

## ~Family Style Dinner Menu~



Family Style Dinner Service is one of the fastest and most efficient styles of service. It brings the options of a dinner buffet right to the table, with the efficiency and elegance of a plated meal. It also creates a social vibration so guests that may not know each other now have the opportunity to chat and interact.

Large portions of the menu items are arranged on long white rectangular platters that get placed around the centerpieces. It's important to discuss your table décor with the caterer and your coordinator so plenty of room is left around the table for this style. The meal will begin with a plated salad and artisan bakery rolls and then two entrees and three sides are placed on the platters and guests will serve themselves.

This style of service is fun, intimate and fast!

### Please Contact:

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## ~Family Style Dinner Menu Options~

**\$26.95pp++**

~Primo~

### Choice of Plated Salad

Baby Kale Caesar Salad with Toasted Pine Nuts, Shaved Parmesan, Garlic Croutons and Red Onion

Classic Caesar Salad with Shaved Parmesan, Red Onions and Garlic Croutons

Fresh Garden Salad with Vine Ripe Tomato, Marinated Cucumber, Carrot, Red Onion and Garlic Croutons

Artisan Salad with Mixed Greens and Baby Spinach, Creamy Feta, Lush Strawberry's, Sugared Pecans and Red Onions

Served with Your Choice of Two Homemade Dressings

Artisan Bakery Baskets with Assorted Soft and Hard Rolls and Sweet Cream Butter

~Secondo~

### Entrees and Sides

#### **Choose Two Entrée's**

- ◆ Herb and Butter Brushed Chicken or Southern Style 9 Spiced Fried Chicken with White Pepper Gravy
- ◆ Garlic and Citrus Marinated Chicken Breast Topped with Fresh Pico De Gallo and Cilantro Cream Fraise
- ◆ Panko Breaded and Stuffed Breast of Chicken with Baby Spinach and Boursin, Drizzled with White Wine Cream Sauce
- ◆ Fire Roasted Breast of Chicken with Wheels of Goat Cheese, Sundried Tomato and White Wine Lemon Basil Sauce
- ◆ Pan Seared Chicken Escalope's with Mediterranean Style Salsa with Capers, Olives, Lemon, Garlic, Shallot, Tomato, Basil, Lemon, Sea Salt and Olive Oil

- ◆ Marinated and Grilled Flank Steak with Sicilian Style Infused Olive Oil
  - ◆ Stuffed Flank Steak with Red Bell Peppers, Baby Spinach, Pesto and Creamy Feta
  - ◆ Slow Simmered Beef Bourguignon with Red Wine, Cognac, Mushrooms, Herbs, Garlic, Shallot, Carrot and Tomato
    - ◆ Carved Beef with Pink Peppercorn Au Jus and Horseradish Aioli
    - ◆ \*Brown Butter and Herb Crusted Prime Rib \_ ADD \$8.00pp with Garlic Aioli and Noir Au Jus
- ◆ Sea Salt Roasted Salmon with Lemon and Parmesan Compound Butter
  - ◆ Horseradish Roasted Salmon with Tomato Coulis
  - ◆ Pan Seared Salmon with Smashed Avocado and Cherry Tomato Salsa
- ◆ Pan Seared Mahi Mahi with Blueberry Buerre Blanc
- ◆ Jumbo Hand Shaped Crab Cakes with Roasted Red Pepper and Corn Salsa and Smoked Paprika Remoulade- Layered Over Arugula and Watercress Greens
- ◆ Southern Style Pulled Pork with Sauce Trio- Blueberry Chipotle, Whiskey BBQ and Tangy Mustard Sauce
  - ◆ Medallions of Pork Tenderloin with Thyme and Portobello Mushroom Marsala
  - ◆ Stuffed Pork Tenderloin with Crumbled Blue Cheese, Applewood Bacon and An Jou Pears with Light Pan Sauce
  - ◆ Latin Inspired Lechon- Pork Roast – Marinated in Lime, Garlic, Habanero, Cilantro, Cumin, Olive Oil, Sea Salt, Lemon and Sour Orange- Slow Roasted and Fall Apart Tender
  - ◆ BBQ Mahi Mahi with Yellow Pepper and Cilantro Pesto
    - ◆ Coconut Crusted Mahi Mahi with Apricot Coulis
    - ◆ Garlic Shrimp Scampi with Linguine Pasta and Fresh Parsley
    - ◆ New Orleans Style Shrimp and Grits with Creamy Stoneground Grits, Cajun Cream Sauce, Mushrooms and Tomato with Andouille Sausage

~Sides~

**Choose Three Sides**

- ◆ Whipped Idaho and Bliss Potatoes with Heavy Cream and Real Butter- \* Can Also Be Served Loaded\*
  - ◆ Roasted White Truffle and Parmesan Red Bliss Potatoes
    - ◆ Brie and Bacon Scalloped Potatoes
    - ◆ Whipped or Roasted Sweet Potatoes
  - ◆ Gourmet Mac and Cheese with Butter Bread Crumb Topping
    - ◆ Creamy Fettucine with Champagne & Asiago Alfredo
    - ◆ Orzo Pasta with Deconstructed Pesto and Parmesan
  - ◆ Creamy Baked Penne Pasta with Ricotta, Baby Spinach, Parmesan and Lemon
  - ◆ Caprese Tomatoes with Buffalo Mozzarella, Basil, Sea Salt, Olive Oil and Balsamic Demi
- ◆ Fragrant Jasmine Rice Simmered in Coconut Milk and Topped with Toasted Coconut and Chive
  - ◆ Fragrant Saffron Rice with Smoked Ham and Baby Peas
  - ◆ Wild Rice Pilaf with Toasted Almonds, Thyme and Dried Cranberries
    - ◆ Blistered Green Beans in Olive Oil and Sea Salt
- ◆ Garlic and Parmesan Roasted Vegetables- Brussel Sprouts, Baby Carrots, Broccoli, Cauliflower, Zucchini and Red Pepper
  - ◆ Roasted Asparagus with Sea Salt and Lemon Fondue
  - ◆ Slow Simmered Collard Greens with Ham Hock, Chicken Stock and Peppers
    - ◆ Steamed Broccoli with Garlic Butter Sauce
- ◆ Roasted Sweet Potato, Red Pepper, Carrot, Acorn Squash, Pumpkin and Garlic {Seasonal}
  - ◆ Roasted Pesto Tomatoes with Goat Cheese and Fresh Basil Infused Olive Oil
  - ◆ Fire Roasted Mixed Vegetables with Citrus, Olive Oil, Sea Salt and Fresh Herbs

\*Menu Price Includes Southern Style Tea and Water Service Tableside

**~Additional Menu Upgrades~**

***Appetizer Suggestions for the Cocktail Hour:***

Butler Passed Hors D- Starting at \$2.25 pp – Many Options to Choose From\*

Beautiful Mezza Style Fruits, Cheese and Spreads Display with Various Bright Seasonal Fruits and Berries, Imported and Domestic Cheeses, Spreads, Baked Brie, Gourmet Crackers and Crisps \$2.95 pp

Build Your Own Bruschetta Bar with Various Dipping Sauces, Tapenades, Spreads and Bruschetta's with Gourmet Crackers, Breads and Pita \$3.95pp

Jumbo Soft Pretzel Bar with Sea Salt, Garlic and Jalapeno Cheddar Served Hanging on Tabled Display with Fun Dipping Sauces \$5.95pp

Raw Bar with Fresh Shrimp, Vodka Cocktail Sauce, Crackers and Lemon Served in Martini Glasses \$2.95pp

Mini Wine and Cheese Tasting with 2 White Wines, 2 Red Wines Served in Sample Sips with Assorted Artisan Cheeses, Grapes, Olives, Imported and Smoked Meats Selection, Breads, Spreads and Gourmet Crackers \$9.95pp

Welcome Champagne Table with Effervescent Champagne and Fresh Berries- One Glass Per Person \$4.95 each

***Dessert Options:*** \$4.95pp- Butler Passed\*

Wild Berry and Peach Cobbler with Hand Whipped Cream

Key Lime or Coconut Cream Pie Shooters with Hand Whipped Cream

Dark Chocolate Mousse with Raspberry's and Chocolate Curls

Whipped Cheesecake Martini with Fresh Strawberry's

***Gourmet Coffee Station:*** \$2.95 Per Person

Includes Regular and Decaf Colombian or French Coffee  
Hot Water and Assorted Teas, Lemon, Honey and Cream  
Sweeteners, Creamers, Stir Straws, Napkins and Cups

***Late Night Snack:*** \$2.95 Per Person Choose One of the Following

Chilled Milk Shots with Dipped Oreos

Chicken and Waffle Sliders with Maple Syrup

Pepperoni Pizza Empanadas with Mozzarella

Beef Sliders with Mustard and Pickles

Pomme Frites or Fancy French Fries with Dipping Sauces

Soft Pretzel Bites with Nacho Cheese or Marinara Served in Tumblers

Donut Wall with Assorted Donuts, Mini Donut Hole Tower, Paper Bags and Cocktail Napkins

Old Fashioned Float Station with Coca Cola Classic, Root Beer and Vanilla Bean Ice-cream Served in Tall Glasses with Paper Straws and Napkins

***Hot Cocoa Bar:*** \$3.95 Per Person

Includes Warm Milk and Hot Water with Cocoa Powder, Cinnamon, Mini Marshmallows, Peppermints, White and Dark Chocolate Morsels and China Cups with Cocktail Napkins

## ~In Addition~

### Executive Catering Can Also Provide:

#### **Linens:**

Floor Length Guest Table Linens for \$15.95 Each {60-72 Inch Rounds}

Linen Napkins for \$1.25 Each

Cocktail Linens and Sashes for \$18.95 Each Table

Envelopes for 6 or 8ft Banquet Tables \$18.95 Each

Sweet Heart Table Linens \$13.95 Each

Additional Linens Available on Request

#### **China/Silver/Glass Package:**

2 Beverage Glasses Per Person, Salad Plate, Dinner Plate, Appetizer Plate

Full Silver Set, Salt and Pepper Shakers and Sugar Caddies  
\$2.95 Per Person

#### **Professional Banquet Staff and Bartenders:**

Professional Wait Staff is available at \$25 Per Server Per Hour/ Four Hour Minimum (1 Server for Every 20-25 Guests is Suggested)

Professional Bartenders are Available at \$25 Per Bartender Per Hour/ Four Hour Minimum (1 Bartender for Every 50 Guests is Suggested)

**Assorted Bar Glass:** is Available at \$1.25 Per Person

\*We are fully licensed and insured for full bar services and encourage our clients to provide Their own alcohol- A list of desired items can be provided for your convenience

**Table, Chair and Tent Rental Prices Available on Request**

A 21% Service Fee will be added on top of the final bill This service fee is for delivery and set up of your event, and includes professional chef services, labor and production, event hardware, buffet or food station linens where applicable and breakdown/reload post event

This fee is not a gratuity. A 7% Sales Tax will also apply