



*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.*

*Standard 7% sales tax and Catering service fees apply to all orders.*

*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), [Opedroff@aol.com](mailto:Opedroff@aol.com)*

*All prices are displayed per guest*

*All payments made by card will be subject to 4% service fee.*

*Other ways to pay: Cash, Check, Zelle, Venmo*

*Applied catering service fees:*

*10% for ALL pick-up orders (only waived when paper products & display signs are not required)*

*18% for delivery with set up, 20% with return*

*25% for set up with full service at our Café*

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

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

**\$18/GUEST 1 choice**

**\$22/GUEST 2 choices**

- ❖ *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*

## Backyard BBQ

**\$18/GUEST 1 choice**

**\$22/GUEST 2 choices**

**\$26/GUEST 3 choices**

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

**\$24/GUEST 1 choice**

**\$36/GUEST both**

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

Served with 2 sides of your choosing + Bread (Hawaiian Rolls & Corn Bread)  
Additional sides \$4/each

### Starches:

Mac N Cheese

German Potato Salad

Loaded Baked Potato Mash

Sweet Potato Casserole

Corn Casserole

Cheesy Hashbrown Casserole

### Veggies:

Creamy Coleslaw

Broccoli Salad

Southern Green Beans

Cowboy Baked Beans

Carolina Collards

Seasonal Salad

## Floribbean

**\$18/ GUEST 1 choice**

**\$22/ GUEST 2 choices**

**\$26/ GUEST All 3**

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

Served with Yellow OR White Rice, Seasoned Black Beans, 1905 Salad + Cuban Bread

Vegan option: Mojo roasted cauliflower

## Nawlin's Cajun Creole

**\$24/GUEST** Includes choice of salad & fresh bread

- ❖ New Orleans Style BBQ Shrimp

Served with Collard greens + Creamy Grits

**\$22/GUEST** Includes choice of salad & fresh bread

- ❖ Chicken + Andouille Gumbo

Served over white rice

- ❖ Shrimp + Andouille Jambalaya

**\$20/GUEST 1 choice**

**\$28/GUEST both**

- ❖ 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 & fresh rolls

## Southern Comfort

**\$18/GUEST 1 choice**

**\$22/GUEST 2 choices**

- ❖ *Chicken Pot Pie (Puff Pastry)*  
*House Salad (House Dressings)*
  
- ❖ *Stuffed Peppers (Beef & Rice)*  
*Greek Salad (House Dressing)*  
*Vegan options: Liv's Stuffed Pepper (black beans, quinoa, sweet potato)*
  
- ❖ *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.*

## **B.Y.O. Fiesta Taco Bar**

**\$18/GUEST 1 choice**

**\$22/ GUEST 2 choices**

**\$24/ GUEST All 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, vegan option (sauteed peppers and onions)*

**\$18/ GUEST 1 choice**

**\$24/GUEST both**

- ❖ *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*

## B.Y.O. Italian Pasta Bar

**\$25/GUEST** Served with Caesar Salad or (Caprese Salad +\$2) and Garlic Bread

**Choose 2:**

Spaghetti, Linguini, Penne, Angel Hair

**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 each:

Protein, Baked Entrée, Starch, Veg. Includes Caesar Salad + Garlic Bread

<p><b>PROTEIN:</b></p> <ul style="list-style-type: none"><li>❖ Chicken Piccata</li><li>❖ Chicken Caprese</li><li>❖ Chicken Marsala</li><li>❖ Italian Herb Grilled Chicken</li><li>❖ Chicken Parmesan Cutlets</li><li>❖ Italian Braised Beef</li><li>❖ Meatball Marinara</li><li>❖ Pork Tenderloin with Sherry Cream</li></ul> <p><b>BAKED ENTRÉE:</b></p> <ul style="list-style-type: none"><li>❖ Liv's Beef + Cheese Lasagna</li><li>❖ Chicken &amp; Spinach Manicotti with Parmesan Garlic Cream</li><li>❖ White Veggie Lasagna</li><li>❖ Eggplant Parmesan</li><li>❖ Stuffed Shells with Marinara</li></ul>	<p><b>STARCH:</b></p> <ul style="list-style-type: none"><li>❖ Three Pepper Penne with Feta</li><li>❖ Sofrito Brandy Cream Linguini</li><li>❖ Marinara with Spaghetti</li><li>❖ Parmesan Garlic Cream Penne</li><li>❖ Scampi with Angel Hair</li><li>❖ Tomato-Basil Cream Tortellini</li><li>❖ Pesto Cream with Angel Hair</li><li>❖ Sundried Tomato Cream Penne</li><li>❖ Seasonal Ravioli</li><li>❖ Seasonal Risotto</li><li>❖ Seasonal Orzo</li><li>❖ Garlic Mashed Potatoes</li></ul> <p><b>VEG:</b></p> <ul style="list-style-type: none"><li>❖ Seasonal Vegetable Medley</li><li>❖ Broccoli, Asparagus, Green Bean</li></ul>
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## *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 a la carte pricing and a quote. 48-hour notice required.*

### **Chicken**

- *Chicken Piccatta*
- *Chicken Florentine*
- *Chicken Caprese*
- *French Onion Chicken*
- *Chicken Parmesan Cutlets*
- *Chicken Cordon Bleu*
- *Portobello Brie Chicken*
- *Chicken Marsala*
- *Honey Chipotle Lime Chicken*
- *Huli-Huli Chicken*
- *Italian Herb 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 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 (Chuck or Brisket)*
- *Ropa Vieja (Braised Beef with Olives + Peppers)*
- *Beef Stroganoff (Chuck or Filet)*
- *Swedish Meatballs (Beef & Pork)*
- *Momma's Southern Meatloaf (with 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 in Red Wine Sauce*
- *Corned Beef & Pastrami*
- *Skirt Steak with Chimichurri*
- *Flank Steak or NY Strip with béarnaise*
- *All American Burgers*
- *Ribeye with French onion compound butter*
- *Filet with wild mushroom sauce*

## **Pork, Market Price**

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

## **Seafood, Market Price**

- *Salmon*

*Dijon Dill cream, Citrus Butter, Coconut Red Curry Cream, Sweet Chili*

- *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 Citrus Remoulade*
- *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 Citrus Remoulade*

## **Baked Entrees**

- *Liv's Lasagna (Beef, Sausage or Cheese)*
- *Liv's White Veggie Lasagna*
- *E's Seafood Lasagna (Shrimp & Scallop)*
- *Moussaka (Greek Eggplant)*
- *Pastitsio (Greek Lasagna)*
- *Chicken, Ricotta & Spinach Manicotti with Parmesan Cream*
- *Three Pepper & Feta Linguini (Shrimp or Chicken)*
- *Sofrito Brandy Cream with Sausage Fettuccini*
- *Pasta Bolognese*
- *Fettuccini/Penne/Tortellini Alfredo (Shrimp or Chicken)*
- *Shrimp Scampi with Angel Hair*
- *Tomato Basil Cream 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*
- *Vegetable Lasagna (Zucchini, Mushrooms, Spinach, Sundried Tomato)*
- *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 or 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)*
- *Noodles Salads (Thai Peanut, Oriental Sesame, Sweet Chili Glass)*

## Vegetable Sides

- *Garlic Butter Green Beans*
- *Home Style Green Beans with Bacon + Onion*
- *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*
- *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

\$24/guest for 2 proteins, 1 starch, 1 veg, Salad + Bread

\$30/guest for 3 proteins, 1 starch, 1 veg, Salad + Bread

### Salads

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

### Breads

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

*Complete the meal with beverages & 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

Beverage station \$3 (in-house only)

### Desserts

Fresh Baked Mini Cookies & Fudge Brownies \$24/dozen

Lemon Bars & Baklava \$36/dozen

Assorted Platter \$48/2 dozen

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