



Hors D'Oeuvres

From the most intimate of gatherings to the holiday gala or milestone bash, *Pickles Catering* is the partner you want when it has got to be PERFECT. Below is just a small sampling of the hors d'oeuvres we create to make your mouth water. To make your event perfect, contact our award winning catering concierge to create a menu that is designed to WOW at a price you can afford.

Seafood

shrimp cocktail, baby shrimp and mango martini, smoked salmon canapes, crabmeat stuffed mushroom caps, lobster ravioli, crab ragoons, coconut shrimp, coconut lobster, baked clams and sushi.

Waldorf Decadence

Aged bleu cheese with apple and smoked bacon served in a flaky french pastry.

Spinach and Artichoke Filo Cups

A graceful, elegant service of this classic party favorite.

Black and White Olive Tapenades

A lightly toasted crostini dressed with an herbed goat cheese and Italian marinated olives.

Vermont White Cheddar with Apples and Walnuts Canape

Aged white cheddar served on a toasted canape finished with a spiced walnut compote. Displayed with black and green grapes.

Standard Fare

petite chicken cordon bleu, Buffalo wings, Sinatra grilled chicken pasta, chicken / beef satay, aged cheese and gourmet crackers, California fruit platter, vegetable medley with dips, spinach and artichoke dip with tortilla chips, tortilla chips and salsa and pigs in a blanket.

Artichoke Bottoms Stuffed with Bacon and Gorgonzola Cheese

Assorted Deli Meats

Italian Bruchetta

Finished with herb marinated mozzarella.

Petite Beef Wellington

Served with a mushroom duxelle.

Baked Brie En' Croute

Chilled Shrimp Wrapped in Marinated Grilled Eggplant
Finished in a wild berry glaze.

Breakfast

Hot Breakfast Package #1

10 person minimum
Scrambled eggs with cheese. Plus: smoked bacon and hickory sausage, breakfast potatoes and bakery basket

Hot Breakfast Package #2

10 person minimum
Choice of: personal souffle omelets, scrambled eggs with cheese, spinach and swiss egg casserole. Plus: smoked bacon and hickory sausage, breakfast potatoes, bakery basket and California fruit platter

Hot Breakfast Package #3

10 person minimum
Choice of: personal souffle omelets, scrambled eggs with cheese, spinach and swiss egg casserole. Plus: smoked bacon and hickory sausage, breakfast potatoes, bakery basket, California fruit platter, Columbian coffee and fresh orange juice.

Executive Continental

A combination of hot and cold appetizer-sized breakfast options featuring fresh baked croissants, raspberry crumb cake, cheese crumb cake, muffins, California fruit medley, mini buttermilk biscuits with smoked sausage and an assortment of petite quiche. Served with fresh orange juice.

Vanilla Bean Bread Pudding

15 person minimum
Our famous recipe served warm.

Bakery Basket Only

California Fruit Platter

Only the freshest in season fruits cut fresh daily.

Real Boiled NYC Bagel Assortment

Brooklyn lox cream Cheese, traditional cream cheese, butter, jelly and vegetable platter (lettuce, tomato, red onion, capers, NY pickles and lemons). With California fruit platter (extra) With breakfast sandwiches (extra)

French Quiche and Fruit

10 person minimum
Individual entrée sized quiche portions Served with a California fruit platter.

Continental Breakfast

Fresh baked bagels, NY danish, cinnamon rolls, assorted pastries and croissants. Served with butter, cream cheese and orange juice.

Breakfast Sandwich Platter

A complete assortment of ham egg and cheese, bacon egg and cheese, sausage egg and cheese and garden omelet sandwiches. (Breakfast burrito by request.) Served with breakfast potatoes, bakery basket and California fruit platter.

Ask about our 'INCLUSIVE MEAL DEAL' –
Includes: entrées / sides / desserts / beverages / paper products

Do you know about our Free Meal Incentive Program?

After you feed everyone else, we feed you for FREE!

You can choose from:

#1 On the day of your event, receive a complimentary box lunch with your catered event.

-OR-

#2 Accumulate 5 catered events and receive a choice of:
a) a FREE take home dinner for 4 people
-OR-
b) a FREE meal at Pickles Deli (in Longwood) for you and a guest

Pickles... for all your catering needs:

- Fine Dining
- Open Houses
- Corporate Functions
- Receptions
- Holiday Parties
- Gala Events
- Themed Events
- Picnics and Festivals
- Movie set catering
- Customized Catering

Need a venue to host your event? We have that too.

PicklesCatering.com
407.951.8662

All prices and promotions subject to change. Please call for the most up-to-date information.



Specialty Desserts

- Homemade Cookie and Gourmet Brownie Platter
- Gourmet Brownie and Italian Cannoli Platter
- Chocolate Dipped Strawberries and Angel food Cake
- Juniors Famous NY Cheesecake
- Assorted Gourmet Cake Platter
- Hot Berry Cobbler (Minimum 10 people)
- Build Your Own Sundae Bar (Minimum 25 people)
- Bakery Blitz Desert Sampler (Minimum 25 people)

Black and White Dessert Medley

A medley of white and dark chocolate gnosh coated petit fours, black and white cookies, dark and white chocolate pretzels and chocolate covered strawberries.



CORPORATE ACCOUNTS / DISCOUNTS • EASY ORDERING • 100% RELIABILITY

PICKLES

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NY Delicatessen Specialties

Times Square Sandwich Assortment

An assortment of our fresh made deli, croissant and baguette sandwiches and gourmet wraps. Served with red bliss dill potato and Italian basil pasta salads, NY pickles and condiments.

Box Lunch

Each box comes with choice of sandwich, baguette, wrap, croissant or salad. Served with choice of side dish, homemade cookie, NY pickles, condiments. (corned beef, pastrami or brisket extra)

NY Deli Meat and Cheese Platter

Fresh carved deli meats and cheeses, assorted baked breads vegetable accompaniments, NY pickles and condiments. Served with red bliss dill potato and Italian basil pasta salads.

Executive Deli Luncheon

\$12.99 / PP

Angus steak baguette with bleu cheese and bacon and pesto chicken and baby shrimp salad croissants. Served with cucumber tomato and Italian basil pasta salads, NY pickles and condiments.

Deli Platter Side Dishes

Our Signature Red Bliss Potato Salad	NY Coleslaw
Italian Basil Pasta Salad	Potato Chips
Champagne Poached Pear Salad	Cucumber Tomato Salad
Low Fat Pasta Salad	Nutty Cheesy Salad
Caesar Salad	Cheese Tortellini Salad

Fun Theme Buffets

Pickles World Famous Broadway Assortment:

Choose from:

corned beef, pastrami, Brooklyn reuben, Bronx cheer, yuppie (turkey pastrami)

Served with:

red bliss dill potato salad, NY Coleslaw, pickles and condiments (potato knish or stadium pretzel extra)

Fire Grilled Chicken, Marinated Beef Fajita or Beef Taco Bar:

In the Bar:

sautéed peppers, onions, sour cream, guacamole, tomatoes, shredded Monterey jack and aged cheddar cheese, shredded lettuce and hot tortillas

Served with:

Mexican rice, refried beans, tortilla chips and salsa

Build Your Own Pasta Bar:

Pastas / Choose 2:

bow tie pasta, linguini, tri color rotini or penne (ziti)

Sauces / Choose 2:

marinar, pesto, traditional Alfredo or roasted red pepper Alfredo

Meats / Choose 2:

grilled chicken, meatballs or smoked sausage

Served with:

garden salad and garlic bread

Slow Roasted Barbeque Buffet

Choose 2 from each category

(includes buttermilk biscuits or garlic toast)

Meats:

sliced chicken, BBQ roasted chicken, roasted turkey, slow cooked ribs, sliced beef, or sliced pork

Sides:

baked beans, coleslaw, pasta salad, potato salad, mashed potatoes, corn on the cob or garden salad

Hot NY Deli Sandwich Buffet

Choose any 2 meats

Meats:

Philly cheese steaks, chicken Philly, cheese steak, hot pastrami, meatball parmesan or roast beef ajus.

Served with:

fresh bread and rolls, vegetable accompaniments, red bliss bill potato and Italian basil pasta salads, NY pickles and condiments.

Baked Potato and Soup and Salad:

Jumbo Idaho Potatoes with Fixings:

aged cheddar cheese sauce, sour cream and chives, broccoli florets, smoked bacon bits (grilled chicken or chili extra)

Salad Choices:

classic Caesar, Italian salad, Greek salad, garden salad, or champagne poached pear salad

Soup Choices:

tomato dill w/ white wine, grandma's chicken soup, broccoli cheese, potato leek or soup du jour. We will make most any soup upon request with prior notice.

Grilled Burgers and Franks:

Black Angus Hamburgers and Boars Head Frankfurters with:

build your own roll, vegetable, cheese and condiment bar

Choice of 2 sides (additional sides extra)

baked beans, boleslaw, basta salad, red bliss dill potato salad, vegetables, mashed potatoes with gravy, garden salad, steak fries, corn on the cob

Southern Fried Picnic:

Honey Kissed Southern Fried Chicken and Baked Macaroni and Cheese with:

baked beans, NY Coleslaw and buttermilk biscuits (hot cobbler extra)

NY Street Corner Buffet:

Build Your Own NY Pushcart Hotdogs with Kraut and Relish or Italian Sausage with Peppers & Onions Hoagie with:

NY coleslaw, red bliss dill potato salad, pickles and condiments

Signature Entrées

Sliced Angus Roast Beef

Slow roasted beef in ajus sliced and served in a Burgundy wine mushroom gravy. Served with garlic smashed potatoes, vegetables and rolls.

Slow Roasted Pot Roast

Served with garlic smashed potatoes, vegetables and rolls.

Steak House London Broil

Served with garlic smashed potatoes, vegetables and rolls.

Home Style Meatloaf

Served in a Burgundy wine gravy, garlic smashed potatoes, vegetables and rolls.

Corned Beef and Cabbage

Served with sweet baby carrots, boiled potatoes and served with a white wine mustard sauce on the side.

Beef Brisket With Gravy

Served with garlic smashed potatoes, vegetables and rolls.

Roasted Pork Loin

with Smoked Bacon and Apple Chutney. Served with roasted Rosemary potatoes, vegetables and dinner rolls.

Oven Roasted Turkey

Served with rcorbread stuffing and giblet gravy, garlic mashed potatoes, green beans almondine, cranberry relish and dinner rolls. (Hot apple or cherry cobbler extra)

Meat Lasagna

Served with garden salad and garlic rolls.

Vegetable Lasagna

Served with garden salad and garlic rolls.

Butternut Squash Ravioli

(vegetarian)
Served with a Prince William vegetable medley, classic Caesar salad, parmesan and garlic rolls.

SIGNATURE DISH: Pesto Chicken

Lightly breaded chicken finished with sun dried tomatoes, roasted red peppers, provalone cheese, fresh basil then finished with roasted red pepper cremé sauce. Served with roasted rosemary potatoes, garlic rolls and vegetables.

Chicken Marsala

Sauteed chicken medallions finished with mushrooms and a Marsala wine sauce. Served with penné pasta, garden salad and garlic rolls.

Chicken Parmesan

Served over linguini with garlic rolls and garden salad.

Chicken Scampi with Baby Shrimp

Sauteed chicken in a white wine lemon sauce then finished with aged parmesan. Served with herb tossed linguini, vegetables and rolls.

Hawaiian Chicken

Sesame ginger marinated chicken grilled in a toasted sesame oil and finished with Hawaiian pineapple and scallion. Served with mango rice, vegetables and dinner rolls.

Chicken Florentine

Lightly breaded chicken finished with fresh creamed spinach, roasted red peppers and a touch of fresh nutmeg. Served with roasted rosemary potatoes, vegetables and dinner rolls.

Spanish Mojo Chicken

Served with rice and beans, vegetables and garlic rolls.

Unique Beverage Experiences

Complete Gourmet Coffee Service

to-go coffee box (serves 10 - 15)

Fresh Orange Juice

half gallon (serves 10-12)

Cappuccino and Espresso Bar

Fruit Smoothie Bar

Black tie Beverage Receptions

Holiday Egg Nog and Warm Roasted Chestnuts (Seasonal)

1950's Nostalgia Ice Cream Float and Egg Cream Social

Champagne Fountain

Fresh Brewed Ice Tea

Lemonade

2-liter Bottle of Soda

Bottle Water or Canned Soda

Dr. Brown's Soda

PICKLES



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Seafood Specialties:

We work directly with Orlando's best seafood suppliers to guarantee the freshest products available when you want them! Please be sure to allow 48 hours when ordering. Call For this season's best quality and pricing. All seafood is seasonal and market priced.

Ordering Hint: Seafood is only recommended when you know the palates of all attendees (or) if there is a non-seafood selection for guests to choose from as well.