



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

Fall Inspired Menu

Hors D'oeuvres

{Select 2 to 3 Hors D'oeuvres}

Date Wraps

Almond Dates wrapped in Applewood Smoked Bacon

Bacon Wrapped Sweet Potato

With Maple Crème Fraiche

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

{Select 1 Salad}

Autumn Salad

Baby Kale and Romaine with Sundried Cherries, Butternut Squash and Feta Cheese.
Served with Sherry Vinaigrette

Side Dishes

{Select 2 Side Dishes}

Crisp Yukon Gold Potatoes with Smoked Paprika Aioli

Sunburt Squash and Broccoli with Garlic & Herb Butter

Balsamic Glazed Brussel Sprouts with Feta

Crisp Brussel Sprouts with Smoked Paprika Aioli

All Big City events to include freshly Baked Bread and Whipped Butter

You may mix & match items from any of our menus to create a custom menu

To learn more about pricing and customizing menus please contact us

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Main Entrées

{Select 2 Entrees}

Baked Ziti

Tomato Sauce, Mozzarella, Ricotta and Parmesan Cheese

Roasted Vegetable Rollatini

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

Butternut Squash Ravioli

With Deep Fried Sage, Toasted Almonds and Balsamic Reduction

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

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

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