs

your choice of sweet & sour, Swedish or marinara

Buffalo Mozzarella Caprese

sliced Roma tomato with fresh tomato and basil

Jumbo Shrimp Display

with cocktail sauce

Seared Ahi Tuna

with citrus ginger sauce

Smoked Salmon Cnapés

*toasted baguette round with Nova salmon and herbed
cream cheese with fresh dill and Dijon*

Dill Croustade with Citrus Smoked Salmon

Nova salmon on puff pastry round with caviar and crème fraîche

Beef Tenderloin Canapés

*toasted baguette round topped with sliced beef
tenderloin and creamed horseradish*

Chinese Egg Rolls

vegetarian with hot mustard and sweet & sour

Bruschetta

*choose tomato, fresh basil and garlic or
artichoke heart and wild mushroom*

Grilled Quesadilla Triangles

with grilled lime chicken or spicy cheese

Individual Quiche

Sandwiches

*petite finger or pinwheel with choice of meat and
cheese, served with condiments*

Assorted Hot Pastas

bite sized pastas with your choice of sauce

Ripe Melon or Asparagus Tips

wrapped with Prosciutto

Endive Spears

with fresh tomato and Gorgonzola

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HORS D'OEUVRE BUFFETS

Picture Package

Domestic and Imported Cheese Display
including baked French brie en croute with crackers

Fresh Seasonal Fruit and Berry Display

Freshly Cut Garden Vegetables
with herb buttermilk dip

Garden Buffet

**Warm Carved Roasted Turkey Breast
and Honey Roasted Ham**
with baguettes and assorted condiments

Petite Sweet and Sour Meatballs

Domestic and Imported Cheese Display
including baked French brie en croute with crackers

Fresh Seasonal Fruit and Berry Display

Freshly Cut Garden Vegetables
with herb buttermilk dip

Coconut Shrimp
with island dipping sauce

Spicy Grilled Chicken Breast Skewers
with fresh mango salsa

Glazed Marinated Mushrooms
Spiced with Worcestershire and Tabasco – served hot

On the Grill Buffet

Grilled Herb Chicken Breast Skewers
with Roma dipping sauce

Grilled Lemon Herb Shrimp Skewers
with lemon butter sauce

Classic Caesar Salad
with homemade garlic croutons and freshly grated Parmesan cheese

Pesto Pasta Salad
with broccoli florets

Baked French Brie en Croute
with crackers

Fresh Seasonal Fruit and Berry Display

Baskets of Baguettes, Breads and Rolls

Warm Stuffed Mushroom Caps
with spinach and Italian cheeses

Bruschetta
with tomato, fresh basil and black olive

Stuffed Baked Potato Skins
*petite red potatoes stuffed with Applewood
smoked bacon, cheese and sour cream*

Alaskan Snow Crab Dip
with crackers

Domestic and Imported Cheese Display
including baked French brie en croute with crackers



GOURMET SPECIALTIES

Beef

Certified Angus beef, the highest quality available

Roast Prime Rib

served au jus with creamed and freshly ground extra hot horseradish

Whole Roasted Aged New York Strip

carved to order and accompanied with green peppercorn sauce

Whole Roasted Aged Filet Mignon

carved to order with black peppercorn cognac mustard sauce

Grilled Steak

New York Strip, Filet Mignon or Rib-Eye, seasoned with cracked pepper and grilled to perfection

Grilled Sirloin Tri-Tip

marinated in our special blend of spices and served in its own juices – our most popular beef choice

Grilled Teriyaki Skirt Steak

tender skirt steak marinated in teriyaki glaze and grilled over mesquite wood

Caribbean Jerk Beef

thin steak seasoned with a unique blend of island spices

Steamship Round

top round of beef roasted medium rare and carved to order served with au jus and freshly ground, creamed horseradish

Pot Roast

tender chuck roast, slow roasted with carrots and caramelized onions

Chicken

Fresh California grown premium

Chicken Provencal

boneless breast topped with artichoke hearts, fresh tomato, basil and black olives in a light cream sauce

Grilled Mediterranean Herb Chicken

boneless breast grilled with fresh herbs then topped with diced Roma tomato, fresh basil and black olive salsa

Chicken Piccata

boneless breast with lemon sauce, mushrooms and capers

Chicken Parmesan

boneless breast breaded and baked, topped with fresh tomatoes, basil and mozzarella cheese

Mango Chicken

boneless breast grilled and topped with a colorful citrus mango salsa

Grilled Cajun Chicken

boneless breast with our fiery blend of Cajun seasonings and topped with roasted peppers

Rotisserie Roasted Chicken

chicken roasted with fresh herbs to "fall off the bone" tenderness

Spicy Citrus Chicken

chicken marinated in southwestern spices and fresh lime juice

Oven Fried Chicken

chicken lightly battered and oven fried for a light and healthier alternative to deep frying

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GOURMET SPECIALTIES

Lamb, Veal and Pork

Rack of Lamb

roasted rack of lamb served with either mint or horseradish sauce

Lamb Chops

*tender lamb chops, broiled with garlic butter
and served with roasted garlic shallot sauce*

Veal Parmesan

*breaded veal scaloppini with mushrooms and marinara sauce,
baked with mozzarella and parmesan cheese*

Pork Loin Florentine

*spinach stuffed pork tenderloin, oven-roasted
and served with roasted garlic shallot sauce*

Seafood

Grilled Filet of Salmon

*salmon filet basted with white wine and lemon juice grilled and
served with a red chili salsa*

Baked Flounder

*lightly battered flounder filet baked and finished with lemon juice
and white wine and topped with toasted almonds*

Shrimp Panama

*five jumbo shrimp, baked, filled with crabmeat, wrapped in
hickory smoked bacon and served with a lemon butter sauce*

Baked Grouper

baked grouper filet with a lemon crumb topping

Combinations

Filet Mignon and Shrimp

*grilled 6 oz. center cut beef tenderloin,
wrapped in hickory smoked bacon and
served with three grilled jumbo shrimp and Hollandaise sauce*

Prime Rib and Shrimp

*8 oz. prime rib with horseradish cream and served with
three grilled jumbo shrimp and Hollandaise sauce*

Chicken Teriyaki and Shrimp

*skewered chicken and vegetables, served with
jumbo shrimp in a teriyaki sauce*

Salmon and Chicken

*grilled filet of salmon and breast of chicken,
served with a red chili salsa*

Side Dishes

Salads

house, Caesar, potato, macaroni

Potatoes

garlic or sweet mashed, baked, roasted, au gratin

Rice

Saffron garden, Spanish

Vegetables

*green beans, mixed, zucchini, carrots, spinach, broccoli,
asparagus, with choice of prep*

Breads

rolls, garlic bread, cornbread



BARBEQUE SPECIALTIES

Santa Maria Style

Grilled over a combination of California Red Oak and Texas Mesquite

Sirloin Tri-Tip, Chicken or Ribs

or a combination of these meats

served with:

*tossed garden salad with Ranch and Italian dressings
herb potato salad
barbeque baked beans
parmesan garlic bread
fresh tomato salsa*

South of the Border Barbeque

Sirloin Tri-Tip and Citrus Marinated Chicken

served with:

*tossed garden salad with Ranch and Italian dressings
Mexican style rice
ranch style chili beans
flour tortillas
parmesan garlic bread
fresh tomato salsa*

Backyard Barbeque

Grilled Angus Beef Hamburgers, Vegetarian Garden Burgers and Vienna All Beef Hot Dogs

served with:

*cole slaw
barbeque baked beans
home-style potato salad
leaf lettuce, sliced tomato and onion
sliced cheddar cheese
pickle relish and condiments*

California Gourmet

A light and healthy menu in the California tradition

Sirloin Tri-Tip and Grilled Mediterranean Herb Chicken Breast

served with:

*tossed garden or classic Caesar salad
roasted red bud potatoes
grilled spring vegetable medley
freshly baked wheat, sourdough and French rolls*

Barbeque Sandwiches

Pulled Pork, Sliced Pork, Pulled Chicken, Beef Brisket or Smoked Turkey

or a combination of these meats

served with:

*barbeque baked beans
potato or pasta salad
cole slaw
skillet cornbread*

Custom

Create an original menu or add to one of the menus above with these favorites:

Fresh Fruit

seasonal fruits served as a salad or in a display

Macaroni and Cheese

with Cheddar, Swiss and Monterey Jack cheeses

Grilled Vegetables

Grilled Sausages

spicy or sweet Italian sausages, Louisiana hot links and spicy andouille

Grilled Seafood

shrimp, swordfish, halibut or salmon

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