



# S & L EVENTS

*Catering & Event Planning*

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***“Be a guest at your own event.”***

## ***MENU OPTIONS***

### ***Salad Options:***

- ***Dinner Salad-*** Organic spring mix, shredded mixed cheese, tomatoes, cucumbers, red onions and croutons
- ***Caesar Salad-*** A traditional Caesar with Romaine lettuce, croutons and parmesan tossed in Caesar dressing.
- ***Southwestern Caesar Salad*** with Hearts of Romaine, Grape Tomato, Smoked Cheddar Cheese and Tri Colored Tortilla Strips tossed in Chipotle Caesar Dressing
- ***Strawberry Spinach Salad*** with Baby Curly Spinach tossed with Raspberry Vinaigrette topped with Sweet and Spicy Roasted Pecans, Dried Cranberries, Crumbled Maytag Blue Cheese and Fresh Sliced Strawberries
- ***Tropical Salad*** mixed greens topped with toasted almonds, diced pineapple, blueberries, seasonal fruit, and toasted coconut with a honey-lime dressing
- ***Spinach Salad-***Fresh spinach leaves, with hardboiled eggs, bacon, & a warm bacon dressing
- ***Greek Salad-*** mixed greens, black olives, Kalamata olives, feta cheese with a Greek Dressing

### ***Entrée's Options:***

- ***Rosemary Chicken-*** Grilled chicken seasoned with fresh rosemary, garlic & olive oil
- ***Grilled Teriyaki Chicken,*** boneless chicken thighs marinated in teriyaki sauce & grilled with grilled pineapple
- ***Creamy Tuscan Garlic Chicken-*** with fresh spinach & sundried tomatoes in a cream sauce
- ***Chicken Florentine-***chicken placed on top of creamed spinach, with a creamy white wine cream sauce, served with fresh herbs
- ***Pulled Pork*** with a mango chutney or BBQ Sauce
- ***Country BBQ Chicken-*** Grilled BBQ chicken breasts & thighs
- ***Grilled Pork Tenderloin,*** with choice of citrus glazed, all herbs, burgundy mushroom sauce, or teriyaki sauce
- ***Baked Brown Sugar Glazed Ham-*** Baked ham with an amazing brown sugar, honey, maple syrup glaze
- ***Oven Roasted Turkey*** with Turkey Gravy & cranberry sauce
- ***Spicy Cuban Mojo Chicken*** with Mango-Avocado Salsa
- ***Mexican Chicken-*** seasoned baked chicken breasts on top of black beans topped with melted Monterey Jack cheese, salsa, sour cream, & chives
- ***Lemon Garlic Chicken-*** Baked chicken marinated and topped with fresh garlic & lemon sauce
- ***Chicken & Waffles-*** Buttermilk fried chicken on top of a waffle drizzled with maple syrup
- ***Baked Chicken*** w/roasted red peppers, basil, lemon, garlic, topped with Gorgonzola cheese
- ***Blackened Mahi-Mahi*** topped with a peach compote

- **Grilled Salmon** with a pineapple salsa
- **Honey Ginger & Soy Glazed Salmon**
- **Baked Balsamic Glazed Salmon** Baked salmon with a balsamic, garlic, honey, and white wine glaze
- **Chicken Marsala** with an amazing marsala wine & mushroom sauce
- **Chicken Piccata** with fresh lemon juice, capers, and white wine
- **Baked Chicken Parmesan**- Breaded chicken baked and topped w/ Mozzarella cheese
- **Chef's Meat Lasagna**- Chef's beef lasagna with ricotta, mozzarella & parmesan cheese
- **Four Cheese Baked Ziti**
- **Vegetarian Pasta** with Rigatoni, mushrooms, capers, artichoke hearts, Kalamata olives, in a light red sauce
- **Stuffed Shells**- Ricotta, spinach, prosciutto, & homemade sauce OR only cheese
- **Seasoned and Herb Roast Beef** served with a horse radish cream sauce & brown gravy. **(add \$2.50 per person & \$75.00 for chef carving station)**
- **Beef Medallions**- with mushrooms in a Red Wine Sauce **(add \$3.00 per person)**
- **Boneless Beef Short Ribs Osso Buco**- Slow braised beef short ribs with onions & carrots in a red wine burgundy sauce **(add \$3.50 per person)**
- **Beef Wellington**- Filet of beef coated with a mushroom pâté and duxelles, which is then wrapped in puff pastry and baked, served medium *rare or medium* **(add \$5.00 per person)**
- **Beef Brisket** slow cooked succulent beef brisket with a beef gravy **(add \$3.00 per person)**

- **Sides:**

- Green Beans Almandine
- Steamed Baby Carrots
- Sautéed Broccoli in a lemon butter sauce
- Mixed Vegetables in a lemon butter sauce
- Roasted Vegetables
- Assorted Fruit Display
- Baked BBQ Beans
- White, Pilaf, Brown or Yellow Rice
- Red Beans & Rice
- Black Beans & Rice
- Three Cheese Baked Macaroni & Cheese
- Roasted Rosemary Potatoes
- Garlic Mashed Potatoes
- Mashed Potato Bar (Add \$1.50 per person)
- Loaded Mashed Potatoes
- Sweet Potato Casserole
- Green Bean Casserole
- Squash Casserole
- 3 Cheese Scallop Potatoes

*Please let us know if you are looking for a specific item, we tailor all menus.*

*Ask us about theme menu's as well.*

*We offer Menu's Starting at \$24.95 per person.*