



# *Panther*

• DINING •

**2023 - 2024**  
**CATERING MENU**

# Welcome

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Panther Catering guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow our culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to Panther Catering, the food will be unmatched, the service spectacular, and the event will be unforgettable!

**Krizia Padron**

*Sr. Director of Catering & Events*



# Table of Contents

**MORNING START** | Pg. 4

**BALANCED BREAKS** | Pg. 6

**HORS D' OEUVRES** | Pg. 8

**CHEF STATIONS** | Pg. 10

**BUILD YOUR OWN BUFFETS** | Pg. 11

**EXPRESS LUNCHES** | Pg. 14

**SEATED DINNERS** | Pg. 15

**BEVERAGES** | Pg. 16

**POLICIES** | Pg. 17

# Morning START



*Minimum 10 guests per order*

## **Continental Breakfast | 10.79 pp**

Assorted breakfast pastries (Cals. 150-257), bagels with cream cheese (Cals. 240) and seasonal fresh fruit (Cals. 125)

## **Energy Breakfast | 19.39 pp**

Egg white scramble with potato, spinach and tomato (Cals. 240)  
avocado toast (Cals. 230-270), seasonal fresh fruit, Greek yogurt bar with house-made granola (Cals. 60-370)

## **Traditional Breakfast | 13.59 pp**

Scrambled eggs (Cals. 190), seasoned breakfast potatoes (Cals. 120), seasonal fresh fruit (Cals. 130-210) and breakfast pastries (Cals. 130-210)

### **Select 1 Sweet Side:** (Cals. 170-240)

Cinnamon French toast  
Buttermilk pancakes

### **Select 1 Protein:** (Cals. 45-70)

Pork Bacon  
Turkey Sausage  
Pork Sausage

*Don't forget to add coffee or juice! Please refer to page 16 for all beverage options*

## **Omelet Bar**

Served with whole eggs, egg whites, mushrooms, onion, peppers, tomato, scallions, cheddar cheese, goat cheese, and your choice of protein

<b>Smoked Salmon</b>	16.19 pp
<b>Sausage</b>	10.79 pp
<b>Chorizo</b>	10.79 pp
<b>Diced Ham</b>	9.69 pp

*Elevate  
your event*

by adding a Chef attended  
Omelet Station!

# Morning START



*Prices are shown per person. Minimum 10 guests per order*

## A La Carte

**New York Smoked Salmon Platter** (Cals. 70) | **14.05**

**Yogurt Parfait with Berries & Granola** (Cals. 250) | **6.49**

**Seasonal Sliced Fruit Display** (Cals. 60) | **5.39**

**Avocado Toast** (Cals. 230-270) | **5.39**

**Tuscan Kale, Roasted Pepper & Goat Cheese Quiche** (Cals. 230) | **5.39**

**Overnight Oats** (Cals. 300-540) | **4.35**

**Ham & Swiss Cheese Quiche** (Cals. 390) | **3.99**

**Bacon, Pork Sausage, Turkey Sausage or Ham** (Cals. 45-70) | **3.79**

**Vegetable Quiche with Spinach and Tomato** | **3.99**

**Greek Yogurt Cup** (Cals. 70-90) | **3.69**

**Scrambled Eggs** | **4.35**

## Baked Goods

**Freshly Baked Croissants** | **47.75**

**Assorted Danish** | **45.19**

**Assorted Freshly Baked Muffins** | **43.89**

**Assorted Bagels and Spreads** | **33.55**

*\*Ordered by the dozen.*

## Latin Corner

**Cuban Croquetas** (Cals. 150) | **25.75**

Choice of Ham, Chicken, or Cheese

**Pastelitos** (Cals. 350) | **33.55**

Choice of Guava, Cheese, or Guava Cheese

**Cheese Tequenos** (Cals. 270-390) | **51.65**

*New*

*Minimum 10 guests per order*

## Balanced Breaks

### Mezze Spreads | 7.55 pp

Crisp vegetables & pita chips (Cals. 40-80), Yellow lentil hummus (Cals. 60)  
Classic chick pea hummus (Cals. 30) and Babaganoush (Cals. 50)

### Popcorn Trio | 6.49 pp

Caramel, Kettle or regular popcorn (Cals. 140-200)  
*(Must be ordered two weeks in advance. Minimum of 50 bags to secure order.)*

### Chips & Salsa | 4.35 pp

Lime & sea salt tortilla chips (Cals. 100), House-made tomato salsa (Cals. 10)  
Add guacamole! (3.99 pp) (Cals. 110)

New

*Minimum 10 guests per order. Exclusions apply*

## Sweet Breaks

### Ice Cream Bar | 10.79 pp

Vanilla and chocolate ice cream (Cals.150), Served with chocolate sauce (Cals. 25),  
caramel sauce (Cals. 50), chopped nuts (Cals. 50), cookie crumbles and sprinkles  
(Cals. 25)

### Milk & Cookie Bar | 9.69 pp

Assorted cookies and choice of 3 milks: whole, chocolate, strawberry, or oat

### Candy Bar | 7.55 pp

Assorted blue and gold themed candies pieces (cal. 175- 350)  
*(Must be ordered two weeks in advance. Minimum of 25 people to secure order.)*

Balanced  
**BREAKS**





## Balanced Breaks

### **Cheese Display | 9.69 pp**

Served with artisan bread, crackers and fresh fruit garnish (Cals. 160)

### **Farmer's Market Crudité Display | 7.55 pp**

Seasonal vegetables served with ranch dipping sauce (Cals. 130)

### **Seasonal Sliced Fruit Display (Cals. 45) | 5.39 pp**

### **Charcuterie | 10.79 pp**

Prosciutto, salami, fresh mozzarella, shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olive, extra virgin olive oil and balsamic vinegar served with flatbreads & crostini (Cals. 250-550)

### **Mediterranean Market Display | 11.85 pp**

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini (Cals. 230)

### **Savory Party Mix (Cal 210) | 3.25 pp**

### **Assorted Freshly Baked Cookies (Cals:170-210) | 1.09 pp**

### **House-Made Fudge Brownies (Cals:200) | 4.35 pp**

### **Individually Wrapped Granola Bars | 1.75 pp**

### **Fresh Whole Fruit (Cals: 30-110) | 2.75 pp**

### **Bagged Chips | 3.25 pp**

*Minimum 10 guests per order*

Balanced  
**BREAKS**



# Hot Hors D' Oeuvres

## Vegetarian

**Spanakopita** (Cals. 160) | **32.35**

**Vegetable Spring Roll with Sweet & Sour Sauce** (Cals. 90) | **32.35**

**Warm fig, Caramelized Onion, Bleu Cheese Tartlet** (Cals. 70) | **32.35**

**Dip Duo: Buffalo Chicken Dip and Spinach Artichoke Dip** (Cals. 120) | **46.35**

## Pork

**Pigs in a Blanket** (Cals. 270) | **26.95**

**Mini Roast Pork Bao** (Cals. 30) | **43.15**

**Roast Pork Chicharrones** (Cals. 120) | **86.25**

## Seafood

**Shrimp & Vegetable Spring Roll with Mongolian Sweet & Sour Sauce** (Cals. 80) | **53.89**

**Crab Rangoon with Sweet & Sour Dipping Sauce** (Cals. 90) | **53.89**

**Bacon Wrapped Scallop** (Cals. 80) | **53.89**

**Mini Lump Crab Cakes with Cajun Remoulade** (Cals. 140) | **53.89**

**Conch Fritters** (Cals. 221) | **56.05**

**Coconut Shrimp** (Cals. 102) | **56.05**

## Chicken

**Grilled Chicken & Cheddar Cheese Quesadilla** (Cals. 200) | **43.15**

**Thai Chicken Satay with Mango Chipotle Glaze** (Cals. 110) | **43.15**

## Beef

**Beef Empanadas with Avocado Dip** (Cals. 360) | **43.15**

**Beef Sliders with Bacon Cheddar & Spicy Ketchup** (Cals. 320) | **64.69**

*10 guest Minimum per order*

*Hours*

**D' OEUVRES**





## Cold Hors D' Oeuvres

### Vegetarian

**Caprese Skewer** (Cals. 120) | **34.49**

Tomato, Mozzarella, Basil & Balsamic Glaze

**Gazpacho Shooter** (Cals. 30) | **43.15**

**Goat Cheese and Garlic and Herb Crostini** (Cals. 290) | **43.15**

### Seafood

**Shrimp Cocktail** (Cals: 90) | **53.89**

**Seared Ahi Tuna on Crispy Wonton with Wasabi Cream** (Cals: 110) | **64.69**

**Shrimp Ceviche with Serrano Chili Shooter** (Cals: 80) | **86.25**

### Chicken

**Finger Tea Sandwiches** (Cals. 80-120) | **43.15**

Spicy chicken salad on multigrain, roasted vegetables with herb cheese on sourdough,  
turkey and swiss on white bread

**Hummus Shooter with Crudité Garnish** (Cals: 130) | **53.89**

**Thai Chicken Lettuce Wrap** (Cals: 400) | **53.89**

**Harvest Chicken Salad in a Pastry Cup** (Cals: 150) | **43.15**

### Beef

**Cumin Crusted Beef Tenderloin on a Plantain Chip** (Cals: 160) | **75.45**

*10 guest Minimum per order*

*Hors*

**D' OEUVRES**





# Carving STATIONS

## Chef Stations (\$120 Flat Rate for Chef Fee)

### Carving Station

Served with appropriate sauces & dinner rolls with whipped butter, and your choice of protein:

New

**Roasted Round of Beef** (Cals: 260) | **10.79 pp**

**Prime Rib of Beef** (Cals: 460) | **28.05 pp**

**Roasted Pork Loin** (Cals: 160) | **9.69 pp**

**Tenderloin of Beef** (Cals: 250) | **26.95 pp**

**Boneless Virginia Ham** (Cals: 110) | **8.65 pp**

**Herb-Roasted Breast of Turkey** (Cals: 130) | **10.79 pp**

### Omelet Station

Served with whole eggs, egg whites, mushrooms, onion, peppers, tomato, scallions, cheddar cheese, goat cheese, and your choice of protein

**Smoked Salmon** | 16.19 pp

**Diced Ham** | 9.69 pp

**Chorizo** | 10.79 pp

**Sausage** | 10.79 pp

### Pasta Station | 22.65 pp

Served with Marinara, alfredo, parmesan cheese, Red pepper flakes, garlic rolls, and your choice of 2 proteins and choice of 2 pastas

#### Select 2 pastas

Farfalle, Whole Wheat Penne, Regular Penne Linguine, Rigatoni, Spaghetti

#### Select 2 proteins

Chicken, Italian Sausage, Tofu, Pork

*Minimum 10 guests per order*

# Build your OWN



Minimum 10 guests per order

## B.Y.O Buffet

New

### Starters *per person*

#### Salad

- Garden salad | 5.39
- Chicken Caesar Salad | 5.39
- Turkey Avocado Cobb Salad | 8.61
- Caribbean Salad | 6.49
- Mediterranean Grain Salad | 7.55

#### Soup

- Lentil Soup | 5.39
- Tomato Basil Soup | 6.49
- Chicken Noodle Soup | 7.55
- Vegetable Soup | 5.39

### Entrees *per person*

#### Chicken

- Chicken Parm | 14.05
- Herb Crusted Chicken Breast | 14.05
- Mojo Chicken | 14.05
- Chicken Tenders | 8.65

#### Pork

- Maple-Glazed Pork chops | 11.85
- Tuscan Pork Loin | 11.85

#### Beef

- Braised Beef Short Rib | 20.49
- Beef Tenderloin | 31.25
- Ropa Vieja | 19.39
- Picadillo | 15.09
- Beef Lasagna | 11.85

#### Seafood

- Salmon | 14.05
- Shrimp Alfredo | 11.85

#### Vegetarian

- Tofu Stir Fry | 10.79
- Grilled Portobello Mushroom Stack | 10.79



# Build your OWN



*Minimum 10 guests per order*

## B.Y.O Buffet

### Veggies and Legumes per person

- Black Beans** | 4.35
- Coconut Curry Chickpea** | 5.39
- Corn on the Cobb** | 3.25
- Vegetable Medley** | 4.35
- Brussels Sprouts with lime juice** | 5.39
- Yucca** | 5.39
- Sweet Plantains** | 5.39

### Starch

- Mashed Potatoes** | 4.35
- Roasted Fingerling Potatoes** | 6.49
- Sweet Potato Mash** | 4.35
- Potato Salad** | 4.35
- White Rice** | 3.25
- Yellow Rice** | 4.35
- Mac & Cheese** | 5.39
- Penne with Marinara or Olive Oil** | 6.49

### Desserts

- Assorted Cookies** | 1.09 ea. | 12.85 doz.
- Fudge Brownies** | 3.25 ea | 38.69 doz.
- Mini Flan** | 5.39 ea. | 64.55 doz.
- Key Lime Pie** | 9.69 ea.
- Dessert Shooters** | 9.69 ea. | 116.29 doz.
- French Macarons** | 23.75 doz.
- Mini Cheesecakes** | 29.15 doz.
- Tiramisu** | 43.15 doz.
- Key Lime Pies** | 29.15 doz.
- Eclairs** | 43.15 doz.
- Petit Fours** | 43.15 doz.
- Cream Puffs** | 43.15 doz.
- Blue & Gold Cupcakes** | 29.15 doz.
- 1/2 Sheet Cake** | 149.85 ea.
- Full Sheet Cake** | 296.45 ea.

# Build your OWN



*Minimum 10 guests per order*

## **Build Your Own Sample Packages**

### **Under \$20 per person**

Garden Salad, Chicken Parmesan, Fresh Baked Cookie

### **Under \$30 per person**

Turkey Avocado Salad, Roasted Fingerling Potatoes,  
Tuscan Pork Loin, Fudge Brownie

### **Under \$40 per person**

Garden Salad, Vegetable Medley, White Rice,  
Maple-Glazed Pork Loin, Herb-Crusted Chicken Breast,  
Mini Flan



# Themed MEALS

*Minimum 10 guests per order*

## Suggested Packages

### **Picnic** | \$18.29 per person

Served with potato salad, mac and cheese, condiments, fresh baked cookies and your choice of protein:

**Option 1-** Hamburger/Veggie Burger

**Option 2-** Beef Hot Dog

**Option 3-** BBQ Glazed Chicken+2.00 per person

### **Miami Spice** | \$23.69 per person

Served with Caribbean salad, rice and beans, sweet plantains, mini flan, and your choice of protein:

**Option 1-** Mojo Chicken

**Option 2-** Picadillo (Ground Beef or Turkey)

**Option 3-** Ropa Vieja (Shredded Beef)

### **Little Italy** | \$25.85 per person

Served with Caesar salad, garlic bread, cannoli and your choice of protein:

**Option 1-** Chicken Parmesan with Penne and Marinara

**Option 2-** Chicken Marsala with Penne and Marsala Wine Sauce

**Option 3-** Beef Lasagna



### **Express Bag** | 14.05 pp

All sandwiches served on chef's selection of fresh bread with whole fruit, bagged chips, and freshly baked cookie.

#### **Sandwich Selections**

**Turkey breast and provolone cheese** (Cals: 490)

**Ham and Swiss cheese** (Cals: 470)

**Roast beef and cheddar** (Cals: 40)

**Grilled veggie wrap** (Cals: 570)

**Tuna salad** (Cals: 580)

### **Artisan Bag** | 17.25 pp

All wraps served on chef's selection of fresh bread with whole fruit, bagged chips, and freshly baked cookie.

#### **Sandwich Selections**

**Muffuletta vegetarian sandwich** (Cals: 600)

**Classic Italian** (Cals: 730)

**Southwest Chipotle Grilled Chicken** (Cals: 540)

**Turkey bacon ranch on wheat with pepper jack** (Cals: 640)

*Bagged*  
**LUNCH**





# Seated DINNERS

## First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390) | **4.85 pp**

Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310) | **6.49 pp**

Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340) | **6.49 pp**

Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140) | **6.49 pp**

Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340) | **7.55 pp**

Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500) | **5.95 pp**

Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460) | **7.55 pp**

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270) | **7.55 pp**



# Seated DINNERS

## Main Course

Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910) | **20.49 pp**

Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450) | **20.49 pp**

Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390) | **31.25 pp**

Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080) | **31.25 pp**

Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590) | **37.75 pp**

Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals: 620) | **39.89 pp**

Broccoli tofu stir fry with brown rice (Cals: 380) | **20.49 pp**

Greek lemon polenta with portobello mushroom ragout (Cals: 260) | **20.49 pp**

## Dessert Course

Crème Brulee Cheesecake (Cals: 350) | **8.65 pp**

New York Cheesecake with Seasonal Berries (Cals: 350) | **9.69 pp**

Chocolate Layer Cake (Cals: 230) | **9.69 pp**

Strawberry Shortcake (Cals: 460) | **7.55 pp**

Chocolate Mousse with Seasonal Berries (Cals: 270) | **7.55 pp**

Warm Apple Crisp (Cals: 340) | **6.49 pp**



# BEVERAGES



## Hot Beverages

**Freshly brewed Starbucks coffee or decaffeinated coffee** (Cals: 0)  
Includes cream and sugar. | \$35.45 per gallon

**On the run?**  
**Ask us about coffee totes!**

**Add oat milk, almond milk, or 2% |** \$8.65 per carafe

**Add Café Bustelo Cafecito to your order |** \$2.45 per 5 shots

*New*

**Add our coffee shop package!**  
Includes rock candy, cinnamon sticks, sugar cubes, vanilla syrup,  
caramel syrup | \$8.65 per person

**Hot water and assorted teas** (Cals: 0) | \$27.89 per gallon

## Packaged Beverages

Canned Soda (Cals:0-190)

Bottled Water (Cals:0)

Sparkling Water (Cals. 0)

Bottled Juice

## Each | 6 pack

\$2.29

\$11.85\*

\$2.05

\$10.79

\$3.25

\$17.89

\$ 2.45

*Price for same flavor selection*

*New*

## Dispenser Beverages

### Water Dispenser

*Infuse your water with lemon and cucumber for \$15 extra!*

## 3gallon | 5 gallon

\$16.19

\$26.95

**Iced Tea**

\$96.55

\$160.89

**Iced Lemonade**

\$96.55

\$160.89

**Arnold Palmer**

\$96.55

\$160.89

*Contact our office directly for bar service options!*

# Policies

## **At Your Service...**

Panther Catering has an exceptionally experienced staff that is dedicated to your every catering request. We can customize any menu idea to meet your needs and budget. Our full service catering is available with a variety of service styles to include receptions, buffets and plated meals. All events are artistically prepared, beautifully presented and served with a gracious attention to detail.

## **Ordering, Guarantees, and Contracts**

Once you have reserved your event date and secured the venue on campus, please call the Panther Catering office at 305-348-0168. Panther Catering requires at least a one-week notice for all catered events. Once arrangements and details have been confirmed for your event, please submit your final guaranteed guest count no later than three working business days prior to the event date. Panther Catering will bill the client on the guaranteed number of guests.

After creating your online CaterTrax profile you will be able to track your orders and make changes online. The contracts will provide you with all pertinent information about the event to include the date and time of the event, time of service, menu, service fees, delivery fees, and any special item orders or additional charges.

## **Delivery**

Panther Catering offers complimentary delivery for all orders over \$1000. Orders under \$1000 will incur a \$25 delivery fee.

## **Staffing**

Should your events require staffing, such as bartenders and wait staff, you will be charged accordingly at a minimum of \$129.39 per server for a minimum of 4 hours. We recommend one server per every 75 guests. Panther Catering staff does not have access to areas and rooms that are locked, and it is crucial that the venue is unlocked prior to the set up time. Our catering department will be happy to provide you with a complete quote in advance of your purchase.

## **Payment**

All catered functions must have a secured payment prior to the event by the following methods: If your event is a sponsored University event, the University requires all catering functions to have a purchase order prior to your event. FIU orders may also be paid via university pro-card or Foundation funds. If your event is not an FIU sponsored event, we require a 50% deposit to confirm the booking and full payment by credit card prior to the event day. Sales tax will be added to all non-University sponsored events unless we receive a tax exempt certificate prior to the event.

Please note, some departments are allocated food credit at the start of the FIU fiscal year. Should you wish to use these for your event, you will need to notify our office before services are rendered. Food credits communicated after your event will not be honored.

## **Catering Equipment**

All equipment provided for catered events is guaranteed to be in good working order, and free of any damages. All equipment is property of Panther Catering and any damages or missing equipment shall be the financial responsibility of the event host and appropriate charges for repair or replacement will be billed accordingly.

## **Food Removal Policy**

Due to health regulations, leftovers cannot be removed from any catered events.

### **Cancellations**

Cancellations will be accepted up to two business days prior to the event. Should the client cancel within two days of the catered event they will be responsible for the full invoice price.

### **Service Ware and Rentals**

All catered events include high grade plastic disposables. Additional service ware, such as China service and eco-friendly disposables, are available for an extra fee. Please note, Panther Catering does not supply tables, chairs, or specialty linen. Should you need any of those items, we are able to service through our third party vendor.

### **Alcohol Service**

Panther Catering is licensed and prepared to serve alcohol for your event. Our staff has been trained on safe alcohol handling to ensure your guests and event are safe. Please contact our office directly for menu and pricing. Bartending staff will be added at a fee of \$120 per bartender for a minimum of 4 hours. Should by chance you look to provide your own alcohol, the following corkage fee will be applied: \$10 per bottle of wine/liquor and \$1 per beer.