



[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*



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**Services and Prices**

**All dinner buffets are served with Reflections flatware, upgraded disposable china, napkins, Buffet linen, decorated buffet with plants and greenery, set up and clean up of the buffet area. Pricing is for food only.**

Pre-set your salad with fresh baked bread baskets on each guest table \$1.50 /pp

Add real china \$4.50 /pp

<p align="center"><b><u>Corporate / Office Catering</u></b></p> <p>We will customize menus for your office catering needs that reflect the special budget requirements of our corporate clients. Delivery or full service events are both offered.</p> <p align="center"><b>\$9.95 – 34.95 /pp</b></p>	<p align="center"><b><u>The Tuxedo Package</u></b></p> <p>When nothing less than the absolute best will do, we suggest this package. It offers the most selection and comes complete with the appetizer add-on. Please choose 3 appetizers, 2-3 Entrees, 3-5 side dishes or salads and assorted dinner rolls.</p> <p align="center"><b>\$29.95-49.95 /pp</b></p>
<p align="center"><b><u>Appetizer and Hors D’oeuvres Party</u></b></p> <p>This package is ideal for an event where a full meal is not needed. Our platters and finger foods can be found under the heading Hors d’oeuvres in our main menu. The prices below will vary because of the variety of options available and number of guests requested.</p> <p align="center"><b>\$14.95- \$39.95 /pp</b></p>	<p align="center"><b><u>Bow Tie Package</u></b></p> <p>This is our most popular package offering the most flexibility at an affordable price. Please choose 2 appetizers, 2 Entrees, 2 side dishes, and a salad with dinner rolls.</p> <p align="center"><b>\$19.00-23.50 /pp</b></p>
<p align="center"><b><u>Appetizer and Hors D’oeuvres Add-on</u></b></p> <p>Add an appetizer or finger food to your event</p> <p align="center"><b>\$2.00 for the first \$1.50 pp each additional</b></p>	<p align="center"><b><u>The Sterling Buffet</u></b></p> <p>This is a wonderful package for an afternoon or evening event of any size. Please choose 2 Entrees, 3 side dishes or salads and assorted dinner rolls.</p> <p align="center"><b>\$15.50 – 19.95 /pp</b></p>
<p align="center"><b><u>Tuxedo Gala Seated Dinner</u></b></p> <p>Seated Dinners are the most formal affairs. Our staff serves your guests tableside. Choose your number of courses and your style, and our event professionals will coordinate your event from start to finish.</p>	



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Passed or Stationary Hors D' oeuvres

### Cold Hors D' Oeuvres

- **Shrimp Martini\*\***  
Jumbo shrimp cocktail served in disposable martini glass w/ tangy cocktail sauce
- **Fruit Martini**  
Seasonal fruit topped with whipped cream
- **Seasonal Fruit Skewers or Fresh Fruit Platter**  
Our fresh seasonal fruits and berries garnished with fresh mint
- **Turkey, Ham or vegetarian wraps**  
Rolled with romaine lettuce, herb cream cheese and Colby cheese
- **White Truffle Devilled Eggs**  
**Assorted Canapés**  
Olive tapas, artichoke delight, blue gems, tuna mouse, salmon pinwheel
- **Antipasto Skewer**  
Skewered sun dried tomatoes, kalamato olives, mozzarella and artichoke hearts marinate in Italian seasonings and oil
- **Cheese Display or Platter**  
Assortment domestic cheeses with gourmet crackers and homemade ranch dipping  
Add imported \*\*
- **Sushi \*\***  
California Rolls, Fried Shrimp, Salmon, Tuna served with soy sauce, wasabi and Ginger
- **Chilled jumbo shrimp Display \*\***  
Served with cocktail sauce and lemon wedges
- **Ham roll**  
Herb cream cheese with scallions
- **Vegetable Crudités**  
Fresh selection of both raw and grilled vegetables served with assorted dips
- **Assorted Classic Finger Sandwiches**  
Selection of fresh breads with choice of turkey, ham veggie & roast beef  
Served with herb mayo and spicy mustard
- **Capri Mozzarella skewers**  
With roman tomatoes, bay leave drizzled with balsamic vinaigrette
- **Santa Fe Sampler**  
Black Bean and Corn Salsa, fresh guacamole and cruda with blue and white corn tortilla chips



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## Hot Hors D'oeuvres

- **Flowing Volcano**  
Homemade meatballs stuffed in a sweet roll topped with our volcano sauce
- **Gourmet sirloin mini burgers**  
100% Angus beef, caramelized onions and cheddar cheese served on a miniature home made bun
- **Spicy jerk chicken**  
Boneless breast of chicken marinated in our in house jerk sauces and seasons.
- **Conch Fritters**  
Key West conch deep fried on site with remoulade
- **Wellington-**  
Pastry puff filled with beef or chicken  
Asparagus & Asiago cheese filo wrap
- **Egg Rolls**  
Pork, chicken or vegetable fried on site served with plum sauce
- **Mini New Zealand lamb chops**  
Grilled and served with a homemade avocado mint relish
- **Grilled veggie Skewers**  
Fresh zucchini, squash, onion, tomato and mushrooms on a skewer
- **Chicken coconut skewers**  
White meat chicken on a skewer topped with sweet coconut and honey sauce
- **Thai Chicken Peanut Satay**  
Skewered chicken with our signature peanut sauce
- **Smoked Salmon Platter with capers**  
Chopped egg and minced red onion with assorted crackers.
- **Coconut Shrimp**  
Large shrimp in a mild coconut batter rolled in shaved coconut, served with a plum dipping sauce
- **Stuffed baby mushrooms caps**  
With a lump of crabmeat and stuffing served with our chardonnay cream sauce
- **Bruschetta baguette**  
Fresh pesto, roman tomatoes and asiago cheese



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## Hot Hors D'oeuvres Cont''

- **Spinakopata**  
Savory Phyllo-Dough crusts filled with sautéed spinach, feta cheese and spices, served with a yogurt mint dipping sauce
- **Assorted mini deep dish pizza**  
Four cheese, meat lovers, or veggie
- **Sliders**  
Choice of Pork, Chicken, or Beef garnished with pickle and cherry tomato
- **Kabob's (Chicken, Shrimp or Steak)**  
Marinated served with peppers and onions
- **Chicken wing**  
Teriyaki, mild, hot, BBQ- Blue cheese dipping sauce
- **Wontons**  
Pork or chicken w/ tai peanut sauce
- **Shrimp scampi\*\***  
Fresh medium size Shrimp in scampi sauce over linguini
- **Shrimp Martini**  
Jumbo shrimp cocktail served in disposable martini glass w/ cocktail sauce
- **Mouthwatering meatballs**  
Sweet n sour, Italian or Swedish
- **Crispy Boneless Chicken tenders**  
Choice of dipping sauce BBQ, Honey mustard or ranch
- **Potato Skins**  
Loaded with bacon, chives, cheese, and dab of sour cream
- **Spinach Dip**  
Served with colored Tortillas or bread slices
- **Petite mini quiche**  
Assorted flavors



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## Hot Hors D'oeuvres Cont''

- **Mini Crab cakes**  
A blend of crabmeat, peppers and spices, hand formed and lightly breaded served with a creamy remoulade sauce
- **Mini Panini (mini Cuban sandwiches)**  
Choice of turkey or ham with cheese
- **Cocktail Franks**
- **Scallops or Shrimp wrapped in Bacon**  
Fresh from the sea
- **Mini Quesadilla**  
(Chicken, steak or cheese) Served with traditional Salsa
- **Toasted Baguette with apple butter and Brie-**  
French bread with apple butter and brie toasted golden brown
- **Parmesan Artichoke Hearts\*\***  
Quartered artichoke hearts topped with goat cheese rolled in parmesan breading and served with a lemon dipping sauce
- **Beef Satay**  
A skewered strip of tender beef in a Ginger garlic glaze
- **Pot stickers**  
Pan-Seared chicken, shrimp, pork, or vegetable pot sticker served with a soy ginger dipping sauce
- **Min lobster corn dogs\*\*\***  
Served with spicy cocktail sauce
- **Grilled shitake mushrooms**  
Served on a toasted baguette and topped with a sun dried tomato relish
- **Filet Mignon crostini\*\*\***  
Seared beef tenderloin on top of grilled crostini garnished with horseradish mustard sauce, caramelized onions and a roasted cherry tomato
- **Mango Crab stack**  
Fresh king crab meat layered with sweet mango slices served on crostini

\*\* Add \$2.00 per Guest

\*\*\* Add \$3.00 per Guest



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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
- **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 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
- **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**  
Twin 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

### 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
- **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



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### 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
- **Mahi -Mahi**  
Fresh mahi-mahi grilled and topped with a key lime honey-garlic sauce
- **Blackened Mahi- Mahi**  
Topped with a Caribbean 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

### Vegetarian

- **Vegetable tofu kabobs**
- **Spinach & Cheese Enchiladas**
- **Vegetarian Calzone**
- **Vegetable strudel**
- **Portobello Mushrooms** – smothered with jack cheese and caramelized onions
- **Eggplant parmesan**
- **Spinach lasagna**
- **Vegetable lasagna**



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Sides Dishes:

**Starches:**

- Rice  
(Yellow, white, brown, or 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
- 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

**Vegetables**

- 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
- 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