

Buddy's Holiday Catering

Customize your celebration with fresh and delicious hors d'oeuvres, salads, entrees, side dishes, and sweet that are perfect for any occasion.

Hors D'oeuvres

Wheels of Brie En Crute

Strawberry Mint Chutney; Accompanied by French Bread, Carr's Crackers & Flatbreads

Warm Maryland Crab Dip

Accompanied by Buddy's Bagel Chips

Warm Parmesan Artichoke Dip

Accompanied by Buddy's Bagel Chips

Vegetable & Seafood Sushi

With Sweet Soy Sauce, Wasabi & Pickled Ginger

Bacon Bourbon Spicy Cocktail Meatballs

Bite-sized meatballs packed with loads of flavor

Charcuterie Board

Assorted Smoked & Cured Meats & Sausages, Imported Cheese, Cornichons, Olives, Roasted Peppers Served with Grain Mustard & French Bread Baguette

French Onion Gratin

Caramelized Onions Topped with Melted Gruyere & Fontina Cheese; Served on Herb Crostini

Bruschetta Trio

Classic Tomato & Basil, Roasted Eggplant & Olive Tapenade. Served with Buddy's Bagel Chips

Mediterranean Display

Roasted Garlic Hummus, Assorted Cured Olives, Roasted Tomatoes, Cucumber Slices & Pita Triangles

Healthy & Hearty Salads

Mixed Berry, Baby Kale & Spinach Salad

With Toasted Hazelnuts, Radish & Champagne Vinaigrette

Chopped Vegetable Salad

With Kalamata Olive & Fresh Dill

Shaved Brussel Sprout & Kale

With Focaccia Croutons, Craisins & Slivered Almonds

Mixed Fall Greens

With Pecans, Diced Roasted Butternut Squash, Toasted Pumpkin Seeds & Cider Dressing

Fattoush Salad

With Chopped Romaine, Hearts of Palm, Spring Peas, Asparagus, Feta & Lemon Mint Vinaigrette

Fennel & Orange Salad

With Slivered Almonds & Red Wine Basil Vinaigrette

Citrus Segments & Spring Mix

With Beets & Vidalia Onion Vinaigrette

Radish & Green Apple

Baby Arugula, Chopped Romaine, Sliced Radish & Green Apple with Shaved Fennel

Assorted Dessert Platters

Black & White Cookies | Rugelach | Cookies | Chocolate Babka | Linzer Tarts | Italian Mini Pastries
Jumbo Muffins | Crumb Cake | Cream Cheese Glazed Cinnamon Rolls | NY Cheesecake | Cannoli

Entrees

Pecan Chicken

With Sun-Dried Cherry Chutney

Oven Roasted Rosemary Turkey Breast

With Cranberry Chutney

Fire Grilled Flank Steak

With House Made Chimichurri

Roasted Herb Seasoned Tenderloin of Beef (+\$15)

With Garlic Aioli & Caramelized Onion Jam

Roasted Herb Chicken

With Artichokes, Lemon & Capers

Mahi Mahi

With Lemon Beurre Blanc & Mango Salsa

Italian Penne Pasta

With Fresh Tomato, Basil & Roasted Garlic

Eggplant Parmigiana or Rollatini

Maple Mustard Glazed Salmon

Side Dishes

(Additional Side Dish + \$6)

Roasted Sweet Potatoes

With Apples & Cranberries

Roasted Brussel Sprouts

With or without Candied Bacon

Grilled Assorted Vegetables

Drizzled with Balsamic Reduction

Baked Beans

With Pomegranate Molasses

Raisin & Pistachio Mediterranean Cous Cous

Grilled Asparagus

With Garlic Blistered Heirloom Tomatoes

Green Bean Sauté

With Red & Yellow Peppers

Haricot Vert

With Carrot Ribbon

Oven Risotto Milanese

Honey Glazed Baby Carrots

Creamy Au Gratin Potatoes

Order Custom Catering Today

Whether you're planning a casual get-together, a corporate party, or a holiday feast, we tailor menus to fit your needs and make your occasion effortless and enjoyable. Let us handle the food, so you can focus on making memories.

In addition to the menu, we can coordinate, for an additional fee: Disposables and Chaffing Dishes.
Delivery and set up included. On site staff are \$25.00 per hour-3-hour minimum.

Contact us for a quote!

941.208.1555

anthony.puccio@buddysflorida.com

