



*Roe's Catering hot buffet menu includes disposable paper products, serving utensils and equipment. Our buffet menu is priced per person with a minimum of 20 guests per selection. Vegan options are available for an additional fee. We ask that you please allow 48-hour notice on all orders. Full-service catering and wait staff are available on site at Park Station or any venue of your choosing for any occasion! Standard 7% sales tax and Catering service fees apply to all orders. Disposable chafing dishes with sternos are available to keep for \$12.00 each. All menus can be customized! To get a customized quote call Chef Olivia!*

*Deli # 727-544-4750, Press 1 and leave us a message!*

*Chefs Cell #727-608-7343*

*Email [opedroff@gmail.com](mailto:opedroff@gmail.com)*

*Prices are displayed per guest*

*Applied catering service fees:*

*10% for pick up orders*

*15% for delivery with set up / 18% with return*

*25% for set up with full service in-house (Park Station)*

*35% for full service set up off-site*

## *It's All Greek to Me!*

**\$18/GUEST for 1**

**\$22/GUEST for 2**

- ❖ *Chicken Souvlaki (Thighs)*
- ❖ *Shaved Gyro (Lamb)*
- ❖ *Keftedes (Beef + Pork)*
- ❖ *Falafel (Vegan)*

*Served with Tzatziki (cucumber yogurt sauce)*

*Rice Pilaf OR Lemon Potato Wedges*

*Greek Salad and Pita Bread*

**\$18/GUEST**

- ❖ *Pastitsio (Greek Lasagna)*
- ❖ *Moussaka (Greek Eggplant Dish)*

*Served with Greek Salad and Rolls with butter*

## *Nawlin's Cajun Creole*

**\$22/GUEST**

- ❖ *Shrimp + Andouille Jambalaya*
- ❖ *New Orleans Style BBQ Shrimp*  
*Served with Collard greens + Creamy Grits*
- ❖ *Muffuletta Corners (Pastrami, Ham, Salami, Provolone)*  
*Served with Red Beans + Rice*
- ❖ *B.Y.O Po Boy (Crispy Shrimp & Pulled Beef with Gravy)*  
*Served with Red Beans + Rice & Lettuce, tomato, remoulade*
- ❖ *Chicken, Shrimp + Andouille Gumbo*  
*Served over white rice*

## **Southern Roots BBQ**

**\$18/GUEST for 1**

**\$22/GUEST for 2**

**\$26/GUEST for 3**

- ❖ *Smoked Turkey Breast - White Bama BBQ sauce*
- ❖ *Smoked Pulled Chicken - White Bama BBQ sauce*
- ❖ *Smoked Pulled Pork - Citrus BBQ*

**\$24/GUEST**

- ❖ *Baby Back Smoked Ribs - Citrus BBQ*
- ❖ *Smoked Brisket - Citrus BBQ*

*Served with a bundle of your choosing + Bread (Yeast Rolls & Corn Bread)*

*Classic - Baked Mac n' Cheese, Southern Coleslaw, Cowboy Baked Beans*

*+\$2/Signature - Twice Baked Potato Mash, Broccoli Salad, Homestyle Green Beans*

*+\$4/Elite - Sweet Potato Mash, Carolina Collard Greens and Seasonal Salad*

## **Hawaiian BBQ**

**\$18/GUEST for 1**

**\$22/GUEST for 2**

- ❖ *Huli-Huli Grilled Chicken*
- ❖ *Pork + Pineapple Grilled Skewers*

*Served with Island Rice, Mac Salad, Bahama Breeze Salad and Hawaiian Rolls*

## **Backyard Cookout**

**\$18/GUEST for 1**

**\$22/GUEST for 2**

**\$26/GUEST for 3**

- ❖ *All American Burgers, Grilled Hot Dogs, Beer Braised Bratwurst*

*Served with Potato salad, Coleslaw, Cowboy Baked Beans, Condiments and Buns*

## Floribbean

**\$18/ GUEST for 1**

**\$22/ GUEST for 2**

**\$26/ GUEST for 3**

- ❖ Mojo Roasted Pork (Pulled)
- ❖ Mojo Grilled Chicken (Thighs)
- ❖ Ropja Vieja (Braised Beef)

*Served with Rice, Seasoned Black Beans, 1905 Salad and Cuban Bread*

## Fiesta of Flavors

**\$18/GUEST FOR 1**

**\$22/ GUEST FOR 2**

**\$24/ GUEST FOR 3**

- ❖ Honey Chipotle Lime Chicken
- ❖ Taco Seasoned Ground Beef
- ❖ Fajita Spiced Shrimp

*Served with Spanish Rice & Refried Beans or Yellow Rice & Black Beans  
Shredded Lettuce, Pico de Gallo, Shredded Queso, Sour Cream*

*House made Guacamole, Salsa and 3-Pepper Queso*

*Soft Flour Tortillas and Tortilla Chips*

*Make it fajitas +\$2 also the vegan option (sauteed peppers and onions)*

**\$18/ GUEST**

- ❖ Creamy Green Chile Chicken Enchiladas

*Served with cilantro rice + pinto beans, lettuce, tomato, sour cream and avocado*

- ❖ Beef & Bean Taco Lasagna

*Served with Spanish rice, lettuce, tomato, sour cream and avocado*

## Comforting Classics

**\$18/GUEST for 1**

**\$26/GUEST for 2**

❖ *Chicken Pot Pie or Fisherman's Pie (Puff Pastry)*

*House Salad (House Dressings)*

❖ *Stuffed Peppers (Beef & Rice)*

*Greek Salad (House Dressing) & Yeast Rolls*

*Vegan options: Liv's Stuffed Pepper (black beans, quinoa, sweet potato)*

❖ *Yai Yai's Cabbage Rolls*

*Greek Salad (House Dressing) & Mashed Potatoes + crusty French bread*

❖ *Swedish Meatballs*

*Honey Buttered Carrots, Buttered Noodles and Yeast rolls.*

❖ *Beef Stroganoff*

*Palm Beach Salad (House Dressing), Buttered Noodles and Yeast rolls.*

❖ *Sheppard's Pie (Beef)*

*Palm Beach Salad (House Dressings) and Yeast rolls.*

❖ *House Meatloaf (Beef) with gravy*

*Garlic Butter Green Beans, Mashed Potatoes and Yeast rolls.*

❖ *Turkey Meatloaf with our Sweet & Spicy Glaze*

*Balsamic Bacon Brussel Sprouts, Mashed Sweet Potatoes and Yeast rolls.*

## Italian Pasta Bar

**\$24/GUEST** Served with Caesar Salad or (Caprese Salad +\$2) and Garlic Bread

### Choose 2:

Spaghetti, Fettuccini, Penne, Cavatappi, Angel Hair, Bow Tie

### Choose 2:

Meatballs, Grilled Chicken, Italian Sausage, Grilled Shrimp

### Choose 2:

Parmesan Garlic Cream, Marinara Sauce, Pesto Cream, Sofrito Brandy Cream, Scampi, Bolognese (Meat Sauce) +\$2

### Choose 4:

Mushrooms, Asparagus, Broccoli, Sweet Peppers, Cherry Tomatoes, Spinach

## Tour of Italy

### \$28/GUEST

Choice of 1 Protein, 1 Baked Entrée, 1 Starch or Veg, Caesar Salad + Garlic Bread

Protein:

- ❖ Chicken Piccata
- ❖ Chicken Caprese
- ❖ Chicken Marsala
- ❖ Italian Herb Grilled Chicken
- ❖ Chicken Parmesan Cutlets
- ❖ Italian Braised Beef
- ❖ Meatball Marinara
- ❖ Pork Tenderloin with Sherry Cream

Starch or Veggie:

- ❖ Three Pepper Penne with Feta
- ❖ Sofrito Brandy Cream Fettuccini
- ❖ Marinara with Spaghetti
- ❖ Parmesan Garlic Cream Penne
- ❖ Scampi with Angel Hair
- ❖ Tomato-Basil Cream Tortellini
- ❖ Pesto Cream with Angel Hair
- ❖ Sundried Tomato Cream Penne
- ❖ Seasonal Ravioli
- ❖ Seasonal Risotto
- ❖ Seasonal Orzo
- ❖ Garlic Mashed Potatoes
- ❖ Bolognese with Choice of Pasta +\$2
- ❖ Seasonal Vegetable
- ❖ Broccoli, Asparagus, Green Beans

Baked Entrees:

- ❖ Liv's Beef + Cheese Lasagna
- ❖ Chicken & Spinach Manicotti with Parmesan Garlic Cream
- ❖ White Veg Lasagna
- ❖ Eggplant Parmesan
- ❖ Stuffed Shells with Marinara

## *Customize your own perfect buffet with our signature dishes:*

*All items listed below are available in half (Serves 8-10) or full (Serves 18-20) sizes.*

*Contact Chef Olivia for pricing and quote. 48 hours minimum.*

### **Chicken**

- *Chicken Piccatta*
- *Chicken Florentine*
- *Chicken Caprese*
- *Portobello Brie Chicken*
- *Chicken Marsala*
- *Italian Herb Grilled Chicken*
- *French Onion Chicken*
- *Chicken Parmesan Cutlets*
- *Chicken Cordon Bleu*
- *Honey Chipotle Lime Chicken*
- *Huli-Huli Chicken*
- *Pimento Chicken (Crispy)*
- *Teriyaki Glazed Chicken*
- *Chicken Souvlaki*
- *Mojo Chicken (Pulled)*
- *Spinach & Feta Chicken Meatballs*

### **Turkey**

- *Herb Roasted Turkey Breast with Gravy + Cranberry Orange*
- *Citrus Brined Turkey Breast with Alabama BBQ sauce*
- *Turkey Mushroom Swiss Burgers with Pretzel Buns*
- *Turkey Meatballs (Teriyaki, Swedish, Marinara)*
- *Turkey Meatloaf with Glaze*

## **Beef, Market Price**

- *Bouef Bourguignon (Chuck or Short Rib)*
- *Braised Italian Beef Ragu*
- *Ropa Vieja (Braised Beef with Olives + Peppers)*
- *Beef Stroganoff (Chuck or Filet)*
- *Swedish Meatballs (Beef & Pork)*
- *Momma's Southern Meatloaf (Gravy or Glaze)*
- *Tender Roast Beef (Eye of Round) with Gravy*
- *Garlic Herb (Standing Rib Roast) with au jus & creamy horseradish*
- *Beef Wellington (Mushroom Duxelles or Spinach Boursin)*
- *Braised Short Ribs (Marsala or Red Wine Demi)*
- *Beer Braised Brisket with Gravy*
- *Short Rib Sheppard's Pie*
- *Lamb Chops with lemon & herbs*
- *Braised Leg of Lamb*
- *Skirt Steak with Chimichurri*
- *Flank Steak or NY Strip with Béarnaise*
- *All American Burgers*
- *Ribeye with French onion butter*
- *Filet with (Wild mushroom sauce or Boursin Butter)*



## **Pork**

- *Roasted Pork Tenderloin with Sherry cream sauce*
- *Citrus BBQ Smoked Ribs*
- *Grilled Pork Medallions with Peach Chutney*
- *Pork & Pineapple Skewers*
- *Pork Souvlaki Skewers*
- *Mojo Pork (Pulled)*
- *Pernil (Pulled)*
- *Citrus BBQ Pork (Pulled)*
- *Beer Braised Bratwurst*
- *Grilled Hot Dogs*

## **Seafood, Market Price**

- *Salmon with Dijon Dill cream sauce*
- *Salmon with Orange Miso Glaze*
- *Salmon with Citrus Butter Sauce*
- *Salmon with Coconut Red Curry Cream*
- *Local Grouper with Citrus-Cajun Butter*
- *Blackened Mahi with Citrus Remoulade*
- *Crispy Cod with Skordalia (Garlic Potato Spread) or Key West Tartar*
- *Crispy Coconut Shrimp with Tiger Sauce*
- *Baked Cod with Tomato, Onion, Parsley*
- *Jumbo Grilled Shrimp with Citrus-Cajun Butter*
- *Bacon Wrapped Shrimp with Cajun Remoulade & Salsa*
- *Seared Scallops with Orange Miso Glaze*
- *Shrimp Boil (Corn, Andouille, Potato)*
- *Fisherman's Pie (Fish, Scallop, Shrimp, Puff Pastry)*
- *Pallela (Shrimp, Fish, Mussels)*
- *Crab Cakes with Key West Tartar*

## **Baked Entrees & Pastas**

- *Liv's Lasagna (Beef, Sausage or Cheese)*
- *E's Seafood Lasagna (Shrimp & Scallop)*
- *Moussaka (Greek Eggplant)*
- *Pastitsio (Greek Lasagna)*
- *Chicken & Spinach Manicotti with Parmesan Garlic Cream*
- *Three Pepper Penne with Feta (Shrimp or Chicken)*
- *Sofrito Brandy Cream Fettuccini with Sausage & Leeks*
- *Pasta Bolognese*
- *Parmesan Garlic Cream Penne with (Shrimp or Chicken)*
- *Shrimp Scampi with Angel Hair*
- *Tomato Basil Cream Tortellini with Bacon & Peas*
- *Creamy Green Chili Chicken Enchiladas*
- *Beef & Bean Taco Lasagna*

## **Baked Vegetarian Entrees**

- *Vegan Stuffed Peppers with Sweet Potato, Black Beans + Quinoa*
- *Leek + Spinach Farro Stuffed Portobello with goat cheese*
- *White Veg Lasagna (Zucchini, Mushrooms, Spinach, Sundried Tomato)*
- *Vegan Moussaka (Eggplant, Potato, Lentil Bolognese, Cauliflower)*
- *Liv's Cous Cous Stuffed Acorn Squash (V)*
- *Eggplant Parmesan*
- *Stuffed Shells with Marinara or Tomato-Basil Cream*
- *Seasonal Ravioli (Mushroom, Cheese, Spinach, Butternut squash)*
- *Sundried Tomato Cream Penne with Mushrooms & Leeks*
- *Spanakopita (Spinach + Cheese Pie)*
- *Tiroptita (Cheese Pie)*

## Starches

- Seasonal Risotto; (Parmesan, Asparagus, Sweet Pea, Roasted Carrot, Charred Corn, Butternut Squash, Wild Mushroom, Ruby Beet)
- Seasonal Orzo; (Mushroom, Leek, Sundried Tomato, Spinach)
- Choice of Pasta & House Sauce; (Parmesan Garlic Cream, Tomato-Basil, Marinara, Pesto Cream, Brandy Sofrito Cream, Scampi, Sundried Tomato Cream)
- Garlic Mashed Potatoes
- Butter Mashed Potatoes
- Sweet Potato Mash
- Herb Roasted Potatoes (V)
- Lemon Potato Wedges (Garlic, Onion, Oregano)
- Au Gratin Potatoes (Parmesan, White Cheddar)
- Mac N Cheese (Parmesan, Cheddar, American)
- Liv's Cous Cous (Pinenut, Currents, Herbs) (V)
- Rice Pilaf (Celery, Onion, Parsley)
- Yellow Rice (Saffron) (V)
- Spanish Rice (V)
- Cilantro Rice (V)
- Island Rice (Coconut)
- Twice Baked Potato Mash with cheddar, bacon + scallion
- Cowboy Baked Beans with beef, sausage + bacon
- Pinto Beans with chorizo
- Harvest Stuffing with Sausage + Apples (Seasonal)
- Potato Salad
- Pasta Salad (Our Tortellini, Greek Orzo, BLT, Cowboy, Italian Garden)
- Noodle Salad (Thai Peanut, Oriental Sesame, Sweet Chili Glass)

## *Vegetable Sides*

- *Garlic Butter Green Beans*
- *Home Style Green Beans with Bacon + Onion*
- *Braised Greek Style Green Beans*
- *Carolina Collard Greens with Cabbage + Smoked Turkey*
- *Rainbow Medley (Zucchini, Squash, Bell Pepper, Asparagus, Onion) (V)*
- *House Medley (Green Beans, Carrots, Cauliflower)*
- *Harvest Medley (Sweet Potato, Carrot, Parsnip, Beets) (V)*
- *Edamame & Corn Succotash*
- *Braised Greek Lima Beans*
- *Roasted Asparagus (V)*
- *Brussel Sprouts with Balsamic + Bacon*
- *Broccoli with Sweet Sesame Soy Butter*
- *Broccoli with Lemon + Parmesan*
- *Broccoli Salad (Autumn or Tressa)*
- *Seasoned Black Beans (V)*
- *Creamed Spinach*
- *Cauliflower Mash (V)*
- *Honey Roasted Carrots*
- *Braised Cabbage, Kale, Spinach (V)*
- *Coleslaw*
- *Candied Sweet Potato with Maple + Pecan (Seasonal)*
- *Corn Casserole (Seasonal)*
- *Green Bean Casserole (Seasonal)*
- *Acorn Squash with Brown Butter, Sage + Parmesan (Seasonal)*

## **Buffet Bundle Pricing:**

\$18/guest for 1 protein, 1 starch, 1 veg, Salad + Bread

\$22/guest for 2 proteins, 1 starch, 1 veg, Salad + Bread

\$26/guest for 3 proteins, 1 starch, 1 veg, Salad + Bread

## **Salads**

House, Caesar, Greek, Palm Beach, Seasonal Signature +\$2

## **Breads**

Yeast Rolls, Garlic Bread, Hawaiian Rolls, Corn Bread Muffins, Cuban Bread

**Complete the meal with a beverage & dessert!**

## **Beverages**

Iced sweet & unsweetened tea, \$15/gallon

Orange Juice & Lemonade \$20/gallon

Hot Coffee Bar \$90/30 cups

Non-Dairy Milk (Coconut, Almond, Oat) +\$20

Cold Brew Coffee \$120/30 cups

Assorted Canned Sodas & Bottled Water \$2/each

Unlimited beverage station \$3 (in-house only)

## **Desserts**

Fresh Baked Mini Cookies \$24/dozen

Brownies & Baklava \$36/dozen

Lemon Bars & Key Lime Bars \$36/dozen

Ask Chef about our seasonal specialty desserts, prices will vary.