



As a future bride or groom, choosing a caterer for your big day is a critical decision. We at Collins Catering & Events have created a menu package that includes a well-rounded selection of quality cuisine. Please keep in mind as you look through our menus that our Chef and talented culinary staff are very creative and this is only a sampling of the cuisine they can prepare for you. It is our hope that this will assist you in making the decision process easier and makes your special day one to remember for a lifetime.

*Sincerely,
The Team at Collins Catering & Events*



Catering Terms

Pricing & Menu items are subject to change

General Information

- ♥ Event Guarantee: Minimum guest guarantee is required 7 days prior to event. If attendance falls below the guarantee, the guaranteed number will be charged. Should attendance go over the guaranteed number, additional charges will apply.
- ♥ Cancellation Policy: All cancellations are subject to a \$100 minimum cancellation fee. If cancelled within 7 days of delivery, full payment is expected.
- ♥ We will gladly customize menus to fit your needs. We also provide themed menus, fat-free, low-fat, and vegetarian entrees along with all-natural and organic products.
- ♥ Appointments: We will be happy to schedule an appointment to discuss all the details of your menu and wedding plans.
- ♥ Tastings: There is a \$50 fee for tastings for up to 3 people due to the labor and food costs involved. This will be applied to your invoice should you decide to use our services.

Pricing Includes

- ♥ China, flatware, & white or black napkins. Glassware is provided if we supply beverages. Does not include barware. Also included are serving utensils, chafers, and buffet linens.
- ♥ White or Black Linen and skirting for buffets, bar (if we provide bar), cake table, gift table, and head table (max 2 tables). Specialty linens & skirting are available upon request for additional charges.
- ♥ White or Black Round linens for seating tables. Specialty linens are available upon request; additional charges may apply.
- ♥ Pricing is based on 3-4 hours of service. Extended setup time and service may be arranged for an additional cost.
- ♥ Buffets are NOT all-you-can-eat. Each item is appropriately portioned per person.
- ♥ Certain menus can be plated for additional fees.
- ♥ Server(s) to set-up, replenish food as needed, and clean up.

Billing and Payment Information

- ♥ The ++ on each item throughout the menu represents a 25% service charge and applicable tax, which is to be added to the pricing. The service charge includes the gratuity. All orders are subject to these charges & cannot be waived.
- ♥ A \$500 deposit is required to hold the date and pricing. 50% of total is due 60 days prior and full payment is due 7 days prior to the event.
- ♥ Master Card, Visa, American Express, Discover, cash and checks are accepted. All credit card charges are subject to a 2.5% convenience Fee.
- ♥ All orders are subject to a fuel charge of \$20.00 plus tax.

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WEDDING RECEPTION BREAKFAST

(Minimum 50 Guests)

Fluffy Scrambled Eggs

Crispy Bacon Strips and Sausage Patties

Oven Roasted Potatoes Garnished with sautéed Onions, Red And Green Peppers

Fruit Salad

Fresh Assorted Breakfast Pastries and Breads
Served With Appropriate Condiments And A Toaster

Fresh Florida Orange Juice

Fresh Brewed Coffee, decaf and Hot Tea

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WEDDING RECEPTION BRUNCH

(Minimum 50 Guests)

Fluffy Scrambled Eggs w/ A selection of Toppings
Crispy Bacon, Sausage or Ham (Choice of 2)

Scalloped Potatoes Complemented with Vermont Cheddar Cheese

OR

Oven Roasted Red Skin Potatoes Garnished with Sautéed Onions, Red & Green Peppers

Assortment of Breakfast Pastries
(We will provide a toaster when power is available)

Gourmet Mixed Greens Salad with Choice of Dressing

Fresh tropical Fruit Salad

Your Choice of ONE:

- ♥ Sautéed Beef Tenderloin Tips in a Wild Mushroom Demi Sauce Accompanied w/Egg Noodles
- ♥ Marinated Grilled Chicken Breast w/tropical Fruit Relish

Southern Style Green Beans

Fresh Florida Orange Juice
Fresh Brewed Coffee, Decaf and Hot Tea
Served with Honey, Creamers & Sweeteners

Lemonade & Iced Tea w/Sweeteners & Lemon Wedges

Optional Chef Attended Action Stations w/Brunch

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Carving Station

Choice of One)

Carved-to-Order, Seasoned Roasted Top Sirloin, Fresh Herb Roast Breast of Turkey, or Smoked Pit Ham Served w/Mini Rolls and Appropriate Condiments & Sauces

Pasta Station

Choice of Two Pastas: Penne, Bow Tie, Fettuccini

Choice of Two Sauces: Basil, Marinara, Vodka Parma Rosa, Three Cheese Alfredo

Choice of Two Sides: Sautéed Shrimp, Italian Sausage, Chicken

Also Includes Garlic Bread and Appropriate Condiments

Omelet Station

Cooked to Order Omelets with Choice of Peppers, Onions, Turkey, Ham, Bacon, Sausage, Tomatoes, Mushrooms

Choice of Cheese: Cheddar, Swiss, Pepper Jack, American, or Mozzarella

Belgium Waffles or Pancakes

Belgium Waffles Made to Order with Choice of Strawberry or Blueberry Toppings served with Butter, Chocolate & Maple Syrup, Powdered Sugar and Whipped Cream

OR

Buttermilk Pancakes with A Choice of Berries, Bananas And Granola. Top Them with Vermont Maple Syrup, Powdered Sugar and Whipped Cream

Chef's Fee of \$40 per hour per Chef with a minimum of 4 hours for all Chef Attended Action Stations

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ITALIAN BUFFET SELECTIONS

Includes the Following:

Caesar Salad or Gourmet Tossed Salad
Garlic Bread, Crushed Red Pepper And Grated Parmesan Cheese
Fresh Fruit Salad

♥ Sicilian Stuffed Shells 2 Each

Filled w/Spinach, Ricotta, Garlic, Mozzarella
Served With A Choice of Bolognaise Sauce or Marinara Sauce

♥ Roasted Vegetable Three Cheese Lasagna

OR

♥ Chefs Homemade Lasagna

♥ Sautéed Chicken Marsala w/Buttered Bow Tie Pasta

♥ Chicken Parmesan w/Penne Pasta & Marinara Sauce

♥ Penne Pasta Primavera

Penne Pasta Tossed In Marinara Sauce and Complemented with Fresh
Vegetables

♥ Baked Ziti

Ziti Noodles with cheese & meat sauce

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♥ Additional Pasta Options Available

Penne Pasta w/ Creamy Marinara Sauce

Fettuccini w/Three Cheese Alfredo Sauce

Spaghetti w/Bolognaise Sauce

Tortellini w/Mushroom Cream Sauce

Rigatoni w/Roasted Garlic Cream Sauce Garnished w/Green Peas

*Specialty Pasta and Whole Grain Pasta Available Upon Request

** Antipasto Platter Available For Additional Cost



BUILD YOUR OWN HOT BUFFET PACKAGES

(Certain Menus can be plated for additional charges)

Choice of One Entrée

Gourmet Mixed Greens Salad or Caesar Salad
One Starch and One Vegetable
Assorted Dinner Rolls served w/Butter

Choice of Two Entrées

Gourmet Mixed Greens Salad or Caesar Salad
One Starch and One Vegetable
Assorted Dinner Rolls served w/Butter

Choice of Three Entrées

Gourmet Mixed Greens Salad or Caesar Salad
One Starch and One Vegetable
Assorted Dinner Rolls served w/Butter



CHICKEN ENTREES

- ♥ Baked Stuffed with Broccoli and White Cheddar
 - ♥ Baked Chicken Cordon Bleu
- ♥ Southwestern Marinated Chicken Breast w/Vegetable Salsa
 - ♥ Marinated Chicken Breast w/Light Teriyaki Sauce
 - ♥ Blackened Chicken Breast w/Citrus Relish
- ♥ Chicken Breast w/Dijon & Shallot White Wine Cream Sauce
- ♥ Caprese Chicken w/ Cherry Tomatoes, Artichoke & Buffalo Mozzarella w/ Basil & Balsamic Sauce

PORK ENTREES

- ♥ Balsamic Glazed Sliced Pork Loins w/ Traditional Stuffing
- ♥ Grilled Center Cut Pork Chops Garnished w/ Candied Brown Sugar Shallots and Sauce Calvados
- ♥ Moho Pork Loin

BEEF ENTREES

- ♥ Short Ribs w/ Burgundy Sauce
- ♥ Roasted Sliced Sirloin w/Au Jus or Mushroom Demi Sauce
 - ♥ Prime Rib w/Au Jus -Add \$5.00 pp (12oz. For single entrée; 8 oz. For double entrée)



FISH ENTREES *

(Based on Seasonal Availability)

Your Choice of Baked, Grilled, Blackened, Marinated, or Sautéed
Mahi-Mahi, Salmon, Tilapia or Snapper
Served with Choice of Sauce

* Fish subject to additional charge due to increased market prices

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"BUILD YOUR OWN HOT BUFFET"
SIDE CHOICES

Vegetables

Steamed Broccoli in a Butter Sauce or Cheese Sauce	Green Beans
Roasted Mini Corn on the Cob <small>(seasonal)</small>	Traditional Collard Greens
Roasted Corn & Red Peppers	Maple Glazed Carrots
Steamed Asparagus	Steamed Cauliflower
Chef's Choice of Mixed Vegetables	Creamed Spinach
Stir Fried Vegetables	Caribbean Mixed Vegetables

Starches

White or Brown Rice	Potatoes Au Gratin
Vegetable Rice Pilaf	Roasted Garlic Mashed Potatoes
Baked Potato w/Butter and Sour Cream	Red Bliss Mashed Potatoes w/Gravy
5 Potato Medley	Egg Noodles w/Herbed Butter
Dauphinoise Potatoes	White Cheddar Macaroni & Cheese
	Roasted Red Bliss Potatoes

Martini Smash Bar - add \$5 per person ++
Buttery Mashed Yukon Gold Potatoes Served with Crumbled Bacon Bits,
Shredded Cheese, Sour Cream, Caramelized Onions, Chopped Chives,
Crumbled Bleu Cheese and Butter
(Can be substituted with a White Cheddar Macaroni & Cheese Bar)



Salad Dressings

(Choice of Two)

Olive Oil & Red Wine Vinegar

Balsamic Vinaigrette

Low Fat Raspberry Vinaigrette

Golden Italian

Low Fat Italian

Buttermilk Ranch

Mandarin Orange Ginger

Bleu Cheese

Mediterranean Vinaigrette



CHEF ATTENDED RECEPTION STATIONS

(Minimum of 50 guests)

Chef's fee of \$40.00++ Per Chef Per Hour for a Minimum of 4 Hours

Carving Stations

- ♥ Baked Honey Ham or Smoked Pit Ham
- ♥ Fresh Herb Roasted Turkey
- ♥ Roasted Seasoned Top Sirloin
- ♥ Smoked Seasoned Beef Brisket
- ♥ Seasoned Pork loin
- ♥ Slow Roasted Seasoned Prime Rib
- ♥ Herb Crusted Lamb Rack
- ♥ Seasoned Roast Beef Tenderloin

** Each Carving Station includes all Necessary Condiments, Sauces and Assorted Mini Rolls.

Pasta Stations

- ♥ Jumbo Beef Ravioli Sautéed with a Mediterranean Tomato Sauce, Olives, Artichoke Hearts & Baby Portobello Mushrooms
- ♥ Wild Mushroom Ravioli w/Chicken & Artichoke Hearts in a Shallot Cream Sauce
- ♥ Sautéed Tortellini w/Black Olives, Sun dried Tomatoes & Portabella Mushrooms In a Basil Marinara Sauce
- ♥ Lobster Ravioli Sautéed w/a Sundried Tomato, Porcini Mushroom Sauce w/Fresh Fennel & Grated Asiago Cheese
- ♥ Seafood Fra' Diablo
Shrimp, Scallops, PEI Mussels & Clams Sautéed w/Large Seashell Pasta and a Spicy Fra' Diablo Tomato Sauce Served w/Oyster Soda Crackers

** Each Pasta Station Includes Grated Parmesan Cheese, Crushed Red Pepper & Garlic Rolls
Additional Pasta and Sauces Available upon Request

Martini Smash Bar

Buttery Mashed Yukon Gold Potatoes Complemented with a Choice of one Meat, Rosemary Grilled Lamb Chop, Carved Filet Mignon of Beef or Carved Lemon infused whole Chicken with a Choice of Topping Rosemary-Tarragon Demi Glaze or Lemon Chicken Supreme Sauce - Served with Crumbled Bacon Bits, Shredded Cheese, Sour Cream, Caramelized Onions, Chopped Chives, Crumbled Bleu Cheese and Butter

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COLD Hors D'oeuvres

(Pricing based on 50 pieces unless otherwise noted)

Jumbo Cold Seasoned Shrimp

w/ Lemon Wedges, Horseradish and Cocktail Sauces (3 pieces each)

(priced per person - minimum of 50 Guests)

*Add an Ice Bowl

Individual Shrimp Cocktail Shooters (2 shrimps/ cocktail)

Italian Style Bruschetta on Toasted Baguette

Rocky Mountain Salmon served on Sourdough Baguette

Caprese Stack

Sliced Mozzarella, Tomato & Basil w/Balsamic Drizzle

served on a toasted baguette

Caprese Kabob

Buffalo Mozzarella, Tomato, Artichoke Heart & Basil w/Balsamic Drizzle

Apple Curry Chicken Salad served in a Phyllo Cup w apple slice topping

Cucumber Rounds or Cherry Tomatoes Filled w/Boursin Cheese

Thumbprints Choice of:

Cajun Chicken or Beef

Assorted Sushi (150 pieces)

Market Price

Served w/wasabi, Pickled Ginger & Soy Sauce

Fresh Fruit Kabobs

Vine Ripened Melons, Golden Pineapple and Fresh Berries served w/Chocolate Dip

*Add a Chocolate Fountain - See last pg. for pricing



COLD Hors D'oeuvres

(Pricing based on 50 pieces unless otherwise noted)

Gourmet Cheese Board (Serves 50 guests)

Served with Roasted Red Peppers, Stuffed Olives, Whole Grain Mustard, Sliced Baguettes and Assorted Crackers

Seasonal Fruit Display (Serves 50 guests)

Crudités Display Garnished w/Relishes (Serves 50 guests)

Served w/Choice of Dip

*Upgrade to Individual Crudités Displayed in Wine Glasses

Ceviche Shooters

Marinated Shrimp, Scallops and Lobster in a Spicy Tomato Vinaigrette

Smoked Chicken, Prosciutto & Parmesan Skewers



HOT Hors d'oeuvres

(Pricing based on 50 pieces unless otherwise noted)

Miniature Beef

Wellington served w/ Mushroom Demi

Beef Bourguignon (Dese from Kabob)

Stuffed Mushrooms w/ Spinach & Feta Cheese

Stuffed w/ Crab Stuffing

Jumbo Shrimp on Skewers w/ Key Lime Sauce

Sea Scallops Wrapped in Smoked Bacon

Assorted Miniature Quiche

Spanikopita—Spinach Pie wrapped in Phyllo Pastry

Miniature Beef or Chicken Kabobs w/ Teriyaki Glaze

Seafood Cakes made with Shrimp, Scallops,
and crab served w/ Romulade Sauce served

Cocktail Meatballs (150 pieces)

w/ Wild Mushroom Demi, BBQ Sauce, Swedish or Sweet & Sour Sauces

Andouille Sausage in a Puff Pastry

Chicken & Leeks in a Puff Pastry

chicken or vegetable Samosas Served with Curry Sauce

Warm Artichoke, Crab and Asiago Cheese Dip

w/ Seasoned Toasted Pita Chips

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Suggested Hot and Cold Butler-Passed Hors d'oeuvres

Mini Beef, Wellingtons Chicken Pot Stickers, Assorted Mini Quiche, Jumbo Shrimp on Skewers w/Key Lime Sauce, Andouille Sausage in a Puff Pastry, Apple Curry Chicken Salad in a Pastry Cup, Thumb Prints, Cucumber Rounds or Cherry Tomatoes filled w/Boursin Cheese



BEVERAGE PRICING AND SERVING POLICY

A LA CARTE BEVERAGES

Lemonade, Iced Tea or Punch

(Includes cups, ice, lemons & sweeteners)

Fresh Brewed Coffee (Reg/Decaf) & Tea

(Includes cups, stirrers, creamers and sweeteners)

Milk or Juice

♥ See below for Soft Drinks & Bottled Water

BEVERAGE BARS

Designed to provide you with unlimited drinks during your reception hours. A 26.00++ per hour per bartender fee will be applied to all bars.

Beer & House Wine

Beer & House Wine with a Full Bar Set-up

(Mixers and Garnishes)*Does NOT include liquor

Full Bar - Minimum of 50

(Includes Beer, House Wine, A Premium bar with vodka, rum, whiskey, bourbon, gin and scotch)

All beverage bars include a selection of non-alcoholic beverages, plastic ware, ice, beverage napkins, and linen for bar table.

BEVERAGES ON CONSUMPTION

(All beverages priced as each plus service charge & tax)

Domestic Beer

Imported Beer

Soft Drinks

Individual Juices

Wine by the Glass

Mixed Drinks

Bottled Water

Other Services Available:

♥ Bartender only (Minimum 4 hours)

♥ Mixers, garnish, ice and cups

♥ Ice and disposable cups

♥ Glassware

Specialty beers and drinks are available upon request--additional charges may apply.



ADDITIONAL SERVICES & RENTAL EQUIPMENT

Champagne Toast

Cooks Champagne or comparable champagne, plastic champagne glasses & service.

Champagne Glassware add 1.25++ Per Person

For Client provided Champagne: Corkage Fee and Plastic Champagne Glasses

Dance Floor

Size up to 15 x 15

Specialty China available for additional charges

Bar Ware

Chocolate Fountain

Includes Fountain & Chocolate only (300 servings)

Specialty Linens & Skirting available for additional fees

Chair Covers & Sashes

Cake Cutting Fee

Includes plates, forks and cocktail napkins

Additional Charges for Specialty China

Day of Set-up Service

50.00 Per hour++ (minimum of 4 hours)

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