



# TUXEDO CATERING & Events

[www.Tuxedocatering.com](http://www.Tuxedocatering.com) BY Aloha Productions Inc.

## Wedding and special events Menu

Tuxedo Catering is a unique, full-service catering and event productions company owned and operated by Aloha Productions Inc, that specializes in custom event creation. Our event team can handle every aspect of your party, including rental needs, location selection, center pieces, floral, invitations, video and photography, linen, DJ, Live music, lighting and event design. Our progressive and perfectionist attitude sets us apart from other companies and is what gives each event a signature style. We are the best at what we do and we know it... our goal is to prove it to you.

Rest assured, your food will taste as fabulous as it looks. From preparation to presentation, we take pride in providing unique hors d' oeuvres, buffets and complete formal sit down meals that are not only delicious to the mouth, but also to the eye. Because we are established corporation and going strong on our 10<sup>th</sup> year of the event production and catering industry, our resources and capabilities are endless. If we are simply providing food for an office event, or producing a wedding or fundraiser for 800, you can count on amazing food from start to finish.

Tuxedo catering specialized in offsite catering for private parties, corporate events, and weddings in central Florida. We provide catering services and full bar services, as well as event staffing, entertainment, and just about any other event.

**Quality, Creative, and Personalized Event Productions!!!**

**Lahela McElroy: Owner / Event Coordinator**

### **All buffets include:**

- Upgraded disposable plates, flatware & white napkins
- Votive candles
- Buffet linen
- Greenery
- Chafing dishes
- Water service with lemon wheel / in clear disposable cups unless upgraded to china

### **Service Charges and taxes:**

- Service personnel, sales tax & gratuity IS NOT included in the menu prices..
- Gratuities are appreciated and left at your discretion
- Please read terms and agreement on contract



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## Tuxedo Salads

- **Tossed Tropical Salad**  
Romaine lettuce with coconut flakes & chopped walnuts tossed in a island dressing
- **Asparagus & Roasted pepper Caesar**  
Crisp romaine with asparagus tips, roasted peppers, parmesan cheese and croutons in our classic Caesar dressing
- **Fresh Baby Greens**  
Mixed with walnuts gorgonzola cheese in a raspberry Vinaigrette-
- **Caesar Salad**  
Romaine lettuce tossed with croutons in a traditional dressing
- **Tuxedo House Salad**  
Mixed greens and croutons with choice of two dressings
- **Antipasto Salad**  
Italian Favorite! (Add \$1.50)
- **Apple Gorgonzola Salad**  
Delicious red apples, walnuts, dried cranberries and gorgonzola cheese tossed with fresh Romaine lettuce in our signature cranberry citrus vinaigrette.
- **Greek Salad**  
Chopped greens, grape tomatoes, feta Cheeses & Kalamata Olives
- **Mozzarella Tomato Caprese**  
Buffalo mozzarella balls, grape tomatoes, fresh basil, balsamic vinegar, olive oil and cracked black pepper
- **Kohala Mountain Green Salad**  
Salad of greens, cherry tomatoes, mushrooms, croutons, mango and toasted nuts topped with our aloha house dressing
- **The Artichoke Toss**  
Chopped romaine, artichoke hearts, smoked apple wood bacon, yellow and red peppers, bleu cheese, purple onions and spicy Dijon vinaigrette
- **Strawberry Salad**  
Mixed greens, spinach, pine nuts, strawberries, feta cheese and a cranberry citrus vinaigrette



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## Chicken

- **Chicken Marsala**  
Boneless chicken breast sautéed portabella mushrooms and pearled onions in a sweet Marsala wine sauce
- **Chicken Teriyaki**  
Grilled to perfection chicken breast with our sweet home made teriyaki glaze, And grilled Pineapple
- **Parmesan Chicken**  
Lightly breaded chicken breast smothered with mozzarella cheese and Tuxedos Fresh marinara sauce
- **Chicken Formaggio**  
Tender Chicken breasts topped with fresh asparagus spears and Mozzarella cheese in a white wine sauce
- **Caribbean Chicken**  
Marinated tender chicken breasts with our special jerk seasoning
- **Chicken Long Rice**  
Warm noodles and gingered chicken and vegetables
- **Hawaiian Chicken**  
Boneless grilled chicken marinated in our zesty orange flavored sauce
- **Chicken Roulade**  
Boneless breast of chicken stuffed with herb goat cheese, sun-dried tomatoes, wild mushrooms and spinach topped with Madeira wine sauce
- **Milanese**  
Breaded, boneless chicken breast with a brown butter and lemon sauce herb roasted marinated quartered chicken roasted and served with roasted garlic Au Jus
- **Chicken Fontina**  
Sautéed boneless breast of chicken topped with fresh spinach and melted fontina cheese in a light chardonnay cream sauce
- **Huli Huli Chicken**  
Assorted chicken on the bone marinated over night in our teriyaki marinade
- **Santa Fe chicken**  
Boneless breast of chicken marinated topped with our mango salsa and cilantro
- **Roasted Chicken**  
Roasted quartered chicken with special seasonings and natural Jus
- **Large Chicken Kabobs**  
Chunks of large white meat chicken on a large skewer with colorful veggies on a stick



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## Beef

- **New York Strip \*\*\*- USDA**  
8 oz lean juicy cut topped with our wine sauce
- **Filet Mignon\*\*\*\*\***  
Marinated 8 oz filet cooked on a open flame  
Add sautéed mushrooms and onions \$1.00/ pp
- **Prime Rib \*\*\*\*\***  
Slowly cooked to medium temperature served with au-jus and horseradish sauce on the side
- **Teriyaki Steak Strips**  
Our steak strips are marinated for 24 hours in our special sauce and grilled to perfection
- **Tournedos Tuxedo**  
Petite filet mignon served with our special sauce
- **Mom's Favorite Meatloaf**  
Generation recipe
- **Beef Baby Back Ribs\*\***  
Mouth watering slow cooked ribs with your choice of sauce
- **Large Steak Kabobs**  
Large sirloin steak bites with an array of colorful peppers and onions
- **Beef Bourguignon**  
Pieces of Tender Beef sautéed with Pearl Onions and Mushrooms  
Simmered in a Burgundy Wine Sauce
- **Sirloin of beef**  
Topped with pinot noir demi glaze
- **Tender beef brisket**  
Topped with our caramelized onion Jus
- **Marinated London Broil**  
Slow marinated London broil grilled over an open flame,  
sliced thin and drizzled with tiger sauce



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## Pork

\*\*\*\*\*Whole Kalua Pig Roast\*\*\*\*\*  
\$4.99per pound

- **Caribbean Pork**  
Mojo marinated pork tenderloin medallions served with a fresh fruit salsa
- **Kiona's Grilled pork chops**  
Center cut 8 oz chop grilled to perfection sides with warm apple sauce
- **Kalua pork**  
Liquid smoke, Hawaiian rock salt, and ti leaves topped with our special maui sauce
- **Pulled Pork**  
Pulled hickory smoked pork or kalua pulled pork served with special sauce on the side
- **Pork Tenderloin**  
Marinated garlic encrusted pork tenderloin topped with our signature gravy
- **Mango-Chutney Glazed Ham**  
Spiral sliced whole ham with a mango-chutney glaze
- **Mango-Chutney Glazed Ham**  
Spiral sliced whole ham with a mango-chutney glaze
- **Pork Baby Back Ribs**  
Mouth watering slow cooked ribs with your choice of sauce

## Seafood

- **Island Salmon\***  
Freshly grilled topped with crushed macadamia nuts and topped with our homemade sweet sauce
- **Salmon**  
Fresh Salmon seasoned Grilled or blackened to perfection
- **Sea scallops\*\***  
Fresh from the sea with a coating of our lemon sauce
- **Honolulu Shrimp**  
Sautéed pineapple shrimp with toasted macadamia nuts
- **Mahi -Mahi**
  - Fresh mahi-mahi grilled and topped with a key lime honey-garlic sauce
  - Topped with crush mac nuts and pineapple topping
  - Blackened topped with a carivvean fruit salsa
- **Crab Cakes**  
Maryland style served with an orange saffron sauce
- **Shrimp Scampi**  
Sautéed in white wine, lemon and butter
- **Spanish Grouper**  
Topped with light tomato sauce and sautéed onions and peppers



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## Vegetarian

- Vegetable tofu kabobs
- Spinach & Cheese Enchiladas
- Red Beans & Rice
- Fettuccini Alfredo
- Vegetarian Calzone
- Vegetable strudel
- Portobello Mushrooms – smothered with jack cheese and caramelized onions
- Eggplant parmesan
- Garden Burger
- Spinach Quiche

## Sides Dishes:

### Starches:

- Rice  
(Yellow, sticky white, Coconut, Spanish, brown, luau fried rice)
- \$3.50 /pp -Upgrade to potato bar / mixed cheeses, bacon bits, chives, butter & sour cream
- Roasted Garlic smashed potatoes
- Potatoes Au Gratin
- Sweet Mashed
- Aloha Sweet Potato- sweet potatoes are cut into 1 ½ inch thick, tossing lightly into our skilled filled potatoes are then glazed with brown sugar and sprinkled with coconut
- Sweet baked (butter and brown sugar)
- Roasted Red skin Potato
- Baked (butter and sour cream)
- Twice Baked Potatoes
- French Fries or steak fries – cooked to order
- Penne Alfredo- Penne pasta served in a savory Alfredo sauce
- Wild mushroom saffron rice
- Saffron Spanish rice
- Orzo sautéed with spinach and garlic in light parmesan olive oil
- Pasta Sauté
- Apple sweet mashed potatoes



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- Green Beans- with toasted almonds
- Corn on the Cob – served with creamy butter
- Maduras- Fried sweet plantains served with a touch of honey
- Asparagus- Freshly steamed with butter garlic or hollandaise sauce
- Penne marinara- Aloha's Italian style
- Fresh Vegetables – grilled or steamed
- Caramelized Baby Carrots- topped with a honey glaze
- Steamed asparagus bundle with red bell pepper
- Sautéed spinach with garlic
- Broccoli au gratin
- Oven roasted cauliflower with white wine, parmesan and panko bread crumbs
- Lemon butter Asparagus

