EVEN™ BY IHG

PLATE ABOVE CATERING

STAYBRIDGE SUITES BY IHG

FULL SERVICE MENU



PlateAbove.com

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.



BREAKFAST & BRUNCH

All buffet or brunch options include regular coffee, decaf coffee, hot tea, orange juice and apple juice and ice water. Listed prices are per person.

Florida Continental $19.95
Fresh whole fruit • Blueberry yogurt parfaits • Danish, mini muffins & scones

Handheld Breakfast $19.95
Croissant sandwich (egg & cheese + ham / bacon / sausage) • Fresh whole fruit • Crispy hash-brown patties

Good Morning Breakfast $21.50
French toast or pancakes • Scrambled eggs • Choice of ham, vanilla bacon, or sausage • Scattered hashbrowns

Americana $21.50
Fresh seasonal fruit platter • Scrambled eggs • Roasted red potatoes • Choice of vanilla bacon, ham, or sausage • Buttermilk biscuits

English Breakfast $21.50
Scrambled eggs • Pork sausages • Grilled tomatoes · Pan-fried mushrooms • Baked beans • Toast with butter & jam

Brunch $23.95
Garden salad • Potato & Sausage or Potato & Asparagus Frittata • Scrambled eggs w/ cheese on side • Candied bacon • Roasted red potatoes • Roasted asparagus • Blueberry French-toast bread pudding • Assorted breakfast breadbasket

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.



BREAKFAST & BRUNCH

Enhancers + Add-Ons
Per guest pricing– 12-guest minimum

Eggs & Frittatas
Potato & Sausage Frittata $12 GF
Potato & Asparagus Frittata $12 GF
Scrambled Eggs $5

Proteins
Candied Bacon $6
Bacon $5
Grilled Ham Steaks $5
Pork Sausage Links $4

Breakfast Sandwiches & Handhelds
Croissant Breakfast Sandwich $12
Choice of ham, vanilla bacon or sausage

Potatoes & Hashes
Roasted Red Potatoes $4 VG, GF, DF
Hash-Brown Patties $4
Scattered Hashbrowns $4 VG, GF, DF

Breads & Pastries
Buttermilk Biscuits & Country Gravy $11
Vegetarian option is available
Buttermilk Biscuits $4 V
Assorted Breakfast Breadbasket (mini muffins, Danish, scones) $7
Mini Danish $4 · Mini Muffins $4 · Mini Scones $4
Toast with Butter & Jam $2 V

Sweet Griddle & Baked Treats
Blueberry French-Toast Bread Pudding $11 V
French Toast $8 V
Pancakes $8 V

Grains & Cereals
Grits (butter, cheese, scallions, bacon) $11 V
Oatmeal (brown sugar, raisins, cinnamon) $11 V
House-Made Granola $5 V, GF, DF

Fruits & Yogurt
Fresh Seasonal Fruit Platter $5 VG, GF, DF
Whole Fruit $4 VG, GF, DF
Vanilla Yogurt Parfaits $8 V, GF

Vegetables & Greens
Garden Salad $7 V, GF, DF
Grilled Tomatoes $4 VG, GF, DF
Pan-Fried Mushrooms $4
Roasted Asparagus $4 V, GF
Baked Beans $3 V, GF, DF

Beverages
Coffee & Hot Tea $5
Orange or Apple Juice $5

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.



LUNCH & DINNER BUFFETS

Lunch buffets are $32.95 per person and includes 1 salad, 2 sides, 1 entrée, a bread, and iced tea station
Dinner buffets are $42.95 per person and includes 1 salad, 2 sides, 2 entrées, a bread, and iced tea station

Salads

Watercress and Orange Salad GF, V
Classic Caesar V
Garden Salad GF, V
Mediterranean Salad GF, V
Spinach, Feta, and Strawberry Salad GF, V
Roasted Apple & Gorgonzola Salad GF, V
Greek Orzo Pasta Salad V
Quinoa Salad GF, V

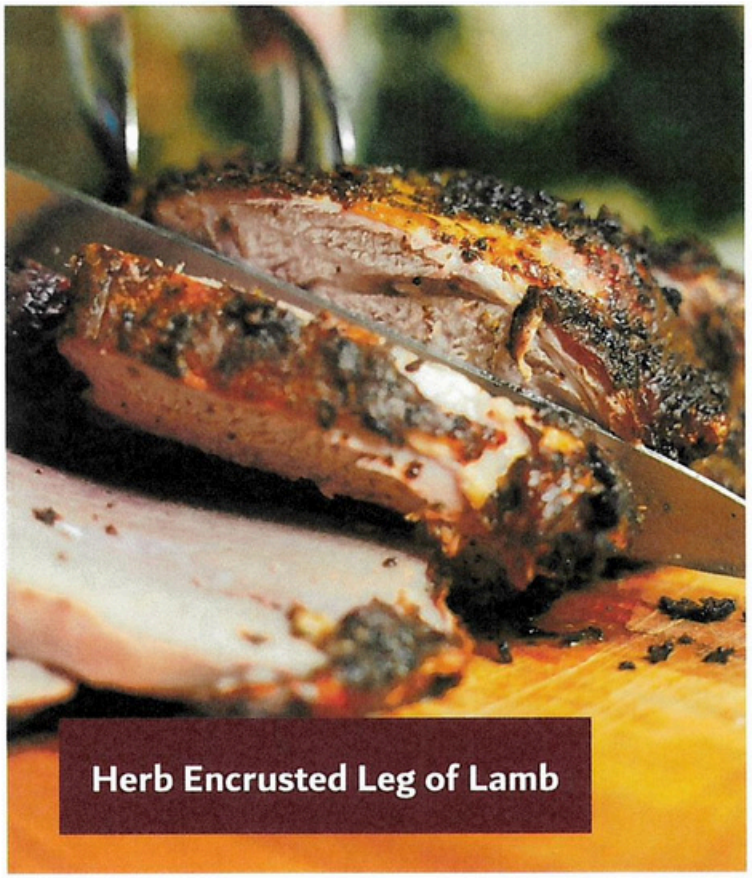
Dressings

All dressings are gluten free (GF)
Citrus Vinaigrette VG
Balsamic Vinaigrette VG
Ranch V
Caesar V
Raspberry Vinaigrette VG
Creamy Bleu Cheese V

Entrees

Chicken, Turkey & Duck

Chicken Piccata
Chicken Marsala
Mediterranean Chicken GF
Chicken Balsamico
Chicken Mustardello
Chicken Fajitas GF
BBQ Chicken GF
Lemon Rosemary Chicken GF
Grilled Chicken Parmesan GF
Orange Glazed Chicken GF
Portuguese Peri Peri Chicken GF
Peruvian Pineapple Chicken GF
Jerk Spiced Chicken GF, DF
Sage Butter Turkey Breast GF, DF
Turkey Breast with Lemon and Caper Sauce GF
Turkey Breast "porchetta" Stuffed with Fennel, Apple & Shallots GF, DF
Spiced Cherry Duck Breast GF, DF
Honey, Soy & Ginger Duck Breast GF, DF


Herb Encrusted Leg of Lamb

Beef & Lamb

Beef Wellington
Grilled Flank Steak with Chimichurri GF, DF
Beef Tenderloin with Mushrooms and Caramelized Onions GF, DF
Steak Fajitas GF, DF
Italian Meatballs GF, DF
Beef Bolognaise GF, DF
Braised Beef Short Ribs GF, DF
Lamb Chops with Rosemary Cream GF
Herb Encrusted Leg of Lamb GF, DF

GF: Gluten-Free • DF: Dairy-Free •
V: Vegetarian • VG: Vegan

PlateAbove.com

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.

LUNCH & DINNER BUFFETS

Pork
Hawaiian Pulled Pork GF, DF
Bourbon, Lavendar & Honey Glazed Pork Chop GF, DF
Whole Roasted Pork Loin with Caramelized Apples & Onions GF, DF

Seafood
Pesto Mahi Mahi GF
Mango Salsa Salmon GF, DF
Bourbon Honey Seared Tuna GF, DF
Seared Scallops
Grilled Swordfish GF

Speciality Seafood
Each dish is +$5 per person
Low Country Boil (shrimp, crab legs, corn, potatoes, kielbasa) GF
Spanish Paella (chicken, chorizo, shrimp, mussels, peas, bell pepper, tomatoes, saffron rice) GF, DF
Seafood Crepe (shrimp, scallops, crab, sauce Newburg)

Vegetarian & Vegan
Eggplant Rollatini GF, VG option available
Hassleback Eggplant GF, VG option available
Eggplant & White Bean Meatballs GF, VG option available
Chickpea Cutlet & Apple Sage Filling
Herbed Porcini Crepes with Roasted Wild Mushrooms and Onions
Zucchini Boats GF, VG option available
Portobello Fajitas GF, DF

Boxed Lunches
Sandwiches come on a flaky croissant with lettuce and condiments. All lunches include bottled water, chips and a cookie. Boxed lunches $14 each.

- **Ham & Swiss**
- **Turkey & Cheddar**
- **Roast Beef & Colby Jack Cheese**
- **Chicken Salad Croissant**
- **Mediterranean Salad** *(vegan option available)*
- **Garden Salad** *(vegan option available)*

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan



A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.

LUNCH & DINNER BUFFETS

Sides

Potatoes

Sweet Potatoes Wedges GF, DF, VG
Roasted Rosemary
Tri-colored Potatoes GF, DF, VG
Garlic Mashed Potatoes GF, V
Scalloped Potatoes GF, V
Boxty (parsnip & potato cakes) GF, V
Old Fashioned Potato Salad GF, DF

Vegetables

Stir-fry Vegetables GF, DF, VG
Kale-Cabbage Slaw GF, V
Mango Pineapple Slaw GF, DF, VG
Pickled Carrot & Sweet Potato Slaw GF, DF, V
Sautéed Mushrooms GF, V
Cilantro Lime Street Corn GF, V
Seasonal Roasted Vegetable Medley GF, DF, VG
Roasted Brussels Sprouts GF, VG
Sautéed Spinach GF, DF, VG
Grilled Asparagus GF, DF, VG

Pasta

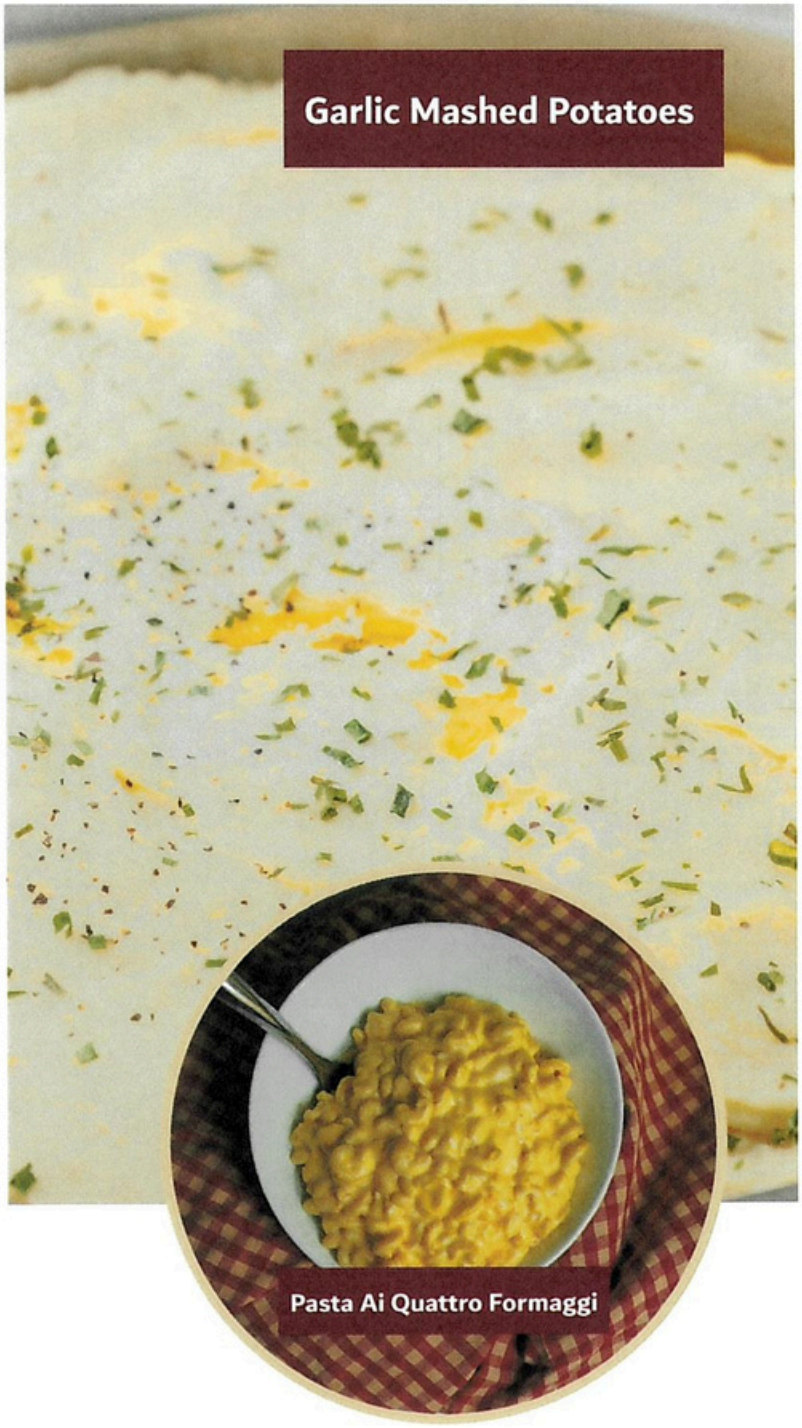
Pasta Ai Quattro Formaggi V
Bowtie Alfredo V
Penne Marinara DF

Rice

Yellow Rice GF, DF, VG
Rice Pilaf GF, DF, VG
Classic Risotto GF, V
Coconut Pineapple Jasmine Rice GF, DF, VG
Vegetable Paella GF, DF, VG

Beans

Black Beans GF, DF, VG
Baked Beans GF, DF
Refried Beans GF, DF, V



GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan

PlateAbove.com

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.

DESSERTS

Assorted Dessert Shooters $5 each
Key Lime V
Chocolate Mousse V, GF
Strawberry Trifle V, GF
Caramelized Banana Cream V, GF
Chocolate Brownie Ganache V
S'more
Milk & Cookies V
Shooters of cold milk topped with a chocolate chip cookie wedge!

Dessert Empanadas $6 each
Chocolate Ganache V
Caramel Apple V
Cherry Pie V
Pumpkin V
Bananas Foster V
Blueberry V
Caramelized Peach V
Pecan Pie V

Cookies & Other Sweet Treats $4 each
Peanut Butter Cookie GF, V
Brown Butter Chocolate Chip Cookie V
Oatmeal Raisin Cookie V
Fudge Brownie V
Blondie V
Cannoli V
Baklava V

Cobblers $6 each
Apple V
Blueberry V
Peach V

Bread Puddings $9 each
Bread Pudding With Chantilly Cream V
Bread Pudding With Chocolate Ganache V
Bread Pudding With Whiskey Caramel V

Tartlets $7 each
Chocolate Pistachio V
Peanut Butter Chocolate V
Lemon Curd V
Blueberry Ricotta V
Caramel Nut V
Pecan V
Caramel Apple V
Fruit Tart V

Cream Puffs $6 each
Vanilla V
Chocolate Ganache V
S'more V
Banana Cream V
Strawberry & Cream V
Key Lime V


Brown Butter Chocolate Chip

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan


Chocolate Mousse Shooter

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.

TRAYS & DISPLAYS

Items are priced per person

Antipasti Board $15
Cured meats, imported cheeses, marinated olives, mushrooms, artichoke hearts and grape tomatoes served with crackers

Dips & Spreads Tray $15
Artichoke spinach dip, garlic hummus, summer Greek salad, and olive tapenade served with toasted pita and pretzel bites

Grilled & Chilled Vegetable Tray $5 GF, DF
Fresh vegetables, grill marked and served cold with ranch dipping sauce and hummus

Cured Salmon Display $7
Thin slices of house-cured salmon, served with cream cheese, dill, lemon, red onion, capers, and entertainment crackers

Assorted Pinwheels $5
Available in turkey-cranberry, veggie-hummus and pimento-pistachio flavors

Charcuterie Grazing Board $20
A grand assortment of imported and domestic cheeses, cured meats, fresh and dried fruits, dips and spreads, crudites and pickled vegetables, honey, mini croissants and gourmet crackers

Cheese & Nut Tray $15
Includes a pimento cheese spread, goat cheese with cranberries, an assortment of domestic and imported cheeses, nuts, fresh and dried fruit

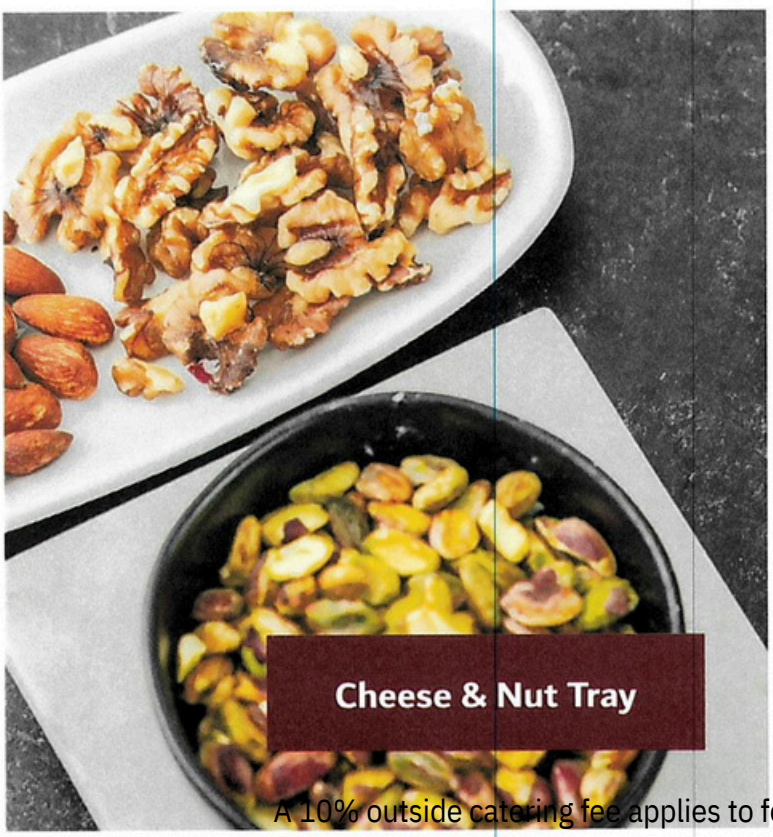
Fresh Seasonal Fruit Platter $5 VG, GF, DF

Deviled Eggs $5 GF, DF, V
Topped with your choice of bacon or cured salmon

Mini Sandwiches & Handhelds $5
Choose an assortment:

- Chicken Salad mini croissants
- Ham & Swiss
- Turkey & Cheddar
- Roast Beef & Colby Jack

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan


Cheese & Nut Tray


Antipasti Board

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.

SMALL BITES

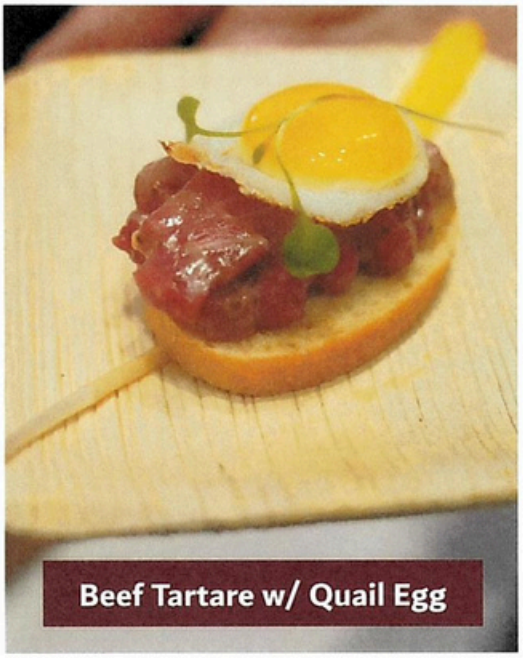
Items are priced per person

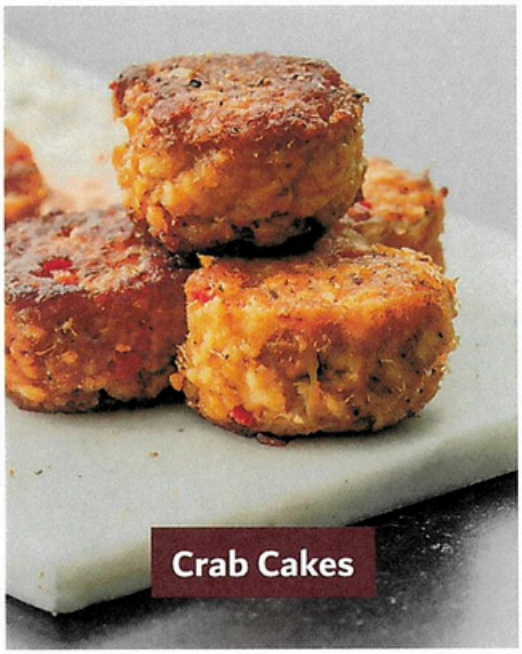
Beef, Lamb & Pork

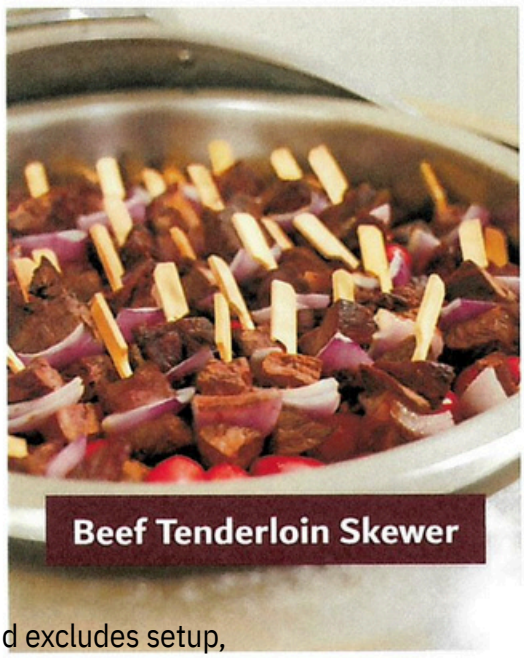
Asian Meatballs $5 GF, DF
  Available in pork or chicken
Greek Meatballs $5
  Available in lamb or pork
Swedish Meatballs $5
  Available in pork & beef, chicken & pork or all chicken/pork
Beef Tartare with Quail Egg $7 DF
Beef Tenderloin Skewer $9 GF, DF
Beef Picadillo Empanadas with
  Chimichurri Cream $10 GF
Lamb "Lollipops" $10 GF
Mini Beef Wellington $10

Seafood

Crab Cakes w/ Remoulade $5
Crab-Stuffed Mushroom Caps $5 DF
Gazpacho & Shrimp Shooter $5 GF, DF
Shrimp Cocktail Shooter $5 GF, DF
Lobster & Bacon Fritter with Jalapeño Aioli $7
Coconut Shrimp $7 GF, DF
Drunken Shrimp $7 GF, DF
Shrimp Ceviche $7 GF, DF
Shrimp & Avocado Cucumber Cups $7 GF, DF
House-Cured Salmon Cucumber Chips $7 GF, DF
Tuna Poké Wonton Cups $7 DF
Sesame Seared Ahi Tuna Tacos with
Asian Slaw $10
Fried Calamari & Banana Peppers $10


Beef Tartare w/ Quail Egg

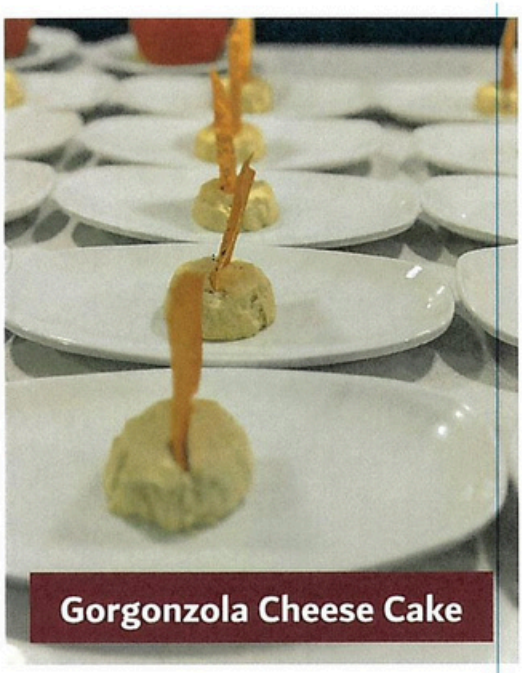

Crab Cakes

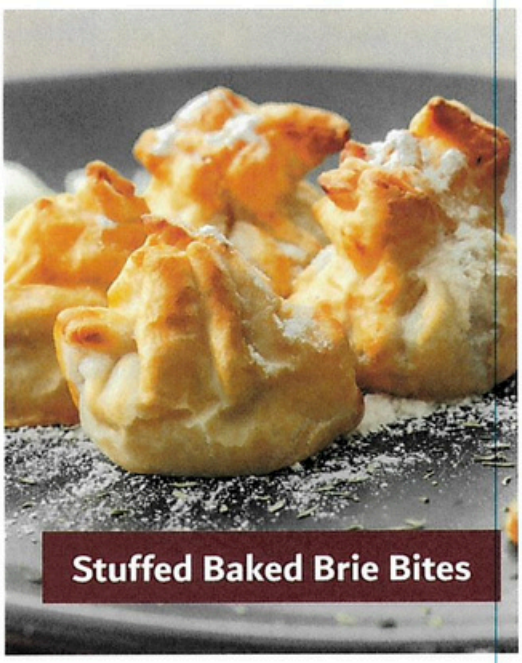

Beef Tenderloin Skewer

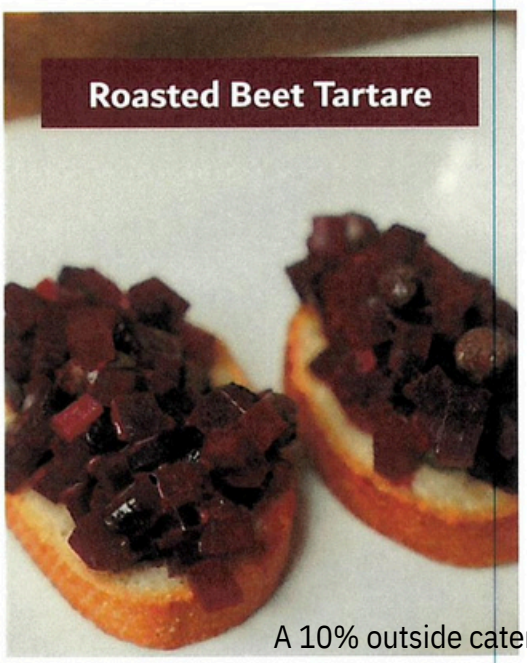
GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan

PlateAbove.com

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.


Gorgonzola Cheese Cake


Stuffed Baked Brie Bites


Roasted Beet Tartare

SMALL BITES

Items are priced per person

Chicken

Thai Chicken Satay Skewers with Peanut Sauce $5 GF
BBQ Chicken Skewers $5 GF
Honey Tarragon Chicken Salad Cups $5
Spicy Mango Chicken Bao $7

Meat & Cheeses

Grilled Peaches, Prosciutto & Whipped Ricotta with Honey Drizzle $5
Prosciutto & Gruyere Pinwheels $5
Bourbon Bacon Jam & Bleu Cheese Tartlets $5

Vegetarian

Spinach & Artichoke Tartlets $5 V
Cranberry & Brie Tartlets $5 V
Pear, Candied Pecan & Bleu Cheese Cups $5 V
Goat Cheese Stuffed Peppers $5 V GF
Fried Green Tomatoes with Pimento Cheese $5 V
Tomato & Basil Bruschetta with Crostini & Cucumber Chips $5 V GF
Caprese Skewers $5 V GF
Spinach & Artichoke Dip-Stuffed Mushrooms $5 VG on request GF
Deviled Pickled Mushroom Caps $5 VG GF
Corn Fritters with Hot Honey $5 V
Mushroom & Gruyere Pinwheels $5 V
Olive Tapenade & Feta Pinwheels $5 V
Spinach & Artichoke Pinwheels $5 V
Stuffed Baked Brie Bites $5 V
Flavors: *Caramelized Onion & Thyme*
Artichoke & Pesto
Brown Sugar & Pecan
Lavender, Honey & Almond
Apricot Preserves
Mini Gorgonzola Cheesecake with Lavash Chips $7 V
Spanakopita $7 V
Vegetarian Empanadas with Chimichurri Cream $7 VG on request
Roasted Beet Tartare with Quail Egg $7 VG on request

GF: Gluten-Free • DF: Dairy-Free • V: Vegetarian • VG: Vegan

PlateAbove.com

A 10% outside catering fee applies to food purchases only and excludes setup, cleanup, taxes, gratuities, and all other charges.