

# Let Us Make Your Day Gourmet!

Let's Eat Fresh is all about simplicity, which starts with our local farm partners. Quality ingredients make great food to be enjoyed in good company!

We're here to serve you! With your catered event, Let's Eat Fresh can provide a staff that will fit your needs from servers, bartenders, and clean-up crews.

## *Menu & Pricing*

### *~ Appetizers ~*

#### **Black & Bleu Crostini**

Fresh sliced banquette toasted and topped with blackened flank steak, crisp romaine lettuce and bleu cheese spread.

#### **Sweet & Sour Meatball Skewers**

Mini beef meatballs slow cooked in our sweet and tangy sauce. Topped with scallions.  
Served two per skewer.

#### **Raspberry Walnut Brie Phyllo Cup**

Individual phyllo cups filled with creamy brie cheese, fresh raspberry preserves, and baked honey walnuts.

#### **Caprese Skewers**

Individual bamboo skewer of fresh bocconcini, grape tomato, basil, and drizzled with balsamic glaze.

#### **Beef Tenderloin Cabernet Skewers**

Individual skewers of marinated beef tenderloin, roasted onion and baby bella mushrooms

#### **Rosemary Fig Glazed Chicken Skewers**

Individual bamboo skewers of chicken breast and marinated in our rosemary fig sauce.



### *~ Hot Dips ~*

#### **Jalapeno Popper Dip**

Our homemade dip accented with diced jalapeno, cream cheese, and cheddar cheese.

Served warm with tortilla chips.

### **Roasted Fennel & Onion Dip**

Fresh sliced fennel and onions, roasted, then combined with cream cheese, parmesan, and seasoned breadcrumbs.  
Served warm with chips or crackers.

### **Baked Crab Rangoon Dip**

Fresh lump crab meat, fresh chives, sweet red peppers, baked together with cream cheese.  
Served warm with crackers.

## *~ Salads ~*

### **Fresh Summer Salad**

Spring mix, combined with strawberries, blueberries, raspberries, blackberries, topped with almonds and feta cheese.



### **Southwestern Pasta Salad**

Small shell pasta with corn, black beans, sweet bell peppers, green onions, and fresh cilantro.  
Tossed in a spicy chipotle ranch dressing.

### **Mediterranean Chickpea Couscous Salad**

Roasted chickpeas combined with couscous, fresh grape tomatoes, cucumbers, black olives, red onion, and fresh mint. Tossed in a lemon vinaigrette.

### **Caprese Tortellini Salad**

Cheese tortellini combined with bocconcini cheese, grape tomatoes, fresh basil, and a house made balsamic vinaigrette.

### **Traditional Garden or Caesar Salad**

Choose between our traditional Caesar salad, or a mixed green salad, with cherry tomatoes, cucumbers, red onions, carrots and cheddar cheese.

## *~ Tea Sandwiches and Sliders ~*

### **Salmon with Dill Cream Cheese**

Fresh salmon baked and tossed with fresh dill, lemon, and cream cheese. Served on sourdough, whole wheat or multi-grain breads.



### **Cucumber & Herbed Cream Cheese**

Fresh sliced cucumber, herbed cream cheese spread, served on sourdough, whole wheat, or multi-grain breads.



### **Pimiento Cheese**

Traditional southern favorite, served on sourdough, whole wheat, or multi-grain breads.

### **Apricot & Brie Turkey Slider**

Our soft delicious yeast rolls spread with brie and apricot preserves, topped with deli sliced turkey, and mixed baby greens.



### **Chicken Salad Slider**

Mini croissant with savory chicken salad on a bed of lettuce.



### **Buffalo Chicken Slider**

Our soft delicious yeast rolls, topped with a buffalo ranch spread, sliced deli chicken, and a fresh celery slaw.

## *~ Entrees ~*

### **Chicken Imperial**

Breast of chicken hand rolled in butter and parmesan breadcrumbs. Baked to moist perfection in white wine.

### **Pork or Chicken Madeira**

Slow roasted chicken or pork with baby Bella mushrooms and onions in a delicate Madeira wine sauce.

### **Herb Crusted Pork Loin**

Center cut boneless pork loin, slow roasted, and accented with fresh herbs and olive oil.

### **Beef Pot Roast**

Beef slow roasted, sliced and served in it's own au jus.

### **Caramelized Apple & Onion Chicken or Pork**

Pan seared chicken breast or oven roasted pork loin accented with caramelized apples and onions. Served in sherry cream.

## *~ Sides ~*

### **Parmesan Rice or Confetti Rice**

Both made with basmati rice steamed in chicken stock, parmesan rice is accented with white wine, and confetti rice is tossed with oven roasted mixed vegetables.

### **Creamy Mashed Potatoes, or Roasted Potatoes**

Red potatoes hand smashed, with cream cheese, butter, and fresh herbs or roasted and seasoned with fresh herbs.



### **Baked Penne Alfredo**

Penne pasta tossed with our homemade cream sauce, accented with ricotta, parmesan, and mozzarella.

### **Penne Alla Vodka**

Pasta coated in our homemade vodka sauce; sautéed onions, splashed with vodka, our red sauce cooked down and combined with heavy cream.

### **Vegetables and Vegetable Medleys**

Freshly roasted broccoli or roasted green beans.

A vegetable medley consisting of broccoli, cauliflower, and carrots or broccoli, green beans, and colored peppers or a stir-fry mix.



## *~ Chef's Choice Desserts ~*



**Tiramisu**

**Dark Cherry Chocolate Brownie**

**Peanut Butter Brownies**

**Apple Crumb Cake**

**Cheesecake Bites**

**Blueberry Cobbler**

**Butterscotch Blondies**

**Cream Puffs**

**Brown Sugar Oatmeal Cake**

**Coconut Macaroons**

## *~ Prices and Packages ~*

**Choose Any Three** – Appetizers, Dips, Sandwiches

**\$10.50+ tax**

**Choose Any Four**- Appetizers, Dips, Sandwiches

**\$12.50 + tax**

**Choose Any Four**- Appetizers, Dips, Sandwiches, With Salad and Rolls.

**\$13.99 + tax**

~ All Inclusive Lunch/Dinner Options ~

Choose Salad, One Entrée, One Side, Rolls/Butter, and Tea/Lemonade Included.

\$14.99 + tax

Choose Salad, Two Entrée, One Side, Rolls/Butter, and Tea/Lemonade Included.

\$17.99 + tax

Choose Salad, Two Entrée, Two Side, Rolls/Butter, and Tea/Lemonade Included.

\$19.99 + tax

**\*Add One App to Any Package**

\$3.00 Per Person

**\*Add One Sandwich or Dip to Any Package**

\$4.50 Per Person

**Desserts**

(Specialty Desserts, Different Pricing)

**Pick One \$1.00**

**Pick Two \$1.50**

\*If packages do not fit your needs, please schedule a private consultation\*

~Specialized Menus Available Upon Request~

Inquire below for...

**Full-Service Catering and Rentals**

**Bartenders, servers, and cleanup crews available, along with tableware,**

**linen options, décor and floral!**

## **Let's Eat Fresh Gourmet Catering!**

809 N Magnolia Ave, Ocala, Fl 34475

Phone: (352) 299-5233 Web: LetsEatFresh.net

Direct Menu Link: LetsEatFresh.net/catering

Order Personal Meals At: LetsEatFresh.net/online-ordering