



9500 Satellite Blvd. #210 | Orlando, FL 32837 P: 407.438.3488 | F: 407.438.3492

Dinner Buffet Menu

Fresh Salad

{Select 1 Salad}

Standard Salads

Garden Salad

Blend of Greens, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

Caesar Salad

Chopped Romaine, Garlic Croutons, & Parmesan Shavings.
Served with homemade Caesar Dressing

Deluxe Salads

Greek Salad

Romaine Lettuce, Tomato, Cucumber, Red Onion, Pepperoncini & Feta Cheese | Red Wine Vinaigrette

Harvest Salad

Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

Spinach Salad

Fresh Baby Spinach topped with Strawberries, Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette

Pomaceous Salad

Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Balsamic Vinaigrette

Grove Salad

Chopped Kale, Romaine, and Mixed Greens tossed with Halved Grape Tomatoes, Applewood Bacon, Scallion, Sliced Grapes, Bleu Cheese Crumbles & Toasted Walnuts | Served with Balsamic Vinaigrette



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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Side Dishes

{Select 2 Side Dishes}

Vegetables

Amandine Green Beans
Honey Glazed Carrots
Steamed Garden Vegetables
Roasted Broccoli & Cauliflower
Grilled & Roasted Vegetables
Roasted Asparagus with Lemon & Garlic
Honey Sriracha Roasted Cauliflower
Balsamic Brussel Sprouts

Starches

Mashed Yukon Gold Potatoes
Wild Rice Pilaf
Rosemary Roasted Yukon Gold Potatoes
Roasted Fingerling Potatoes
Sweet Potatoes Puree
Roasted Sweet Potato Wedges
Garden Vegetable Quinoa

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



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Main Entrées

{Select 2 Entrees}

Pasta + Vegetarian

Eggplant Zucchini Gratin

Layers of Eggplant and Zucchini with Herbed Tomato Sauce

Vegetable Cannelloni

Grilled & roasted Vegetables, fresh Italian Formaggio, sautéed Garlic, with handmade Béchamel

Mushroom Chevre Rollatini

Lasagna Rolls Stuffed with Mushrooms, Chevre, & Herbed Tomato Sauce

Baked Ziti

Tomato Sauce, Mozzarella, Ricotta and Parmesan Cheese

Tortellini Primavera

Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables





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Chicken



Jack Daniels Chicken

Grilled to perfection, sliced and topped with Roasted Peaches
And Jack Daniels Glaze

Grilled Herbed Chicken

Breast of Chicken smothered with fresh garden Herbs,
Splashed with Wine infused Butter Sauce

Chicken Chablis

Pan-seared with White Wine, Fresh Cream, Shallots, &
Tarragon tossed with Mushrooms

Parmesan Crusted Chicken

Served with Lemon-Caper Butter Sauce

Chicken Supremo

Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

Tuscan Chicken

Pan Seared Chicken with Sun-Dried Tomatoes, Basil, &
Charred Peppers in Beurre Blanc Sauce

Chicken Pesto

Marinated, grilled chicken topped with a Riesling pesto cream
And garnished with fresh tomatoes

Unwrapped Chicken Cordon Bleu

Pan-Seared Chicken Breast topped with Gruyere Sauce & Julienned Ham

Chicken Marsala

Breast of Chicken coated in a Marsala Wine & Mushroom Sauce





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Beef

Captain Morgan Beef

Tips braised with Ancho Chili Captain Morgan

Beef Burgundy

Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

Peppercorn Sirloin

Served with a Tri-color Peppercorn Cream Sauce

Sliced Sirloin

Vidalia Glaze & Gorgonzola

Steak Oscar*

Medallions of Tender Bistro Filet topped with Crab Fonduta and Garlic Saffron Sauce
*upgraded item

Pork

Roasted Pork Loin

Brown Sugar Rub accompanied by Sautéed Granny Smith Apples and Amaretto Glaze

Roasted Pork Tenderloin Medallions

With Cherry Port demi-glace or Orange Maple Conserve

Seafood

Pesca Toscana

Pan-seared Whitefish in White Wine, Shallots, Basil, Garlic and Fresh Tomatoes

Island Mahi Mahi

Citrus Mango Salsa

Herbed Whitefish

Whitefish smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce

Citrus Salmon

Pan Seared Salmon with a Citrus Beurre Blanc

Pan Seared Whitefish

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce