



9500 Satellite Blvd. # 210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

Menus Through the Ages

Bring Yesterday's Cuisine to Today's Events!



How do you create a menu that spans the ages? Simply use your imagination and the culinary skills of Big City. Whether you focus on a specific era or mix and match a "progressive" menu through time, we can help you recreate the food and the feel of any period.

How about an extravagant party from the Roaring Twenties, complete with proper attire and all the specialties preferred by the Flappers and Zoot Suiters? Perhaps a juke box, poodle skirt, and diner-style food from the 50's is your favorite? Or maybe you would prefer home cooked comfort grub from the chuck wagon, just like they did in the Old West? You select the time line and we'll make sure the cuisine is tasty and authentic to the era.



From a particular time and place to an evolving buffet of "timely" treats with a vintage flair, let Big City Catering help to customize your event just the way you envision it.



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Medieval Renaissance

This feast is sure to bring pleasure to all who attend High Court in the style of the Renaissance. Festivities, Frivolity, and Feasting shall be yours for the taking!

Baked Brie Display

Large Brie Wheels wrapped in Pastry, stuffed with your choice of Basil Pesto, Berry Currant, Maple Walnut, or Cranberry Orange. Served with sliced baguettes and assorted crackers.

Grilled Herbed Breast of Chicken

Grilled Breast of Chicken served with Fresh Rosemary Sauce

French Onion Soup

Done in classic French style. Sautéed Onions with

Shallots and Garlic in a Reduced Beef Consommé. Served with Cheesy Bread Croutons.

Leg of Roast Turkey

Turkey Legs are grilled over a raging fire to seal in the natural juices and flavors

Oven Roasted Potato Wedges

New Potatoes seasoned with Herbs and Spices to create delicious accompaniment

Beef Bordelaise

Slowly simmered Beef in Red Wine & Veal Stock with Shallots, Garlic, and Mushrooms served over a scoop of Rice

Wedge of Lettuce

Fresh-cut Quarter Wedges of Iceberg Lettuce dressed with your choice of Toppings including Dried Cranberries, Mandarin Oranges, Bacon Bits, Shredded Cheddar Cheese, and Chopped Sugared Pecans. Served with Big City's Homemade Dressings including Hot Bacon, Russian, and Maytag Bleu Cheese.





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Wild Wild West



Creamy Corn Soufflé

Creamed Corn mixed with a Panade of Egg Yolks & White Meringue and baked 'til perfect

Southern Baked Beans

Traditional Southern-Style Baked Beans with Crumbled Bacon, Brown Sugar, Ketchup, and Spices

Dilly Potato Salad

Chunks of Potatoes mixed with Celery, Onions, Dill, Eggs, Pickles, and Mayonnaise then seasoned to perfection

Dry Rubbed Spare Ribs

Traditional Dry Rubbed Spare Ribs with Hickory Flavor. Served with Kansas City-Style Barbecue Sauce on the side.

Mesquite Grilled Steak Skewers

Tender Beef Strips glazed in a Hoisin Marinade and Mesquite Grilled on wooden skewers



Beef Brisket

Slow roasted Sliced Beef Brisket finished with Big City's Homemade BBQ Sauce



Southwest Chicken Spring Rolls

Southwestern-Style Chicken Spring Rolls stuffed with Black Beans & Roasted Corn Salsa served with a Spicy Chipotle Sauce

Macaroni & Cheese Station

Three Cheese Macaroni served with a selection of the following condiments to create your own casserole: Herbed Bread Crumbs with Parmesan, Steamed Chopped Broccoli, Bacon Bites, Sour Cream, Snipped Chives, Cornflakes, Fried Onions, & Mini Fried Chicken Bites



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The Great Gatsby

Speakeasy Bar

Includes drinks such as Manhattans, Martinis, Harvey Wall Banger, Gimlet, Old Fashioned, Whiskey Sour, Tom Collins, Black & White Russians, Rusty Nail, & Champagne Cocktail

Mushrooms Gambino

Sautéed Mushrooms tossed in a creamy Sherry Sauce served over Garlic Croustades

Crab Stuffed Mushrooms

Lump Crabmeat blended with Artichoke Hearts, Cream Cheese, and Parmesan Cheese stuffed in a Mushroom Cap & sprinkled with Parmesan Cheese then baked 'til bubbly



Chicken Fricassee with Dumplings

Tender Boneless Chicken simmered in a delicious blend of Onions, Bell Peppers, White Wine, Olive Oil, Potato, and finished with Capers and Olives. Served with Homemade Dumplings.

Grapes of Wrath Salad

Bibb Lettuce, Chopped Walnuts, Red Grapes, and Crumbled Bleu Cheese. Drizzled with Dijon Mustard Dressing.



Duke's Chicken Filet

Herb Grilled Chicken Breast with a "jazzy" Cabernet Demi-Glace

Green Beans Amandine

Basted in Lemon-Almond Butter with Almond Slivers

Salmon Provençal

Pan Seared Salmon Filet in a Tarragon Tomato Sauce





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Met's Diner



Grilled Cheese Bites

Triangle morsels filled with American, Cheddar or Swiss Cheeses. Served with Creamy Tomato Soup Shooters.

French Fry Dippers

Individually portioned orders of French Fries served in Shot Glasses with Ketchup for dipping

Mini Meatloaf and Mash Bites

Our famous Meatloaf topped with Garlic Mashed Potatoes and made 'bite-sized'

Sliders

Miniature Angus Beef Burgers served on bite-sized Buns with Lettuce and a Dollop of Secret Sauce



Mashed Potato Bar

Rich and Creamy Mashed Potatoes with available toppings such as: Chicken Chardonnay, Beef Bordelaise, Bacon, Shredded Cheeses, Sour Cream, and Chives



Chicken a la King

Tender Chicken, Peppers, and Mushrooms cooked in White Wine and topped with Cream Sauce

Tuna Noodle Casserole

Albacore Tuna, Diced Mushrooms, Fresh Peas, and Egg Noodles in a Cream Sauce and topped with Bread Crumbs

Pigs in a Blanket

Always a favorite! A Traditional Appetizer with Hot Dogs wrapped in flaky Puff Pastry then baked to perfection. Served with Grainy & Yellow Mustards on the side.



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The Silver Screen

Strawberries Romanoff

Crushed Raspberry Puree mixed in Fresh Whipped Cream and served over Fresh Strawberries macaree in Vodka and Red Wine

Cobb Salad

Crispy Iceberg topped with Grilled Chicken, Crumbled Bacon, Hardboiled Egg, Avocado, Scallions, Tomatoes, and Olives.
Accompanied by Chunky Bleu Cheese Dressing.

Beef Wellington

Tenderloin of Beef coated with a Mushroom Fois Gras Pate.
Baked in Melton Mowbary Pastry and served with Sauce Cumberland.

Chicken Monterey

Breast of Chicken served with Avocado, a Confetti of Peppers, and Citrus Salsa with a slice of California Cheddar atop

Clams Casino

Fresh Clams on the Half-Shell served with brunoise of Peppers and Crisp Bacon

Beef Stroganoff

Done in the classic Hollywood Style of the 1930s. Strips of Filet Mignon served with a Sour Cream Sauce with Cornichons and sautéed Mushrooms & Onions with Egg Noodles.

Blini Station a la Rus

Caviar prepared to order that may include the following: Osetra, American Golden, and Salmon. Served on Buckwheat Blinis with additional options Such as: Sour Cream & Chives, Red Onions, Capers, Crème Fraîche, and Ice-Cold Vodka.





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Disco Fever

Wing Sauté Station

Chicken Wings and Drummies sautéed and sizzling in an oversized skillet with Three Specialty Sauces including Big City's Homemade Barbecue, Buffalo-Style, and Teriyaki Glaze. Also served with Celery Sticks and Bleu Cheese on the side.



Stuffed Crepes

Homemade Crepes filled with Grand Marnier Cream and served with an Orange-Apricot Brandy Sauce



Twice Baked Potato Bites

Tender Twice-Baked New Potatoes fully loaded with Shredded Cheddar Cheese, Scallions, Bacon Bits, and Sour Cream

Cheese Fondue

Smoked Gouda and Vermont Cheddar Cheese Fondue served with Crisp Vegetables, Fresh Seasonal Fruits, and Cubed Breads for dipping

Steak Tartare Bar

Experience the wonderful days of the 60's and 70's with this unique throwback display. Ground Tenderloin of Beef with a variety of accoutrements including Chopped Hard Boiled Eggs, Diced Red Onions, Lemons, Capers, French Cornichon Pickles, Paprika, Cayenne Pepper, and Sour Cream served atop Water Crackers.

Miniature Quiche Bites

An assortment of Miniature Bite-Sized Quiche including: Spinach, Mushroom, and Vegetable topped with a Béchamel Sauce



Salami Triangles

Thin Salami Slices layered with Cream Cheese and cut into bite sized wedges