

Effie's Culinary Delights
Customized Cakes
& Catering

Catering Menu



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We Bake Memories!

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Breakfast Menu

Minimum order of 10 guests for all breakfast items.

Display of Fresh Sliced Fruit

\$3.25 per person

BAGEL BASKET

Enjoy a basket of assorted bagels. Each basket is served with your choice of three: whipped butter, plain cream cheese, strawberry cream cheese, cinnamon raisin walnut cream cheese or assorted jellies.

\$4.95 per person

LIVING LIGHT

An assortment of nonfat yogurts, fresh fruit, carrot, banana and bran muffins

\$6.50 per person

CONTINENTAL BREAKFAST

Muffins, fruit breads Croissants and Bagels. Served with butter, preserves and cream cheese.

\$5.25 per person

BOTTLED JUICES

An assortment of bottled juice including apple, orange, grapefruit and cranberry

\$1.50 per person

JUICE BY THE HALF GALLON

Your choice of apple, cranberry, orange or grapefruit.

\$4.50

Appetizer Menu

All pricing is per (100) pieces of each selection unless otherwise indicated. The suggested number of total pieces for an Hors D' Oeuvres is 9 - 11 pieces per person; if served along with dinner the suggested number of total pieces is 3 - 5 pieces per person.

Cold Appetizers

Mozzarella, Tomato & Basil Bruschetta

Fresh diced Roma tomatoes, mozzarella and chiffonade of sweet basil.

\$150.00

Shrimp Bruschetta

\$175.00

Skewered Mozzarella Caprese

Skewered Roma Tomato and Basil Fresca, Fresh Mozzarella

\$80.00

Chilled Succulent Shrimp Cocktail

Served with a spicy cocktail sauce

\$175.00

Sopressatta Salami & Goat Cheese Cornets

\$100.00

Sushi

Assortment of vegetarian and seafood sushi arranged on black trays.

Served with Wasabe, Ginger, Soy Sauce and chopsticks. Requires 48 hours notice.

\$175.00

Specialty Cheese Display

(Platter serves 26-30 guests)

A variety of domestic & imported cheeses with crackers and crisp breads.

\$150.00

Fresh Seasonal Fruit Display

(Platter serves 26-30 guests)

An array of beautiful & natural fruits with creamy yogurt for dipping.

\$150.00

Grilled and Marinated Vegetables

(Platter serves 26-30 guests)

Selection of Red Bell Peppers, Eggplant, Zucchini, Mushrooms and Red Onions.

Garnished with Olives and Artichoke Hearts

\$150.00

Fresh Vegetable Crudités

(Platter serves 26-30 guests)

Crisp fresh veggies served with zesty ranch for dipping

\$150.00

Lemon Marinated Tortellini and Sun-Dried Tomato Skewers

\$150.00

Mediterranean Sampler

(serves approx. 15 guests)

Hummus, Tabouleh, Greek Olives and Tzatziki Sauce with pita bread triangles.

\$150.00

Dips & Spreads

Eight-Layer Mexican Dip

(serves approx. 15 guests)

Layered vegetarian frijoles, guacamole, sour cream, salsa, cheddar cheese, green onions, tomatoes and olives, served with crisp tortilla chips.

\$38.00

Spinach Boule

(serves approx. 15 guests)

Zesty spinach & herb dip in a fresh baked sourdough bread bowl Served with crackers and sliced baguettes.

\$52.50

Hot Crab Dip

(serves approx. 15 guests)

My famous dip is a creamy blend of crab meat, cream cheese, green onions and a zip of Tabasco.

\$60.00

Warm Artichoke Fondue

(serves approx. 15 guests)

Our best seller! Assorted cheeses, Artichokes and green chilies blended with a dash of Tabasco sauce, served in a chafing dish. Served with crackers and tortilla chips.

\$56.25

Hot Appetizers

Petite Quiches

Filled with a variety of fillings: spinach & feta cheese, Loraine, and three-cheese.
\$125.00

Miniature Beef Wellington

Flakey puff-pastry filled with tender beef and wild mushroom duxelle.
\$175.00

Scallops Wrapped with Bacon

These tender scallops are dusted with bread crumbs and then gently wrapped in savory bacon.
\$195.00

Chicken Tenders Strips

Served with honey mustard and BBQ sauce.
\$125.00

Spinach and Cheese Phyllo Pouches

Phyllo pastries filled with spinach, toasted pine nuts, and feta cheese.
\$125.00

Gourmet Meatballs

Select sauce: Raspberry Chipotle, Polynesian, Swedish or Marinara
\$150.00

Chicken Satay

Marinated in Garlic and Herbs then grilled Served with Dipping Sauce.
\$150.00

Beef Teriyaki Brochettes

Tender morsels of beef tenderloin are skewered with fresh mushrooms and bell peppers, finished with a teriyaki glaze and presented on a bed of wild rice.
\$225.00

Herb Crusted Beef Tenderloin

Served on a crostini topped with a creamy horseradish sauce.
\$225.00

Asian Chicken Wings

\$125.00

Baked Brie Pastry

(serves approx. 25) Topped with peach amaretto pecan chutney.
\$60.00

Mini Crab Cakes

Made with fresh, sweet crabmeat.
\$175.00

Mashed Potato Bar

Creamy mashed potatoes presented in martini glasses and topped with a variety of toppings to include crisp smoked bacon, cheddar cheese, caramelized onions, whipped butter, and sour cream.
\$8.95 per person

Lunch & Dinner Menu

Luncheon Menu

Also available as Boxed Lunches

That's A Wrap!

Jumbo Wraps on Flavored Flatbread Rolled-Up with Lettuce and Tomato and a Variety of Sliced Meats, Salads, Vegetables and Cheeses

- Roasted Turkey with Muenster Cheese and Guacamole-
- Roast Beef with Herb Spread-
- Grilled Chicken Caesar with Artichoke Hearts and Cheese-
- Extra Lean Ham and Swiss Cheese with Dijonnaise-
- Chicken Curry Salad with Baby Assorted Greens and Tomatoes-
- Tuna Walnut Salad with Baby Assorted Greens and Tomatoes-
- Italian with Ham, Salami, Provolone, Pepperoncinis and Vinaigrette-
- Spinach and Artichoke Hearts with Asiago Cheese-
- Julienne Vegetables with Muenster Cheese, Marinated in Vinaigrette-

All sandwiches are served with chips and pickles.

\$8.95 per person

Assorted Sandwiches

Prepared with Lettuce and Sliced Tomato on Assorted Specialty Breads, Rolls and Croissants

- Roasted Turkey with Muenster Cheese-
- Roast Beef with Herb Spread-
- Club Sandwich with Turkey, Ham, Bacon and Swiss Cheese-
- Extra Lean Ham and Swiss Cheese-
- Vegetarian Three Cheese with Thinly Sliced Cucumbers-
- Italian with Ham, Salami, Provolone and Vegetables-

All sandwiches are served with chips and pickles

\$7.95 per person

Effie's Sides

Made fresh to order

\$6.99 per pound

Cucumber, Tomato, Red Onion Salad

Roasted Red Potato Salad

Macaroni Salad

Cole Slaw

Italian Pasta Salad

Tri-Colored Tortellini Salad

Garden Fresh Salads

-Summer Salad with Mixed Greens, Toasted Almonds, Mandarin Oranges, Grape Tomatoes, Purple Onion Slivers and Raspberry Vinaigrette

-California Salad with Pecans, Berries, Golden Pineapple, Feta Cheese and Raspberry Vinaigrette

-Spinach Salad with Eggs, Bacon, Toasted Pecans, Tomatoes and Sweet Vinaigrette

-Greek Salad with Marinated Vegetables, Feta Cheese and Summer Tomato Vinaigrette

-Garden Salad with Creamy Cucumber Pesto Dressing and Herb Vinaigrette

-Caesar Style Salad with Seasoned Croutons, Tomatoes, Artichoke Hearts, Purple Onion Slivers, Olives, Imported Cheeses and Our Extra Thick Caesar Dressing on the Side

*All salads are served with assorted breads and flavored dipping sauces
\$8.75 per person*

Hot Lunch/Dinner Menu

25 Person Minimum

\$19.95

All dinner buffets include the selection of 2 entrees and 2 accompaniments and include:

- Garden Salad with Dressing*
- Chef's Choice Dessert Selection*
- Fresh Baked Rolls and Butter*

Sliced Top Sirloin

Glazed with Mushrooms, Caramelized Onions and Maitre'd Butter

Top Round of Beef

Tender beef brisket rubbed with coarsely ground pepper and garlic cooked to perfection. Served with horseradish and dijon mustard cream.

Puerto Rican Pork Tenderloin

Roast pork tenderloin that has been marinated in citrus juices, fresh garlic and oregano and a dash of cayenne pepper.

Jamaican Jerk Chicken

Grilled chicken that have been marinated in jerk spices, lime, cayenne pepper, cumin, cinnamon, garlic, onion.

Pasta Primavera

Farfalle pasta tossed with zucchini, yellow squash, green peppers, carrots, onion and tomatoes flavored with thyme, oregano and garlic. (Choice of chicken or shrimp)

Four Cheese Lasagna

Classic Lasagna in a zesty tomato sauce.

Chicken Picatta

Pan seared chicken breast served with lemon caper sauce.

Chicken Cordon Bleu

Chicken breast stuffed with savory ham and Swiss cheese.

Chicken Parmesan

Topped with basil herb mix, marinara sauce and blended cheeses.

Glazed Salmon

Fresh Salmon Fillet grilled and lightly seasoned with a sweet and tangy glaze.

Mahi Mahi Sauté

Cajun dusted Mahi Mahi is seared to perfection.

Pasta Alla Vodka

Penne pasta tossed with creamy vodka-tomato sauce offered with Asiago cheese.

Accompaniments:

*Potatoes Au Gratin
Garlic Mashed Potatoes
Rice Pilaf
Roasted Fingerling Potatoes
Baked Potato
Steamed Asparagus
Marinated Mushrooms
Angel Hair Pasta
Honey Glazed Carrots
Steamed Broccoli
Italian Vegetable Medley*

*Asian Vegetable Medley
Green Beans
Baked Sweet Potatoes
Duchess Potatoes
English Peas
Buttered Corn
Fettuccini Alfredo
Baked Sweet Potatoes
Cauliflower with Cheese Sauce
Snap Beans
Loaded Baked Potato Casserole*

Gourmet Meat Platters

Honey Baked Ham Display

Spiral Sliced Ham with Crispy Sweet Brown Sugar Coating.

Served with Freshly Baked Party Rolls, Sliced French Bread and Miniature Croissants and Honey Mustard.

\$5.75 Per Person

Sweet Treats & High Tea

Sweet Treats

Mini Napoleon & Éclair Platter

\$2.95 per person

Assorted Dessert Tray

An Incredible assortment of fresh baked cookies and brownies

\$2.25 per person

Chocolate Covered Strawberries

Minimum (12)

\$2.25 per piece

Assorted Miniature Pastries

A Delectable Variety of miniature Pastries Such as:

Key lime Tarts, Chocolate Mouse Cups, Fruit Tarts, Cream Puffs, Mini Cheesecakes

\$3.25 per person

Chocolate Fondue Fountain

Served with marshmallows, pretzels, cookies, graham crackers, seasonal fruit, coconut macaroons and brownie bites.

\$8.75 per person

Cake/Brownie Pops

"What is a Cake Pop?", you may ask. Delicious bites of moist cake or brownies, blended with your favorite frosting, and dipped in white, milk, or dark chocolate. Decorated with pretty sprinkles, nuts, chocolate chips, or anything else edible and fun! These make great party treats, baby shower favors or just a fun treat to take to a work, school or family function instead of a boring cookie tray.

\$25 per dozen (2 dozen minimum)

High Tea Menu

Assorted Finger Sandwiches (Choice of 3):

Black Forest Ham & Swiss

Cucumber/ Watercress

Baby Shrimp w/ Dill

Chicken Walnut Salad

Tuna Salad

Smoked Salmon Capers & Red Onion

Classic Egg Salad

From the Bakery (Choice of 3):

Banana Nut Bread

Lemon Poppy Seed Bread

Zucchini Bread

Pumpkin Raisin Bread

Assorted Mini Muffins

Assorted Cookies/Pastries

Fresh Strawberries w/ Devonshire Cream

Includes Hot & Cold Tea varieties

\$15.95 per person

Kids Tea Menu

Choice of Hot Chocolate, Tea or Milk
Homemade Chocolate Chip Scone served with Devonshire Cream, Preserves & Whipped Butter
Peanut Butter Banana Finger Sandwich
Mini Brownie with Vanilla Ice Cream

\$10.50 per person
10 person Minimum

Gourmet Pies

Fruit Pies

\$16.00

Apple

Cherry

Pumpkin

Cream Pies

\$18.00

Chocolate French Silk

Coconut Cream

Banana Cream

Peanut Butter

Pecan

Keylime

Other flavors available upon request.

Cookie Treats

Assorted Gourmet Cookie Tray

\$14.95 per dozen

Cookie Bouquets

starting at

\$32.95

Ordering Information

Payment Information

For ALL orders, a 50% non-refundable deposit is required at booking to hold the date of your event. The remaining balance is due two weeks prior to the event or we will consider the order cancelled.

Service Personnel Information

Our team is professionally trained to provide you and your guests with excellent service that includes:

- All event setup, service and cleanup*
- Attire consisting of white shirts, black slacks and black bistro aprons*

The fee is \$25 per hour, per service person from arrival through departure with a 5 hour minimum.

Gratuities are appreciated, but left to your discretion.

Your event planner will be happy to assist with suggested staffing requirements and gratuity recommendations.

Bar Setups

YOU SUPPLY THE ALCOHOL, WE TAKE CARE OF EVERYTHING ELSE

Should you wish to supply your own alcohol, we are happy to provide bar set ups and staffing to complete the service. Beverage prices are based on a minimum of 40 guests.

Beer & Wine Bar Setups

We will provide a beverage station with themed linens to compliment your event, assorted regular and diet soft drinks, sparkling and bottled water, ice cocktail napkins and all serving equipment.

- 40-75 guests \$5.75 per person*
- 75-100 guests \$5.25 per person*
- 101-150 guests \$4.50 per person*

Full Bar Setup

A beverage station draped with themed linens to compliment your event, assorted diet and regular soft drinks, sparkling and bottled water, pineapple, cranberry, orange and grapefruit juices, tonic and club soda, ginger ale, sour mix, drink garnishes including cherries, olives, lemons and limes, cocktail napkins and ice, ice down tubs and all serving equipment.

- 40-78 guests \$6.25 per person*
- 75-100 guests \$5.75 per person*
- 101-150 guests \$5.00 per person*

**Please add a \$25 Bartender fee per bar, per bartender, per hour.*

Delivery Information

- Catering deliveries are available for a minimum fee of \$50*
- Food heating instructions are provided*
- Equipment pick up is scheduled for the day following the event*
- Deliveries outside local areas are subject to additional fees.*

*Let Effie's Culinary Delights of Orlando cater your next special occasion!
Call today for pricing 407-443-5232 or email info@effiesculinarydelights.com with questions.*

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