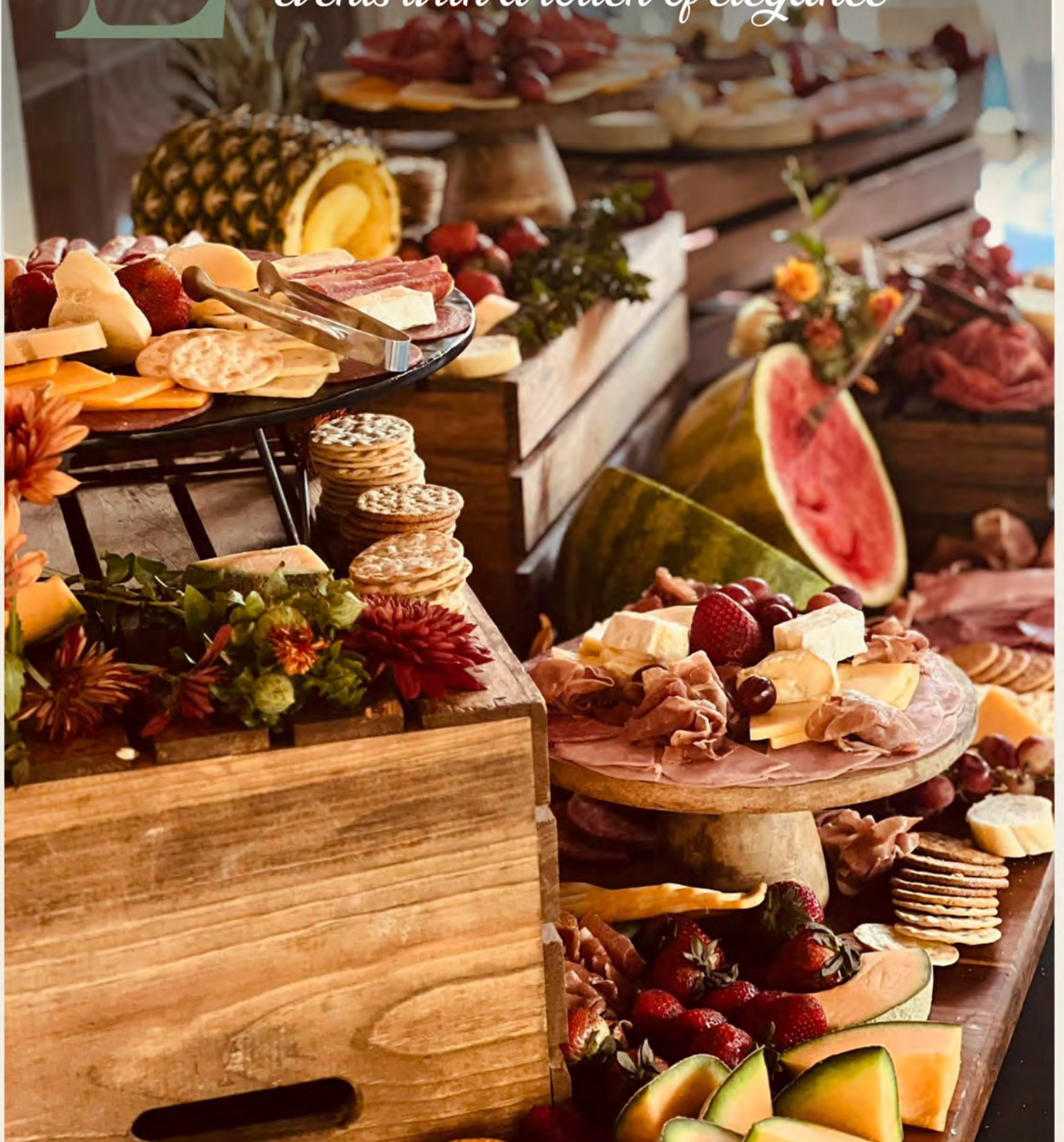


TLC



Embellished

events with a touch of elegance





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WHERE WE STARTED

Founders Steven and Coreen Morgan operate this business with their two sons, Jason and Christopher, and an amazing group of team members. The foundation of the business was built upon both the owner's love for the surrounding communities and their desire to fulfill the needs of those people. This also stems from Steven's 20 years in the ministry, serving people and creating memories became a staple in his life.

They recognized the need for an all-inclusive and full-service company during COVID, and by 2021 Embellished was created. By offering high-end experiences and custom catering, they were able to secure 100 weddings within the first six months of business and continue to grow rapidly over the years.

Hors d'oeuvres

- Deviled Eggs
- 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 Ciliegini Mozzarella
- Garlic & Herb Bagel Crisps
- Cold Assorted
- Negimaki – Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze
- Melon wrapped with prosciutto ham
- 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
- California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli
- New potatoes filled with herbed cream cheese and fresh chives
- Fresh fruit skewers with our exotic fruit dip (additional .25)
- Caprese skewers with a balsamic reduction (additional .25)
- Grilled portabella mushroom atop a crostini with balsamic basil aioli
- Bias cucumber rounds filled with whipped Boursin and fresh chives
- 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 Pork Potstickers
- Empanada – choice of sauces – Firecracker, lemon Turmeric aioli, Guava Thai Chili Everything Franks in a Blanket – Everything Seasoning, Spinach, 3 cheese
- Spinach Pies -Classic Tzatziki sauce
- Fried Mac Bites – Firecracker sauce
- Pork Shumai – Hoisin, Scallion, Sesame Seed
- Classic Meatballs (beef, chicken pork) Marinara, Micro Basil
- Swedish Meatballs - Cream, nutmeg Cocktail Sandwiches
- Soft Pretzels, Bite
- Asparagus wrapped in prosciutto with a balsamic drizzle
- Thai chicken skewers with a five spice peanut sauce
- Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions
- Bite-Size Tacos



Hors d'oeuvres

- 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 Rangoons
- 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
- 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
- Tomato and Mozzarella Bruschetta locally grown tomatoes, basil, red onion, fresh garlic, fresh mozzarella, house made crostini
- 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 Stations

- Cheeses showcased from all over the world, 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.



Embellished
events with a touch of elegance

Entrees

- Grilled Steak – Choice: Chimichurri, Asada, Bearnaise (Skirt Steak or Hanger)
- Mama's Meatloaf – Ketchup Glaze
- 24-Hour BBQ Pulled Pork – Hawaiian Buns, Pickles, BBQ
- Brisket
- Beef Ribs
- Roast Turkey Breast – with rich classic gravy and cranberry chutney
- Chicken Marsala – Mushroom sauce
- Chicken Piccata – Lemon, Capers
- Chicken Teriyaki – Soy, Sesame Seed, Scallion
- Chicken Mojo – Orange Citrus Glaze
- Chicken - choice - BBQ / Southern Baked / Lemon Rosemary
- Chicken Coconut Tandoori
- Jerk Chicken
- Simply Seared Salmon – Lemon, Dill, Tzatziki (carved)
- Miso Glazed Salmon – Scallion, Sesame Seed
- Dijon Crusted Salmon – Bok Choy, Balsamic, Lemon Butter
- Cheese Tortellini – Choice: alfredo, pesto cream, marinara
- Italian Meatballs – Penne, Marinara, Parmesan, Basil
- Beef Lasagna – classic (ricotta, mozzarella, marinara)
- Fresh Vegetable Lasagna – Marinara, Spinach, Artichoke
- Baked Ziti - classic
- Creamy Lemon and Roasted Asparagus Rigatoni

Carving Stations

- Italian Sausage and Peppers
- Seared and Sliced Tenderloin - au Jus
- Grilled Salmon - Lemon Tzatziki
- Lemon and Rosemary Whole Roasted Chicken
- Shrimp & Grits – Shrimp seared to order in tomato, red peppers and hot sauce



Entrees

- 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
- Pan Roasted Airline Chicken shredded gouda, caramelized onions, champagne cream sauce
- Dijon and Herb Crusted Airline Chicken pan jus
- Salmon pan roasted salmon, citrus fennel slaw
- Scallop Cannelloni roasted tomato cream, spinach, parmesan
- Cuban Roast Pork marinated in dark rum and slow roasted, congri rice, pico de gallo
- Herb Roasted Chicken chef carved herb roasted chicken, gnocchi puttanesca, fried caper, basil
- 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
- Cheese Ravioli broccoli pesto, local tomatoes, shaved honeybee goat cheese
- Local Florida Seafood Sauté fresh Florida seasonal catch, orange israeli couscous, tartar sauce, micro basil vinaigrette
- Red Wine Braised Short Ribs brussels sprouts petals, cauliflower puree, pan jus
- Pan Seared Salmon petite pea risotto, fennel slaw
- 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
- Sliced Pork Loin slow roasted pork loin, custom spice blend, grain mustard jus
- Latin Inspired Pan Roasted Chicken pan roasted chicken breast, our custom Latin inspired spice blend, black bean salsa
- Slow Roasted Chicken Thigh Mexican style spice blend, charred lime, cilantro
- Shrimp Lasagna Casserole shrimp, artichoke, spinach, tomato, ricotta, feta, torn egg pasta, garlic rosa sauce



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, Mixed Greens
- Broccoli Slaw – Toasted Almond, Bacon, Green apple, toasted sunflower seeds, fried noodles
- Southern Style Potato Salad – Celery, Red Onion, Hard-Boiled Egg

Single Variety Bread of Choice

- Parker house yeast rolls or multigrain, focaccia or baguette

From the Field

- Seasonal Fresh Rosemary Roasted Vegetables- Choice default is Italian/ Southern/ French/ Spanish
- Single Vegetable - choice of Green Beans / Broccoli / Yellow Squash & Zucchini / Baby Carrots
- 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 Skinned, Fingerlings
- 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

From the silo - Choice of Pasta

- 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





Weddings

When it comes to your wedding day, every detail must be nothing less than absolutely perfect. We work closely with you and your wedding planner to deliver a catering experience beyond imagination. Every detail you dreamt of, from theme to dining, should unfold on your reception table the way you envisioned it in the fancy of your imagination.

Events

Our gourmet catering services at Embellished Catering and Events allow you to sit back and enjoy your event without having to stress about the food. No matter what the event, we'll make sure everyone is well-nourished and satisfied with everything from breakfast catering to boxed lunches.



Corporate Events

A wide variety of options has delighted our consumers. There's something for everyone's taste buds here, from down-home southern cooking to international fare. No matter what your taste buds crave, we've got you covered with our delectable cuisine. If you're not sure what kind of food is best for your event or if you're confused by all the catering alternatives, our professional event planners are pleased to help.

Wedding Planning

Now that you have found the perfect Catering Company, We have a team to provide a perfect experience. From start to finish we have an option for you. Here are some of our options.

Classic Planning

Initial concept phonecall

- Set Up and maintain vendors and services through Embellished
- 1 Interim Call or Design Meeting
- One detailed 6 week final appointment
- One detailed 2 week final appointment
- Vendor detail confirmation
- Itinerary Maintenance
- Coordination of your rehearsal
- Set up of personal or rental items
- Coordination of your ceremony
- One personal designated planner

"Arrive with confidence in knowing your details are handled with care."

Exciting Planning

- Unlimited consultation
- Two personal meetings
- Entire day / night service
- Vendor contract review
- "Yet to do" monthly check-in's
- Planning forms & resources
- Timeline Development
- Help Sourcing outside Vendors
- Distribution of tips & balances
- Clean-up service
- Plus all of the services you receive with our "Classic Planning" service option.

Unforgettable Planning

- Two Professional Wedding Planners
- One to be the primary planner and a planner assist to be in all places at all times
- Help Sourcing Venues - up to 3 venue tours
- Help Sourcing Outside Vendors - Up to 3 vendor options
- Budget Assistance and Tracking
- Securing of Contracts
- Custom Bridal Party Itineraries
- Additional Rentals Available
- Assist distributing tips and payments

"From beginning to end let us help you create an amazing day to remember"



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Wedding Packages

4 HOUR PHOTO PACKAGE

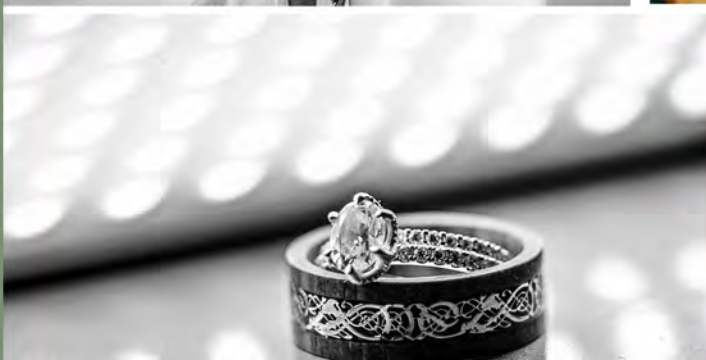
4 Hours, One Photographer \$1500.00
with Embellished Catering and Events \$1000.00

6 HOUR PHOTO PACKAGE

6 Hours, One Photographer \$1750.00
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