



CORPORATE CATERING MENU

Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com





Corporate catering menu

Welcome to our premier corporate event catering service, where simplicity meets excellence!

Our curated top 20 favorites have been thoughtfully selected based on the preferences of our esteemed clients, ensuring a delightful culinary experience for any occasion.

Navigating through our accessible menu is a breeze, allowing you to effortlessly choose from a diverse range of delectable options that cater to various tastes and dietary preferences. Whether you're organizing a business meeting, conference, or team-building event, our user-friendly selection process guarantees a seamless catering experience.

Selecting your top 20 favorites is a stress-free endeavor.

Once you've selected, sit back and relax – we handle the rest. From meticulous food preparation to prompt drop-off services, our expert team ensures that your corporate event is elevated with delicious cuisine without the hassle of complex planning.

The top 20 favorites chosen by our clients guarantee a gastronomic delight and showcase our commitment to providing a seamless and enjoyable catering experience.

Trust us to effortlessly and sophisticatedly transform your corporate event or employee dining experience into a memorable culinary journey.



SALADS

- Garden salad.
- Caesar salad.
- Iceberg wedge salad.
- Caprese salad.
- Farro salad.
- White albacore tuna salad.
- Artisan coleslaw.
- Seasonal fruit salad.
- Individual garden vegetable crudité.



SALADS

- Southern potato salad.
- Creamy cole slaw.
- Artisan cheese.
- Mediterranean display.
- Spinach & watercress salad.
- Southwestern quinoa salad.
- Frieze and arugula salad.
- Greek salad.
- Mediterranean couscous salad.



SALADS

- Portobello salad.
- Seared tuna salad.
- Italian salad.
- Mediterranean pasta salad.
- Strawberry burrata salad.
- Watermelon salad with feta and mint.
- Salmon niçoise salad.
- Shrimp salad with arugula, and lime.
- Israeli couscous and tomato salad.



Sandwiches | wraps

- Whole wheat ciabatta.
- Italian sub roll.
- French baguette.
- Petite sandwich display.
- Roast beef and swiss onion roll.
- Chicken sandwich herb focaccia.
- Club croissant with turkey, blt.
- Classic tuna salad sandwich.
- Cranberry chicken and walnut wrap.



Sandwiches | wraps

- Turkey club croissant.
- Chicken salad sandwich on multigrain bread.
- Grilled chicken sandwich.
- Roast beef sub.
- Roasted ham pretzel bun.
- Caprese wrap.
- Cuban ham.
- Artisan panini.
- Ruben.



Sandwiches | wraps

- Traditional blt.
- Grilled cheese.
- Ham sandoval.
- Garlic aioli blts.
- Grilled pork banh mi.
- Lobster blts on potato rolls.
- Mojo pork cubanos.
- Meatball and provolone subs.
- Maine lobster roll.



Hot Entree

- A1a beef slider.
- Macaroni and cheese.
- All beef hot dogs in sauerkraut.
- Rotisserie-style chicken.
- Wild salmon.
- Pulled pork.
- Peppercorn grilled flank steak.
- Parmesan crusted chicken.
- New york strip steak.



Hot Entre

- Orange mustard glazed ham.
- Mongolian barbeque chicken.
- Chicken wings.
- Lasagna.
- Spaghetti, and meatballs.
- Italian sausage, peppers, and marinara.
- Beef & broccoli with red ginger sauce with rice noodles.
- Grilled jumbo hamburgers.
- Sliced roasted prime rib with cabernet au jus.



Hot Entre

- Dijon-crusted pork loin with honey shallot reduction.
- Seafood paella.
- Chicken alfredo.
- Sothern bbq smoked ribs.
- Chicken pot pie.
- Beef pot roast.
- Rigatoni with sausage & peas.
- Meatball stroganoff.
- Moms meat loaf.



Sides

- Herb-roasted potatoes.
- Whipped yukon potatoes.
- Cilantro rice.
- ucca with red onions.
- Herb butter grilled asparagus, roasted pearl onions.
- Cornbread with honey butter (v).
- Baked beans.
- Stir fry vegetables.
- Adobo rice.



Sides

- Mexican pinto beans.
- Fresh garden vegetables.
- Candied yams.
- Quinoa and cranberry salad.
- Baked macaroni and cheese.
- Creamed corn.
- Sweet potato casserole with.
- Marshmallow topping.
- Roasted garlic mashed potatoes.



Sides

- Hushpuppies.
- Onion rings.
- Corn on the cob.
- American cowboy beans.
- Hushpuppies.
- Baked idaho potatoes with cheese.
- Harvest beets.
- American fries.



Small Bites

- Spinach spanakopita.
- Niçoise onion tartlets.
- Teriyaki beef kabobs.
- Hawaiian chicken kabobs.
- Sesame chicken with soy ginger sauce.
- Chicken sate with peanut sauce.
- Southern hot chicken.
- Petite crab cakes with remoulade sauce.
- Scallops wrapped in bacon.
- Tempura shrimp with sweet thai chili sauce.



Small Bites

- kobe mini sliders with cheddar and grilled onions.
- Summer shrimp roll.
- Plantain and potato croquette.
- Macaroni and cheese croquette.
- Tuscan mini meatballs.
- Caprese skewers.
- Curried chicken satay.
- Beef satay.
- Mini crab cakes.
- Lamb lollipop.



Dessert

- Mini key lime pie.
- Flourless chocolate cake.
- Classic new york-style cheesecake with fresh berry coulis.
- Pineapple upside-down cake.
- Raspberry white chocolate cheesecake.
- Mango passionfruit cheesecake.
- Fresh baked cookies & brownies.
- Assortment of french macarons.
- Assorted walnut fudge brownies and peanut butter blondies.
- Cupcakes with buttercream frosting.



Dessert

- Chocolate stemmed strawberries.
- Traditional tiramisu.
- Warm fruit cobbler.
- Apple streusel tart.
- Mississippi fudge cake.
- Key lime pie.
- Triple chocolate mousse cake.
- New york style cheesecake.
- Strawberry shortcake.
- Pecan tart.











Thomas Trevelthan





TERMS & CONDITIONS

Cancellation If you must cancel after booking, Puremccoy LLC will require a cancellation fee. The cancellation fee will be determined according to the following schedule: *100% of expected revenue if canceled within seven business days of the event. * 75% of expected revenue if canceled eight to 30 days before the event. * 50% of expected revenue if canceled 31 to 60 days before the event. * 25% of expected revenue if canceled 61 days to 120 days before the event.

DEPOSITS & PAYMENTS

The catering mentioned above is for your review and consideration. We would be happy to create customized menus for your event. Ask your catering event manager. The attached menus do not include the costs for any additional items: Rental China, glassware and flatware, labor setup fees, floral centerpieces, candles, theme props or special lighting, and audiovisual enhancements. The charges for these items will depend upon your specific needs. We can discuss these arrangements at your convenience.

MENUS/CATERING SERVICE

The client will provide the events and catering department with a guaranteed guest count 7-10 business days before the event. The aquarium staff will take an accurate guest count at the entrance during the event.

GUARANTEE OF ATTENDANCE

All payments and deposits will be payable to Puremccoy LLC; we accept Checks, Visas, MasterCard, Discover, and American Express. We require a \$5,000 nonrefundable deposit to hold your event. This deposit will go toward your estimated balance due. The final guest count and payment are due ten business days before your event. Any additional charges are charged the day after the event on a pre-authorized CC.

DIETARY NEEDS AND RESTRICTIONS

Specialty dietary needs or restrictions must be communicated to your catering event manager 12 business days before your event.

STAFFING CHARGE

The staffing charge is not a gratuity but covers labor expenses for staffing your event's food and beverage portion. The actual labor cost may exceed our actual labor cost. Additional line item labor charges for chefs, bartenders, and extra service staff may still apply and will be charged separately.

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