

FULL SERVICE CATERING

SUPERB CUISINE / PLANNING / WEDDINGS / EVENTS

15 S. BENEVA, 34232 (941) 924-2705 EXTENSION 13





- ANNIVERSARIES
- AFTERNOON TEAS
- BAR / BAT MITZVAHS
- BEACH PARTIES
- BIRTHDAYS
- BRUNCH
- CHARITY EVENTS
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- CORPORATE FUNCTIONS
- COOKOUTS AND BARBECUES
- MEMORIALS
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- LUNCHEONS
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- WEDDINGS

What is Nellie's Full Service Multi-Award Winning Catering?

An award winning team of professionals that will assist you in event planning from concept to fruition. It's the Wow Factor with Nellie's doing all the planning, work and execution!

Customized menus and quality experienced service staff.

A Sarasota neighborhood landmark business; we love our Nellie's neighbors like a family.

Nellie's is committed to providing the best product, service and overall value for you and your Loved Ones. We want to ensure that you get the most value for your money!

Nellie's experienced Catering Specialists will be happy to create a menu to suit a multitude of other menus from A to Z! Let your imagination run wild and we will do the rest.

Please call or come in for your personal complimentary consultation to explain all the details.

Nellie's Catering is pleased to work the Sarasota-Bradenton and Venice premier venues. We will be happy to assist you in finding just the perfect location for your special event!



We are proud to be a Green Business!
Call us for Holiday & Kosher-style Menus!

I BREAKFAST & BRUNCH I

Nellie's Full Service Catering offers A Full Spectrum of Breakfast and Brunch Menus for Personal or Corporate Entertaining- Additional Menu Ideas are available in The Nellie's "Parties To Go" Menu and as Web Specials, Plus A Nellie's Catering Specialist would be happy to customize a menu to suit your Occasion and Budget.

Nellie's is proud to offer Fresh House Made Daily Bagels and Breakfast Breads by Chef Jay Kroll, A Sarasota Legend for BEST BAGELS; AND Local Sutter Home Eggs in All our Menus at Nellie's.

Let us help start your day with great breakfast and brunch options!

Just Florida

(Requires Chef)

Fresh Fruit Salad

Nellie's 3 Egg Omelet Station prepared onsite by our Chef
Toppings:
Ham, Onions, Green & Red Peppers, Mushrooms, Cheese.

Bacon (2 pieces per person)

Assorted Housemade Muffins

Add: Orange Custard French Toast Casserole with sweet glaze drizzle for an additional per person charge

Just Like Home

Fresh Fruit Salad

Cinnamon French Toast with Bananas Foster Topping and of Powdered Sugar

Cajun Frittata with Andouille Sausage, , Peppers, Onions and Diced Tomatoes

Mixture of Biscuits and Muffins with Butter, Jam and Jelly (1 per person)

In The City

Fresh Fruit Mini Martinis with Raspberry Drizzle

Smoked Salmon Egg Twist Sandwiches with Scallion Cream Cheese, Diced Tomatoes, Diced Onions, Capers (2 per person)

Asparagus and Three Cheese Frittata

Classic Coffee Cake

I BREAKFAST & BRUNCH I

Classic All-American

Scrambled Eggs

Bacon & Sausage

Potatoes O'Brien

Housemade Bagels, Muffins, Coffee Cake
cream cheese, butter, jelly

Chopped Fresh Fruit

Traditional Style

(Requires Chef)

Sliced Seasonal Melon topped with Sliced
Strawberries and Raspberry Drizzle

Matzo Brei (Eggs Scrambled with Matzoh)

or

LEO (Eggs Scrambled w/Lox, Eggs & Onions)

Bagels served with Trio of Cream Cheeses
(Vegetable, Scallion, Plain) (1per person)

In The Country

Nellie's Biscuits with Warm Sausage Gravy

Bacon

Potatoes O'Brien

Fresh Fruit Salad with Raspberry Drizzle

| BARBECUE | COOKOUT | BEACH BASH | PICNIC

Florida Country

Seasonal Fresh Fruit Salsa with Tri Color Chips

Watermelon Field Green Salad
(Mixed Nuts, Purple Onions Field Greens
with Pepper Jelly Vinaigrette)

Pulled Pork (Served Warm in Chafing Dish)
with Jack Daniels BBQ Sauce

Rotelli Pasta Salad
Corn and Cherry Tomato Salad
Cuban Bread and Herb Butter

Florida Style Beach Bash

Fresh Fruit Salad

Sliced Blackened Chicken Breasts Served with Jalapeno
Mayo & Herb Rolls

and

Fish Tacos

Grilled Fish served with Mango Salsa, Cabbage Slaw, Pepper
Jack Cheese, Sour Cream and Classic Salsa with Soft Flour
Tortillas (2 per person)

Pineapple Coleslaw

Black Beans

Seasoned Rice

Cuban Bread and Herb Butter

| BARBECUE | COOKOUT | BEACH BASH | PICNIC

Classic BBQ

Chicken Quarters

and

Nellie's St Louis Pork Ribs

Both served with Jack Daniels Barbecue Sauce

Old Fashioned Potato Salad **or** Creamy Coleslaw

Baked Beans

Corn on the Cob with Spicy Parmesan Herb Butter

Garlic Bread Sticks (2 per person)

(Option: Fresh Grilled at Event! Requires Chef & Grill)

Nellie's Beach Picnic

Mini Fresh Fruit Kebabs

Spicy Bbq Wings And Drummettes

Nellie's Mini Sandwiches (Many Options)

Black Bean And Roasted Corn Salad

Creamy Coleslaw

Grilled Seafood Bash

Mini Fresh Fruit kebabs

Mini Crab Cakes w/ Remoulade Sauce

Shrimp Cocktail

Citrus Field Green Salad

Grilled Fish with Garlic Butter

Served with Mango Salsa, and Lime

Roasted Vegetables (room temperature)
w/ Bleu Cheese and Balsamic Drizzle

Pesto Orzo Pasta Salad

Herb Twist Rolls w/Butter

(Option: Fresh Grilled at Event! Requires Chef & Grill)

| BARBECUE | COOKOUT | BEACH BASH | PICNIC

America's Favorite Bbq

Angus Burgers & Hebrew National Hot Dogs Served With Buns

Side toppings (will vary according to choices):

Cheese, Lettuce, Tomato, Onion,
Relish, Mustard, Ketchup, Mayo, Pickles,
Sauerkraut, Marinara Sauce

Baked Beans

Corn On The Cob With Parmesan Cheese Butter

Potato Salad, Cole Slaw or Potato Chips

Southern Flair

Fried Green Tomatoes with Remoulade Sauce

Shrimp n Grits with Sundried Tomatoes, Scallions,
Caramelized Onions

Other toppings available!

Muffelatta Salad with Olives, Tomatoes,
Pepperoncinis, Cheese

Cornbread Squares with Honey & Butter

Spanish Bites

Empanadas

Chicken, Beef or Vegetarian –Served with Salsa

Chicken & Yellow Rice

Carved Marinated Flank Steak with Garlic and Lime
Served with Chimichurri

Sliced Cuban Bread and Herb Butter

(Requires Chef)

Just Like Home

Shrimp or Chicken PoBoys

Red Beans and Rice with side Tabasco

Muffaletta Salad

Choice one Side Dish: Potato Salad, Coleslaw,
Rotelli Pasta Salad, Potato Chips

(Option: Fresh Grilled at Event! Requires Chef & Grill)

I REFRESHMENTS |

Nellie's offers a wide array of Refreshments to complement your event!

We hold a full liquor license to go along with our professional Bartenders.

Margaritas, Sangria, Mimosas, and a full array of Specialty Drinks

Full Liquor Bars featuring Skyy, Bacardi, Captain Morgan, Jim Beam, and more

Prosecco, White & Red Wines, Champagne

Craft, Import, and Domestic Beer

Iced Tea, Lemonade, Coke Products, Bottled Water

Coffee, Decaf, and Hot Tea

Antipasto

An Assortment of Italy's Best: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Sharp Provolone, Mozzarella Cheese, Cappelletti, Genoa Salami, Pepperoni, Olive Assortment, Spicy Pepperoncinis, Marinated Mozzarella and Cherry Tomato Skewers with Crackers. (Available as a cascading presentation)

Brie In Puff Pastry

A Kilo of Brie Stuffed with Raspberry Preserves and Encased in Puff Pastry-Baked to a Golden Brown. Served with Assorted Crackers)

Hummus Trio Three delicious Hummus Dips, with our Garlic Pita Chips
Roasted Red Pepper, Black Bean, and White Cannellini Bean

Bruschetta Trio Three delicious Toppings, with our Garlic Crostini
Diced Greek Salad, Classic Tomato Basil ,Diced Tomato, Black Olive And Artichoke

Nellie's Dip Trio Three delicious Dips, with Garlic Pita Chips, Crostini. & Julienned Fresh Veggies
Artichoke and Spinach Dip, Roasted Red Pepper Hummus & Cold Shrimp Herb Cheese Spread

Classic Domestic Cheese Sliced & Cubed Domestic Cheese with Grapes, Herb Cheese Spread, with Mixed Nuts & Dried Fruit garnish. Served with assorted crackers. (Available as a cascading presentation)

Imported & Specialty Cheese Cubes of Havarti Dill and Smoked Gouda with Two Specialty Cheese wedges, with Mixed Nuts & Dried Fruit garnish. Served with assorted crackers.

| LIGHT BITES & PARTY FARE |

light bites & party fare generally require a 25 guest minimum

Blackened Shrimp with Mango Salsa

Classic Shrimp Cocktail with Cocktail Sauce & Lemons

Herb Marinated Shrimp with Herbs, Capers, & Lemons. Served with Cocktail Sauce or Remoulade.

Caprese Skewers Marinated Mozzarella & Cherry Tomato with Fresh Herbs & Balsamic Drizzle

Fresh Vegetables seasonal Julienne Of Fresh Vegetables with Roasted Red Pepper Hummus & Herb Ranch Dip
(Available as a cascading presentation)

Roasted Vegetables including asparagus, peppers, mushrooms, carrots, squash, zucchini, and onions roasted with olive oil and herbs, and balsamic drizzle. Room temperature presentation.

Sliced Beef Tenderloin with Mini Rolls, served with Horseradish or Dijon Sauce. Room temperature presentation

Sliced Blackened Chicken with Mini Rolls, and Jalapeno Mayo. Room temperature presentation.

Sliced Pork Loin with Mini Rolls, served with Onion Jam or Dijon Sauce. Room temperature presentation.

Asian Salmon Filet (approximately 5 pounds) Ginger Honey Teriyaki Salmon with chopped green onions and Mini Rolls.

Poached Salmon (approximately 5 pounds) with Dill Sauce, Tomato-Cucumber Salsa, and Assorted Crackers.

| LIGHT BITES & PARTY FARE |

light bites & party fare generally require a 25 guest minimum

Asian Station

Mini Indonesian-spiced Beef Skewers and Shrimp Skewers
Served with Creamy Peanut Sauce and Tangy Cucumber Sauce

And

Chicken Lettuce Wraps
Chopped Chicken Served With Cellophane Noodles, Diced Water Chestnuts, Diced Scallions, Diced Peanuts and Ginger Sauce

And

Thai Cucumber Salad
Shredded Cucumbers, Mild Yellow Onion Slices, Diced Tomatoes, Diced Carrots & Chopped Peanuts Tossed With Lime Dressing

And

Chicken or Vegetable Pot stickers
served With Soy-Ginger Sauce

Mashed Idaho Potato Bar

Mashed Idaho Potatoes Mixed with Butter and Cream and Served with Toppings of Butter, Crispy Crumbled Bacon, Diced Broccoli, Diced Roasted Onions and Peppers, Sour Cream and Shredded Cheddar Cheese

Mashed Sweet Potato Bar

Mashed Sweet Potatoes Mixed with Butter and Cream Served with Toppings of Mini Marshmallows, Streusel Topping, Chopped Walnuts and Chopped Pineapple

Potato Latkes

Traditional Latkes, Sweet Potato Latkes
or Zucchini Latkes

Served with Sour Cream & Applesauce

Light Bites & Party fare generally require a 25 guest minimum

LIGHT BITES & PARTY FARE

Pasta Bar Pasta, Sauce and Toppings !

Pasta Bar can be self-serve, or a Chef can prepare to order.

Pastas: Penne, Tri-Color Rotelli and Bow Tie (choose 2)
(Cheese Ravioli/Cheese Tortellini available for an additional charge)

Sauces: Marinara, Provencal, Olive Oil and Herbs & Garlic, Alfredo S, Artichoke Cream with Diced Artichokes, Vodka Cream or Pesto Cream Sauces (choose 2)

Toppings: Diced Mushrooms, Spring Peas, Diced Roasted Peppers and Onions, Diced Black Olives, Diced Tomatoes, Diced Broccoli, Diced Zucchini, Diced Artichokes, Capers, Feta Cheese Crumbles, Shredded Cheddar Cheese, Parmesan Cheese (Choose 5)

Additional Toppings: (Available for an additional charge)
Ham, Bacon, Blackened Chicken, Italian Sausage & Peppers, Shrimp

Flatbread Pizzas

Veggie and Goat Cheese Flatbread Pizza with Roasted Red Peppers, Onions and Black Olives and

Classic Pepperoni Flatbread Pizza and

BBQ Chicken Flatbread Pizza

or

Philly Cheese steak

or

Blueberry, Strawberry, & Herb Cheese

Cut into triangles

Available as a light portion of ½ pizza per person or a heartier portion of a whole 8" flatbread pizza per person

Light Bites & Party fare generally require a 25 guest minimum

LIGHT BITES & PARTY FARE

Quesadillas

Chicken Quesadillas, Cheese and Veggie Quesadillas, and BBQ Chicken Quesadillas
Served with Sour Cream and Salsa

Available as a light portion of 2 per person
or a heartier portion of 4 per person

Taco Bar

Chopped Chicken, Seasoned Ground Beef ,
or Blackened Fish Tacos!

Choose one or more different kinds (prices will vary)

Served with Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, sliced Black Olives, Sour Cream, Pico De Gallo, Hot Sauce and Diced Jalapenos

Available as a one per person snack,
a light portion of 2 per person,
or a heartier portion of 4 per person

New York Deli

Hand-carved Corned Beef, Pastrami and Turkey!

Served with Potato Latkes with sour cream & applesauce, Jewish Rye, Pumpernickel, and all the trimmings including Kosher Dill Pickles, Pickled Green Tomatoes, and Black Oives.

Shrimp/Crab Saute

Served with garlic toast point.

Lump Crabmeat with Green Onions, Chardonnay,
Butter, Garlic, Sour Cream, Parmesan Cheese

Shrimp with Green Onions, Diced Red Peppers, Sherry,
Butter, Garlic, Fresh Herbs

Paella

Saffron Arborio Rice with Vegetables, Herbs, & Spices

Vegetable, Seafood, or Chicken & Chorizo

Available as a light portion or heartier portion

Sliders

Retro Hamburger with Ketchup & Pickle

Pulled Pork with Coleslaw garnish

BBQ Chicken with Jalapeno Coleslaw garnish

Blackened Chicken with Jalapeno Mayo

Italian Sausage & Peppers

Meatball with Mozzarella

Available as a light portion of 2 per person
or a heartier portion of 4 per person

Crab Cake Sliders also available

Mini Sandwiches

Pressed Panini Gouda Triangles

Pressed Panini Meatloaf Triangles

Smoked Salmon w/ Cream Cheese & Tomato

Assorted Finger Sandwiches

Assorted Pinwheels

| LIGHT BITES & PARTY FARE |

Light Bites & Party Fare generally require a 25 guest minimum.

Salad Station

A fun way to include salad!

Can go in martini glasses, Chinese to-go containers, or right onto the plate as part of a multi-station menu

Sesame Tuna

Chopped Sesame Ahi Tuna with Broccoli Carrot Slaw and Wasabi Ginger Sauce

Margarita Salad

Shredded Tequila Tabasco Chicken, Romaine, Roasted Red Peppers, Chopped Tomatoes, Cilantro Lime Vinaigrette
Garnished with Lime & Tortilla Strips

Spinach Salad

Baby Spinach topped with Sliced Mushrooms, Hard-boiled Egg, and warm Bacon Dressing

Strawberry Field Green

Field Greens, Purple Onions, Mixed Nuts, and Berry Dressing

Sakitini

Japanese Noodles, Asian Style Vegetables, and Chicken with Thai Peanut Sauce

Passed Martini Salads

Shrimp Ceviche

Chilled Diced Shrimp, Purple Onion, Peppers, Cilantro, Cucumbers, Avocado
with Tri-color Tortilla Chips

Scallop & Shrimp

Diced Scallop & Shrimp with Field Greens, Remoulade, and Lemon Curl

Light Bites & Party fare generally require a 25 guest minimum

LIGHT BITES & PARTY FARE

Coconut Butterfly Shrimp with Plum Sauce
Shrimp Rumaki with Teriyaki Sauce gf
Spicy Jerk Shrimp with Jack Daniels BBQ Sauce gf
Grilled Shrimp Skewer with Mango Salsa gf
Asian Shrimp Skewer with Soy Ginger Sauce
Gazpacho topped with **Baby Shrimp** gf
Pesto Shrimp Bruschetta
Shrimp with Cocktail Sauce gf
Shrimp with Remoulade Sauce gf
Baby Shrimp, Roasted Corn & Onion Tartlet

Grilled Scallop Skewer with Mango Salsa gf
Scallop in Garlic Butter with diced Scallions gf
Bacon wrapped Scallop with Sweet n Sour Sauce gf

Mini Crab Cakes with Remoulade Sauce
Crabmeat Stuffed Mushroom
Crab Rangoon with Sweet n Sour Sauce

Sesame Tuna Bites gf
Feta Salmon Canape
Smoked Salmon Bruschetta with Scallion Cream Cheese & Purple Onion sliver
Corn Cake with **Salmon, Cream Cheese, & Scallions**

Seafood | PASSED HORSD'OEUVRES | gf/gluten free

Chicken Sate with 5 spice, with Ginger Soy Sauce
Hawaiian Chicken Kabobs gf
Mini Chicken & Yellow Rice Tacos
Buffalo Chicken Bites with Bleu Cheese Dip
Asian Chicken Skewer with Peanuts, Scallions, & Hoisin Sauce
Florida Orange Chicken Skewer gf
BBQ Chicken Skewer
Chopped Chicken & Artichoke Tartlet
BBQ Chicken Mini Pie

Sausage, Peppers, & Cheese Quiche Squares
Italian Sausage & Pepper Bites gf
Mushrooms stuffed with Italian Sausage & Cheese
Asian Pork Bites with Plum Sauce
Reuben Tartlet with 1000 Island Garnish
Bratwurst Bites with Hot Mustard Dip gf
Frank in Puff Pastry with Hot Mustard Dip

Chicken/Beef/Pork | PASSED HORSD'OEUVRES | gf/gluten free

Chopped BLT Tartlet
Bacon, Caramelized Onion Jam, & Bleu Cheese Tartlet
Bacon wrapped Scallop with Sweet n Sour Sauce **gf**
Water Chestnut wrapped in Bacon with Sweet n Sour Sauce **gf**

Prosciutto & Melon Ball Skewer with Herb Drizzle **gf**
Asparagus wrapped with **Prosciutto** **gf**
Asian Beef Skewers with Peanuts, Scallions, & Hoisin Sauce
BBQ Meatballs
Italian Meatballs
Asian Meatballs
Swedish Meatballs
Sweet n Sour Meatballs

Beef/Pork | **PASSED HORSD'OEUVRES** | **gf/gluten free**

Tomato Soup Shooter with **Gouda Panini Triangle**
Artichoke Hearts crusted with **Parmesan**
Brie, Raspberry & Walnut Tartlets
Cheddar, Spinach, Peppers, & Corn Quiche Squares gf
Spring Rolls with Plum Sauce Dip
Macaroni & Cheese Tartlet
Spanikopita
Herb Cheese, Cherry Preserve, & Toasted Almond Bruschetta
Caramelized Red Onion Puff Pastry Bites
Roasted Asparagus Canape with Lemon Caper Mayo
Roasted Vegetable Skewer with Balsamic Drizzle gf
Gazpacho Shooter gf
Roasted Vegetable Tartlet with Balsamic Drizzle gf
Mushroom stuffed with **Herb Cheese** gf
Roasted Red pepper, Spinach, & Ricotta Tartlet with Pesto Drizzle
Roasted Potato Bite with Sour Cream & Scallion gf
Vegetable Sushi Roll with Wasabi Ginger Sauce gf
Mushroom stuffed with **Spinach, Bleu Cheese, & Toasted walnuts** gf
Roasted Sweet Potato Round with Chive Cream Cheese gf

Vegetarian | PASSED HORSD'OEUVRES | gf/gluten free

| SALAD |

Strawberry Field Green Field Greens, Sliced Strawberries, Purple Onion Rings, Pepitos, Strawberry Dressing

Martha's Vineyard Field Greens with Blue Cheese Crumbles, Honey-drizzled Apple Chips, Purple Onions, Pepitos, Raspberry Dressing

Citrus Field Green Field Greens, Mandarin Oranges, Purple Onions, Pepitos, Citrus Dressing

Chopped Tomato & Feta Grape and Seasonal Tomatoes, House Made Croutons, Onions, Feta Cheese, Basil, Balsamic Dressing

Watermelon Field Greens, Blue Cheese Crumbles, Toasted Walnuts, Housemade Croutons, Purple Onions, Watermelon, Pepper Jelly Vinaigrette

Parmesan Cheese And Bacon Greens, Parmesan Cheese Shreds, Crispy Bacon, Grape Tomatoes, Housemade Croutons, Parmesan Ranch

Garden Field Green Field Greens, Grape Tomatoes, Cucumbers, Pepitos, Purple Onions, Black Olives, Mozzarella Cheese, choice of dressing

Tossed Greens, Grape Tomatoes, Purple Onions, Housemade Croutons, Cucumbers, & Black Olives, choice of Dressing

Spinach Spinach, Sliced Mushrooms, Purple Onions, House Made Croutons, Warm Bacon Dressing

Caesar Romaine, Parmesan Cheese Shreds, Croutons, Caesar Dressing

Greek Greens, Feta Cheese, Cucumbers, Tomatoes, Black Olives, Pepperoncinis, Aegean Dressing

Ginger Sushi Field Greens, Julienne of Carrot and Radish, Wasabi Ginger Dressing. Garnished with One Jumbo Shrimp

| STARCH |

Scalloped Potatoes with Gruyere Cheese

Roasted Red Potatoes with Olive Oil, Rosemary and Garlic

Garlic **Mashed Potatoes**

Parsley **Red Potatoes**

Cheddar Cheese **Mashed Potatoes**

Asiago Cheese **Mashed Potatoes**

Parmesan Cheese **Mashed Potatoes**

Mashed Potatoes

Herb Roasted **Sweet and New Potatoes** Medley

Baked Mashed **Sweet Potato** with Streusel Topping

Rice Pilaf

Garden Wild Rice Medley

Yellow Rice

Basmati Rice

Vegetable Fried Rice Served with Soy Sauce

Black Beans & Rice

Sweet Potatoes, Corn and Edamame Beans Medley with Butter Sauce

Penne Pasta Provencal Topped with Parmesan Cheese

Roasted Vegetable Medley

Asparagus, Broccoli, Sweet Potato, Mushroom, Purple Onion, Peppers, Squash and Carrots

Vegetable Medley

Broccoli, Cauliflower and Carrots

Asparagus Bundles Topped with Roasted Chopped Peppers

Braised Yellow & Zucchini Squash with Red Onion, Butter, Garlic

Baked Cauliflower with Parmesan Cheese Sauce topped with Toasted Chopped Walnuts

Green Beans Amandine

Italian Green Beans with Garlic, Onions and Roasted Cherry Tomatoes

Broccoli Stir Fry with Ginger and Sesame

Baby Carrots with Tarragon Butter Sauce

Broccoli and Baby Carrots with Ginger Butter Sauce

Corn and Peppers Sauté

Baked Corn Souffle with Herb Cheese and Chopped Scallions

| BEEF AND PORK ENTRÉES | 25 guest minimum

Herb Roasted Flank Steak with Chimichurri, Horseradish, Bordelaise, or Natural Sauce

Roasted Beef Tenderloin with, Horseradish, Bordelaise, or Natural Sauce

English Cut Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce

Nellie's Pot Roast New England Style garnished with potato and carrot

Beef Tenderloin Kebab served with Bordelaise or Horseradish Sauce over a garnish of Rice Pilaf

Traditional Brisket of Beef prepared Jewish Style

Corned Beef Brisket served with Deli Mustard

Pastrami served with Deli Mustard

St. Louis Ribs served in Nellie's Smoky Bourbon BBQ Sauce (3 pieces per person)

Roasted Pork Loin served with Natural Sauce and Baked Apples

Roasted Pork Kebab served with Plum Sauce over a garnish of Yellow Rice

Boneless Buffet Ham served with Pineapple Sauce or Honey Mustard Sauce

Rack of Lamb served with Natural Sauce and Mint Jelly

We Offer **Salmon, Mahi Mahi, Basa & Tilapia**,
as well as other **Seasonal Fish** prepared Baked, Blackened, or Grilled
In a variety of styles, including:

Soy Ginger Glaze
Panko Breaded with Key Lime Butter Sauce
Almond Encrusted with Lemon Butter Sauce
Sauce Veloute with Diced Artichokes and Chopped Shrimp
Key Lime Butter Sauce
Jalapeno Lime Butter Sauce
Lemon Butter Sauce
Garlic Butter Sauce
Mango Salsa

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Large Shrimp Scampi sautéed in Butter and Garlic, served on bed of Rice Pilaf

Sea Scallops in Lemon Butter Sauce, served on bed of Rice Pilaf

Jumbo Shrimp Stuffed with Crabmeat served with Lemon Butter Sauce

Shrimp and Scallop Kebab with Key Lime Butter Sauce

| POULTRY ENTRÉES |

guest minimums may apply

Chicken Pohl Breast of Chicken stuffed with Spinach and Ricotta Cheese, served with Red Pepper Cream Sauce

Chicken Berry Breast of Chicken with traditional bread stuffing served with Walnut Cranberry Sauce

Chicken Montmorency Breast of Chicken with traditional bread stuffing served with Montmorency Cherry Sauce

Chicken Orange Breast of Chicken with traditional bread stuffing served with Orange Sauce

Chicken Artichoke Breast of Chicken with Artichoke Lemon Basil Sauce on a bed of Sautéed Spinach

Nellie's Chicken Cordon Bleu Breaded Breast of Chicken stuffed with Ham & Cheese and served with Béchamel Sauce

Chicken Piccata Breast of Chicken served with Lemon Caper Butter Sauce

Nellie's Chicken Marsala Breast of Chicken served with Wine & Mushroom Sauce

Chicken Provencal Breast of Chicken served with Tomato, Black Olive, Onion, Garlic and Oil

Large Chicken Kebab with Piccata Sauce, served on a garnish of Rice Pilaf

Southwest Chicken Breast of Chicken with Chipotle Cream Sauce topped with Corn and Black Bean Salsa

Breast of Chicken Brie Breaded Breast of Chicken Stuffed with Brie, Raspberry Puree & Toasted Walnuts, served with Raspberry Sauce

Breast of Chicken Lorraine Breaded Breast of Chicken stuffed with Swiss Cheese, Bacon & Spinach, served with Parmesan Cream Sauce

Sliced Roasted Turkey served on a bed of classic Bread Stuffing with Turkey Gravy

| VEGETARIAN, VEGAN, GLUTEN FREE ENTRÉES |

Mushroom Etoufee Portobello and Button Mushroom Etoufee Served over Wild Rice Medley

Rustic Tomato Tart Seasonal Tomatoes, Herb Cheese and Green Onions Wrapped in Buttery Parmesan Crust Topped with Balsamic Drizzle

Spicy Peanut Pasta Penne Pasta, Peppers, Scallions, Diced Cucumbers with Thai Peanut Sauce, Diced Scallions and Chopped Peanut

Sweet and Spicy Thai Tofu Almond Encrusted and Topped with Chopped Peanuts

Almond Encrusted Tofu with Coconut, Banana, Currant Curry Sauce

Barbecue Tofu with Spicy Jack Daniels Barbecue Sauce

Tofu Provencal Topped with Roasted Tomatoes, Onions, Capers and Black Olive Sauce

Spaghetti Squash Tossed with Roasted Peppers and Ginger Butter Sauce and Topped with Garnish of Roasted Peppers and Parmesan Cheese

Eggplant Parmesan Breaded Eggplant Round Topped with Vegetable Bread Crumb Stuffing, Parmesan Cheese Sauce, Panko Bread Crumbs and Chopped Tomatoes

Classic Vegetable Lasagna with Red Sauce

Mushroom Lasagna with Red Sauce

Vegetable Lasagna with Béchamel Sauce

| PASTA ENTREES |

Cheese Tortellini with Artichoke Cream Sauce Topped with Parmesan Cheese

Pasta Primavera Alfredo Penne Pasta with Fresh Vegetables in a Parmesan Cheese Sauce with Side of Parmesan Cheese

Bow Tie Pasta a la Vodka Bow Tie Pasta in Vodka Tomato Cream Sauce Served with Side of Parmesan Cheese

Cheese Manicotti with Red Pepper Cream Sauce and Side of Parmesan Cheese

Ricotta Cheese Ravioli with Marinara, Pesto Cream or Alfredo Sauce

Cheese Ravioli Primavera Alfredo Ricotta Cheese Ravioli with Fresh Vegetables & Alfredo Sauce Topped with Shaved Parmesan Cheese

Rotelli Pasta with Artichoke Cream Sauce Diced Ham and Peas Topped with Side of Parmesan Cheese

Classic Meat Lasagna with Red Sauce

Classic Vegetable Lasagna with Red Sauce

Mushroom Lasagna with Red Sauce

Vegetable Lasagna with Béchamel Sauce

| MINI DESSERTS | 25 guest minimum

Mini Trifle Cups

Wonderful on your Dessert Table or served on trays to each guest table. Combine with Mini Desserts for the perfect dessert presentation.

Irish Cream Chocolate Mousse

Raspberry Mousse Topped with Toasted Almonds

Creamy Rice and Raisin Pudding Topped with Cinnamon Sugar

Key Lime Mousse Topped with Whipped Cream

Mango Mousse

Peanut Butter and Chocolate Mousse

Dulce de Leche

Banana Pudding

Fresh Berries

Many other options available!

Tell us what you like – we can make it and make it delicious

Mini Desserts

Wonderful on your Dessert Table or served on trays to each guest table. Combine with Mini Trifle Cups for the perfect dessert presentation.

Cake Pops

Peanut Butter BonBons

S'mores Bites

Carrot Cake Squares

Cream Puffs

Key Lime Tartlets

Coconut Macaroon

Cannolis

Raspberry Cheesecake Bites

Turtle Brownies

Whoopie Pies

Lemon Truffles

Chocolate Strawberries

Mini Iced Cookies

Many other options available!

Tell us what you like – we can make it and make it delicious!

| SWEET ENDINGS |

25 guest minimum

Sweet And Salty Pretzels

Chocolate Dipped Pretzel Sticks with Sea Salt, Sprinkles and Crushed Candy

Chocolate Dipped Sea Salt Caramels

Dark / Milk/ White Chocolate Dipped Strawberries

Chocolate Potato Chips

Potato Chips Drizzled with Dark and White Chocolate and Topped with Chopped Peanuts

Fruit Scones

Chocolate Dipped Biscotti

Tropical Pineapple Flambe

Fresh Pineapple Flambéed with Coconut Rum, Brown Sugar, served on Vanilla Bean Ice Cream and Topped with Toasted Coconut and Chopped Toasted Walnuts

Cherries Jubilee

Fresh Cherries flambéed with Kirsch Cherry Liqueur & Orange Peel. Served over Vanilla Bean Ice Cream

Bananas Foster Bananas flambéed with Dark Rum, Banana Liqueur Cinnamon & Brown Sugar

Fruit Medley Flambe

A Medley of Flambéed Fruit in Kirsch Cherry Liqueur served on Sponge Cake with Swiss Chocolate Sauce