



CREATE YOUR OWN BUFFET



THREE APPETIZERS

ONE SALAD, DRESSING

TWO PROTEINS

TWO SIDES

Upgrade and other packages available upon request.

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OUR LARGE COLLECTION OF GOURMET APPETIZERS & HORS D'OEUVRE SET THE MOOD FOR THE ENTIRE MEAL. GET THE PARTY STARTED WITH THESE IMPRESSIVE, SWEET OR SAVORY TREATS. NO FORKS OR SPOONS REQUIRED FOR THESE EASY-TO-PICK-UP PARTY FOODS.



HORS D'OEUVRES

- SPRING ROLL. VEGETABLES, CHICKEN OR PORK / SWEET SESAME SPICY SAUCE
- PHYLLO CUP MELTED BRIE / RASPBERRY
- SWEET PLANTAIN FILLED WITH TASTY GROUND BEEF
- DUMPLING PORK/SWEET PONZU DIPPING
- RAVIOLI /CHEESE (CRISPY)DUSTED WITH CAJUN PARMESAN / FRA DIAVOLO
- PIG IN A BLANQUETTE CITRUS HONEY MUSTARD
- SERRANO HAM CROQUETTE / 3 CHEESE BECHAMEL
- COCONUT SHRIMP / PASSION FRUIT MARMALADE
- ASIAN BONELESS WING / ORANGE / GINGER/ TERIYAKI/SCALLION / SESAME SEED
- MARILAND CRAB CAKES / PINEAPPLE HORSERADISH CREAM
- BEEF WELLINGTON / FILET MIGNON/SHALLOT/BOURSIN CHEESE MUSHROOM
- CHICKEN, CHEESE &,CHORIZO IN A PUFF PASTRY
- CHICKEN SATE / PISTACHIO & ORANGE SAUCE
- TERIYAKI BEEF SATE / SAMBAL SOY GLAZE
- STRAWBERRIES STUFFED WITH BRIE & DRIED FRUIT
- SMOKE TURKEY CANAPE / MANDARIN ORANGE / TOAST ALMOND
- SALMON MOUSSE ON MELBATOAST, CRÈME FRAICHE & CAVIAR
- TOMATO CAPRESE-MOZARELLA / PEPPERS / BASIL / OIL / BALSAMIC GLAZE
- PORK / CHICKEN SPRING ROLL / SWEET SPICY SAUCE
- ANTIPASTO SKEWER DRIZZLE WITH SUNDRIED TOMATO GLAZED



UNIQUE EVENTS

CATERING

COLD HORS D'OEUVRES

- PETITE FRUIT SKEWER
- B.B.Q PULLED PORK TOSTADA AVOCADO,
SCALLION AND JULIANNE RADISH
- INTERNATIONAL CHEESE SKEWER
- TOMATO CAPRESE-MOZARELLA/PEPPERS/
BASIL/ OIL/BALSAMIC GLAZE
- SESAME TUNA /WASABI CREAM/
PICKLES GINGER /FRIED WONTON.
- STRAWBERRIES STUFFED WITH BRIE
AND DRIED FRUIT
- SMOKE TURKEY /MANDARIN ORANGE /
TOAST ALMOND
- SMOKED SALMON MOUSSE ON
MELBA TOAST AND CRÈME FRAICHE
- COLOSSAL SHRIMP WITH KEY LIME
COCKTAIL SAUCE
- ROASTED RED PEPPER AND GOAT CHEESE
ON PITA CHIPS

PROSCIUTTO WRAPPED

- HONEYDEW MELON

SUSHI

- CALIFORNIA ROLL
- SPICY TUNA ROLL
- SHRIMP TEMPURA
- SPICY CRAB MAKI ROLLS

All necessary condiment
are included.





UNIQUE EVENTS
CATERING



SHOOTERS

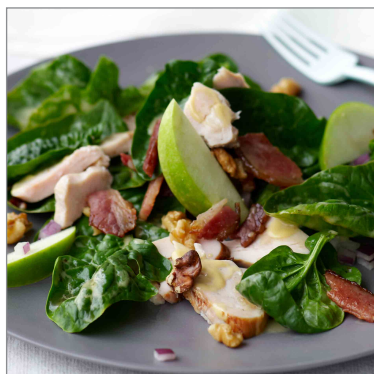
- FETA SALAD WITH CONCASSE TOMATOES AND CUCUMBER AND BASIL
- POTATO PLUS WITH CREMA, CHIVES, APPLEWOOD BACON AND SHARP CHEDDAR CHEESE
- TRADITIONAL CAESAR SALAD IN A CUP
- ALASKAN SMOKED SALMON
- DILL GREEK YOGURT ONIONS AND CAPERS, EVERYTHING BAGEL CRISP

- TEQUILA PARMESAN CRISP MEATBALL, TOPPED WITH MARINARA SAUCE
- CHILLED PEA SOUP GARNISHED WITH MINT
- CALAMARI, MANGO, CUCUMBER CEVICHE
- SPICY TUNA OR SALMON OR SPICY CRAB. RICE VINEGAR SUSHI CUP
- TOMATO, MOZZARELLA, BASIL, CROSTINI WITH BALSAMIC PIPETTES



CUISINE FROM UNIQUE EVENTS CATERING, LUNCH OR DINNER MENU IS A FEAST FOR THE SENSES.

You will see Chef Candelaria care and artistry in creating this remarkable cuisine. Each dish is a work of art. From conception to execution, we deliver one-of-a-kind events.



■ **TRADITIONAL CAESAR**

Romaine lettuce herbed garlic croutons, parmesan cheese & caesar dressing

■ **RANCHERO SALAD**

mixed green, black bean, corn, pear, tomatoes, grated cotija and corn nuts cheese croutons

■ **GARDEN SALAD**

Mix green, slice cucumber, grape tomatoes, julienne carrot and croutons

■ **ASIAN SALAD**

Bok choy, napa cabbage toast almond, mandarin orange, carrot, julienne peppers, crispy cho mein noodle

■ **GALA APPLE PECAN**

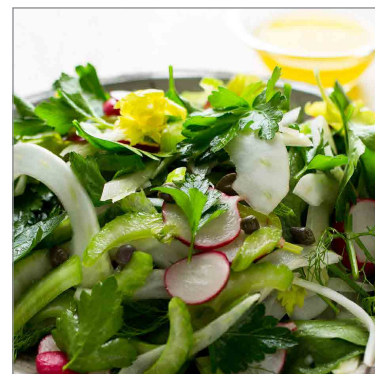
Mezclum salad with gala apple, candied pecans, blue cheese & dried cranberries

■ **SMOKE SALAD**

Spring mix roasted sweet corn, red onion, pear, tomatoes, cheese, apple wood bacon & BBQ ranch

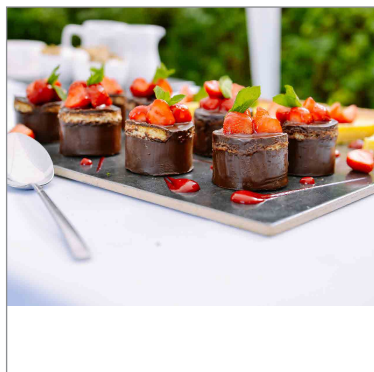
■ **TROPICAL SPINACH SALAD**

Fresh baby spinach, strawberry, pineapple, avocado, red onion chop pecans, parmesan cheese



CHOOSE TWO DRESSINGS

- Raspberries Vinaigrette
- Creamy Ranch
- Balsamic vinaigrette
- Italian vinaigrette
- Orange Sesame
- Agave lime vinaigrette



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UNIQUE EVENTS

CATERING

OUR ONE OF A KIND FLOATING BUFFET

adds flair and "wow factor" to impress potential Clients. The Grid wall is contemporary and versatile and works where more non-traditional Displays are warranted.

CHICKEN

■ CHICKEN MARSALA

Grilled chicken, marsala wine reduces with sautéed mushrooms and shallots

■ PANANG CURRY CHICKEN

Sear chicken breast in a sweet coconut curry sauce

■ HAWAIIAN CHICKEN

Grilled chicken breast in a pineapple BBQ sauce

■ CHICKEN PUTTANESCA

Grilled chicken breast with tomato sauce, olive, capers & anchovies

■ CHICKEN PROSCIUTTO

Grilled chicken breast with fontina cheese sauce, garnish with fried prosciutto

■ HOISIN CHICKEN

Grilled chicken breast in a mixture of honey, hoisin sauce, garlic, scallion, and ginger

■ CARIBBEAN JERK CHICKEN

Marinated grilled boneless breast of chicken slowly roasted in mild caribbean flavors served with black bean pineapple salsa

■ GARLIC CHICKEN

Grilled chicken breast, with roasted red pepper, white wine garlic sauce

■ CHICKEN VALENCIANO

Grilled chicken breast white wine, chorizo, white bean and tomatoes ragout

PORK

■ ARGENTINIAN PORK LOIN

Salsa verde (chimichurri sauce)

■ GRILLED PORK LOIN

Red wine, tomato & salchichon sauce

■ CHINESE ROAST PORK LOIN

Orange sesame ginger sauce

■ BLACKENED PORK LOIN

Mango apple chutney

■ CUBA STYLE MOJO PORK LOIN

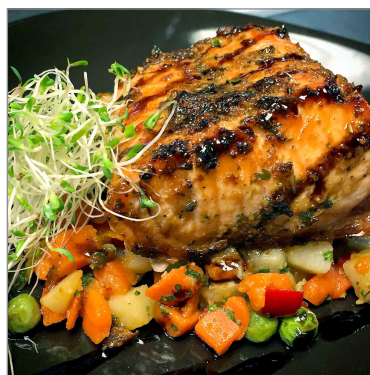
Serve with caramelized onion and cumin sauce

■ SMOKE HAM

Served with cinnamon bourbon glazed

■ ANDALUCIA ROASTED PORK LOIN

chorizo, chick peas & tomato ragout



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TODAY UNIQUE EVENTS & CATERING BUILDS UPON THE
ROOTS AND HISTORY OF THE PAST USING PERSONAL
RECIPES AND HANDMADE COMBINATIONS TO PRODUCE
ELEGANT YET PLAYFUL FOOD FOR YOU.



FRESH MARKET

■ SEAR ATLANTIC SALMON

Tarragon, lobster beurre blanc, garnish
with pineapple fruit salsa

■ PAN SEAR TILAPIA

Meuniere sauce (butter, lemony sauce)

■ BAKED FRESH COD FISH

Lemon parmesano herb crusted

CARVING STATION

4oz. Portions of Hand Carved Meats

■ SLOW BRAISED BEEF BRISKET

■ ROAST TURKEY BREAST

■ BLACK ANGUS ROAST OF BEEF (TOP ROUND)

■ ROAST SIRLOIN OF BEEF

■ FLANK STEAK

■ PORK STEAMSHIP (PORK SHOULDER)

SERVED WITH FRESH BAKED ROLLS & CHOICE OF ONE CONDIMENTS:

- MANGO APPLE CHUTNEY,
- PORT WINE DEMI GLACE,
- CHIMICHURRY SAUCE
- HORSERADISH CRÈAM,
- HOUSE MADE APPLE SAUCE,
- HONEY MUSTARD OR BBQ SAUCE
- CHEF FEE \$125.00

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STARCH

- Rice With Raisins & Toast Almond
- Yellow Rice & Peas.
- Basmati Rice
- Jasmine Rice
- Wild Rice
- Grandma Pigeon Peas Rice (Gandules)
- Basil and Mushroom Risotto .75pp
- Herbed Rice Pilaf with Orzo
- Roasted Red Bliss Potatoes
- Garlic Mashed Red Bliss Potato
- Potatoes Au Gratin
- Sesame Lo Mein Noodles,
- Boil Red Bliss Potatoes
- Bacon & Onion Rice

PASTA

- Rigatoni
- Penne
- Ziti

EACH GUEST CHOOSES THEIR FAVORITE SAUCE OR PASTA

- Marinara, Alfredo,
- Olive Oil with Garlic & White Wine
- Vodka Sauce,
- Pesto sauce

VEGETABLES

- Broccoli and Carrot Nubs
- Green beans with Almonds & Brandy
- Steam Corn Kernels
- Roasted Vegetables Medley
- Sweet Plantain in syrup
- Maple Glazed Carrot nubs
- Buttered Asparagus .75 pp

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