



PRE - FIXED MENUS

24. / pp

Please select one menu. No substitutions.

MENU 1

Grilled Chicken Breast

Marinated in Mediterranean spices.

Herbed Rice Pilaf

Fluffy with herbs and spices.

Roasted Seasonal Vegetables

Medley of zucchini, bell peppers, and carrots roasted with olive oil.

Greek Salad

Tomatoes, cucumbers, olives, and feta cheese with a light vinaigrette.

MENU 3

BBQ Ribs

Slow-cooked ribs in tangy BBQ sauce.

Roasted Potatoes

Salt, pepper, butter and parsley.

Coleslaw

Shredded cabbage and carrots in a creamy dressing.

Garden Salad

Mixed greens, tomatoes, cucumbers, and choice of dressings.

MENU 5

Jerk Chicken

Grilled spicy marinated chicken.

Grilled Vegetable Medley

Grilled and seasoned seasonal vegetables.

Rice and Beans

Coconut rice, red kidney beans, and spices.

Tropical Fruit Salad

Medley of fresh tropical fruits, like pineapple, mango, and papaya.

MENU 2

Baked Chicken Parmesan

Topped with marinara and mozzarella cheese.

Cavatappi Pasta

Noodles tossed in Seasoned garlic butter

Sautéed Vegetable Blend

Medley of zucchini, bell peppers, and carrots sautéed with olive oil.

Caprese Salad

Fresh mozzarella, tomatoes, basil, and balsamic drizzle.

MENU 4

Pan-seared Salmon

Served with a lemon butter sauce.

Colcannon

Creamy mashed potatoes mixed with cabbage.

Honey-Glazed Carrots

Sweet carrots glazed with honey and butter.

Caesar Salad

Romaine lettuce, shredded parmesan, croutons and Caesar dressing.

Catering Contact:

321-914-5919

BNewman@LDEateries.com

*Staffed, Delivered,
or Take-away.*

*Private Event Spaces
Available!*

**72-hours notice guarantees
your order.**

Consuming raw, undercooked animal protein such as beef, poultry, fish, shellfish, eggs, or pork may be hazardous to your health.



BUILD YOUR OWN BUFFET

PACKAGES INCLUDE:

House or Caesar Salad, One Starch, One Vegetable, Rolls & Butter
Salad dressing choices: ranch, blue cheese, balsamic vinaigrette, Italian, honey mustard

STANDARD ENTRÉES

Price per person

Choice of One Entrée 29. / pp

Choice of Two Entrées 44. / pp

Choice of Three Entrées 59. / pp

- Chicken Piccata • Chicken Marsala • BBQ Chicken
- Garlic Butter Chicken • Rosemary Chicken
- Mojo Chicken • Teriyaki Chicken • Chicken Parmesan
- Chicken In Sundried Tomato & Cream Sauce
- Baby Back Ribs • Shrimp & Crab Cake
- BBQ Pulled Pork • Roasted Pork Loin
- Sliced Glazed Ham • Sliced Roasted Turkey

PREMIUM ENTRÉES

Price per person

Choice Of One Entrée 44. / pp

Add a Standard Entrée For 15. / pp

- Corned Beef Brisket • Pot Roast • Beef & Guinness Pie
- Prime Rib** • Tenderloin Medallions**
- Baked Salmon

(Dill Cream, Garlic Butter, Or Lemon Caper)

STARCH SELECTIONS

- Roasted Potatoes
 - Mashed Potatoes
 - Loaded Mashed Potatoes +2. / pp
 - Rice Pilaf • Mac & Cheese
 - Pasta of Choice
- (Marinara, Pesto Cream, or Alfredo)

VEGETABLE SELECTIONS

- Green Beans • Broccoli
- Green Beans Almondine
- Vegetable Medley
- Honey-glazed Carrots
- Buttered Cabbage
- Roasted Corn • Baked Beans

CAVATAPPI PASTA BAR

Price Per Person 16. / pp

Choice of House or Caesar Salad. Served with Garlic Breadsticks

Choice of Sauces: Marinara, Vodka, Pesto Cream, or Alfredo

Add Chicken or Meatballs* +5. / pp

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BREAKFAST MENUS

MORNING FEAST

22. / pp

Minimum of 10 Guests

Scrambled Eggs

Breakfast Meat

Sausage Bangers or Bacon Rashers.

Hashbrown Casserole

Fresh Baked Pastries, Breads & Croissants

Chef's Choice, served with butter & jelly.

Fresh Fruit Salad

CONTINENTAL

16. / pp

Minimum of 10 Guests

House-made Cheese Danish

Served with strawberry preserves.

Fresh Baked Buttermilk Biscuits

Served with butter & jelly.

Fresh Baked Croissants

Served with butter & jelly.

Fresh Fruit Salad

HANDHELDS

Egg & Cheese Croissant

Choice of Bacon or Sausage.

85. / dz

Egg & Cheese Biscuit

Choice of Bacon or Sausage.

65. / dz

À LA CARTE

House-made Cheese Danish

Served with strawberry preserves.

36. / dz

Fresh Baked Croissants

Served with butter & jelly.

40. / dz

Fresh Brewed Coffee

Served with cream & sugar.

24. / 96 oz

Fresh Baked Buttermilk Biscuits

Served with butter & jelly.

25. / dz

Sausage Bangers

50. / Half Pan / 20 pcs.

90. / Full Pan / 40 pcs.

Waffles

Served with maple syrup, strawberry preserves & butter

36. / dz

Add fresh berries, bananas & whipped cream 2. / pp.

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