



Chef Paulie's
Catering Menu

5675 New Tampa Hwy
Lakeland, FL 33815
863-812-2339

Appetizers

Complimentary International Cheese Display

A beautiful display of cheeses including Cheddar, Swiss, Provolone & Smoked Gouda
Garnished with Fresh Fruit
Served with assorted crackers

Grilled Vegetables

Fresh seasonal vegetables marinated in herb infused oil and grilled
Served Cold

Iced Jumbo Shrimp

Jumbo Gulf Shrimp served with Zesty Cocktail Sauce

Seasonal Fruit Display

Rainbow of Fresh Fruit
Including Cantaloupe, Pineapple, Honeydew, Grapes and Strawberries
Served with a Fresh Yogurt Dip

*More appetizers can be found on the corporate menu

Dinner Buffet Selections

Chef Carving Stations

Choice of one carving

Prime Rib

Slow Roasted

Top Round

Herb Crusted

Leg of Lamb

Roasted in Fresh Rosemary

Baked Ham

Rum Raisin or Pineapple Glazed

Oven Roasted Turkey

Slow Roasted and Stuffed

A'La Cart Selections

Grilled Salmon

Fresh Grilled Salmon Steak

Topped with a seafood Beurre Blanc.

Center Cut Pork Chop

Large Premium Cut Grilled Chop

Served with a Spicy Jamaican Jerk jardaneer.

French Quarter Chicken

Chicken Breast Seasoned with Cajun Spices

Sautéed with Red, Green and Golden Peppers, Sweet Onions and Diced Beefsteak
Tomatoes

Served over yellow rice

Lemon Artichoke chicken

Tender Chicken Breast

Sautéed with Artichoke Hearts, Roma Tomatoes and Wild Mushrooms

Finished with a Smooth Lemon Zinfandel Sauce

Chicken Marcela

Tender Chicken Breast

Sautéed with Wild Mushrooms and Fresh Garlic

Finished with a Brown Marcela Sauce

Grilled Chicken Alfredo

Grilled Chicken Breast

Sautéed with Garlic, Wild Mushrooms

Finished in a Cream and Romano Cheese Sauce

Tossed with Penne Pasta

Tilapia, shrimp and Artichoke Hearts

Fresh Tilapia

Sautéed with Jumbo Shrimp, Artichokes and Wild Mushrooms

Finished with a White Wine Lemon Butter Sauce

Jumbo Prawns and Roasted Red Pepper Scampi

Served over Spinach Pasta

Pan-seared Tenderloin Tips

Beef Tenderloin Grilled

Cut into cubes & seared with Wild Mushrooms & Garlic

Finished with a Bourbon Demi glaze

Served with Egg Noodles

Pan-seared Pork Loin

Boneless Pork Loin seared with Roasted Garlic

Red, Golden and Green Peppers

Finished with a Red Wine Demi Glaze

Served with Rice Pilaf

Included with all Buffets

Fresh Garden Salad

Choice of Vegetable

Rice or Potato

Fresh Rolls and Butter

BREAKFAST

Continental Breakfast

Assorted Muffins and Fruit Cinnamon Danish

Sliced Seasonal Fruit

Fresh Fruit Juices

Bagels and Cream Cheese

Milk and Coffee

Full Service Breakfast Stations

Omelet Station

Eggs done your way with
choice of ham, sausage, onions, peppers,

cheese & bacon bits

Hash Brown Potatoes

Bacon or Sausage

Sliced Seasonal Fruit

Assorted Muffins and Bagels
Coffee and Assorted Juices

Pancake or Waffle Station

Served with Maple Syrup and butter
Fresh fruit toppings:
Strawberries, Apples and Cherry with Whipped Cream
Smoked Ham steaks or Sausage
Hash Brown Potatoes
Sliced Seasonal Fruit
Coffee and Assorted Juices

French Toast Station

Texas Toast, Prepared the Classic Way
Served with Maple Syrup and butter
Fresh fruit toppings:
Strawberries, Apples and Cherry with Whipped Cream
Smoked Ham Steaks or Sausage
Hash Brown Potatoes
Sliced Seasonal Fruit
Coffee and Assorted Juices

Appetizers

Cold Hors d'Oeuvres

International Cheese Display

A beautiful display of cheeses that includes:
Cheddar, Swiss, Provolone & Smoked Gouda
Garnished with Fresh Fruit
Served with Assorted Crackers

Grilled Vegetables

Fresh Seasonal Vegetables
Marinated in Herb Infused Oil
Grilled and Served Cold

Iced Jumbo Shrimp

Jumbo Gulf Shrimp
Served with Zesty Cocktail Sauce

Seasonal Fruit Display

Rainbow of fresh fruit
Canto Lop Pineapple, Honeydew, Grapes and Strawberries

Served with Yogurt Dip

Hot Hors d' Oeuvres

Filet Mignon Bites

Choice Tenderloin Pan Seared
Finished in a Wild Mushroom Cognac Sauce

Mini Maryland Crab Cakes

Lump Crab Meat Cakes
Served with Fresh Tomato Salsa

Scampi Station

Jumbo Shrimp & Scallops
Sautéed in Garlic, Lemon & Basil
Served with Toast Tips

Sweet and Sour Meatballs

Fresh Ground Beef fashioned into Bite Size Meatballs
Served in Chef Paulie's own Sweet and Sour Sauce

Dips

Alaskan Crab
Spinach Artichoke
Chef Paulie's Fresh Salsa
All Dips Served with Hot Garlic Toasted Pita Chips

Lunch

Fajita Bar

Marinated Grilled Chicken & Beef
Shredded Lettuce, Diced Tomatoes, Guacamole
Cheddar Cheese, Sour Cream, Salsa & Jalapeños
Served with warm Flour Tortillas

Chef Carved Meat Display

Roast Beef, Whole Tom Turkey or Honey Glazed Ham
Served on Silver Dollar Rolls
Condiments Included

Scampi Station

Jumbo Shrimp & Scallops Sautéed in Garlic, Lemon & Basil

Served with Linguine
Salad and garlic toast fingers.

Stir Fry Station

Shrimp, Marinated Chicken & Beef
Oriental Vegetables
Sweet & Sour and Szechwan Sauces
Fried Rice & Loma in Noodles

Pasta Station

Tortellini & Penne Pasta
Served with Alfredo, Marinara & Marcella Sauce
Choice of Italian sausage, Grilled Chicken, Shrimp,
Mushrooms, Zucchini, Yellow squash, Broccoli,
Artichoke hearts & Sun Dried Tomatoes

Chef Paulie's Panini Stations

American Deli

Thinly sliced honey glazed ham, roast turkey breast
and roast beef with cheddar and Swiss cheeses on a Panini roll

Cuban

Fresh Cuban bread over filled with roast pork,
salami, smoked ham, swiss cheese and
dill pickles on Cuban bread

Turkey Club

Loaded with roasted turkey, crisp bacon and swiss cheese
Served on fresh panini bread.

The Italian

Genoa Salami, Italian Ham, Provolone,
onion, lettuce, tomatoes
on Panini bread with Italian dressing

The Beefeater

Roast Beef, Bacon, Cheddar Cheese & horseradish sauce on Panini

Side Stations

Garden Fresh Salad
Ceasar Salad
Macaroni Salad
Coleslaw

Potato Salad
Potato Chips
Cookies or Brownies

Dinner

French Quarter Chicken

Chicken Breast seasoned with Cajun spices
Sautéed with Red, Green and Golden Peppers,
Sweet onions & Diced Beefsteak Tomatoes
Served over Yellow Rice

Lemon Artichoke chicken

Tender chicken breast sautéed with artichoke hearts,
Roma tomatoes and Wild Mushrooms
Finished with a Smooth Lemon Zinfandel Sauce
Served with Bow-tie pasta

Chicken Marcela

Chicken breast sautéed with Wild Mushrooms & Fresh Garlic
Finished with a Brown Marcela Sauce

Grilled Chicken Alfredo

Grilled Chicken Breast
Sautéed with garlic, Wild Mushrooms
Finished in a Cream and Romano Cheese Sauce
Tossed with Penne Pasta

Tilapia, Shrimp and Artichoke Hearts

Fresh Tilapia
Sautéed with Jumbo Shrimp, Artichokes and Wild Mushrooms
Finished with a White Wine Lemon Butter Sauce

Jumbo Prawns and Roasted Red Pepper Scampi

Served over Spinach Pasta

Pan-seared Tenderloin Tips

Beef Tenderloin Grilled
Cut into cubes & seared with Wild Mushrooms & Garlic
Finished with a Bourbon Demi glaze
Served with Egg Noodles

Pan-seared Pork Loin

Boneless Pork Loin seared with Roasted Garlic
Red, Golden and Green Peppers
Finished with a Red Wine Demi Glaze
Served with Rice Pilaf

Brunch Menu

Appetizers

Butler passed Strawberries and English Cream

Butler passed Mini Bagels with Cream Cheese and Lox
Garnished with Fresh Basil

Buffet

Tropical Fruit Presentation

Served with Raspberry Yogurt Dip

Mini Muffins and Morning Breads

Served with Honey Butter

Chef attended Omelet Station

Omelets made to order

Prepared with an array of Fresh Breakfast Meats and Vegetables

Oscar Benedict

Traditional Eggs Benedict with Hollandaise Sauce
and Alaskan Crab Leg Meat

Fruit Crepes

Angel Hair Frittata

Potato Pancakes

Served with Sour Cream
Andewe Sausage in Cruet

Coffee and Assorted Juices

Cold Hors d'oeuvres

International Cheese Display

A beautiful display of cheeses including Cheddar, Swiss, Provolone & Smoked Gouda
Garnished with Fresh Fruit
Served with assorted crackers

Seasonal Fruit Display

Rainbow of fresh fruit. Including Cantaloupe, Pineapple, Honeydew, Grapes and
Strawberries
Served with a Fresh Yogurt Dip

Fresh Crudités Display

A Rainbow of fresh vegetables served with two dipping sauces.
Blue Cheese, Ranch,

Sliced Tenderloin of Beef

Marinated Tenderloin of Beef
Served on Toast Points
Topped with a Zesty Pesto

Stuffed Potato

New potato Halves filled with Orangewood Smoked Chicken Salad

Iced Jumbo Shrimp

Jumbo Gulf Shrimp
Served with Zesty Cocktail Sauce

Mini Flour Tortilla

Shredded roast beef, ham, or turkey
Rolled in Flour Tortilla Shells with Lettuce, Tomato and Garlic Spread
Sliced into Bite Size Delights

Sesame Seared Tuna

Served with Pickled Ginger, Wasabi Mayonnaise and Fresh Wasabi
Served on Toast Points

Assorted Finger Sandwiches

Sliced breads filled with Tuna, Ham, Egg or Chicken Salad

Grilled Vegetables

Fresh Seasonal Vegetables
Marinated in Herb Infused Oil
Grilled and Served Cold

Smoked Salmon

Whole Atlantic Salmon smoked
Served with Dill Crème Fraiche, Capers and Red Onions

Antipasto

Prosciutto, Capicola, Genoa, Peppered Salami,
Marinated Hearts of Palm, Artichokes, Mushrooms, Assorted Olives, Roasted Red
Peppers,
Provolone, Fresh Mozzarella and Pecorino Romano cheeses

Hot Hors d'oeuvres

Chicken or Beef Kabobs

Marinated in our own Special Oriental Marinade

Stuffed Jumbo Mushrooms

Mushrooms stuffed with your choice of Crabmeat or Sausage

Mini Maryland Crab Cakes

Lump Crabmeat Cakes
Served on a Bed of Fresh Garlic Tomato Salsa

Spinach Stuffed Mushrooms

Jumbo Mushrooms stuffed with Feta Cheese and Spinach

Wild Mushroom Meatballs

Fresh Ground Beef fashioned into Bite Size Meatballs
Served in a Wild Mushroom Marcella Glazed Sauce

Chef Carved Meat

Roast Beef, Whole Tom Turkey or Honey glazed Ham
Served on Silver Dollar Rolls

Chinese Egg Rolls

Hand rolled Chinese Shrimp Rolls
Served with Chinese Mustard

Quesadillas

Shrimp, Scallops and Mushrooms with Brie cheese
Served with Sour Cream

Mini Rubens

Corned Beef, Swiss cheese and Sauerkraut
Served on Mini Rye Slices

Baked Brie

Creamy Brie wrapped in Puff Pastry
Served with Toasted Garlic Wedges

Dips

Alaskan Crab Dip or Spinach Artichoke Dip
Served with Hot Garlic Toasted Pita Chips

Petite Quiche

Classic Lorraine, Spinach & Feta, Ham & Cheese or Create Your Own

Salmon en Croûte

Salmon, Brie and Mushrooms
Baked in Pastry with Raspberry Beurre Blanc

Shrimp Prosciutto

Shrimp wrapped in Puff Pastry with Prosciutto Ham and Smoked Gouda Cheese

Chef Paulie Sausage Rolls

Sweet Italian Sausage Stuffing with Three Cheeses, Herbs
Wrapped in Puff Pastry

Dinner Menu

Plated or Buffet

Poultry

Cornish Game Hen

Large hens, Boned and Stuffed with your Choice of Sausage or Savory Stuffing
Topped with Wild Berry Beurre Blanc

California sauté Chicken

Pan Sautéed Breast of Chicken
Smothered in Artichoke, Mushroom, Sun-dried Tomatoes
Finished with a Butter Wine Reduction

Chicken Dijon

Tender Breast of Chicken
Brushed with Dijon
Encrusted in Pine Nut Breading

Crispy Duck

Long Island Duckling

Stuffed with Wild Berry or savory stuffing
Topped with choice of Orange, Wild berry or Jus

Seafood

Grilled Salmon

Fresh Salmon Steak Grilled
Topped with a Seafood Beurre Blanc

Salmon en Croute

Salmon, Brie and Mushroom
Baked into a Flaky Pastry
Served over a Raspberry Beurre Blanc Sauce

California Saute Snapper

Fresh Filet of Snapper
Pan Sautéed with Artichokes, Mushrooms, Sun-dried Tomatoes and
Caramelized Pepper and Onion

Mahi-Mahi Dijon

Fresh Filet of Mahi
Brushed with Dijon Mustard and Encrusted in a Pine Nut Breading

Almond Crusted Snapper

Almond Encrusted Fresh Gulf Snapper
Topped with a Snow Crab Tomato Basil Sauce

Tuna

Fresh Sushi Quality Tuna Grilled Rare
Served with a Soy Ginger Beurre Blanc

Rainbow Trout

Stuffed with Shrimp and Scallops
Baked and Topped with a Seafood White Wine Sauce

Lamb, Pork and Veal

Stuffed Pork Tenderloin

Center Cut of Pork Tenderloin
Stuffed with Spinach, Mushrooms and a Blend of Parmesan and Romano cheeses
Topped with a Sun-Dried Tomato Demi Glaze

Center Cut Pork Chop
Large Premium Cut Grilled Chop
Served with a Spicy Jamaican Jerk Jus

Rack of Lamb
Brushed with Dijon Mustard
Coated with a Pine-nut Breading
Served with a Rosemary Jus

Leg of Lamb
Crusted with a Rosemary Herb
Roasted and served with a Red Wine Demi Glaze and Mint Jelly

Veal Oscar
Veal Scallopini, Lightly Breaded
Topped with Snow Crab, Asparagus and Hollandaise

Veal Saltimbocca
Tender veal, Rolled with fresh sage, Prosciutto Ham and Provolone

Veal Marsala
Tender Veal, Thinly Sliced
Pan sautéed in a Marsala Wine Mushroom Sauce

Veal Piccata
Tender Veal Scallopini
Pan Sautéed in a Lemon White Wine Sauce

Beef

Filet Mignon
Cut from the very center of the Tenderloin Grilled to taste
Over French Croutons
Served with Wild Mushroom Cognac Sauce

N.Y. Strip
U.S. prime strip steak cut 12-14 oz Grilled to Taste
Served with Blue Cheese Butter Compote or Hotel Butter

Sirloin Steak
Choice Top Sirloin Seasoned to Perfection
Grilled to Taste

Chef Paulie's Attended Carving Stations

Prime Rib

Slow Roasted with an Assortment of Fresh Herbs
Served with Rosemary Demi Glaze and Horseradish Sauce

Top Round

Herb Crusted and served with Mustard, Mayonnaise, Horseradish Sauce and Silver
Dollar Rolls

Leg of Lamb

Fresh Leg of Young Lamb
Seasoned with fresh garlic, Rosemary and Red Wine
Served with Assortment of Roasted Vegetables

Baked Ham

Brown Sugar Pineapple Glazed Ham
Served with a Sweet Pineapple Sauce

Oven Roasted Turkey

Slow Roasted and served with a Rich Giblet Gravy

Pork loin

Herb Crusted with Peppercorn Sauce Chateaubriand
Roasted to Perfection
Served with a wild Mushroom Demi Glaze