

Event Menu – Corporate “Old World Florida” Themed Event

Realtor Reward Reception
Thursday, November 5, 2009

TIME: 6pm – 8:30pm
LOCATION: Palmetto Club-Fishhawk Ranch
ATTENDANCE: 200 guests
DESCRIPTION: 2.5 hour corporate themed cocktail reception, formal and high end

Menu

Floribbean Short Plate Stations – “Rustic and Refined”

These fun and fabulous stations are designed to be independent food stations allowing your guests to pick and choose the items that they will enjoy.

“Rustic” Station

Station décor includes food being served from cast-iron skillets set atop brick “chimneys”

South Florida “Black Beans and Rice Martini Bar”

A classy twist on a rustic South Florida influenced dish – Cuban black beans and rice.

To keep the crowd flowing smoothly your guests will be served the black beans and rice “martinis” by one uniformed staffer, and then move to another section of the station where a second staffer will dish out your guest’s choices of toppings, including chopped mojo chicken, pulled Cuban roast pork, scallions, red peppers and balsamic caramelized onions.

“Refined” Station

Key Lime Caesar Salad with Margarita-marinated Grilled Shrimp

A Florida twist on a classic salad! Elegantly served in a cocktail glass, romaine lettuce is tossed lightly with our house-made creamy key lime caesar dressing and then topped with margarita marinated grilled Florida pink shrimp. Served on a vertical buffet display for a unique and modern look.

Citrus Grove Chicken Short Plate

refreshing Florida citrus marinated grilled chicken breast, sliced and topped with a orange-grapefruit salsa, served over island style slaw atop a tropical banana leaf. Light and refreshing with a feel of Florida.

Shrimp Roban

plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with penne pasta and chopped green onion

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Signature Appetizer Bites (passed throughout the event)

Mini Crispy Fish Tacos

With citrus marinated grilled tilapia, crunchy jicama slaw & pico de gallo

Fried Plantain Chips

with a floret of piquant black bean puree & cilantro leaf

Gator Bites

Fried alligator on a mini knotted bamboo skewer, with a Creole Remoulade sauce

Gourmet “Cheeseburgers in Paradise”

Miniature sliders of sliced filet mignon, caramelized onions and melted pepato cheese

Self Serve Coffee and Desert Station

*Regular and De-Caf with cream and assorted sweeteners, Irish coffee cups
Served from our hand-hammered copper coffee urns (see attached photos)*

Includes a selection of miniature Florida favorite sweets & treats

About This Event

Good Food Catering Company was the perfect caterer to wow the guests at an annual reception for a national homebuilding development company’s VIP reception. This year’s theme of “Old World Florida – Rustic and Refined,” featured great food and cutting edge decor that showcased the flavor and feel of the South Florida region. The gala was held at The Palmetto Club, at Fishhawk Ranch in Lithia, FL and boasted a guest list of more than 200 local realtors and VIP’s that basked in the beautiful custom designed decor, enjoyed specialty cocktails by uDream Events and feasted on delicious passed hors D’ouvres and innovative food stations.

-call us to discuss having a similar menu specially designed for your event -

