



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

Falling for You

Hors D'oeuvres

Date Wraps

Almond Dates wrapped in Applewood Smoked Bacon

Brisket on Potato Latkes

Tender, shredded Beef Pot Roast served on a perfect Potato Pancake topped with Applesauce and Crème Fraîche

Mini Turkey Pot Pie

A hearty blend of juicy Turkey Meat and an array of Vegetables Combined and nestled in a Miniature Pot Pie Shell

Mini Salmon Cakes

Fresh Alaskan Salmon hand-shredded and combined with Peppers, Onions and Japanese Breadcrumbs pan-seared to a golden brown

Fresh Salads

Autumn Splendor Salad

Select Mixed Greens topped with Sliced Pear, Crumbled Gorgonzola, Toasted Pecans, & Shallot Balsamic Vinaigrette

Harvest Salad

Mixed Field Greens, Romaine Lettuce, Vine-ripened Tomatoes, Red Onions, slivered Almonds, Gorgonzola, Green Apple Slices & Homemade Balsamic Vinaigrette

Main Entrées

Baked Ziti

Perfectly cooked Ziti Noodles mixed with Ricotta & Mozzarella Cheeses combined with a Fresh Neapolitan Sauce then baked 'til bubbly



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Roasted Vegetable Lasagna

Grilled & Roasted Seasonal Vegetables layered with Pasta Sheets, Ricotta & Mozzarella Cheeses. Baked 'til bubbly and topped with a Spinach Alfredo Sauce

Chutney Chicken

Breast of Chicken sautéed with Mushrooms and Onions, sprinkled with Bacon and topped with Apple Chutney

Dijon Chicken

Chicken medallions with Maple Dijon Sauce

Autumn Chicken

Baked Chicken Breast served on a bed of New England Stuffing, topped with Cinnamon Apples & Cranberries; then drizzled with an Apple Cider Sauce

Chicken Florentine Roulades

Seasoned Breast of Chicken stuffed with Spinach & rolled in Panko Breadcrumbs sautéed with White Wine and Herbs then topped with an Herbed Cream Sauce

Maple-Glazed Pork Loin

With stewed Apples and Cinnamon

Pork Medallions

Tender, Roasted Loin of Pork sliced then finished with a Cherry Port Demi-Glacé

Ranchero Braised Steak

Ranchero braised Sirloin Steak

Cognac Beef Medallions

Roasted Tenderloin of Beef Medallions topped with a Dijon Cognac Demi-Glace

Beef Bordelaise

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

Traditional Pot Roast

Big City's Own Seasoned Roast Beef that has been slow-roasted with Carrots, Potatoes, Celery, and Onions. Served with a Mushroom Gravy