

Event Catering
The Maddox
Rebecca's Wine Bar & Club

Our Promise

We promise to help you create a spectacular event with the freshest ingredients, capable staff, and delightful choices. Whether you're celebrating with family at home, coordinating a special birthday party, hosting a meeting at the office, or planning your wedding reception at one of our venues, Rebecca's or The Maddox offer convenient options for all your on-site & off-site event needs. Whatever the occasion, we help make events easier....and delicious!

Breakfast & Brunch

Breakfast Sandwich - eggs, bacon, cheddar, spinach \$12 each
(sour dough or bagel)

Breakfast Burrito - eggs, sausage, cheese, avocado \$12 each

French Toast- baked, served with maple syrup \$6 each

Cinnamon Roll - with icing \$6 each

Tomato Pie - slow roasted tomatoes, mozzarella, flaky crust
- Whole Pie \$90 (6 slices)
- Personal Pie \$3

Quiche Lorraine - smokey bacon, gruyère and shallots \$128 (serves 8)

Passed Hors D'Oeuvres & Appetizers (per dozen 2 dozen minimum order)

Crostinis (per dozen 2 dozen minimum order)

Mini Filet- filet of beef, caramelized, onions, horseradish, cream, arugula \$48

Bruschetta - vine ripe tomatoes, garlic, sweet basil, parmesan reduction \$36

Smoked Salmon- salmon, dill cream cheese, pickled red onion, capers \$42

Honey Berry - Brie, seasonal berries and lavender honey \$36

Roasted Stuffed Cremini Mushrooms (per dozen, 2 dozen minimum)

Crab - lump crab, roasted garlic aioli \$42

Sausage - sweet Italian sausage, fresh basil, marinara \$36

French Onion - caramelized onions, gruyere cheese, toasted panko \$36

Pork Belly - blue cheese \$38

Skewers (per dozen, 2 dozen minimum)

Fruit - seasonal fruit \$36

Antipasto - fresh mozzarella, kalamata olives, salami, grape tomatoes, grilled artichokes \$36

Beef Tips - grilled, chimichurri \$38

Grilled Chicken - peanut sauce \$36

Shrimp - cajun marinade \$60

Display Appetizers

Charcuterie - meats, cheese, crackers, nuts, jam, olives

Small board \$75 (8-10 people)

Medium board \$150 (15-25 people)

Large board \$300 (25-40 people)

5ft board \$500 (50-75 people)

Crudite - dips, peppers, radishes, cucumbers, celery, and carrots

Crudite Cups - \$4 each (served with Hummus)

Small Tray - \$120 (15 people)

Medium Tray - \$180 (30 people)

Large Tray - \$240 (50 people)

Pita bread - \$4 portion (12 pieces)

Housemade Meatballs -served with homemade marinara sauce \$ 36 per dozen

French Onion Dip - \$15 per pint

-homemade chips \$1 per oz (minimum 8 oz)

Beef Sliders Display \$72 per dozen

SEAFOOD - (minimum 2 dozen)

Lobster, 2 claws, 2, knuckles, 1 tail cute in half \$48 each

Crab Claws \$60 per dozen

Jumbo shrimp, poached, sea salt, lemon & cocktail sauce \$60 per dozen

Oysters Rockefeller \$60 per dozen

Raw Oyster - lemon & cocktail sauce \$60 per dozen

HOUSE SPECIALTIES (2 dozen minimum)

Dates - stuffed with goat cheese \$18 per dozen

Belinis - caviar & crème fresh \$24 per dozen

Mini Crab Cakes - remoulade \$72 per dozen

Bacon Wrapped Scallops \$120 per dozen

Spicy Tuna Tartar Sesame Cones - \$72 per dozen

Empanadas - beef or spinach \$36 per dozen

Mini Beef Wellingtons - \$72 per dozen

SALADS (\$75 1/2 pan (8-10 people) \$150 full pan (16-20 people) dressing on side

Nuts for Berries - greens, berries, toasted pecans, walnuts, almonds, vinaigrette

Mixed Greens - arugula, spinach, tomato, radish, chickpeas, soy sherry dressing

Caesar - bacon, white anchovies, parmesan mustard dressing

Greek - romaine, english cucumber, red bell pepper, bermuda onion, kalamata olives, feta, greek vinaigrette

Chopped Salad - greens, chickpeas, cured meats, pickled onion, tomato, mozzarella, soy sherry dressing

Beet Salad - arugula, pistachio, goat cheese, citrus vinaigrette

HANDHELDs & SIDES \$150 small (12 pp) \$280 large (24 pp) choose up to 3

Slicing Options - cut in 1/2, 1/3 or 1/4

The Rebecca - dijon, ham, sliced brie, green apples, on baguette

Muffuletta - giardiniera, soppressata, mortadella, provolone, capicola on focaccia

BBLT - Double bacon, tomato, lettuce, avocado on sourdough

Turkey Club - avocado, swiss cheese, bacon, honey dijonaise on sourdough

Cuban - mojo pork, yellow mustard, pickles, swiss cheese on cuban bread

Grill Chicken - provolone, pesto, aioli, lettuce, tomato on bacon brioche bun

Traditional Tuna or Chicken Salad - lettuce & tomatoes on sourdough

Portobella Mushroom Sandwich - balsamic, vegan

LUNCH KITS \$25 each

Turkey Club - avocado, Swiss cheese, bacon, honey dijonaise on sourdough

Pick 2 - housemade chips, seasonal fruit, cookie, water

BBLT - double bacon, tomato, lettuce, avocado on sourdough

Pick 2 - housemade chips, seasonal fruit, cookie, water

Vegetarian Wrap - seasonal vegetables

Pick 2 - housemade chips, seasonal fruit, cookie, water

PASTA \$80 1/2 pan (12 people) \$160 full pan (24 people)

Spicy Vodka Penne - homemade marinara, vegetarian

Baked Penne & Sausage - sweet Italian, sausage, marinara, mozzarella

Lasagna Bolognese - ground beef, fresh pasta sheets, ricotta, mozzarella

Three Cheese Lasagna - ricotta, parmesan, mozzarella, basil, fresh pasta sheets

Mushroom Risotto - parmigiana, vegetarian

Shrimp Risotto* - \$120 1/2 pan or \$180 full pan

MAIN ENTREES pricing per serving

Roasted Airline Chicken - herb roasted \$14

Caprese Chicken - pesto, layered with mozzarella and sliced tomatoes \$14

Mediterranean Chicken - seared bone in chicken breast, spinach, greek olives, tomatoes, feta \$14

Pulled Pork - slow roasted shoulder, house BBQ sauce \$16

Ahi Tuna* - sesame seed crusted, grilled rare \$18

Salmon* - grilled, baked or poached \$24 (sauces below)

Gulf Grouper* - grilled or blackened \$28 (sauces below)

Whole Beef Tenderloin - salt & pepper, roasted rare, au jus & horseradish cream

\$375 per tenderloin - serves up to 15 pp (4 oz portion) (10 pp 6 oz portion)

Roasted pork Tenderloin - marinated in garlic, herbs, slow roasted dijon demi-glacé

Medium platter \$75 (serves 12) large platter \$150 (serves 12)

*choice of sauces with fish - pesto cream, white wine caper, tomato chutney

SIDE DISHES \$75 1/2 pan - \$150 full pan

Roasted Root Vegetables - Chef Choice seasonal

Roasted Brussels Sprouts - caramelized, onions, bacon, mustard vinaigrette

Roasted Cauliflower - herbs & chickpea cream

Mac & Cheese - three cheese

Whipped Potatoes - garlic roasted, sour cream, herbs, buttermilk, cheddar bacon

Au Gratin Potatoes - thinly sliced, herbs, onion & gruyère

Roasted Carrots - butter roasted

Roasted Asparagus - parmesan & lemon

SWEETS minimum 1 dozen

Cookies - \$2 each

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Tarts \$10 personal or \$4 mini

Peanut Butter - peanut butter mousse, graham cracker crust & chocolate ganache
Key Lime - graham cracker crust, coconut, Florida key limes

CAKES \$80

Carrot Cake - pineapple, walnuts, vanilla bean frosting

Vanilla Sponge Cake - raspberry, white chocolate

Chocolate Cake - espresso cream, hazelnut, dark chocolate

Lemon Pound Cake - fresh seasonal berries & cream

Bon Bons - \$24 per dozen

Macaroons - \$24 per dozen

Cannolis - \$48 per dozen

Chocolate Eclairs - \$48 per dozen

Dessert Display - customized by Chef Darren

Small \$200

Med \$300

Large \$500