



so eventful

CATERING MENU



MENU

HORS D'OEUVRES

HANDMADE MEATBALLS

Signature sauces: Bourbon Habanero or Basil Marinara

CRISPY FRIED SHRIMP

Flash fried shrimp tossed in a sweet Thai chili sauce, topped with lemon zest and cilantro

HEITMAN HOUSE BRUSCHETTA

A trio of tomato, fresh basil, garlic, accented with balsamic. Served on a baguette

CAPRESE SKEWERS (GF)

Baby tomatoes and mozzarella balls topped with balsamic reduction



BACON WRAPPED SCALLOPS

Fried and topped with an orange Asian glaze

SHRIMP COCKTAIL

Classic recipe served with cocktail sauce

SOUTHERN FRIED CRAB CAKES

Served with a sweet habanero sauce, cilantro, and lemon zest

TOMATO BASIL SOUP SHOOTER WITH GRILLED CHEESE WEDGE

Creamy tomato soup, accented with basil and a grilled cheese wedge

KEY WEST CONCH FRITTERS

Fried and topped with a Louisiana Remoulade



STUFFED BABY PORTOBELLO MUSHROOM

Filled with an herb goat cheese and topped with brown butter and bread crumbs. *Can be prepared gluten free

SOUTHERN FRIED CRISPY CHICKEN AND WAFFLE SKEWER

Topped with a jalapeno glaze syrup

HOUSEMADE CREAMY DEVILED EGGS

Accented with sriracha and crispy bacon crumbles

GRILLED BEEF SKEWER (+\$\$)

Topped with a horsey cream sauce

FLATBREADS

Caprese Flatbread OR Pineapple & Bacon Flatbread

FALAFEL BITES

Breaded ground chickpeas deep fried. Served with Tzatziki yogurt sauce or lemon tahini

MAC & CHEESE SHOOTERS

Cavatappi pasta covered in craft beer cheese dusted with brown butter bread crumbs



STATIONED

SPINACH & ARTICHOKE DIP

**Can be a stationed appetizer or served in a shooter cup
Served with pita toast points

CHARCUTERIE DISPLAY (+\$\$)

Customized with assorted cheeses from around the world, cured meats, various crackers, dried fruit, veggies.

All menu items subject to change and availability.

Menu items with a +\$\$ and specialty items outside of this menu will have an added cost per person based on market price. Chefs Choice Entree available for dietary restrictions must be included with final guest count.



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SALAD

HEITMAN CLASSIC

Organic local mixed greens, baby heirloom tomatoes, seedless cucumbers, mozzarella balls, shaved carrots. Served with choice of ranch, Italian or balsamic dressing

ARUGULA SALAD

Leafy green arugula topped with toasted pine nuts, grated fresh parmesan cheese, lemon and olive oil

CAESAR SALAD

Crisp romaine hearts, freshly shaved parmesan cheese, herbed croutons

STRAWBERRY SALAD (+\$\$)

Organic mixed greens, fresh strawberries, sliced avocado, feta cheese tossed in a balsamic dressing



BREAD

CRUNCHY CIABATTA

Rustic Italian bread with a crispy crust, butter and salt

HERBED FOCACCIA

Olive oil-rich Italian bread topped with garlic herb butter

GRANDMA'S DINNER ROLLS

Freshly baked yeast rolls lathered with butter

REGULAR ENTREES



PASTA ENTREE

Choose One Pasta:

- Cheese Tortellini
- Penne
- Cavatappi

Choose One Sauce:

- Homemade basil marinara
- Creamy alfredo
- Vodka Sauce with roasted red peppers
- Craft beer cheese topped with brown butter bread crumbs

SMOKED PULLED PORK

Slow cooked shredded pork shoulder tossed in a homemade BBQ sauce

PORK TENDERLOIN

Herb-crusted pork tenderloin served with a port wine reduction

BEEF BRISKET

Brown sugared beef brisket served with homemade BBQ sauce or a red wine demi

CHICKEN PICCATA (GF)

Lemony, Buttery, Caper-topped Grilled Chicken

CHICKEN MARSALA

Grilled Chicken with a creamy mushroom marsala demi sauce

TUSCAN CHICKEN

Grilled chicken topped with wilted spinach & creamy sundried tomato sauce



BOURBON HABANERO CHICKEN

Grilled chicken made with a kick of bourbon and habanero

ROASTED RED PEPPER CHICKEN

Grilled Chicken topped with a sweet roasted red pepper cream sauce

CARIBBEAN CHICKEN

Grilled chicken with a pineapple rum sauce drizzle

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PREMIUM ENTREES

GRILLED SKIRT STEAK (GF)

Dusted in Heitman house blend seasonings and chargrilled to perfection

RED WINE BRAISED BEEF SHORT RIBS

Served with a rosemary demi-glaze

PETIT LOIN STEAK

Herb crusted and served with au jus. Upgrade and add a creamy horseradish sauce (+\$\$)

STUFFED PORK LOIN

Pork loin stuffed with spinach and apples, drizzled with a demi-glaze sauce



GRILLED SALMON

Grilled salmon served with a dill yogurt sauce, or orange glaze teriyaki glaze

GRILLED SWORDFISH

Grilled to perfection and topped with a tropical salsa

BRONZED MAHI MAHI

Topped with an orange-chili compound butter

SUPER PREMIUM (+\$\$)

GRILLED BEEF TENDERLOIN

Served with au jus sauce and creamy horseradish

SESAME ENCRUSTED AHI TUNA

Seared and served with a tangy Asian stir fry vegetable medley

GRILLED LAMB POP

Herbed grilled pop served with a red wine rosemary demi-glaze

SIDES



BABY BAKER POTATOES

YUKON SMASHED POTATOES

GOUDA MASHED POTATOES



LOCAL MIXED SEASONAL VEGETABLES

BROCCOLINI WITH LEMON AND OIL

FRESH GREEN BEANS SAUTEED IN GARLIC

CILANTRO LIME RICE



PREMIUM (+\$\$)

BALSAMIC THYME GRILLED PORTOBELLO MUSHROOMS

GRILLED ASPARAGUS

PESTO ROASTED ROOT VEGETABLES (+\$\$)

Carrots, parsnips, brussel sprouts, finished with a balsamic reduction

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