

# EFS Catering and Events Presents:

Plated Entrée Selection

*A lively tango of creative flavors and tantalizing textures...*



### Chicken Entrée Options~

Fire Roasted Breast of Chicken with Crumbled Goat Cheese  
Sun Dried Tomatoes and White Wine Lemon Basil Sauce \$20.95

Butterfly Cut and Stuffed Breast of Chicken with Sundried Tomato, Baby Spinach, Mozzarella and  
Parmesan  
Drizzled with White Wine Lemon Cream Sauce \$20.95

Wild Forest Chicken Marsala with Portobello, Porcini and Shiitake  
Mushrooms and Creamy Marsala Wine Sauce \$20.95

Pan Seared Breast of Chicken with Citrus Buerre Blanc, Capers and Dill \$20.95

Herb and Butter Brushed French Cut Chicken Breast \$22.95

Mediterranean Breast of Chicken, Topped with Tomatoes, Capers, Olives, Garlic, Red  
Onion, Bright Lemon, Basil, Parsley, Olive Oil and Sea Salt \$20.95

Bruschetta al Pollo, Fired Roasted Breast of Chicken Topped with Vine  
Ripe Tomatoes, Red Onions, Crushed Garlic and Sweet Basil, Drizzle with  
Aged Balsamic and Dusted with Parmesan \$20.95

Golden Chicken Boursin, Lightly Breaded and Stuffed with Herbed Boursin  
Cheese, Baby Spinach and Topped with a Delicate Champagne Cream Sauce \$20.95

Pan Seared Breast of Chicken Topped with Sautéed Mushrooms,  
Crispy Pancetta and Fontina Cheese Sauce \$20.95

Fire Roasted Breast of Chicken Topped with Jalapeño Pineapple Salsa or  
Avocado Pico De Gallo, Drizzled in Cilantro Cream Fraise \$20.95

Hand Dredged Breast of Chicken with Parmesan Herb Bread Crumb Crust  
And Lemon Garlic Cream Sauce \$20.95

Southern Style Buttermilk Dipped and 9 Spiced Fried Chicken Breast \$19.95

Balsamic Glazed Grilled Chicken Breast \$19.95

### **Beef & Pork Entrée Options~**

Espresso Rubbed Petite Filet of Beef Topped with Crispy Onion Frizze and Red Wine Demi \$32.95

Aged and Hand Selected Prime Rib with Crushed Peppercorn and Sea Salt Drizzled  
with Cabernet Au Jus and Served with Horseradish Aioli \$29.95

Char-Grilled Ribeye with Habanero Blue Cheese Compound Butter \$45.95

NY Strip Steak with Garlic Butter Sauce and Caramelized Onion \$38.95

Seared Beef Tenderloin with Crumbled Gorgonzola, Applewood Bacon and Portobello Mushroom \$29.95

Sicilian Style Charred Flank Steak with Olive, Herb and Garlic Infused Vinaigrette \$26.95

Fire Roasted Skirt Steak Drizzled with Traditional Chimichurri or Roasted Red Pepper Sauce \$26.95

Carved King Round of Beef with Natural Au Jus and Horseradish Aioli \$20.95

Lechon Asado- Latin Inspired Roast Pork with Garlic, Lime, Orange, Bay,  
Sea Salt, Red Pepper, Sherry, Cumin and Cilantro \$20.95

Applewood Bacon Wrapped Pork Tenderloin with Dijon Maple Glaze \$20.95

Balsamic Glazed Pork Chop Served with Blistered Cherry Tomatoes and Fresh Herbs \$20.95

Southern Style Pulled Pork with Peach Bourbon BBQ Sauce \$20.95

### Seafood Entrée Options~

Roasted Salmon with Lemon Parmesan and Herb Compound Butter \$20.95

Fire Roasted Salmon with Pomegranate & Wildflower Honey Glaze \$20.95

Pan Roasted Tuscan Salmon with Parmesan Cream, Blistered Tomato, Garlic & Baby Spinach \$22.95

Light Black Salmon with Avocado Cream Fraise \$20.95

Light Black Tilapia with Cajun Cream Sauce \$20.95

Pan Seared Tilapia with Lemon Caper Buerre Blanc and Fresh Dill \$20.95

Pan Roasted Yellow Tail Snapper with Pineapple Avocado Salsa and Crispy Tortilla Darts \$38.95

Dry Rubbed and Grilled Mahi Mahi with Honey Lime Red Cabbage Slaw \$24.95

Pan Seared Mahi Mahi with Blueberry Buerre Blanc \$22.95

Coconut Crusted Mahi Mahi with Apricot Coulis \$22.95

{2} Hand Shaped Jumbo Crab Cakes with Caramelized Corn & Red Pepper Salsa \$29.95

Lobster Tail with Smoked Paprika Clarified Butter \$29.95

Florida Key-Lime Grilled Shrimp & Scallops Drizzled Tomato Pan Sauce \$26.95

**Sides:**  
**Choose Two\***

Whipped Idaho and Bliss Potatoes with Heavy Cream  
Roasted Red Bliss Potatoes with White Truffle and Parmesan  
Potatoes Au Gratin with Parmesan Bread Crumb and Cheddar  
Penne Pasta with Deconstructed Pesto and Toasted Pine Nuts  
Wild Rice/ Rice Pilaf/ Coconut Jasmine Rice or Couscous  
Fire Roasted Vegetables with Citrus Butter  
Asiago Roasted Asparagus  
Blistered Green Beans in Olive Oil and Sea Salt  
Garlic and Parmesan Roasted Vegetables  
Zucchini and Roasted Tomato Au Gratin with Parmesan  
Broccoli with Garlic Butter Sauce

**Salads:**

Mixed Field Greens with Baby Spinach Topped with  
Pistachio Crusted Goat Cheese,  
Dried Cranberries and Red Onion  
Served with Raspberry or White Balsamic Vinaigrette

Mixed Field Greens Salad with Sugared Pecans,  
Lush Strawberries, Creamy Feta and Red Onion Served  
with Raspberry or Balsamic Dressing

Mixed Field Greens with Baby Spinach Topped with  
Crumbled Blue Cheese, An Jou Pears, Black Walnuts  
And Red Onions  
Served with White or Balsamic Vinaigrette

**House and Caesar Salads Also Available\***

**All Entrees Include Artisan Bakery Rolls with Sweet Cream Butter  
& Southern Style Tea\***

### Plated Duet Pricing~

Choose **Any Beef Option** Listed and Add Chicken/ Fish/Pork Option for \$10.00pp

Add {1} Crab Cake, Grilled Shrimp Spear or Petite Lobster Tail to Any Entrée for \$12.00pp

### EFS House Special Duet

Espresso Rubbed Beef Tenderloin with Crumbled Gorgonzola & Balsamic Demi

Pan Seared Breast of Chicken with Citrus Buerre Blanc and Fresh Dill

Whipped Idaho and Bliss Potatoes

& Blistered Green Beans with Olive Oil and Sea Salt

Accompanied by Choice of Salad and Artisan Bakery Rolls

with Sweet Cream Butter \$29.95 pp

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