

# EFS Catering and Events Presents:

The 2017 Plated Entrée Selection

*A lively tango of creative flavors and tantalizing textures...*



### Chicken Entrée Options~

Fire Roasted Breast of Chicken with Wheels of Goat Cheese  
Sun Dried Tomatoes and White Wine Lemon Basil Sauce \$20.95

Butterfly Cut and Stuffed Breast of Chicken with Sundried Tomato, Baby Spinach,  
Mozzarella and Parmesan  
Drizzled with White Wine Lemon Cream Sauce \$20.95

Wild Forest Chicken Marsala with Portobello, Porcini  
and Shiitake Mushrooms and Creamy Marsala Wine Sauce \$20.95

Pan Seared Breast of Chicken with Citrus Buerre Blanc, Capers and Dill \$20.95

Herb and Butter Brushed Bone in Chicken Breast \$19.95

Mediterranean Breast of Chicken, Topped with Tomatoes, Capers, Olives, Garlic,  
Red Onion, Bright Lemon, Basil, Parsley, Olive Oil and Sea Salt \$20.95

Bruschetta al Pollo, Fired Roasted Breast of Chicken Topped with Vine  
Ripe Tomatoes, Red Onions, Crushed Garlic and Sweet Basil, Drizzle with  
Aged Balsamic and Dusted with Parmesan \$20.95

Golden Chicken Boursin, Lightly Breaded and Stuffed with Herbed Boursin  
Cheese, Baby Spinach and Topped with a Delicate Champagne Cream Sauce \$20.95

Pan Seared Breast of Chicken Topped with Sautéed Mushrooms,  
Crispy Pancetta and Fontina Cheese Sauce \$20.95

Fire Roasted Breast of Chicken Topped with Jalapeño Pineapple Salsa  
Or Avocado Pico De Gallo, Drizzled in Cilantro Cream Fraise \$19.95

Hand Dredged Breast of Chicken with Parmesan Herb Bread Crumb Crust  
And Lemon Garlic Cream Sauce \$20.95

Southern Style Buttermilk Dipped and 9 Spiced Fried Chicken Breast \$19.95

Balsamic Glazed Grilled Chicken Breast \$19.95

**Beef & Pork Entrée Options~**

Espresso Rubbed Petite Filet of Beef Seared in Butter and Rosemary  
And Topped with Crispy Onion Frizze and Gorgonzola Cream Sauce \$32.95

Aged and Hand Selected Prime Rib with Crushed Peppercorn and Sea Salt  
Drizzled with Cabernet Au Jus and Served with Horseradish Aioli \$29.95

Charcoal Grilled Ribeye with Habanero Blue Cheese Compound Butter \$45.95

NY Strip Steak with Roasted Garlic and Rosemary Mushroom Compound Butter \$38.95

Carved Beef Tenderloin with Balsamic, Red Wine and Garlic Reduction \$29.95

Sicilian Style Charred Flank Steak with Olive, Herb and Garlic Infused Vinaigrette \$26.95

Tejano Style Fire Roasted Skirt Steak with Red Peppers and Bermuda Onions \$26.95

Classic Beef Bourguignon – Tender Slow Braised Beef Tips in Red Wine, Shallot, Herbs,  
Carrots, Mushrooms, Garlic and Tomato Sauce \$25.95

Flat Iron Steak with Maple Bourbon Lacquer, Thyme and Sautéed Mushrooms \$28.95

Carved King Round of Beef with Natural Au Jus and Horseradish Aioli \$20.95

Lechon Asado- Latin Inspired Roast Pork with Garlic, Lime, Orange, Bay,  
Sea Salt, Red Pepper, Sherry, Cumin and Cilantro \$20.95

Applewood Bacon Wrapped Pork Tenderloin with Dijon Maple Glaze \$20.95

Pan Roasted Center Cut Pork Chop with Thyme and Creamy Marsala Mushroom Sauce \$20.95

Southern Style Pulled Pork with Peach Bourbon BBQ Sauce \$20.95

**Seafood Entrée Options~**

Roasted Salmon with Lemon Parmesan and Herb Compound Butter \$20.95

Fire Roasted Salmon with Pomegranate & Wildflower Honey Glaze \$20.95

Parmesan, Feta and Bread Crumb Topped Salmon \$24.95

Roasted or Grilled Salmon with Cucumber Dill Cream Sauce \$20.95

Horseradish Roasted Salmon with Roasted Tomato Coulis \$24.95

Light Black Tilapia with Cajun Cream Sauce, Micro Diced Tomato

And Baby Spinach Chiffonade \$19.95

Pan Seared Tilapia with Lemon Caper Buerre Blanc \$19.95

Fire Roasted Tilapia Topped with Tomato Bruschetta with Basil and Garlic Infused Olive Oil \$19.95

Potato Crusted Mahi Mahi with Sweet Corn Fondue \$24.95

Pan Seared Mahi Mahi with Blueberry Buerre Blanc \$22.95

Coconut Crusted Mahi Mahi with Apricot Coulis \$22.95

BBQ Mahi Mahi with Cilantro Yellow Pepper Pesto \$22.95

{2} Hand Shaped Jumbo Crab Cakes with Caramelized Corn & Red Pepper Salsa \$29.95

Lobster Tail with Smoked Paprika Clarified Butter \$29.95

Garlic Shrimp & Andouille Fettuccini with Roasted Red Pepper Pesto and Shaved Parmesan \$26.95

**Sides: Choose Two\***

Whipped Idaho and Bliss Potatoes with Heavy Cream and Real Butter

Roasted Red Bliss Potatoes with White Truffle and Parmesan

Potatoes Au Gratin with Parmesan Bread Crumb and Cheddar

Penne Pasta with Deconstructed Pesto and Toasted Pine Nuts

Wild Rice/ Rice Pilaf/ Coconut Jasmine Rice or Couscous

Fire Roasted Vegetables with Citrus Butter

Asiago Roasted Asparagus

Blistered Green Beans in Olive Oil and Sea Salt

Garlic and Parmesan Roasted Vegetables- Brussel Sprouts, Baby Carrots, Broccoli,

Cauliflower, Zucchini and Red Pepper

Zucchini and Roasted Tomato Au Gratin with Parmesan Bread Crumb

Broccoli with Garlic Butter Sauce

**Salads:**

Mixed Field Greens with Baby Spinach Topped with Pistachio Crusted Goat Cheese,

Dried Cranberries and Red Onion

Served with Raspberry or White Balsamic Vinaigrette

Mixed Field Greens Salad with Sugared Pecans, Lush Strawberries, Creamy Feta and Red Onion

Served with Raspberry or Balsamic Dressing

Mixed Field Greens with Baby Spinach Topped with Crumbled Blue Cheese, Anjou Pears, Black Walnuts

And Red Onions

Served with White or Balsamic Vinaigrette

**House and Caesar Salads Also Available\***

**All Entrees Include Artisan Bakery Rolls with Sweet Cream Butter & Southern Style Tea\***

**Plated Duet Pricing~**

Choose **Any Beef Option** Listed and Add Chicken/ Fish/Pork Option for \$10.00pp

Add {1} Crab Cake, Grilled Shrimp Spear or Petite Lobster Tail to Any Entrée for \$12.00pp

**EFS House Special Duet**

Espresso Rubbed Tri Tip with Crispy Onion Frizze and Balsamic Reduction  
Accompanied by Bourbon Lacquered Chicken Breast

Whipped Idaho and Bliss Potatoes with Roasted Garlic  
& Blistered Green Beans in Olive Oil and Sea Salt

Includes Plated Salad and Artisan Bakery Rolls

\$26.95

**Olivia Burkhalter González**

Vice President and Marketing Director

904-504-3112

[Olivia-gonzalez@comcast.net](mailto:Olivia-gonzalez@comcast.net)

@efscatering.com

**Josylynn Carbone Varela**

Social Media, Marketing and Sales Manager

904- 660-9296

[josylynncarbone@gmail.com](mailto:josylynncarbone@gmail.com)

@efscatering.com

**Follow Us On Social Media- @EFSCATERINGJAX**



