

Micro Events



SMALL BITES CHOOSE THREE

COCONUT SHRIMP WITH CITRUS HABANERO MARMALADE

WILD MUSHROOM AND GOAT CHEESE PROFITEROLES

COCKTAIL SHRIMP SHOOTERS (GF)

CREAMY SPINACH AND ARTICHOKE BITES

LOBSTER "SMOKED GOUDA MAC AND CHEESE" BITES

MINI BBQ'D PORK SLIDERS WITH MOJO ONIONS AND
WHITE CHEDDAR CHEESE SERVED ON A PRETZEL BUN

BACON WRAPPED SCALLOPS WITH CITRUS AGAVE (GF)

TENDERLOIN OF BEEF BISCUIT SANDWICH WITH
BÉARNAISE AND OVEN DRIED TOMATOES

BLACKENED SHRIMP GUACAMOLE BITES

SALAD COURSE CHOOSE ONE

SPINACH SALAD, AVOCADOS, BLUEBERRIES, DRIED
CHERRIES, CREAMY GOAT CHEESE VINAIGRETTE

MIXED GREEN SALAD, FRESH STRAWBERRIES,
HEIRLOOM TOMATOES PRALINE, GORGONZOLA
CHEESE, CHIPOTLE INFUSED BALSAMIC GLAZE

LITTLE GEMS SALAD, GOAT GOUDA STRANDS,
NECTARINES, AVOCADO GREEN GODDESS

GARDEN CAESAR SALAD, PARMESAN CRISPS,
TRI COLORED CHERRY TOMATOES, CREAMY
LEMON PEPPER CAESAR DRESSING

BOSTON LETTUCE SALAD, RED WINE VINAIGRETTE,
CORN NUTS, STRAWBERRIES, MANCHEGO CHEESE

ARUGULA FENNEL AND FIG SALAD, SHAVED
PARMESAN CHEESE, MARCONA ALMONDS,
BURATTA CHEESE. TOASTED GARLIC VINAIGRETTE

ENTREE COURSE CHOOSE ONE

GRILLED LOCAL CATCH, CLASSIC RISOTTO, MARINATED
ARTICHOKE SALAD, LEMON TOMATO VINAIGRETTE

SEARED LOCAL CATCH, LYONNAISE POTATOES,
ROASTED PETIT VEGETABLES, SHERRY BROWN BUTTER

PROSCIUTTO WRAPPED CHICKEN BREAST, FINGERLING
POTATO SALAD, ROASTED TOMATO CHUTNEY

SEARED GROUPER, BUTTERNUT SQUASH SPATZAL,
LOBSTER BITES, BASIL NAGE

7 SPICED TUNA POMEGRANATE GASTRIC, MOJO
FENNEL, PARMESAN POLENTA

SMOKED BEEF TENDERLOIN, WILD MUSHROOM
RISOTTO, SEASONAL VEGETABLES

SPANISH STYLE SEAFOOD PAELLA, SALSA VERDE,
SAFFRON INFUSED DIRTY RICE

DESSERT COURSE CHOOSE ONE

STICKY TOFFEE PUDDING

TURTLE CHEESECAKE STUFFED SOPAPILLA, MILK
CHOCOLATE CARAMEL

CARROT CAKE WHOOPIE PIES, CREAM CHEESE
FROSTING

BEIGNETS, VANILLA ANGLAISE, FRESH BERRIES

SPECIAL DARK STUFFED RED VELVET CAKE,
AMARETTO CHERRY GLAZE

LEMON RICOTTA CAKE GINGER BLUEBERRY
COMPOTE, MASCARPONE MOUSSE

BABA RUM CAKE, COCONUT CUSTARD, ROASTED
PINEAPPLES, GUAVA SYRUP

WARM APPLE CAKE, BROWN SUGAR CARAMEL

pricing based on final selection | groups of 2-20 | private chef & staffing fees to apply | additional courses and items available

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