

BREAKFAST PLATTERS

A minimum order for 10 guests is required

BAGELS & SPREADS

Assorted bagels with cream cheese, butter and jelly

\$5.95 per person

NOVA PLATTER

Sliced nova lox with assorted bagels, red onions, capers and tomatoes with choice of cream cheese

\$15.95 per person

CONTINENTAL PLATTER

Assorted bagels with cream cheese, butter, jelly and a variety of pastries and muffins

\$6.95 per person

SEASIDE PLATTER

Plain and chive cream cheese, nova lox, house cured gravlax, white fish salad and a variety of bagels served with red onions, capers and tomatoes

\$18.95 per person

BRUNCH STATIONS

The below stations require a 'be nice' chef and a 20 guest minimum

CARVING STATION

sliced to order, with choice of turkey, beef tenderloin, porchetta, smoked salmon or prime rib

mkt price

EGGS BENEDICT STATION

prepared to order with your choice of Canadian bacon or spinach florentine

- choice of crab cakes, short rib, smoked salmon or porchetta for an extra \$5 per person

\$15 per person

MINI DOUGHNUT STATION

made to order classic mini doughnuts with toppings including chocolate, vanilla and lemon dipping sauce, cinnamon sugar, sprinkles, fruity loops and crumbled chips

\$12 per person

OMELET STATION

prepared to order with toppings including cheese, tomatoes, onions, & spinach

- choice of bacon or sausage for an extra \$2 per person

- add egg whites for an additional \$1 per person

\$15 per person

PANCAKES & FRENCH TOAST STATION

freshly prepared classic pancakes with toppings including blueberries, bananas, chocolate chips and raspberry & white chocolate with challah french toast served with granola, fresh fruit and white chocolate chips

\$20 per person

SEAFOOD STATION

freshly shucked oysters and shrimp cocktail served with accompaniments

- add on stone crabs, king crab, ceviche, little neck clams or snow crab claws based on availability

mkt price

BREAKFAST MEATS

smoked salmon / \$12 per person

bacon / \$4 per person

canadian bacon / \$4 per person

sausage / \$5 per person

BRUNCH ENHANCEMENTS

BLOODY MARY BAR

Titos vodka with tomato juice, celery, lemons & olives

MIMOSA BAR

prosecco & rose served with orange juice, pomegranate & cranberry juices, and fresh fruit

SANGRIA BAR

red and white sangria served with assorted fruit

Enhancement Skewers:

shrimp, deli skewers, peppered bacon

TRADITIONAL HIGH TEA

A perfect event for bridal and baby showers
A minimum order for 20 guests is required

THE QUEEN'S TEA

Three types of tea sandwiches served with deviled eggs
One type of scone served with jam
One type of sweet
Two types of tea
Includes china, tableware and tea pots

\$28 per person

TEA SELECTIONS:

Black tea: english breakfast, earl grey, irish breakfast
Green tea: pure green tea, jasmine green tea
Herbal tea: pomegranate & raspberry, chamomile

TEA SANDWICHES:

tuna salad
chicken salad
krab salad
egg salad
shrimp salad
cucumber
prosciutto & goat cheese
cream cheese & jam
smoked salmon & dill
goat cheese & asparagus
roast beef & cheese
nutella & banana

SCONES:

blueberry
apple cinnamon
raspberry white chocolate chunk

SWEETS:

assorted cookies
pound cake
brownies
biscotti

TEA ENHANCEMENTS

A minimum order for 10 guests for each item is required

SALAD:

quinoa salad
waldorf salad
caesar salad
heirloom tomato salad
mockingbird salad
roasted vegetables

SOUP:

lentil
tomato bisque
chicken noodle

QUICHE:

quiche lorraine
florentine quiche
ham & cheese quiche
seafood quiche

FRESH FRUIT PLATTER

an assortment of seasonal fresh fruit

CLASSIC DELI PLATTERS

Deconstructed sandwich platters with lettuce, tomato, pickles & packets of mustard and mayonnaise
A minimum order for 10 guests is required

\$13 per person

MEAT SELECTIONS:

pastrami
corned beef
roast beef
turkey
salami
tuna salad
chicken salad
egg salad

CHEESE SELECTIONS:

(+\$0.50 per person)

muenster
swiss
american
feta
provolone
cheddar

BREAD SELECTIONS:

kaiser roll
mini kaiser roll
rye bread
multigrain
challah
sourdough
bagel (+0.50 per person)

SANDWICH PLATTERS

Assorted sandwiches cut in half with your choice of meat, bread and cheese served with lettuce, tomato and choice of coleslaw, potato salad or homemade chips

A minimum order for 10 guests is required

\$14 per person

BOXED SANDWICHES

Includes choice of sandwich, one side, pickle, cookie, canned soda or bottled water, mustard and mayonnaise packets and utensils

A minimum order for 10 guests is required

Half Sandwich \$10.50 per box

Full Sandwich \$16.50 per box

SIDES:

coleslaw
potato salad
homemade potato chips

ENTERTAINING PLATTERS

Prepared on serving trays and includes disposable servingware

ANTIPASTO PLATTER

a selection of cheeses and charcuterie served with roasted red peppers, artichokes, olives, and pepperoncini peppers

small platter serves 10-15 guests / \$125
large platter serves 30-35 guests / \$245

CHEESE PLATTER

a selection of imported and domestic cheeses served with a fruit garnish & crackers

small platter serves 10-15 guests / mkt price
large platter serves 30-35 guests / mkt price

CRAB CAKE PLATTER

mini crab cakes served with a creole mustard aioli

small platter serves 10-15 guests / mkt
large platter serves 30-35 guests / mkt

DIP PLATTER

choice of smoked fish dip, crab & corn dip, spinach & artichoke dip, or deviled ham & pimento cheese dip served with choice of crostini or tortilla chips

small platter serves 10-15 guests / \$96
large platter serves 30-35 guests / \$224

FRESH FRUIT PLATTER

beautifully arranged seasonal fresh fruit

small platter serves 10-15 guests / \$85
large platter serves 30-35 guests / \$175

HOME SMOKED SALMON PLATTER

house smoked salmon filets garnished with a red onion, tomato & caper relish served with crostini

small platter serves 10-15 guests / mkt price
large platter serves 30-35 guests / mkt price

ROASTED VEGETABLE PLATTER

an assortment of roasted vegetables served with hummus

small platter serves 10-15 guests / \$100
large platter serves 30-35 guests / \$210

VEGETABLE CRUDITE PLATTER

an assortment of vegetables served with a ranch dipping sauce

small platter serves 10-15 guests / \$70
large platter serves 30-35 guests / \$140

KING CRAB & SHRIMP PLATTER

king crab bites & shrimp cocktail served with zesty cocktail sauce

small platter serves 10-15 guests / mkt price

large platter serves 30-35 guests / mkt price

LOBSTER & SHRIMP PLATTER

lobster and shrimp cocktail served with zesty cocktail sauce

small platter serves 10-15 guests / mkt price

large platter serves 30-35 guests / mkt price

SHRIMP COCKTAIL PLATTER

jumbo shrimp served with our house made cocktail sauce

small platter serves 10-15 guests / mkt price

large platter serves 30-35 guests / mkt price

INQUIRE ABOUT OUR ENHANCEMENTS TO ANY PLATTER:

CAVIAR

STONE CRAB ~ BASED ON AVAILABILITY

A LA CARTE MENU ITEMS

Prepared in disposable chafing trays and includes disposable servingware

Available for pick up or delivery

A minimum order for 15 guests is required for each of the below items

The below pricing is based per person

Chicken

| | | | |
|--|-------|--|-------|
| CHICKEN BREASTS ~ | \$ 12 | CHICKEN BREASTS ~ | \$ 14 |
| choice of the following: franchise ~ lemon, butter, white wine piccata ~ lemon caper butter sauce marsala ~ mushrooms, shallots, marsala wine sauce | | choice of the following: italiano ~ stuffed with prosciutto and provolone cheese parmesan ~ mozzarella, marinara sauce santorini ~ artichokes, olives, tomatoes | |
| ROASTED CHICKEN | \$ 16 | | |
| roasted chicken, seasoned with lemons and herbs | | | |

Seafood

| | | | |
|--|-------|--|-------|
| CRAB CAKES | mkt | SALMON ~ POACHED, BAKED OR ROASTED | \$ 18 |
| pan sautéed lump crab, grain mustard sauce | | served with a dill sauce | |
| LOBSTER RAVIOLI | \$ 24 | SEAFOOD LASAGNA | \$ 26 |
| lobster filled, vodka cream sauce | | shrimp, crab, spinach, ricotta, mozzarella | |
| PESTO SALMON | \$ 18 | | |
| basil pesto cream sauce | | | |

Beef & Pork

| | | | |
|---------------------------------------|-------|----------------------|-------|
| BRISKET | \$ 18 | PULLED PORK | \$ 18 |
| oven roasted, sliced | | smoked for 14 hours | |
| JALAPENO CHEDDAR SAUSAGE | \$ 17 | TURKEY BREAST | \$ 16 |
| sautéed, onions and peppers | | oven roasted, sliced | |
| PRIME RIB | \$ 18 | | |
| oven roasted, horesradish cream sauce | | | |

Pasta

| | | | |
|---|-------|--|-------|
| CHEESE LASAGNA | \$ 18 | PASTA PRIMAVERA | \$ 18 |
| layers of ricotta, mozzarella, tomato sauce | | mushrooms, broccoli, red peppers, squash, creamy parmesan sauce | |
| MAC N CHEESE | \$ 18 | RIGATONI WITH SUNDAY GRAVY | \$ 19 |
| four cheese sauce, topped with breadcrumbs | | home made gravy, meatballs, sausage | |
| MEDITERRANEAN PASTA | \$ 17 | SPAGHETTI WITH MEATBALLS | \$ 18 |
| olives, sun dried tomatoes, roasted red peppers, artichokes, choice of sauce | | home made meatballs and marinara | |

Vegetarian

| | | | |
|--|-------|---|-------|
| PORTABELLO MUSHROOMS stuffed with spinach, feta, roasted red peppers | \$ 18 | VEGETABLE QUINOA BOWL spinach, squash, zucchini | \$ 19 |
| SQUASH LASAGNA sundried tomatoes, marinara, ricotta cheese, pesto | \$ 19 | VEGETARIAN TACO SALAD ground impossible burger, shredded cheese, lettuce, tomato, salsa | \$ 20 |
| VEGETABLE PAELLA saffron rice, red & yellow peppers, onions, green beans | \$ 20 | | |

Soups

A minimum order of 8 quarts, serving 16-20 guests is required
Pricing is based per quart

| | | | |
|----------------------------|-------|-------------------------------------|-----|
| CHICKEN NOODLE SOUP | \$ 14 | LOBSTER BISQUE | mkt |
| MATZO BALL SOUP | \$ 15 | CLAM CHOWDER | mkt |
| LENTIL SOUP | \$ 16 | CONCH CHOWDER | mkt |
| TOMATO BISQUE | \$ 19 | OYSTER & ANDOUILLE GUMBO | mkt |

Salads:

A minimum order for 10 guests is required
Pricing is based per person

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|---|-------|---|-------|
| CAESAR SALAD romaine lettuce, parmesan cheese, anchovies, bagel chip croutons, caesar dressing | \$ 12 | HOUSE SALAD mixed greens, hearts of palm, cherry tomatoes, toasted coconut, papaya dressing | \$ 12 |
| CHEF'S SALAD mixed greens, romaine, turkey, salami, bacon, six minute egg, muenster cheese, tomato, cucumber, citrus honey dressing | \$ 13 | MOCKINGBIRD SALAD mixed greens, romaine, 6 minute egg, cucumbers, tomatoes, golden beets, pumpkin seeds, citrus honey vinaigrette | \$ 12 |

**ADD GRILLED CHICKEN OR BAKED SALMON
TO ANY SALAD**

Chicken + 5 Salmon + 7

| | |
|--|-------|
| QUINOA SALAD mixed greens, tomatoes, cucumbers, red onions, olives, quinoa, garlic vinaigrette | \$ 12 |
|--|-------|

Sides:

A minimum order for 15 guests is required

| | | | |
|-------------------------|------|-------------------------|------|
| MASHED POTATOES | \$ 6 | RICE PILAF | \$ 6 |
| MIXED VEGETABLES | \$ 6 | ROASTED POTATOES | \$ 6 |

COLD HORS D'OEUVRES

tier 1 hors d'oeuvres are priced at \$ 2.50 per piece

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|--|---|
| avocado & tomato toast | brie crostini with a raspberry drizzle |
| mozzarella and tomato skewer with a balsamic glaze | gazpacho shooter |
| prosciutto, mozzarella & sun dried tomato crostini | pimento cheese cornbread crisp |
| apple & blue cheese crostini | roasted red pepper & goat cheese baguette with a balsamic drizzle |
| brie, honey & walnut parmesan crisp | |
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tier 2 hors d' oeuvres are priced at \$ 4.00 per piece

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|---|-------------------------------|
| shrimp ceviche shooter | ahi tuna poke crisp |
| smoked salmon deviled egg | beef tartar crostini |
| smoked salmon crostini topped with dill | chilled jumbo shrimp cocktail |
| crab & cucumber shooter | crab & avocado toast |
| heirloom tomato & burrata crostini | |
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HOT HORS D'OEUVRES

tier 1 hors d'oeuvres are priced at \$ 2.50 per piece

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|---|---|
| braised lamb over a chickpea cake and curry sauce | artichoke & spinach tapenade crostini |
| jalapeno cheddar sausage pig in the blanket | grilled chicken skewer with a thai peanut sauce |
| roasted corn salsa tostada | sesame chicken strip with hoison sauce |
| spring roll with a sweet chili sauce | vegetable pesto crostini |
| rock shrimp & grits spoon | |
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tier 2 hors d' oeuvres are priced at \$ 4.00 per piece

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|---|--|
| clams casino | lobster bisque shooter |
| coconut shrimp with papaya dipping sauce | mini crab cake over a creole mustard sauce |
| korean bbq beef skewer | potato latke topped with caviar |
| smoked salmon potato cake with chive sour cream | lamb lollipop with a mint jelly sour cream |
| conch fritter with caribbean dipping sauce | |

SLIDERS & SMALL BITES

A minimum order of 20 pieces per item is required
Pricing is based per piece

buffalo chicken empanada with a blue cheese drizzle
\$ 6.50

burger bite topped with blue cheese, bacon, lettuce, tomato
\$7.50

buttermilk fried chicken slider with a srirachi honey drizzle
\$ 7.00

crab cake slider with a spicy mustard aioli
mkt

crab empanada with avocado crema
mkt

impossible burger slider with lettuce, tomato, onion
\$ 9.00

korean bbq bao bun with pickled vegetables
\$ 10.00

mini lobster roll ~ New England style
mkt

mini rachel or reuben slider
\$ 6.50

pork belly slider with kimchi, scallions and miso mustard
\$ 10.00

roast beef slider with a horseradish cream sauce
\$ 7.50

short rib slider with pickled onions
\$ 11.00

THEMED EVENTS

All of the below events require a 'be nice' chef and a 25 guest minimum

CRAWFISH & SHRIMP BOIL

cajun boiled crawfish & shrimp, jalapeno cheddar sausage served with corn on the cob, red potatoes, hush puppies and key lime pie served with tartar sauce, cocktail sauce and fresh lemon
~ crawfish based on availability

mkt price

FISH FRY

cajun seasoned fried fish filets, french fries, hush puppies, coleslaw and key lime pie served with tartar sauce, cocktail sauce and fresh lemon

mkt price

NEW ENGLAND CLAMBAKE OR LOBSTER BAKE

steamed clams or lobster, with mussels, drawn butter & broth, corn on the cob, red potatoes, coleslaw, cornbread and key lime pie

mkt price

PAELLA NIGHT

a traditional spanish seafood dish of rice saffron with grilled chicken, andouille sausage, lobster and mussels served with red & yellow peppers, onions and green beans served with key lime pie

\$37 per person

PIG ROAST

a whole roasted pig carved on site, corn on the cob, black beans & rice, slider buns, key lime pie and bbq sauces

mkt price

SEAFOOD EXTRAVAGANZA

a chilled raw bar with jumbo shrimp cocktail, fresh shucked oysters, little neck clams & crab legs accompanied with whole lobsters, fish crudo, ahi tuna poke, & ceviche

mkt price

SOUTHERN COMFORT

shrimp, chicken & andouille sausage jambalaya, gumbo, fried chicken & waffles, fried green tomatoes, fried pickles, cornbread & shrimp & grits

mkt price

STREET FOOD NIGHT

mini jalapeno cheddar corn dogs, mini philly cheese steaks, chicago dogs and pretzels with cheese sauce

mkt price

SUMMER SEAFOOD PICNIC

fried clams, coconut shrimp, lobster corndogs, corn on the cob, heirloom tomato salad, hush puppies, homemade chips & key lime pie

mkt price

MARKET TABLES & ACTION STATIONS

All of the below tables & stations require a 'be nice' chef and a 25 guest minimum

ANTIPASTO TABLE

a selection of imported and domestic cheeses & charcuterie served with roasted red peppers, artichokes, olives, pickled mushrooms, tomatoes and pepperoncini peppers with tomato tapenade & toasted baguettes

\$20 per person

BAO BUN STATION

three bao buns including korean beef short rib with kimchee & scallions, pork belly with pickled veggies & hoison sauce or marinated grilled chicken with jicama & cilantro

\$28 per person

BBQ TABLE

build your own bbq sliders with jalapeno cheddar sausage, st louis rib meat, beef brisket & pulled pork with house made pickles, pickled red onions, bbq sauce & buttermilk coleslaw served with cornbread

\$23 per person

CARVING STATION

choice of one meat selection including beef tenderloin, brisket, corned beef, lamb, pastrami, prime rib, roast beef or turkey, sliced to order, and served with dinner rolls, dijon mustard, horseradish sauce and au jus

mkt price

GRILLED CHEESE STATION

pressed grilled cheese sandwiches served with tomato soup: braised short rib with pepper jack & american cheese, caramelized onions & brie on sourdough, cuban with pulled pork, ham, swiss, cheddar & pickles, and goat cheese with prosciutto on italian

\$18 per person

MAC N CHEESE TABLE

classic mac n cheese served with the choice of three toppings: bacon, buffalo chicken, burnt ends, blackened crawfish, pulled pork & jalapeno sausage

\$20 per person

PASTA STATION

a duo of pasta, with choices of penne, tortellini & spaghetti, and a selection of sauces including marinara, alfredo, rose, & pesto, with veggies including broccoli, mushrooms, olives, peppers, zucchini, spinach & sun dried tomatoes; protein choices of chicken, meatballs & sausage

\$20 per person

RAW BAR

selections based on availability: little neck clams, jumbo shrimp cocktail, crab legs, shucked oysters & lobster served with cocktail sauce, mustard & horseradish

mkt price

SEAFOOD STATION

a selection of seafood choices including shrimp cocktail, mini crabcakes, ceviche shooters, lobster green goddess salad & mini lobster rolls

mkt price

THE ULTIMATE HOT DOG TABLE

build your own hot dog - toppings to make chicago dogs, cheese dogs & chili cheese dogs: celery salt, sliced tomatoes, green relish, sliced pickles, mustard, chopped onions, peppers, chili, shredded cheese, ketchup & mustard

\$17 per person

VEGETARIAN TABLE

choice of four: beet salad, quinoa, cucumber salad, hummus with veggie crudite, avocados, heirloom tomato crostini, garlic & balsamic brushetta & garbanzo bean salad

\$18 per person

WING STATION

chicken wings, choice of either fried or grilled, with three sauce selections: traditional buffalo, maple & bacon, jerk, soy, hot garlic or sriracha ginger served with blue cheese & ranch dipping sauce

\$13 per person

TAILGATING & BBQ

We require a 20 guest minimum for the below two themed events
Available for pick up or delivery

TAILGATE FEAST

includes two appetizers, choice of two meats and two side items, deli pickles, rolls, condiments, plate ware and serving utensils

\$35 per person

APPETIZER SELECTIONS:

maple & bacon wings
sriracha ginger wings
deviled ham spread
pimento cheese
spinach dip
fresh veggies & dip

MEAT SELECTIONS:

pulled pork
pulled chicken
jalapeno cheddar sausage
italian hot sausage
burgers
all beef hot dogs

SIDE ITEM SELECTIONS:

bbq beans
mac n cheese
potato salad
coleslaw
corn on the cob
caesar salad
homemade potato chips

SMOKEHOUSE BBQ

includes two meat choices, two side items, cornbread, condiments, plate ware and serving ware

\$25 per person

MEAT SELECTIONS:

pulled pork
pulled chicken
smoked brisket
smoked turkey
jalapeno cheddar sausage

SIDE ITEM SELECTIONS:

bbq beans
mac n cheese (+2)
corn on the cob
collard greens
fried sprouts
sweet potato grits
coleslaw

BBQ ENHANCEMENTS

Full Rack of Baby Back Ribs \$25
Full Rack of St Louis Ribs \$24
Whole Fried Chicken \$16

Minimum order of 5 racks of ribs and 5 whole chickens

DESSERT MARKET TABLES

LATE NIGHT DESSERT TABLE

mini doughnuts, assorted cookies & brownies, served with hot chocolate, coffee and individual shot glasses of milk

mkt price

MINI DESSERT TABLE

an assortment of mini desserts including key lime pie, cheesecake, pecan pie bites, cookies, bread pudding & chocolate tortes
~ based on availability

mkt price

S'MORES TABLE

make your own s'mores with graham crackers, chocolate bars & marshmallows

\$11 per person

DESSERT STATIONS

The below stations require a 'be nice' chef and a 20 guest minimum

DOUGHNUT STATION

made to order classic mini doughnuts served with a selection of toppings including chocolate, vanilla and lemon frosting, sprinkles, fruity loops and crumbled chips

\$12 per person

WAFFLES & ICE CREAM STATION

vanilla and chocolate ice cream served with waffles and an array of toppings including chocolate & caramel sauce, whipped cream, sprinkles, cherries, nuts, m&ms, oreo crumbles, brownies, fresh bananas & strawberries

\$15 per person

A LA CARTE DESSERTS

FRESHLY BAKED DESSERTS & PIES

9 layer chocolate cake
apple pie
banana pudding
bread pudding
carrot cake with cream cheese frosting
cheesecake with raspberry drizzle
fresh fruit cobbler
fresh fruit tart
key lime pie
pecan pie
strawberry rhubarb pie

DESSERT BARS & COOKIE PLATTERS

bars ~ s'mores, turtle, chocolate brownies, rocky road,
pecan bars, sea salt brownies

cookies ~ chocolate chip, red velvet, salted caramel,
snickerdoodle, oatmeal raisin, black & whites, and
whoopie pies

dessert shots ~ chocolate mousse with brownie crumbles,
key lime mousse, strawberry shortcake,
vanilla cake with raspberry filling

CATERING & EVENTS INFORMATION

Order Details

For full service events, we require five business days notice. Please send all inquiries to info@benicecatering.com. We kindly request 72 hours notice for all pick up and delivery orders. To place an order, please submit a request on our contact page or email us at info@benicecatering.com.

Deposit Information

For full service events, a signed contract and 25% initial deposit is required.
For pick up or delivery orders, a credit card authorization must be completed to secure your order.

Cancellation Details

For full service events, our cancellation fee is based on a tiered schedule as stated on the contract.
For pick up or delivery orders, if cancellation is given within 48 hours, a 50% cancellation fee of the invoice will incur. If cancellation is given within 24 hours, a 100% cancellation fee of the invoice will incur.

Delivery Fees

Delivery is available within Broward County. All deliveries will incur a delivery fee based on distance and size of the order.

Event Enhancements

Please inquire for more information regarding linens, furnishings and decor for events.

Staffing Fee

For full service events, the fee for service staff, bartenders, chefs and managers is \$150 for a four hour event, including setup and breakdown, plus 20% service fee as per our contract.

Seasonality & Pricing

Some products are seasonal and their availability may change throughout the year. Pricing is subject to change. Unforeseen price increases may arise due to changes in market conditions.

Bar Packages

Bar packages are available upon request. Please inquire with your event coordinator.