



TRINITY
CAFÉ & CATERING
MIAMI FLORIDA

Hors d'oeuvres

Chilled Selections

Cherry Tomato and Baby Bocconcini Skewer with Basil Chiffonade and Balsamic Reduction
Mediterranean Antipasto Skewer with Roasted Garlic and Lemon Aioli
Smoked Atlantic Salmon, Cucumber and Herbed Cream Cheese Napoleon

Hot Selections

Chicken Empanada with Cilantro Cream
Beef Empanada with Pico de Gallo
Vegetable Spring Roll with Sweet Chili Dipping Sauce
Mini Tostado with Grilled Shrimp, Roasted Corn and Black Bean Salsa
Cozy Shrimp with Sweet Chili Dipping Sauce
Maryland Style Crab Cake with Roasted Red Pepper Remoulade
Baked Brie and Raspberry En Croute
Sun Dried Tomato and Goat Cheese Tartlet
Beef Brochette with an Orange Teriyaki Glaze

Choose 3 to 5 of the selections

\$9.99 per person, per hour passed

BUFFET or PLATED DINNER SELECTIONS

Salads

Caprese Stack

Vine Ripened Tomato, Whole Milk Mozzarella, Fresh Basil,
Extra Virgin Olive Oil and Balsamic Reduction

Caesar Salad

Romaine, Focaccia Croutons, Sun-Dried Tomato, Shaved Parmigiano Cheese and
Classic Caesar Dressing

Chopped Salad

Romaine, Shredded Colby Jack, Vine Ripe Tomato, Cucumber and Crispy Bacon
Tossed with Creamy Ranch Dressing

Entrée

Grilled Filet Mignon with Cabernet Demi-Glace Sauce

Creamy Goat Cheese Mashed and Sautéed Spinach

Roasted Breast of Chicken with Lemon Caper Sauce

Sun Dried Tomato Orzo and Broccoli Rabe

Breast of Chicken with an Orange Sesame Glaze

Coconut Infused Jasmine Rice with Sugar Snap Peas and Baby Carrots

Grilled Salmon with a Lemon Buerre Blanc

Roasted Fingerling Potatoes and Creamed Spinach

Petite Filet Mignon with Bordelaise Sauce, Pan Seared Shrimp with Tomato Relish,

Roasted Garlic Mashed and Sautéed Spinach

SWEET SAVOURS

Tiramisu

Clouds of light mascarpone cream on a coffee and rum soaked sponge cake

Key Lime Pie

Authentic Florida key lime, tartly refreshing in a granola crust

Petite Sweet Platter

Assortment of Petite Fours, Chocolate Covered Strawberries and Miniature Fruit Tartlet

\$39.99 to \$59.99 per person
Based on Menu Selection

Alternative Selections

Chicken

Caprese Chicken - Grilled Chicken Breast Topped with Fresh Mozzarella, Basil and Tomato
Stuffed Chicken Breast - Breaded and Oven Baked Stuffed with Sun-Dried Tomato, Spinach and Ricotta Cheese
Chicken Picatta - Sautéed with Mushrooms Capers and Lemon White Wine Sauce
Chicken Breast with Wild Mushroom Port Demi-Glace

Beef

Herb Coated Flank Steak with Caramelized Onion Sauce
Peppercorn Coated Flank Steak Drizzled with Dijon Sauce
Roasted Beef Loin with Port Wine Sauce

Pork

Roasted Pork Loin with Mango Demi-Glace
Oven Roasted Jerk Pork
Roasted Pork Loin with Molasses Mustard Glaze

Seafood

Mojito Marinated Shrimp Skewer
Roasted Red Pepper and Black Olive Pesto Salmon
Horseradish Crusted Salmon
Potato Crusted Salmon
Tuna Au Poive
Herbed Breadcrumb Snapper with Roasted Red Pepper Sauce
Roasted Floribbean Mahi Mahi with Mango Salsa

Starch

Roasted Garlic Mash
Sweet Potato Mash
Rosemary Roasted Potatoes
Wild Rice
Rice Pilaf

Vegetable

Roasted Broccoli with Garlic and Lemon Zest
Curry Roasted Cauliflower
Glazed Baby Carrots
Roasted Balsamic Vegetables
Herb Roasted Vegetables
Green Beans with Sun Dried Cranberries
Green Beans Amandine
Zucchini Squash Sauté

Salads

Field Greens with Blue Cheese, Artichokes, Tomatoes and Carrot with Dijon Vinaigrette
Baby Spinach with Bacon, Blue Cheese, Orange Segments and Glazed Pecans with Citrus Vinaigrette