



STATIS
CATERING



MEET THE CHEF

CHEF TIM

Chef Tim is originally from South Florida and has worked at some of the top private clubs in the country.

Chef Tim worked his way up from a banquet cook to Banquet sous chef to the Sous chef in the main dining kitchen of the super exclusive Mar-a-lago club in Palm beach Florida.

He is currently a DFW resident and has brought his passion and experience to the surrounding areas. Offering his approach to food by only using the best ingredients available and preparing them with love.

"Status is Everything"



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Hot Hor d'oeuvres

Buffalo shrimp

crispy fried shrimp bites tossed in buffalo sauce and topped with blue cheese crumbles.

Coconut Shrimp

shrimp breaded in shredded coconut then fried golden brown served with a pineapple vanilla bean jelly.

Grilled Lamb Lollipops

marinated and grilled grass feed lamb chops served with mint jelly.

Stuffed Potatoes

roast marble potato stuffed with bacon sour cream and chives

Chicken and Mushroom Skewer

marinated and grilled chicken breast with roasted mushrooms topped with garlic butter.



Asian spring rolls
vegetable spring roll
with a house made duck sauce

Beef Wellington Purse
mini beef fillet wrapped in pastry dough then baked until a golden
brown. Served with a peppercorn sauce.



Mini Crab Cakes
seared crab cakes with a lemon remoulade

Chicken Satay with Peanut Sauce
grilled chicken breast on a skewer with a peanut dipping sauce

Mini Meatloaf Skewer
topped with a sweet and spicy Dr Pepper bbq glaze.

Cold Hor d'oeuvres

Lump Crab

served on a Asian spoon with Florida crab aioli.

Tomato Bruschetta

Diced tomato and basil on top of a crispy french crostini.

Cantaloupe and Prosciutto Ball

cantaloupe with a slice of crispy prosciutto

Coconut Curry Chicken Salad

shredded chicken paired with cream of coconut and curry spices
served on a french crostini





Tuna Tar Tare

diced fresh tuna marinated in sesame oil sriracha
and soy sauce on a fried wonton

Shrimp cocktail

poached shrimp on a skewer served
with cocktail sauce.

Vegetable Summer Rolls

pickled carrots, cucumber, avocado, and napa cabbage rolled in a rice
paper, sliced and served on a skewer with house made teriyaki
sauce.

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OPTIONS

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BRONZE PACKAGE

starts at \$38 per person



Three Hor d'oeuvres Choices

Caesar or Garden Salad

Chicken Piccata

mashed potatoes, broccolini lemon caper sauce

Seared Chicken Breast

wild rice and mixed vegetables chicken jus

Cajun Tilapia

coconut jasmine rice rosemary honey carrots

Roasted Chicken

smoked mac and cheese and baked beans

SILVER PACKAGE

starts at \$65 per person

Five Hor d'oeuvres Choices

Cobb Salad or Spinach Truffle
Salad

Braised short ribs
with bordelaise sauce

Stuffed Airline Chicken Breast
cajun spices and mixed cheese
stuffed in a chicken breast

Broiled Asian Salmon
jasmine rice and Asian vegetables
on a fried wonton
with teriyaki sauce

Phylo Wrapped Cod
with cream spinach

Grilled Swordfish
rhubarb puree wilted spinach and
caramelized onions

Flank Steak
smashed garlic potatoes, kale and
tomatoes
with a Brazilian chimichurri.



GOLDPACKAGE

starts at \$90 per person



Five Hor d'oeuvres Choices

Poached Port Pear Salad

candied walnuts, blue cheese, tomatoes raisins
and port dressing

Avocado Timble Salad

mixed greens tomatoes cucumber mixed cheese and avocado
dressing.

Citrus Marinated Jumbo Shrimp

herb risotto and asparagus

Chilean Sea Bass

mashed potatoes celery root purée and winter veg
bundle with a verjus blanc

4oz Lobster tail

roasted garlic potatoes and cream spinach

Herb Marinated Veal Chop

sweet mashed potatoes and veg bundle





Filet Mignon and Grilled Shrimp
sautéed spinach onion and mushrooms,
garlic potatoes with a bordelaise
and whole grain cognac sauce.

Sliced Tenderloin
scalloped sweet and Idaho potatoes
vegetable bundle w/ bordelaise sauce

Key Lime Red Snapper
peppers and onions, coconut jasmine and broccoli with
a key lime citrus sauce.



Our culinary team can accommodate any custom menus or dietary restrictions and allergies. All items are priced per person unless otherwise noted.

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