

Zildjian Catering



941.363.1709. www.zildjancatering.com

CATERING MENU IDEAS

Main Courses

(This only a sample entrée choices)

- Roasted Turkey Breast Rubbed with Fresh Herbs and served with a traditional Gravy and Biscuits
 - Chicken Roulades stuffed with a variety of choices.
- Hand Carved Herb and Garlic Encrusted New York Strip Sirloin served with a Porcini Red Wine Demi Glace
 - Sautéed Chicken Medallions with Marsala Wine and Mushrooms
 - Sesame Encrusted Sushi Grade Tuna
 - Salmon En Pappiote served with a Baby Spinach and Herbed Quinoa.
- Angus Tenderloin of Beef Medallions a Red Wine Demi Glace and Ratatouille with Orzo

- Citrus Grilled Halibut accompanied by Mango and Carambola Chutney, served with Sticky Rice Vegetable Confetti
 - Atlantic Salmon Fillet served with a Citrus Glaze
- Arctic Char served with Sun chokes, Spinach, Sundried Tomatoes and Garlic with Bulghar Rice Pilaf (seasonal availability of fish)
- Cinnamon Rubbed Smoked Pork Tenderloin with a Cider and Black Cherry Sauce
 - Certified Angus Beef Short Ribs with Red Wine Demi Glace
 - Chicken Roulade stuffed with Roasted Veggies and Southwest Rice
 - Baby Rack of New Zealand Lamb with Truffled Polenta
- Moroccan Spiced Beef with Root Vegetables served with curry mustard
 - Chicken Shish Kebabs with Veggie Skewers
 - Soy Sesame Glazed Chicken Breast
 - Cilantro Lime Chicken with Caribbean Rice and Grilled Veggies
 - Herb Lemon Chicken with a Sauce Caper
 - Chicken and Broccoli in a Lemon White Wine Sauce
 - Herb Encrusted Beef Tenderloin –
 - Mojito Chicken with a Rum Glaze

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Side Dishes

Sweet Duchess Potato Galettes
Colorful Vegetable Medley
Seasonal Vegetable Ragout over a Grilled Polenta Cake
Haricot Verte and Sweet Pepper Bundles tied with a Chive
North African Cous Cous with Dried Fruits and Almonds
Brown Basmati Rice with Black and White Beans
Red Skin Mashed Potato
Mediterranean Rice Pilaf
Tri-Color Potato Medley
Caribbean Coleslaw or Kicked up Broccoli Slaw
Black Beans and Dirty Rice
Pasta Primavera with a Parmesan Dressing

Salads

- Baby Greens with Grape Tomato, English Cucumber, Candied Walnuts, Goat Cheese and Dried Cranberries and Raspberry Vinaigrette
 - Tossed Mixed Greens Salad with Balsamic Vinaigrette
 - Classic Caesar Salad with Homemade Croutons and Shaved Parmesan
 - Sushi Grade Tuna Timbale on a bed of Micro Greens with a light Tahini Dressing
 - Red and Green Baby Romaine Lettuce with White Anchovies, Yellow Cherry Tomato and Roasted Garlic Aioli
 - Baby Arugala Salad with Pea Tendrils, Poached Pears and Shaved Pecorino Romano Garnish
 - Israeli Cous Cous Salad with Feta, Olives, Tomato and fresh Herbs
 - Basmati Rice Salad with Dried Cranberries, Scallions and Orange Zest
 - Israeli Chopped Salad with Fresh Lemon and Parsley
 - Pasta Primavera with Garden Veggies and Parmesan dressing
- Spinach Salad with Sliced Mushrooms, Grape Tomato, Red Onion, Orange Sections and Blood Orange Vinaigrette

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Stationary Hors D'oeuvres

Soup Station

Choice of warm soups served in Petit Shot Glasses garnished to perfection

- Savory Butternut Squash and Pear Soup with topped with Chive Batons
- Chunky Corn Chowder served with a Corn Biscuit Crouton
- Lobster Bisque served with Brioche Crackers
- Tortilla and Chicken Soup served with Tri-Colored Tortilla Chips

Pate Station

An Arrangement of Specialty Pâtés accompanied by Cornichons, Rustic Breads and Gourmet Crackers. A selection of imported olives will also be displayed all surrounded by Exotic Seasonal Fruits.

Cheese and Vegetable Crudités Station

Sundried Tomato Mascarpone Torte

Baked Brie En Croute with a Pecan Praline Filling (*a signature item*)

A Selection of Imported and Domestic Cheeses all surrounded by fresh fruits in season and gourmet crackers

An Assortment of Fresh Vegetables in Season Sliced beautifully with a choice of Dips and accompanied by assorted breads and crackers.

Sushi Station

Served with Soy Sauce, Wasabi and Pickled Ginger

California Maki Rolls

Spicy Tuna

Assorted Vegetarian

Pan Asian Station

Beef and Broccoli with a delicious rich sauce

Szechwan Basil Chicken

Kung Pao Chicken with Garden Vegetables

Almond Chicken Stir Fry with Mushrooms, Baby Corn, Almonds in a Savory Sauce

Served with Steamed Rice, Sesame Noodles or Stir Fried Rice

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Asian Appetizer Station

Choice of:

Fresh Spring Rolls
Vegetable Spring Rolls
Chicken Teriyaki
Beef Satay
Asian Chicken Wings
Dumplings or Peking Ravioli
Scallion Pancakes

Tapas Table

Imported Manchego Cheese
Crusty Bread with Tomato, Garlic and "Seranno" Smoked Ham
Sautéed Artichoke Hearts with Fresh Herbs and Garlic
"Patatas Bravas" Brave Potatoes

Italian Antipasto Station

Imported Tuna – Roasted Piquillo Peppers -Provolone Cheese-Cappicola-
Pepperoncini's, Cillengini (fresh Mozzarella) with Sundried Tomatoes, Infused
Rosemary Oil and Chiffonade of Basil
Baby greens served with a Homemade Balsamic Vinaigrette

Tuscan Breads, Flavored Oils, Imported Olives, Garlic

Mexican Station

A Trio of Dips; Mango Salsa, Homemade Authentic Guacamole, Chunky Tomato and
Spring Onion Salsa
Roasted Corn and Black Bean Salad or Black and White Bean Salad with a Fresh
Cilantro Pesto with Avocado Oil
Served with Blue and White Corn Tortilla Chips

Salmon Station

Boneless Whole Poached Salmon Decorated with Thinly Sliced Cucumbers served with
a Dill Crème Fraiche and Braided Rolls

Middle Eastern Table

Hummus, Tabouli Salad, Marinated Mushrooms, Grilled Vegetables, Surrounded by
Gourmet Crackers, Pita Chips

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Assorted Wraps and Finger Sandwiches

Served on Artisan Breads and wraps

Marinated Cajun Shrimp
Cilantro Lime Chicken Breast
Fresh Mozzarella, Basil and Vine Ripe Tomato
Hand Carved Turkey with Brie and Sprouts and black berry mustard
Sliced Cappacola and Sharp Provolone
Grilled Vegetables

Cold Gazpacho Station

Gazpacho served in Cucumber Cups
Offering Shots of Handmade Tito's Vodka Kickers on Side
- Basket of Mini Pepper Biscuits

Passed Hors D'oeuvres

Brie and Pear Wedding Purses
Goat Cheese Stuffed Mushroom Caps
Maple Glazed Scallops wrapped in Bacon
Pan Fried Crab Rangoon's with a Sweet and Sour Dipping Sauce
Turkey Wonton's with Sweet Chili Sauce
Miniature Beef Wellington in Puff Pastry
Sweet Potato Knishes in Puff Pastry
Mini Potato Latkes with Smoked Salmon and Dill Crème Fraiche
Jamaican Jerk Chicken Skewers with a Sweet Dipping Sauce
Rueben Wonton Bites
Savory Herb Encrusted Baby Lamb Chops
Tandoori Chicken Skewer with a Cucumber Yogurt Dipping Sauce
Chicken and Vegetable Lo Mein served in Chinese Boxes and Wonton Crisp
Mini Pizzettes with Yellow and Red Tomato, Asiago Cheese and Fresh Basil

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Passed Hors D'oeuvres

Crust less Mini Quiche with choice of Roasted Tomato & Asparagus OR
Apple wood Bacon and Chive

Seared Asian Steak Lettuce Cups garnished with Toasted Almonds & Scallion
Jumbo Crab Beignets

Mini Zucchini and Goat Cheese Tarts

Chipotle Chicken Bites on top of Tortilla Rounds

Blue Cheese Savories topped with Fig and Caramelized Onion Jam

Antipasto Skewers with Fresh Mozzarella- Kalamita Olives - Artichoke- Hard Salami

Toasted Bagel Crostini with Baby Spinach, Smoked Salmon and Goat Cheese

Coconut Chicken OR Shrimp with a Sweet and Spicy Dipping Sauce

Moroccan Spiced Beef Skewer with Curry Mustard

Assorted Brushetta topped with:

Grilled Eggplant and Buffalo Garlic

Olive Tapenade and Roasted Peppers ** Roma Tomato, Olive Oil and Basil

Date Rumaki

Authentic Shrimp Cheviche in Phyllo Cups

Caramelized Vidalia Onion and Fig Jam with Goat Cheese in Phyllo Cups

Mini Risotto Cake topped with a Lemon Garlic Aioli

Spinach and Feta Phyllo Squares

Marinated Grilled Florida Gulf Shrimp and Scallop Skewers with Tequila Lime Sauce
And Lemon Air Garnish

Black Bean and Vegetable Empanadas served with a Smokey Chipotle Sauce

Mango Jerk Chicken served on Mini Sweet Peppers drizzled with Papaya Nectar

Mixed Seafood and Local Snapper Ceviche topped with Cilantro Caviar and Avocado
Served in Mini Shot Glasses

Shucked Oysters on the ½ Shell with a Trio of Sauces

Cherry Tomato filled with Fresh Mozzarella topped with Balsamic Caviar & Basil

Hand Made Lump Crab Cakes with Fresh Lemon Dill Aioli

Mini Market Salad with Arugula, Oranges-Tomato- Phyllo Cups with Avocado Dressing

Fresh Vietnamese Spring Rolls stuffed with Asian Sausage, Snow Peas, Sprouts, Julienne Carrots, Fresh Cilantro, Crisp Mint and served with Zesty Peanut Sauce

Mini Corn Muffins filled with BBQ Beef Brisket

Mini Italian Pannini Sandwiches with Proscuitto and Provolone

Stuffed Portobello Mushrooms with Mascarpone and Blue Cheese topped with Fresh Basil and Cracked Black Pepper

Mini BBQ Pulled Pork or Chicken Sliders

Mediterranean Lamb Kebabs with Tzdazki Sauce

Ground Lamb Burger Sliders

Desserts

Apricot and Raspberry Squares

Chocolate Peanut Butter Squares

Chocolate and White Chocolate Fondue served with a selections of Fresh Fruits, Madeline's and Homemade Marshmallows

Ice Cream Sundae Bar with Assorted Toppings

Tiramisu served in Ice Cream Cones

Assorted Miniature Pastries

Authentic Baklava

Cookie and Brownies

Dessert Crepes with Fresh Berries and Crème Anglaise

Berry Cobbler topped with Vanilla Bean Ice Cream

Raspberry Ribbon Cheese Cake

Chocolate Cake with Chocolate Mousse filling and Ganache

Crème Brule with Summer Fruits

Assorted Flavors of Mousse served in Tasting Cups with Side of Biscotti

Minted Watermelon Pops

Mini Chocolate Carmel Dessert Cakes

Key Lime Tarts

Whoopie Pies

Local Peaches Poached in Port Wine served atop Grilled Angel Food Cake