



Plated Lunch Options:

Salad Selections

1. Baby Spinach, Strawberry Vinaigrette, Candied Walnuts, Swiss Cheese, Shaved Toast
2. Mixed Greens, Beets, Blue Cheese, Toasted Almonds, Shaved Toast
3. Caprese Salad, Baby Arugula, Lemon Vinaigrette, Balsamic Reduction, Miami Tomato, Mozzarella, Basil, Shaved Toast
4. Classic Caesar Salad, Baby Romaine Hearts, Caesar Dressing, Parmesan, Shaved Toast
5. Shaved Cucumber, Feta Cheese, Pickled Purple Onion, Miami Tomato, Kalamata Olives, Shaved Toast

Entrée Selections

1. 10 HR Oxtail, Creamy Parmesan Polenta, Roasted Grape Tomatoes,
2. Tangy Mustard Curry Salmon Fillet, Lemon Zest White Rice, Grilled Asparagus
3. Roasted Apple Glaze Pork Chop, Basmati Rice, Sautéed Garlic Spinach
4. Key Lime Roasted Airline Chicken Breast, Garlic Mashed Potato, Steamed Haricot Verts
5. Churrasco Chimichurri, Smashed Potato, Roasted Rosemary Mini Peppers
6. Tilapia Paprika Rub, AARON'S Signature Pico de Gallo, Yellow Saffron Rice, Sautéed Julienne Ginger Zucchini
7. Red Pepper stuffed with Cous Cous in a Blend of Dried Cranberry and Pine Nuts, Bedded with a Carrot Puree, Grilled Asparagus – V, GF, VG

Dessert

1. Gran Marnier Flan, Fresh Berries, Orange Supreme
2. Triple Chocolate Cake, Chocolate Shavings, White Powder Sugar, Strawberry - GF
3. Berries Cheesecake, Mixed Berries, Roasted Coconut Flakes
4. Fresh Seasonal Fruits, Minced Mint – V, GF, VG
5. Apricot and Caramel Milk Chocolate Mousse, Candied Walnut, Ruby Port Sauce

All entrées are served with AARON'S signature bread basket and orange blossom honey butter
Table side service of freshly brewed Regular and Decaffeinated coffee and selection of Teas



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Buffet Lunch Options:

Salad Selections

1. Baby Spinach, Strawberry Vinaigrette, Candied Walnuts, Swiss Cheese, Shaved Toast
2. Mixed Greens, Beets, Blue Cheese, Toasted Almonds, Shaved Toast
3. Garden Green Salad, Mesclun Greens, Miami Tomato, Cucumber, Carrot Stix, Herb Dressing, Shaved Toast
4. Classic Caesar Salad, Baby Romaine Hearts, Caesar Dressing, Parmesan, Shaved Toast
5. Shaved Cucumber, Feta Cheese, Pickled Purple Onion, Miami Tomato, Kalamata Olives, Shaved Toast

Entrée Selections

1. Cranberry Glaze Pork Loin, Basmati, Sautéed Garlic Spinach
2. Churrasco Chimichurri, Black Beans, White Rice, Roasted Rosemary Mini Peppers
3. Salmon Wrapped in Puff Pastry, Smashed Potato, Grilled Asparagus
4. Roasted Turkey, AARON'S Special Gravy, Garlic Mashed Potatoes, Roasted Beets, Balsamic Glaze
5. London Broil, Chimichurri Sauce, Baked Onion Rice, Mini Gourmet Mini Peppers
6. Honey Carved Ham, Cranberry Glaze, Green Peas and Rice, Cream of Corn
7. Vegetable Medley Beggars Purse, Carrot Puree, Grilled Asparagus – V, VG

Dessert Selections

1. Brownie Chocolate Mousse Cake Milk Chocolate Sorbet
2. Vanilla Crème Brûlée Raspberry, Mint
3. Sweet Corn Panna Cotta Fresh Cream, Salted Caramel
4. Orange Ginger Cheesecake Raspberry Coulis
5. Tropical Fruit Soup with Shaved Toasted Coconut, Caramelized Palmerita or Crisp – V, GF, VG

All entrées are served with AARON'S signature bread basket and orange blossom honey butter



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Plated Dinner Options:

Salad Selections

1. Baby Arugula, Lemon Vinaigrette, Goat Cheese, Candied Walnuts, Dried Cranberries, Shaved Toast
2. Mesclun Salad, Tomatillo, Crispy Goat Cheese, Crema Mexicana, Lemon Vinaigrette, Shaved Toast
3. Mixed Greens, Miami Tomato, Parmesan Crisp, Micro Basil, Burrata Foam, Balsamic Glaze, Shaved Toast
4. Baby Arugula, Watermelon, Tomato, Cucumber, Feta, Mint, Basil, Shaved Toast
5. Mixed Greens, Maple Glazed Pear, Goat Cheese, Toasted Almonds, Shaved Toast

Entrée Selections

1. 18 Hour Braised Short Rib, Red Wine Reduction, Truffle Potato Puree, Crunchy Onion Rings, Haricot Verts
2. Sous Vide Beef Skirt Steak Churrasco, "Congris" Black Beans and Rice, Roasted Rosemary Mini Peppers
3. Citrus Infused Snapper, Mint Pea Puree, Mango Relish,
4. Chicken Key Lime Airline Chicken Breast, Orange Zest Basmati, Steamed Haricot Verts
5. Sous Vide Hangers Steak, Chimichurri Sauce, Truffle Mashed Potato, Mini Gourmet Mini Peppers
6. Lemon Mahi Mahi, Light Olive Oil Dressing, Fresh Lemon Zest, Sweet Potato Puree, Roasted Pepper Medley
7. Vegetable Medley Beggars Purse, Carrot Puree, Grilled Asparagus

Dessert Selections

1. Deconstructed S'mores, Chocolate Mousse, Charred Marshmallows, Graham Cracker
2. Apple Tarte Tatin, Vanilla Ice Cream, Caramel Popcorn, Pie Crust
3. Brownie Chocolate Mousse, Cake Milk Chocolate Foam
4. Caramelized Tiramisu, Bailey's Caviar, Roasted Pineapple
5. Torta Cioccolato, Dehydrated Chocolate, Salted Caramel, Vanilla Cream

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Buffet Dinner Options:

Salad Selections

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2. Mixed Greens, Beets, Blue Cheese, Toasted Almonds, Shaved Toast
3. Garden Green Salad, Mesclun Greens, Miami Tomato, Cucumber, Carrot Stix, Herb Dressing, Shaved Toast
4. Classic Caesar Salad, Baby Romaine Hearts, Caesar Dressing, Parmesan, Shaved Toast
5. Shaved Cucumber, Feta Cheese, Pickled Purple Onion, Miami Tomato, Kalamata Olives, Shaved Toast

Entrée Selections

1. Salmon Wrapped in Puff Pastry, Truffle Mashed Potato
2. Sous Vide Rib Eye Loin, Herb Oil Marinade, Maldon Salt, Truffle Potato Puree, Crispy Onion Rings, Roasted Mini Peppers
3. Pineapple Mahi Mahi, Pineapple Chutney, Jamaican Rice, Cajun Vegetable Medley
4. Sous Vide London Broil, Chimichurri Sauce, Basmati Rice, Mini Gourmet Mini Peppers
5. Torch Station, Jerk Boneless Chicken Medallions, Spicy Jerk Rub, Rice and Beans, Sweet Plantains
6. Torch Station, Churrasco Chimichurri, Truffle Mashed Potato, Roasted Rosemary Mini Peppers
7. Vegetable Medley Beggars Purse, Carrot Puree, Grilled Asparagus

Dessert

1. Triple Chocolate Cake Chocolate Shavings, White Powder, Strawberry
2. Vanilla Crème Brûlée Raspberry, Mint
3. Sweet Corn Panna Cotta Fresh Cream, Salted Caramel
4. Orange Ginger Cheesecake Raspberry Coulis
5. Deconstructed S'mores, Chocolate Mousse, Charred Marshmallows, Graham Cracker

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House Reception

Passed Hors d'oeuvres

Hot

1. Bacon Plantains, Sweet Plantains Wrapped in Bacon and Topped with Melted Mozzarella Cheese
2. Braised Pork Belly, Slowly Braised in a Mirin and Wine Glaze, Gifted with a Scallion and Served with a Pipette of House Hoisin
3. Coconut Shrimp, Pineapple Chutney Sauce
4. Deep Fried Chickpeas, Tossed in Lime and Chili Powder
5. Duck Taquitos, Pulled Duck Confit, Rolled in Flour Tortillas paired with a Sweet Chili Blend

6. Lobster Bisque Shooters, topped with Cayenne Whipped Cream and a Chive Stirrer

7. Queso Frito, paired with a Guava Rum Dipping Sauce
8. Truffle Shoestring Fries, tossed in Truffle Oil and Parmesan Cheese
9. Truffle Macaroni & Cheese Lollipops, with gourmet cheese sauce
10. Caribbean Crab Cake, a Blend of Crab, Corn, Ginger, Green Onion bedded with a Caribbean Aioli and topped with an Avocado Salsa
11. Yucca Bites, Yucca Bites filled with Queso Fresco and Cilantro Aioli for Dipping
12. Stuffed Champignons, Scalded Mushroom Caps Stuffed with Mushroom Blend, topped with Mozzarella and Skewered with Rosemary Stem

Cold

1. Citrus Blossom Ceviche, Citrus Marinated Local Catch topped with Mandarin Oranges and an Edible Fuschia Blossom paired with a Wonton Chip
2. Tomato Gazpacho Shooters, Green, Red, and Yellow Gazpacho Shooters paired with Mini Grilled Cheese Sandwich
3. Blue Cheese Bite, flaky filo shell filled with blue cheese blend topped with honey caviar
4. Deconstructed Pastelito, Sweet Guava and Soft Goat Cheese blend bedded in a Flaky Phyllo Cup
5. Italian Bruschetta, Tomatoes, Basil, and a Drizzle of Olive Oil on a Crostini
6. Devilled Quail Eggs, with Toast Point, Fresh Caviar and a Dill Garnish
7. Lobster PB&J, Fresh Lobster, Peanut Butter, Jelly with a Strawberry Jam
8. Antipasto Spoon, Colorful Display of Traditional Antipasto including Green Olives, Black Olives, Red Roasted Peppers & Feta Cheese
9. AARONS Modern Caprese, Cherry Tomatoes, Buffalo Mozzarella and Fresh Basil Speared with a Pipette filled with Extra Virgin Olive Oil
10. Avocado Crisps, Fresh Guacamole topped with Diced Tomatoes and Wonton Crisps



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11. Molecular Ahi Tuna Tartare, Lemon Gremolata topped with a Wasabi Air and Sprinkled with Toasted Sesame Seeds paired with a Wonton Chip
12. Vegetable Spring Rolls, Julienne Carrots and Zucchini Rolls with Sweet Chili Sauce

Display Stations

1. Salad on the Rocks

Salad in rocks glass ready to go beautifully displayed accompanied with shaved herb focaccia

Baby Spinach, Miami Strawberry, Candied Walnuts, Swiss Cheese

Baby Arugula, Goat Cheese, Candied Walnuts, Dried Cranberries

Paired with the following vinaigrettes:

Lemon vinaigrette

Creamy Balsamic Vinaigrette

Cocktail Pairing

Basil Cucumber & Ginger English cucumber, basil, ginger, lime, ginger ale, cranberry, splash orange juice, fresh cucumber slice garnish

2. Mac n Cheese Station

5 cheese mac n cheese in ramekin

Topped with:

18 HR Short Rib

Roasted Peeled Grape Tomatoes

Minced Chives

Cocktail Pairing

Shandy lemonade, lemon zest, beer, rim of salt & cayenne

3. Smoke House

Smoked Pulled Beef or

Smoked Pulled Pork or

Smoked BBQ Chicken

Cream of Corn

Red Cabbage Slaw

Baked Beans

Mini Corn Bread

Cocktail Pairing

Blueberry Bourbon Lemonade fresh blueberries, lemonade, lemon twist, bourbon, simple syrup



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4. Taste of Spain

Garlic Prawns Paella

Garbanzos & Chorizo

Focaccia Herb Bread

Cocktail Pairing

Sangria apples, oranges, pear, sweet wine

5. Mexican Taco Bar

Soft & Hard Shell Tacos

Margarita Chicken and Carne asada

Lime Cilantro Rice

Queso Fresco

Guacamole

Pico de gallo

Lime wedges

Hot sauce in bottle

Cocktail Pairing

Mandarin Margarita Smoke carbonated mandarin, fresh mandarin, margarita mix, salt air, mint garnish

6. More Sushi Please...

California Roll

Spicy Tuna Roll

Vegetable Roll

Dragon Roll

Soy Sauce, Spicy Mayo, Eel Sauce

Pickled Ginger, Wasabi

Wakami Salad – seaweed salad

Upgrade Assorted Nigiri:

Salmon, Tuna, Shrimp, Eel, Hamachi

Upgrade Sashimi:

Cocktail Pairing

Sake Cruz sake, vanilla rum, pineapple juice, cranberry juice, pineapple garnish, chipped ice

7. A Little Bit of Sweet...

Mini Key Lime Pies

Chocolate Mousse with Dehydrated Cake

Tres Leches in Mason Jars



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Mini Crème Brulee served in Spoons
Mini Pecan Pies

Food Stations

1. Southern:

Chicken and Waffles Siracha maple syrup

Southern Greens with Smokey bacon

Crispy Kale Garnish

Cocktail Pairing

Mint Peach Julep peaches, mint, ginger syrup, ginger beer, bourbon, lemon juice

2. Swine:

Carved Porchetta with Apple Bourbon Chutney

Smashed New Potatoes

Haricot Verts with Bacon Lardons

Cocktail Pairing

Bacon Manhattan sweet vermouth, bourbon, maple syrup, angostura bitter

3. Sliders:

AARON'S Famous Beef Slider

Buffalo Chicken Slider

Truffle Parmesan Fries

Cocktail Pairing

Dark and Stormy dark rum, ginger syrup, ginger beer, cane sugar, lime juice

4. Carving Station

Rib Eye Loin of Beef

Roasted Rosemary Potato

Sweet Mini Peppers

Dinner Rolls with Orange Blossom Butter

Cocktail Pairing

Ginger & Raspberry Spritzer fresh raspberry, mint, ginger, lime, sparkling water, cranberry, orange juice, dehydrated raspberry powder rim

5. Havana Nights

Roasted Mojo Pork Medallions

"Arroz Morro" Blend of Black Beans & Rice



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Sweet Plantains

“Mariquitas” Crispy Plantain Chips

Cocktail Pairing

Watermelon Mojito rum, mint, watermelon, simple syrup, club soda

6. Nitro Dip N Dots Station*

Vanilla, Strawberry & Chocolate Dip n Dots made to order as guests approach the station a toppings selection of oreo, m&m’s, twix, chocolate chips, peanuts and marshmallows also selection of salted caramel, rosemary chocolate or dulce de leche

Cocktail Pairing

Nitro Raspberry Limeade lime-ade, gin, raspberry, mint, ginger

Bar Package

Beer and Wine Open Bar

18 dollars based on 3 hours, each additional hour at 5 dollars

DOMESTIC and IMPORTED BEER

Budweiser | Bud Light | Corona | Heineken

WINE

House Red | House White

SOFT DRINKS

Coke | Diet Coke | Sprite | Bottled Still & Sparkling Water

Premium Open Bar

30 dollars based on 3 hours, each additional hour at 7 dollars

Grey Goose | Black Label | Bombay Sapphire | Bacardi | Patron | Domestic and Imported Beers
| House Red and White Wines | Soft Drinks | Orange and Cranberry Juice

Triple sec, Peach Schnapps, Grenadine, Sweet & Sour Mix, Blue Curacao

Deluxe Open Bar



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25 dollars based on 3 hours, each additional hour at 7 dollars

Smirnoff | Red Label | Tanqueray | Bacardi | Jose Cuervo | Domestic and Imported Beers | House Red and White Wines | Soft Drinks | Orange and Cranberry Juice

Triple sec, Peach Schnapps, Grenadine, Sweet & Sour Mix, Blue Curacao

Non Alcoholic Bar

Shirley Temple | Fresh Juices | Lemonade | Carbonated Soda | Strawberry Lemonade | San Pellegrino Limonata | Soft Drinks

POWER and ENERGY DRINKS

Red Bull | Sugar Free Red Bull

CORDIAL BAR

Luxardo Amaretto | Chambord | Kahlua | Sambuca | Drambuie | Baileys | Frangelico | Grand Marnier | Jagermeister

Signature House Cocktail

A Little Passion orange rum, passion fruit, ginger, passion fruit foam

Red Pepper Cocktail red pepper, vodka, simple syrup, champagne

Bourbon Peach Smash peaches, mint, ginger, bourbon

Berry Bliss vodka, strawberry, raspberry, passion fruit juice, berry sugar rim

Thai Basil Mango Mojito sake, Thai basil, fresh mango, fresh lime, mango puree

Patron Pineapple patron silver, patron ctroge, pineapple juice, fresh lime

Rosemary Lychee Champagne kiwi, rosemary, lychee, champagne

Strawberry Basil Martini strawberry, basil, simple syrup, vodka, fresh lime juice, strawberry garnish

Watermelon Caipirinha cachaca, lime, fresh watermelon, sugar cane

Ginger & Raspberry Spritzer fresh raspberry, mint, ginger, lime, sparkling water, cranberry, orange juice, dehydrated raspberry powder rim



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