

Let Us Make Your Day Gourmet!

Catering designed just for you! Made with quality ingredients for delicious food, to be enjoyed with good company.

With your catered event we can provide a staff that will fit your needs from servers, bartenders, and clean-up crews.

Menu & Pricing

~ Appetizers ~

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.

Rosemary Fig Glazed Chicken Skewers

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

Charcuterie Board

Assortment of gourmet cheeses hard and soft, cured meats, and of touch of fruit accents and crackers.

(Priced separately below)



~ 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 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.

Apricot & Brie Turkey Slider

Our delicious soft 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 delicious soft 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

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.

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.

~ Desserts ~

Tiramisu

Cheesecake Shooters

Chocolate Mousse Shooters

Chocolate Cups Filled with Raspberry Mousse

Cheesecake Bites



~ *Prices and Packages* ~

Choose Any Three – Appetizers, Dips, Sandwiches

\$13.50 + tax

Choose Any Four- Appetizers, Dips, Sandwiches

\$15.75 + tax

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

\$17.50 + tax

Charcuterie Boards

\$6.50 + tax

~ *All Inclusive Lunch/Dinner Options* ~

Single Protein Entrée

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

\$20.99 + tax

Two Protein Entrée

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

\$25.99 + tax

**Add One App to Any Package \$4.00 Per Person*

**Add One Sandwich or Dip to Any Package \$5.50 Per Person*

Desserts (Specialty Desserts, Different Pricing)

Pick One \$2.00 Pick Two \$3.50

Submit form online to get a customized estimate.

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

~Specialized Menus Available Upon Request~

Full-Service Catering and Rentals

Bartenders, servers, and cleanup crews available, along with tableware, linen options, décor and floral!

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

