

# PORTRAIT ON A PLATE CATERING

### SOCIAL DROP OFF

#### About us

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star cuisines to your event. We take pride in the fact that all our chefs are culinary graduates. These esteemed cooks excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe. Additionally, our team is known for stunning plate presentation and tabletop arrangements. Rest assured that our culinary professionals will make your event stand out!

#### **Full Service Setup**

For our preferred clients, we provide clear disposable service ware and disposable wire racks/chafing dishes for your convenience.

Our staff arrives a half hour prior to your event to set up your buffet.

This special menu has extraordinary pricing options.

All orders are priced at \$15.50 per person for DROP OFF Service only.

There is a 12 person minimum for all orders.

PLEASE SELECT 1 SALAD, 1 ENTREE, 2 SIDE'S DRINKS & DESERT ADDITIONAL CHARGE

\$75.00 PACKAGING AND SERVICE, \$50.00 DELIVERY FEE, AND TAXES NOT INCLUDED IN PRICE

# PICK ONE STARTER

#### **CHEF SALAD**

Crisp Romaine, black olives, tomato's, cranberry raisins, and Feta Cheese.

#### **CLASSIC CAESAR SALAD**

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

#### MIXED GREEN SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

#### STRAWBERRY SALAD

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our house made creamy dressing.

#### HONEY MUSTARD SPINACH SALAD

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

#### **BACON BLUE SALAD**

With Apple-wood smoked bacon, e croutons, and finished with a balsamic vinaigrette



W W W . P O R T R A I T O N A P L A T E . C O M

# SPLIT ENTREE SELECTIONS LESS THAN 30 PEOPLE WILL BE A \$1.50 CHARGE PER PERSON OVER 30 PEOPLE NO ADDITIONAL CHARGE

#### PICK ONE ENTREE

SWEET CHILI LIME CHICKEN

HERB HICKORY SMOKED SALMON,

MARINATED GARLIC-HERB CHICKEN

SESAME BOURBON STREET CHICKEN

THAI CURRY PINA COLADA CHICKEN

PINEAPPLE JERK CHICKEN

CHAMPAGNE CHICKEN OUINOA

TERIYAKI GRILLED PINEAPPLE CHICKEN,

GRILLED LIME SALMON (\$14.99)

PESTO SHRIMP LINGUINI

SCRATCH-MADE LASAGNA W/ BOLOGNAISE

SWEET CAJUN BBQ CHICKEN

SPICY ORANGE ZEST BEEF AND BROCCOLI
ROSEMARY BAKED CHICKEN

#### PICK TWO SIDES

BROCCOLI ALMOND GARLIC BUTTER
MEDI FY

**GREEN BEAN MEDLEY** 

**GRILLED CORN ON THE COBB** 

HERB RICE PILAF

ORANGE PEPPER CITRUS GLAZED CARROTS

PARMESAN MASHED POTATOES

**RED BEANS AND RICE** 

ROASTED GARLIC VEGETABLE MEDLEY

ROASTED RATATOUILLE VEGETABLES IN HERB TOMATO SAUCE

SOUTHERN STYLED COLLARDS

CHEF CHOICE VEGETABLES

YELLOW RICE

ROSEMARY ROASTED POTATOES

WHITE WINE BUTTER-BUTTON MUSHROOMS

COCONUT EDAMAME RICE

CAJUN VEGETABLE MEDLEY

CILANTRO RICE

SIGNATURE ROASTED SLICED POTATOES
AND PEPPERS

**ORANGE GLAZED CARROTS** 

MANGO BAKED BEANS

**BAKED MAC & CHEESE** 

W W W . P O R T R A I T O N A P L A T E . C O M

# DRINKS

# INCLUDED

\$6.00 GALLON SERVES 14PP

SWEET TEA

UNSWEETENED TEA

LEMONADE

SIGNATURE GEORGIA PEACH ARNOLD PALMER CLEAR UTENSILS

CLEAR PLATES

WIRE HEATING RACKS

HEATING STERNO



PLEASE NOTE ALL CREDIT CARD TRANSACTIONS
WILL BE SUBJECT TO A 3.5% SURCHARGE

Call in for Additional Menu Items & Vegetarian options