

Great Events Catering...The Island's Premiere Caterer!!

925 Truman Ave. Key West, Florida 33040 Ph/ Fax: 305-294 2252/ 305-294-2481
Web: greateventscatering.com

Fall & Winter 2006 - 2007 Highlights and Chef's Selections

The following are our seasonal menu items to enhance our traditional menus. Each menu selection is made from the freshest ingredients with exuberant flavors. Rich colors and culinary artistry compliment every item. Always, our chefs can assist you in any special requests or personal menu suggestions.

Fun Hors d'Oeuvres & Sensations

"Mini's" are all the Rage...and we are not talking skirts!!

Your favorite comfort foods down-sized to a mouthwatering bit size treat.

Mini "Cheeseburgers" with Ground Black Angus Sirloin, Aged White Cheddar, Caramelized Onions and Pommeray Mustard.

Open Face Rosemary Flank Steak Sandwiches with Sundried Tomatoes and Horseradish Mayo, served on Sourdough

Classic Reuben with Specialty Corned Beef or Turkey, Gruyere Cheese, Sauerkraut and Homemade Russian Dressing

Mini Hot Dogs, "Spanish Style" with Handmade Chorizo Sausages, Red Pepper Onion Relish and Papaya Dijon Mustard

"The Real Tuna Melt" with Yellowfin Tuna, Med Rare with Creamy Havarti and Honey Wasabi Aioli

Citrus Lobster Roll with Tarragon Lemon Florida Lobster Salad on Brown Butter Griddle Buns

Guava BBQ Pull Pork with Fried Pickles on Buttermilk Biscuits

"Mac-Daddy" Macaroni & Cheese in Petite Parmesan Baskets

Mini B.L.T's with Pepper Encrusted Bacon, Plum Tomato and Arugula

NOLA Muffuletta with Smoked Turkey, Salamí, Olive Salad and Cajun Spice Aioli

Smoked Chicken & Pear Mini Monte Cristos

Chef Stations and Show Stoppers

Rich & Delicious Risotto Martini Station

Creamy Imported Parmesan Risotto made to order with chef condiments selection of Sweet Pea and Prosciutto; Porcini Mushroom & Basil;

Saffron Lobster and Cipollini Onion;

Served Up in a martini glass and finished with Infused Truffle Oil, Lemon Garlic Oil or Spicy Red Pepper Oil

Pumpkin Raviolis with Crispy Sage Butter and Toasted Almond

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Fall & Winter 2006 - 2007 Highlights and Chef's Selections, Menu Cont...

Chef Stations and Show Stoppers

Rosemary Herb Smoked Salmon & Wild Mushroom Tortellini

Served with Braised Fennel, Broccolini and a Brandy Cream Sauce

Latin Spice Fresh Ceviche Bar, Made to Order

Hand made fresh ceviche to include...

Ahi Tuna, Calamari and Key West Wild Shrimp

Served in Asian spoons with Fresh Lime, Spicy Habanera Cilantro Emulsion and Mango Lemon Syrup

Caribbean Lump Crab Cakes, Evo Grill Style

Our signature crab cake, hand made for each guest with lump crab meat and grilled to order off our sizzling EVO flat top grill. Your chef accompanies the crab cake with Pineapple Ginger Relish, Avocado Cilantro Cream and Jicama Sesame Slaw

Brasserie Parisienne Steak Frites Table

Grilled Black Angus New York Strip Steaks, Medium Rare with Pommes Frites and Creamy Pearl Onions

Served off the grill and sliced to order with Classic Sauce Béarnaise, Sauce Au Poivre and Braised Endive.

French Breads, Rosemary Ciabatta Rolls and Creamy Brie accompany the table

Sweet Endings and Desserts

Voodoo "Black Magic" Dark Chocolate Lavender Truffles

"The magic is in the presentation!"

Apple Walnut Upside Down Sticky Buns

Served with Cinnamon Vanilla Sugar

Mini Cappuccinos with Godiva Chocolate Mousse &

White Chocolate Godiva Cream Top

Served in espresso cups

Raspberry Pineapple Mascarpone Cream in Butter Brittle Baskets

Honey Rhubarb Ricotta Cheesecake with Orange Biscotti Crust

"Anywhere" Espresso & Cappuccino Bar

Portable café machine with Whipped Cream, Flavored Syrups, Sweet Powders, Rock Candies, Almond Biscotti; In addition... Amaretto and Sambuca Liqueurs can be served along side for added enjoyment