



TLC Community Foundations & Embellished Catering and Events

Sample Menu

Embellished is a Custom Catering Company. We allow our clients to choose the menu and the recipes for their event. We believe “food should tell a story”. We want to help create a fusion menu that includes foods you love and that your guest will recognize as truly YOUR STORY.

We have put together a sample menu to help you get started creating your custom menu.

Hors d'oeuvres

- Classic Bruschetta
- Curried Chicken Salad in a Lettuce Cup
- Charred Melon & Feta – Lemon Oil, Mint and Black Olive
- Classic Caprese Skewer – Balsamic Glaze, Micro Basil, Smoked Black Pepper, blistered tomato and Cilingini Mozzarella
- Garlic & Herb Bagel Crisps
- Negimaki – Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze
- California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli
- Caprese skewers with a balsamic reduction
- Grilled portabella mushroom atop a crostini with balsamic basil aioli
- Bias cucumber rounds filled with whipped Boursin and fresh chives
- Pork Potstickers
- Empanada – choice of sauces – Firecracker, lemon Turmeric aioli, Guava Thai
- Spinach Pies -Classic Tzatziki sauce
- Fried Mac Bites – Firecracker sauce
- Swedish Meatballs - Cream, nutmeg Cocktail Sandwiches
- Soft Pretzels, Bite
- Asparagus wrapped in prosciutto with a balsamic drizzle
- Deviled Eggs
- Melon wrapped with prosciutto ham
- BBQ Pulled Pork Sliders – Fresh Slaw, Pickle, BBQ Sauce, Sweet Rolls Mini
- Cuban Roast Pork Tostone slow roasted pork, double fried plantain, cilantro and toasted cumin aioli, mango pico de gallo

Additional Hors d'oeuvres (there may be an additional charge)

- Roast Beef - Horseradish Cream, Provolone mini brioche
- Waldorf Chicken Salad - Red Grape, Toasted Almond, Mini croissants
- Ratatouille and Mozzarella on mini-Baguette
- Monterey Chicken with Cheese Taquitos
- Breaded Cream Cheese-Stuffed Jalapeno Halves
- Crab Rangoon's

- Stuffed Foods Bites Cordon Bleu Chicken
- Gourmet Kitchen Philly Cheese Steak Spring Rolls
- Breaded Eggplant Slices
- Chicken Teriyaki Dumplings
- Catalina Chicken Stuffed Potato Balls
- Habanero Bites, Mango, Cream Cheese
- Beef satays with pickled red onion and cucumber slaw
- Asparagus wrapped in prosciutto with a balsamic drizzle
- Slow-roasted Roma tomatoes with Boursin cheese on crostini
- New potatoes filled with herbed cream cheese and fresh chives
- Fresh fruit skewers with our exotic fruit dip (additional .25)
- Tomatoes stuffed with goat cheese and kalamata olive tapenade
- Smoked Turkey - Pear Chutney, Pepper Jack, Bacon, Mini croissants
- Smoked Ham & Swiss - Mini brioche
- Street Taco - Choice Beef or Chicken *shrimp / Cheddar, Guacamole, Crema, Cilantro, Lime
- Battered Whole Mushrooms
- Guacamole Bites, Breaded
- Chili Everything Franks in a Blanket – Everything Seasoning, Spinach, 3 cheese
- Pork Shumai – Hoisin, Scallion, Sesame Seed • Classic Meatballs (beef, chicken pork) Marinara, Micro Basil
- Thai chicken skewers with a five-spice peanut sauce
- Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions
- Bite-Size Tacos
- Roasted Broccoli Cauliflower Crust Flatbread cauliflower crust, vegan cheese, oven roasted tomato, basil pesto, roasted broccoli
- Chicken Satay grilled chicken, broccoli pesto, sunflower seeds, Manchego
- Seared Ahi Tuna cold smoked ahi, Asian style spice blend, cucumber coin, wasabi sour cream
- Strawberry Chicken and Waffles pecan crusted chicken, vanilla waffles, strawberry butter, candied pecans, citrus maple syrup
- Flank Steak Skewer minted chimichurri
- Short Rib Cornbread braised short rib cornbread, chive sour cream, fried onions
- Cheeseburger Flatbread ground tenderloin, applewood smoked bacon, caramelized onion, custom cheese blend, pickle, roasted garlic bechamel, grilled flatbread
- Pancetta Flatbread crisp pancetta, roasted garlic and tomato sauce, baby kale, gorgonzola, grilled flatbread
- Sunset Shrimp sweet and sour pipette, chili lime salt

Grazing Station Decorative Displays

- Cheeses showcased from all over the world, including America. Displayed on colorful marble with assorted crackers and fresh grapes.
- Artisan Cheese Board, Gourmet cheeses to include 4-year-old cheddar, Fontina, gruyere, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried fruits and nuts.
- Charcuterie Board, Dried and smoked meats to include prosciutto, soppressata, and aged salami. Displayed with assorted olives, mustards and marmalades.
- Grilled Vegetable Board, Zucchini, Squash, Asparagus, Charred Cipollini Onions, Portobello
- Fresh Fruits, Seasonal whole and fresh cut fruits with our famous walnut fruit dip. Displayed in dramatic fashion with an array of color
- Breads & Spreads, Assorted artisan breads, pita chips, crostini and crackers, rosemary and garlic infused oils, kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip and whole roasted garlic. Decoratively displayed and garnished.

Entrees

○ **Chicken Dishes**

- Chicken Marsala – Mushroom sauce
- Chicken Piccata – Lemon, Capers
- Chicken parmesan, a classic dish of breaded chicken topped with marinara sauce and melted cheese.
- Chicken Teriyaki – Soy, Sesame Seed, Scallion
- Chicken Mojo – Orange Citrus Glaze
- Chicken - choice - BBQ / Southern Baked / Lemon Rosemary
- Chicken Coconut Tandoori
- Jerk Chicken
- Roast Turkey Breast – with rich classic gravy and cranberry chutney
- Pan Roasted Airline Chicken shredded gouda, caramelized onions, champagne cream sauce
- Dijon and Herb Crusted Airline Chicken pan jus
- Herb Roasted Chicken chef carved herb roasted chicken, gnocchi puttanesca, fried caper, basil
- Latin Inspired Pan Roasted Chicken pan roasted chicken breast
- Slow Roasted Chicken Thigh Mexican style spice blend, charred lime, cilantro

○ **Beef Dishes**

- Grilled Steak – Choice: Chimichurri, Asada, Bearnaise
- NY Strip Steak chef carved New York strip steak, mushroom and caramelized onion demi-glace
- Braised Tenderloin Tips braised beef tenderloin tips, hearty herbs, pearl onions, carrot, celery, whipped garlic potatoes
- Mama's Meatloaf – Ketchup Glaze
- Beef Ribs
- Mini Pork Belly Taco slow-cooked pork belly, cucumber and jalapeno slaw, cotija, grilled flour tortilla
- Flank Steak Skewer minted chimichurri Chicken and Ricotta Meatball tomato jam, basil confetti
- Braised Short Rib wine and vinegar braised short rib, pan jus
- Italian Meatballs – Penne, Marinara, Parmesan, Basil
- Beef Lasagna – classic (ricotta, mozzarella, marinara)

○ **Pork**

- Mini Pork Belly Taco slow-cooked pork belly, cucumber and jalapeno slaw, cotija, grilled flour tortilla
- Red Wine Braised Short Ribs brussels sprouts petals, cauliflower puree, pan jus
- 24-Hour BBQ Pulled Pork – Hawaiian Buns, Pickles, BBQ Brisket
- Sliced Pork Loin slow roasted pork loin, custom spice blend, grain mustard jus
- Latin Inspired Pan Roasted Chicken pan roasted chicken breast, our custom

○ **Fish & Seafood**

- Local Florida Seafood Sauté fresh Florida seasonal catch, orange Israeli couscous, tartar sauce, micro basil vinaigrette
- Simply Seared Salmon – Lemon, Dill, Tzatziki (carved)
- Miso Glazed Salmon – Scallion, Sesame Seed
- Dijon Crusted Salmon – Bok Choy, Balsamic, Lemon Butter
- Salmon pan roasted salmon, citrus fennel slaw Shrimp and

- Scallop Cannelloni roasted tomato cream, spinach, parmesan• Cuban Roast Pork marinated in dark rum and slow roasted, congri rice, pico degallo
- Shrimp & Grits – Shrimp seared to order in tomato, red peppers and hot sauce
- Shrimp Lasagna Casserole shrimp, artichoke, spinach, tomato, ricotta, feta, torn egg pasta, garlic rosa sauce
- Shrimp Scampi
- **Pasta**
 - Cheese Tortellini – Choice: alfredo, pesto cream, marinara
 - Fresh Vegetable Lasagna – Marinara, Spinach, Artichoke
 - Baked Ziti – classic
 - Cheese Ravioli broccoli pesto, local tomatoes, shaved honeybee goat cheese
- **Mexican**
 - Street Tacos mojo roasted vegetables, chipotle chicken, and shredded beef, soft taco shells and corn tortillas, cilantro rice cheddar cheese, cotija, Pico de gallo, sour cream, guacamole, fresh jalapenos, vegetable slaw, and limes Spinach and

SIDES

- From the Garden
 - Default dressing choices – ranch, balsamic vinaigrette, lemon poppy, zesty Italian, Caesar dressing
 - House Garden Salad – split cherry tomato, baby mixed greens, thin sliced red onions, cucumber
 - Caesar Salad – Romaine, Parmesan, Fresh Baked Croutons
 - Greek – Feta, Pepperoncini, Tomato, Cucumber, Kalamata Olive, Fried chickpeas,
 - Broccoli Slaw – Toasted Almond, Bacon, Green apple, toasted sunflower seeds, fried noodles
 - Southern Style Potato Salad – Celery, Red Onion, Hard-Boiled Egg
 - Seasonal Fresh Rosemary Roasted Vegetables- Choice default is Italian/
 - Single Vegetable - choice of Green Beans / Broccoli / Yellow Squash & Zucchini /
 - Baby Carrots - prepared to your liking
 - Roasted Brussel Sprouts- maple syrup, bacon
 - White Rice - choice of Jasmine, Basmati, Calrose
 - Seasoned Yellow Cilantro Rice - Customized to your liking
 - Seasoned Cuban Black Beans – Garlic, Green Pepper, Onion, Cumin
 - Congre - Cilantro Lime Rice and Black Beans combined
 - Roasted Curried Butternut Squash
 - Fried Sweet Plantain – honey, garlic broth
 - Fresh Mashed Garlic Potatoes - russet potatoes
 - Rosemary Seasoned Oven Roasted Baby Potatoes - Choice- Medley, Red
 - Sweet Southern Baked Bean – Bacon, Brown sugar
 - Roasted Sweet Corn on the Cob – butter, paprika, fresh herbs
 - Four Cheese Mac & Cheese – Crispy Breadcrumb Topping
 - Creamy Polenta
 - Long pasta – spaghetti, linguini, fettuccine, angel hair, pappardelle
 - Short Pasta– cavatappi, rigatoni, penne, farfalle, ziti, conchiglie
 - Sauce Choices: Alfredo, Marinara, Pesto Cream, Vodka, Lemon Butter