



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

Memories from Around the World



Have a taste for something exotic from another part of the globe? Big City Catering can help satisfy your cravings with the most adventurous, international selections available.

Always fresh and always special, Big City Catering celebrates the amazing diversity of the world's culinary traditions with unique and delectable dishes from a vast array of countries and regions. We take you and your guests' taste buds on a trip far and wide, with specific choices or the ability to mix and match between the menus, creating a culinary world tour for your palate.



Whether you are hosting a small private party or a major event, we can create a menu that can take you and your guests on a culinary adventure they won't soon forget.



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Adventure in Athens



Trio of Hummus

A classic Chick-Pea Tapas Appetizer with a Big City Twist. A Triple Display of Traditional Garlic Herb, Basil, and Roasted Red Pepper Hummus served with Toasted Pita Triangles

Brisket on Potato Latkes

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

Lamb Kabobs

Chunks of Lamb marinated in a Rosemary & Garlic Sauce, grilled, and served with a Mint Pesto on the side

Spanakopita

Crisp Buttery Pastry filled with Spinach & Feta Cheese then baked 'til golden brown

Beef Souvlaki Skewers

Marinated and Roasted Skewers of Beef with Traditional Vegetables, Fresh Garlic, and Olive Oil

Matzo Rocks Shots

Miniature Matzo Balls in a Rich Chicken Stock served in Shot Glasses

Greek Orzo Salad

Orzo Pasta tossed with Feta Cheese, Black Olives, Scallions, Mint, Pesto, and Chopped Tomatoes in a light Vinaigrette Dressing

Cedar Plank Alaskan Smoked Salmon

Sides of marinated, grilled Alaskan Teriyaki Salmon served on the same Cedar Planks they are grilled upon.

Miniature Lamb Chops

Australian Miniature Lamb Chops marinated in Red Wine & Garlic. Chops are then seared and served with a Mint Demi Glace and a Garlic Aioli.





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Grand Cayman Cuisine



Floribbean Salad

Baby Greens, Caramelized Pecans, Grilled Pineapple, Sliced Strawberries, and Crumbled Goat Cheese with Tropical Vinaigrette

Fresh Tropical Fruit Kabobs

Chunks of Pineapple, Melons, & other Seasonal Fruit presented on a wooden skewer. Served with a Seasonal Dipping Sauce.



Island Smoked Fish Dip

A blend of Smoked Fish mixed with Cream Cheese, Scallions, and Spices served with an assortment of Crackers & Pita Crisps

Yucca Mash

Tender, boiled Yucca mashed with Milk, Garlic, Salt, and Pepper



Beef Chimichurri Skewers

Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

Mojo Roasted Loin of Pork

Tender Loin of Pork marinated in Orange Mojo and roasted until fork-tender. Served with a Citrus Salsa and Calypso Rice.

Beef Ropa Vieja

Flank Steak slowly-simmered with Onions, Bell Peppers, Garlic, Cumin, Tomato Sauce, and Cilantro then shredded

Seafood Paella

Caribbean casserole with Marinated Chicken, Spanish Sausage, Fresh Seafood, & Peas, cooked with moist and flavorful Yellow Rice

Jamaican Jerk Chicken Bites

Jerk dusted Chicken Pieces on a wooden skewer with a Caribbean Coconut Glaze



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Honolulu Luau

Coconut Shrimp

Crispy Large Shrimp hand-breaded with Sweet Flaky Coconut, served with a citrus-mustard dipping sauce

Mandarin Salad

Fresh Baby Greens with Dried Cranberries, Red Onions, Toasted Almonds, and Mandarin Oranges served with a Citrus Vinaigrette

Polynesian Pork Empanadas

An exotic Pork Mixture encased in a Flaky Pastry with a Tangy Polynesian Sauce

Teriyaki-Ginger Sirloin

Teriyaki-Ginger marinated Sirloin, Toasted Sesame, Mandarin Orange Juice, and Garlic Butter.



Hawaiian Chicken Skewers

Chicken and Pineapple skewered and lightly marinated in Sherry Wine Spicy Sauce

Tri-Colored Tortilla Chips

with Mango Island Salsa

Sweet n' Sour Chicken

Stir-Fried with Pineapple, Sweet Onions, Bell Peppers, and homemade Sweet n' Sour Sauce

Honey-Pineapple Glazed Ham

Served with Creole Mustard and Sweet Yeast Rolls

Seafood Fonduta

A creamy blend of Shrimp, Crab, Artichoke, Parmesan Cheese, and our Secret Island Seasonings served with Warm Pita Chips.

Hawaiian Sweet Bread





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The Tang of Tijuana

9 Layer Mexicali Dip

A crisp bed of Shredded Lettuce layered with Black Refried Beans, Red Onions, Queso Blanco, Black & Green Olives, Sour Cream, Salsa, and Guacamole. Served with Tri-Color Tortilla Chips for dipping.



Tequila Shrimp Shooters

Grilled Jumbo Gulf Shrimp marinated in Cuervo Tequila & Lime served with a "Shot" of real Margarita.

Southwest Chicken Spring Rolls

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



Fajita Fiesta

A selection of Marinated Flank Steak & Grilled Mojo Chicken Strips, Sautéed Peppers & Onions, a Mexican Three Cheese medley, Sour Cream, and Homemade Salsa with warm Flour Tortillas for filling

Con Quesa Dip

A blend of Cheeses and Fresh Salsa cooked into a creamy Fondue. Served with Homemade Salsa on the side and Tri-Colored Nacho Chips.

Arroz con Pollo

Tender, marinated Chicken tossed with Chorizo Sausage, Bell Peppers, Garlic, Tomatoes, and Cumin served over Yellow Rice

Papas Rellenos

Savory little Latin Meatballs in the middle of a Crispy fried Potato. Served with a Spicy Mango Salsa.

Tri-Color Tortilla Chips

Served with Tomato and Black Bean Corn Salsa

Pork Pinchos

Skewered Pork served with a Tiger Sauce





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Tastes of Tokyo



Asian Dim Sum

Freshly Steamed Asian Dumplings filled with Pork and/or Oriental-Style Vegetables served with Peking Plum and Sweet Thai chili Dipping Sauces.

Ahi Tuna Canapés

Sushi-Grade Ahi Tuna rolled in Black & White Sesame Seeds served atop a Cucumber Slice with Cucumber Wasabi & Ginger

Orange Chicken

Fried chunks of Chicken Breast coated in a Spicy, Sweet Orange-flavored Chili Sauce



Spring Rolls

A Delicate Egg Roll Wrapper filled with a blend of Asian Vegetables then lightly fried. Served with a Ponzu Sauce.

Thai Veggie Dip

An Exotic Mixture of Tomatoes, Celery, Peanuts, and Banana Chips tossed in a Tamarind, Ginger, & Passion Fruit Sauce. Served with Sliced European Cucumbers for dipping.

Asian Noodle Station

Our Chefs from the Far East will tempt your taste buds with Asian Noodles including both Lo Mein and Rice Noodles with your choice of Baby Shrimp or Chopped Chicken. Add options such as Shredded Carrots, Mushrooms, Red & Green Peppers, Scallions, Sugar Snaps, Bean Sprouts, & Bok Choy. Served with both Peanut and Thai Chili Sauces.



Sushi Rolls

California Rolls, Spicy Tuna Rolls, and other Varieties available upon request. Served with Pickled Ginger, Wasabi, and Soy Sauce.

Asian Beef Skewers

Beef Skewers marinated in Soy Sauce, Garlic, Chopped Green Onions, Sesame Oil, and Rice Wine then grilled and topped with Toasted Sesame Seeds



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Roman Holiday

Julius Caesar Salad

Traditional Caesar Salad with Romaine Greens, Homemade Croutons, and Parmesan Cheese tossed in Big City's Own Caesar Dressing



Bruschetta Display

Tomato and Shrimp Bruschettas made with Fresh Tomatoes, Roasted Red Peppers, Red Onions, Garlic, Herbs, and Olive Oil set atop a Toasted Bread Crustade

Antipasto Bellissimo

A Lovely Selection of Marinated Artichokes, Roasted Peppers, Assorted Imported Olives, Grilled Cipollini Onions, Sausages, Salami, and Marinated Buffalo Mozzarella

Torta Parmigiana

A Savory Torta made with Tomatoes, Potatoes, Fresh Basil, Onions, and Imported Parmesan Cheese, and baked 'til perfect



Chicken Marsala

Pan-Seared Tender Breast of Chicken with a Mushroom Marsala Sauce

Made-to-Order Pasta Fresca

Create-Your-Own Pasta Dish made in front of your eyes by one of our Culinary Professionals. Selecting from the following options: Pomodoro, Saffron Garlic, Tomato Cream, or Alfredo Sauces. Penne Pasta, Cheese Tortellini, Farfalle Pasta (Bow Tie), or Linguine. All Pasta Fresca Stations include Grilled Chicken and Italian Sausage as well as Mushrooms, Red & Green Peppers, Squash, Zucchini, Parmesan Cheese, and Crushed Red Pepper Flakes.



Traditional Beef Lasagna

Layers of tender Pasta, Ricotta Cheese, Seasoned Ground Meat, and Mozzarella Cheese. Baked in a rich & hearty Bolognese Sauce 'til hot and bubbly.

Stuffed Shells

Jumbo Pasta Shells filled with a Ricotta Cheese Blend and topped with Marinara Sauce & Parmesan Cheese



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Experience Paris



Baked Brie in Croûte

A Wheel of French Brie wrapped in Puff Pastry and topped with a Variety of Fillings that may include the following: Mushroom Tapenade, Orange Cranberry Chutney, or Apricot Demi-glace served with Water Crackers

Beef Bordelaise

Tenderloin of Beef slowly simmered in Red Wine and Veal Stock with Shallots, Garlic, and Mushrooms

Chicken Chordonnay

A throw-back to a great European Entree consisting of Chopped, Poached Chicken Breasts, White Wine, Heavy Cream, and Shallots tossed with Mushrooms



Niçoise Salad

A Wonderful Array of Baby Greens, French Green Beans, Red Potatoes, Tomatoes, Niçoise & Calamata Olives, and Albacore Tuna served with a Niçoise Dressing

Classic Coq Au Vin

Braised Chicken slow-simmered in a rich Burgundy Chicken Stock with Pearl Onions & Button Mushrooms

Pate de Foie Gras

Traditional Pate de Foie Gras (Goose Liver) served with Caramelized Pears, Cipollini Onions, and a Port Wine Glaze



Bleu Cheese Potato Bites

Crispy Baby Bliss Potato Shells filled with Fluffy Whipped Potatoes blended with Danish Bleu Cheese topped with Grilled Pancetta

Fruits de Mer in Phyllo

Fresh Seafood diced and sautéed in Sherry & Heavy Cream displayed in a Pastry Cup topped with Gruyere Cheese and baked 'till perfect



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Dubliner's Fare

O'Connor's Corned Beef Crostini

Lean Corned Beef simmered 'til fork tender, shredded, and served on a toasted Soda Bread Crostini.
Garnished with Beer Mustard and a Cabbage Puree.

Shepherd's Pie

Tender chunks of Beef, Carrots, Leeks, and Pearl Onions topped with Roasted Garlic Mashed Potatoes

Dublin Chicken Lollipops

Marinated, Roasted Skinless Chicken Drumette dipped in an Irish Whiskey Glacé

Belfast's Best Sausage Rolls

Pork Sausage wrapped in flaky Puff Pastry Dough, baked and served with a Variety of Toppings

Bangers & Mash

Irish Sausages served over Roasted Garlic Mashed Potatoes and Gravy

Roasted Pork Loin

Marinated in Honey, Balsamic Vinegar, and Rosemary served with Red Wine Mustard Sauce.

Beef and Guinness Stew

Tender Chunks of Beef and Root Vegetables braised in Guinness Stout, topped with a Homemade Puff Pastry Crust, and baked to perfection

Corned Beef & Cabbage

Brown Sugar Mustard Glazed Corned Beef Brisket thinly sliced and served over Sweet & Sour Red Cabbage

Potato Skins

Baked Irish Potato Skins loaded with Smoked Gouda Cheese and Applewood Smoked Bacon





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New Delhi Delights

Veggie Samosa

Triangular Deep Fried Patties filled with Spicy Boiled Potato and Vegetable Mixture

Madras Curry

Hot Sweet Curry made with Chicken or Lamb.
Served over boiled Rice and Indian Condiments such as Tamarind Chutney, Cucumbers and Yogurt, and Bananas in Lime Juice.

Biryani Rice

Rice cooked with Achiote and Chicken Broth and complimented with Vegetables



Naan

A delicious Indian delicacy of Soft Baked Bread

Tikka Masala

New Delhi Chicken served in a pungent Spicy Tomato Curry

Pakuras

Mixed Diced Vegetables in an Egg Batter and deep fried.
Served with Tamarind Chutney & Yogurt.

Goa-style Fish

White Fish cooked in a Masala Spiced Seasoning and served with a Curried Lime Sauce over Patna Rice and Dal

Rogan Josh

A Spicy Lamb Curry served with Rice and Spinach in Fennel Seeds and Fenugreek and Local Condiments to compliment the meal

