



## GEM Catering Menu

Choose one Salad, one Vegetable, one Starch, and either 1 or 2 entree choices; Includes water service.

### SALAD

#### Garden Salad

*Spring Mix with Carrots, Tomato and Cucumber*

#### Caesar Salad

*Romaine with Croutons and Parmesan Cheese*

### VEGETABLE

#### Fresh Seasonal Medley

*Chef's Choice of Seasonal Vegetables*

#### Roasted Root Vegetable Medley

*Beets, Butternut Squash, Parsnips, Carrots*

#### Green Bean Almondine

*Green Beans, Sliced Almonds, all tossed in Garlic Butter*

### STARCH

#### Sauteed Red Bliss Potatoes

#### Garlic Smashed Potatoes

#### Mashed Potatoes

#### Rice Pilaf

#### Ancient Grains Rice

#### Scalloped Potatoes

#### Homemade Mac & Cheese

### PROTEIN

#### Chicken

#### Marinated Grilled Chicken Breast

*Chicken Piccata*

*Chicken Marsala*

*Chicken Parmigiana*

#### Fish

#### Mahi Mahi or Salmon

*Choice of Sauce:*

*Piccata, Mango Salsa, Caribbean Rum,  
Asian Ginger*

#### Pork

#### Roasted Pork Loin

*Choice of Sauce:*

*Apples & Raisins, Peaches & Pecans, Mushroom  
Ragu*

#### BBQ Pulled Pork

#### Mojo Pork

#### Beef

#### Marinated Flank Steak

*Beef Bourguignon*

*Beef Stroganoff*

*Smoked Brisket*

*Grilled Sirloin*

**BUFFET:** 1 Protein \$50.00++pp 2 Proteins \$58.00++pp Additional Salad, Vegetable, or Starch add+\$3++pp

**PLATED:** 1 Protein \$60.00++pp 2 Proteins \$68.00++pp Chef's Choice Vendor Meals \$25.00++pp

(V) VEGETARIAN (GF) Gluten Free

++ add 22% service fees and 6.5% Florida sales tax; gratuity not included

\*All prices and menus are subject to change without notice. Signed contracts will honor previous agreed pricing; if any menu selections are changed after signing and client changes choices, client is subject to changed pricing/selections. A premium may be charged for events scheduled on a Holiday.

\*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Catering Upgrades

*Chef Attended Carving Station (2nd option; must have 1 protein picked)*

*Top Round additional \$8.00++ pp*

*Prime Rib additional \$10.00++ pp*

*Beef Tenderloin additional \$12++ pp*

*Chef Attended Pasta (3rd option; must have 2 proteins picked)*

*Chicken Alfredo over Penne Pasta additional \$6.00++ pp*

*Bolognese (Beef and Marinara) over Penne Pasta additional \$6.00++ pp*

*Primavera over Linguine Pasta additional \$6.00++ pp*

*Chef Attendant Fee: \$100.00 per hour*

*\*\*\* We can also customize your menu to fit ethnicity or vegetarian/vegan requests ;  
please reach out to us for any questions\*\**

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## Appetizers

*DISPLAY (Minimum of 25 people)*

*Gourmet Cheese Display (V)*

*Antipasto Display*

*Vegetable Crudite Display with Ranch or Blue Cheese (V)*

*Shrimp Cocktail Display served with Cocktail Sauce (GF)*

*Spinach & Artichoke Dip with Pita & Tri Colored Chips (V)*

### *PASSED HORS D'OEUVRES*

*Caprese Skewer with Balsamic Glaze*

*Meatballs (BBQ, Swedish, Sweet & Sour, or Marinara)*

*Chicken Salad served on Mini Croissants*

*Mini Assorted Quiche*

*Bruschetta on a Crostini (V)*

*Seared Tuna on a Rice Cracker with Wasabi Aioli*

*Coconut Shrimp with a Tropical Rum Sauce*

*Baked Shrimp and Tomato Skewer with Pesto Sauce*

*Vegetable Spring Rolls with Ginger Sauce (V)*

*Sausage Stuffed Mushroom Caps*

*Mini Crab Cakes*

*Bacon Wrapped Scallops (GF)*

*Smoked Brisket Ravioli*

*Roasted Tenderloin on Crostinis with Horseradish Cream*

*Choice of Slider (Chicken, Pork, Beef, or Vegetarian)*

*Shrimp Shooters (Cocktail Sauce or Mango Salsa)*

*Spinach & Artichoke stuffed Artichoke bottoms (V)*

*Asparagus Spirals wrapped in Puffed Pastry (Vegan)*

*Pigs in a Blanket*

*Mac & Cheese Bites*

*Chicken & Waffles*

*Fried Green Tomatoes (Vegan)*

*Falafel Bites served with Tzatziki (V, Vegan, GF)*

*Display Appetizers \$15.00++pp; fewer than 25 people requires \$3++pp additional*

*Passed Hors D'oeuvres \$25.00++pp for 3 Choices; Each Additional Hors D'oeuvres is \$6 pp*

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## Bar

### OPEN BAR

With any Hosted Bar service, GEM will provide assorted sodas, ice, bar and crystal plasticware. Glassware will be an additional charge depending on the type of glassware.

\* Bar will NOT serve shots

Wells, Beer & Wine: \$18.00++pp for 1st hour; \$9.50++pp each additional hour

Call, Beer & Wine: \$20.00++pp per hour; \$10.50++pp each additional hour

Premium, Beer & Wine: \$23.00++pp per hour; \$11.00++pp each additional hour

Beer & Wine Only: \$15.00++pp per hour; \$8.00++pp each additional hour

Assorted Soft Drinks & Bottled Water: \$9.00++pp per hour; \$7.00++pp each additional hour

### THE BAR SELECTIONS

**BEER** 1 Beer Preference (\*Craft Beers will be priced accordingly)

**White Wine selections: 1 Selection**

Chardonnay, Pinot Grigio or Sauvignon Blanc - Woodbridge by Robert Mondavi

**Red Wine selections: 1 Selection**

Cabernet, Pinot Noir or Merlot - Woodbridge by Robert Mondavi

|                | <b>PREMIUM</b>          | <b>CALL</b>             |
|----------------|-------------------------|-------------------------|
| <b>VODKA</b>   | Tito's & Grey Goose     | Absolute                |
| <b>BOURBON</b> | Crown Royal             | Jack Daniels            |
| <b>GIN</b>     | Bombay Sapphire         | Tanqueray               |
| <b>SCOTCH</b>  | Johnny Walker Red       | Dewar's                 |
| <b>RUM</b>     | Captain Morgan, Bacardi | Captain Morgan, Bacardi |

Champagne Toast: \$6.00++ per person

Signature Cocktails: Ask for a Quote Based On Your Request!

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**CASH BAR:** 3 Hour Minimum

Well: \$8.00

Call: \$11.00

Premium: \$13.00

Wine /Beer: \$6.00

Craft Beer: Market Price

Soda/Bottled Water \$2.50

*\$800.00 Beverage Minimum for up to 3 Hours*

*Cash Bar or Additional Bartenders: \$150 for 2 hour service  
Additional time for bartenders require additional \$30 per hour*

**DRINK TICKETS:**

Wells, Beer & Wine: \$13.00

Call, Beer & Wine: \$11.00

Premium, Beer & Wine: \$9.00

Beer & Wine Only: \$7.00++pp

Assorted Soft Drinks & Bottled Water: \$5.00

*Tickets are priced per ticket and are a set price*

*Tickets on consumption are not permitted*

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