

UBERVIDA CATERING MENUS

MENU #1- \$35.00 Per Person

- *Caesar Salad with garlic croutons& homemade dressing*
- *Assorted Paninis,Wraps&Baguette Platter*
 - *Sliced Tropical Fruits&Berries*

MENU #2 - \$32.00 Per Person

Leek & Potato soup
Assorted panini, wraps & baguette platter
Selection of 'Kettle' potato chips

MENU#3 - \$43.00 PER PERSON

Freshly Baked Bread Selection

German Potato Salad

Mixed Green Salad with Two Dressings

Cold Cut Platter (Sliced Roast Beef, Roast Turkey breast,

Sliced Grilled Chicken Breast, Thinly sliced Ham,

Provolone, Swiss & Cheddar Cheese)

garnished with cocktail pickles and olives

Warm Brownies & Fresh fruit Salad

MENU #4 - \$40.50 PER PERSON

Arugula salad with toasted pine nuts & shaved parmesan

Freshly baked meat & vegetable lasagna

Tiramisu

Fresh Fruit Salad

MENU #5- \$45 PER PERSON

Lemon couscous with crispy veggies

Greek Salad

***Spinach & Goat cheese stuffed chicken breast
with dijon sauce***

Tandoori baked mahi ahi served with lemon butter sauce

Roast potato

Steamed mixed vegetables

MENU #6- \$30.00PER PERSON

Assorted Panini, Wrap & Baguette Platter

(Vegetarian & Meat filled selection)

Selection of "Kettle" Potato Chips

MENU #7- \$26.95 PER PERSON

***Custom Panini Platter
select from the following:***

- ***jerk chicken***
- ***fajita chicken***
- ***mozzarella tomato & parma ham***
- ***mediterranean tuna salad***
- ***grilled vegetables, portobello mushrooms &
mozzarella cheese***
- ***rosemary ham & marinated peppers***
 - ***rueben***
- ***california chicken caesar***
 - ***parmagiana chicken***
- ***grilled chicken & provolone cheese***
 - ***roast beef & blue cheese***
 - ***chicken salad & salsa***

MENU #8 - \$ 48.50 PER PERSON

Lemon and garlic grilled fish

Grilled chicken Breast, truffle butter

***Spinach Salad, toasted almond,
orange segments, blue cheese, balsamic vinaigrette***

Potato salad

Pasta salad

Tomato and Mozzarella Salad, olive oil, balsamic

Fresh bread rolls with Butter

Desert Bites

Fresh cut fruit

***Afternoon snacks – collection of wraps (cut into bite size),
pastries, muffins dessert bites***

MENU #9- \$52.50 PER PERSON

Homemade selection of bread rolls

Smoked salmon platter with onions, capers, horseradish and fresh lemon

Sliced cold cut platter, with salami, rosemary ham, smoked turkey breast

Assorted cheese platter with cheese biscuits and mixed fruits

Pasta salad with roasted mixed veggies and fresh herbs

Quinoa salad with dried cranberries, toasted almonds, fresh dill

Hummus dip & Roasted eggplant dip

Roasted red beet salad with green beans

Freshly baked croissants, mini bagels, mini danishes and assorted mini muffins

Omelet station with mixed topping

Bacon, Sausages

MENU #10- \$48.50 PER PERSON

Assorted bread basket

Grilled BBQ ribs with smoky sauce

Marinated grilled Wahoo with garlic, olive oil and fresh rosemary

***Baby spinach salad with chunky paprika croutons,
feta cheese and chickpeas***

***Macaroni salad with Caesar dressing, chopped
parsley and parmesan***

Char grilled corn on the cob with red onions and spicy salsa

Roasted Potato salad with a Spanish red pepper dressing

Chilled watermelon platter

SIT DOWN DINNER MENUS

MENU #11- \$105 PER PERSON

***Soup : Chilled avocado and yoghurt soup with
rosted garlic and pickled cucumbers***

***Appetizer : Kale Caesar salad with Mexican Cojita cheese,
dried cranberries and a smoky bacon dressing***

***Main Course : All natural beef tenderloin steak with a quinoa
and whole grain Dijon mustard crust served and red wine jus***

Or

***Grilled wild Scottish salmon and cherry tomatoes on a skewer
served with a cranberry compote***

***(Served with roasted root vegetables with olive oil and fresh rose-
mary, mashed sweet potato with roasted)***

Dessert : Rhubarb and ginger crumble served with vanilla sauce

MENU #12- \$105 PER PERSON

Appetizer : Home-cured salmon gravlax marinated in toasted fennel seeds and roasted beets served over a mixed leaf salad with a dill and lemon dressing

First course will be served with our freshly baked rosemary and sea salt focaccia bread

Main Course : Herb and mushroom crusted grilled tenderloin of beef and served with a red wine-caramelized onion sauce

Or

**Pan fried rockfish dusted in an orange and chipotle seasoning served with a tomato, mango and cilantro salsa
(Served with fingerling potatoes, grilled zucchini, green beans and baked cherry tomatoes)**

Dessert: Individual passion fruit mousse with a crumble shortbread served with a rhubarb sauce

TAPAS MENU

COLD SELECTIONS

- *tuna tartar on taco chips*
- *sesame & ginger spiced chicken on baguette*
- *parma ham wrapped around thin bread sticks*
 - *roast peking duck in a coriander crepe*
- *mozzarella with tomato on sliced baguettes*
 - *jumbo shrimps with cocktail sauce*
 - *roasted lamb wraps with mint dip*
 - *assorted finger sandwiches*
- *smoked salmon on pumpernickel bread*
 - *cheese & fruit skewers*
- *caramelised pecan nuts and pears served on an endive spoon
and topped with blue cheese*
- *beef and gorgonzola toasts with herb-garlic cream*
 - *avocado bruschetta*
- *herb crostini with blue cheese and caramelized onion relish*

HOT SELECTION

- *honey teriyaki chicken pieces*
 - *vegetable spring rolls*
- *asian beef skewers with peanut dip*
 - *scallops wrapped in bacon*
 - *miniature codfish cakes*
- *shrimp satay with mango mojo*
- *spinach & goat cheese baked in phyllo pastry*
- *slow roasted chicken wings – honey chili glaze*
 - *bbq chicken & blue cheese in pastry*
- *goat cheese & portobello mushroom in puff pastry*
- *miniature baked potatoes stuffed with sour cream, chives & bacon bits*
 - *cuban pork skewer with mango mojo*
- *crisp phyllo bites with asparagus and parma ham*
- *pulled pork sliders- manchego cheese, chipotle*

Tapas Pricing:

6 pieces per person (3hot,3cold) : \$22.90

8 pieces per person (4hot,4cold) : 29.90

10 pieces per person (5hot,5cold) : 37.00

For your convenience, please note a 15% gratuity surcharge will be added to all menus.

Catering cancelation has to be the latest 48 hours before the event. In case of cancelation within 24 hours, "The Client" will be responsible for the cost of the catering.