



Panther

• **DINING** •

2025-2026
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!

Debbie Lynch
Sr. Director of Catering & Events

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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 contact the Panther Catering office at 305-348-0168 or panthercater@fiu.edu. Panther Catering will confirm your online order within two business days of online ordering. Once arrangements and details have been confirmed for your event, please submit your final guaranteed guest count no later than one week prior to the event date. Guest count increases can be accommodated up to three 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. The client is responsible for reviewing pertinent information and communicating changes if needed.

Delivery

All Panther Catering orders will incur a \$20 delivery fee. Orders under \$250 will incur a small order fee of \$50 in addition to the \$20 delivery. Please read through your contract carefully to ensure the delivery and pick up times listed capture the needs and timing of your event. If your event runs over the stated pick-up time, beginning at 15 minutes, you will be assessed a \$50 convenience fee and additional labor fees based on overages of 4 hour labor increments.

Staffing

Should your events require staffing, such as bartenders and wait staff, you will be charged accordingly at a minimum of \$120 per attendant, \$140 per bartender and \$150 per chef attendant for a minimum of 4 hours. We recommend one attendant per every 25 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.

Payment

The University requires all catering functions to have a purchase order prior to your event. FIU orders may be paid through Foundation, Controllers or University Pro-Card. You will receive a formal invoice after the event has taken place. If your event is not an FIU sponsored event, we require a 50% deposit to confirm the booking and full payment by credit card one week prior to the event day with a guaranteed guest count. Sales tax will be added to all non-University sponsored events unless we receive a Florida 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.

Policies

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. In accordance with food safety standards, any food that exceeds the 4 hour sitting time limit will be discarded. If guests are still expected to eat after 4 hours, a fresh delivery of food must be accounted for.

Cancellations

Cancellations will be accepted up to four business days prior to the event. Should the client cancel within four days of the catered event they will be responsible for 50% of the invoice price. If the client cancels within two days of the catered event, the full invoice price will be charged.

Service Ware and Rentals

All catered events include high grade plastic disposables. Additional service ware, such as China service and ecofriendly disposables, are available for an additional fee. Please note, Panther Catering does not supply tables, chairs, or specialty linen. Should you need any of those items, please let Panther Catering know and a quote can be issued for additional goods based on event needs. Additionally, Panther Catering offers themed décor, floral arrangements, and other decorative elements upon request. Should you wish to add these items to your event, please contact us, and we will provide recommendations and pricing based on your vision.

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. Bartending staff will be added at a fee of \$140 per bartender for a minimum of 4 hours. Panther Catering's liquor license does not allow for the sale of alcohol without food present. All alcohol purchases must include food items. Please contact our office directly at 305-348-0168 or panthercater@fiu.edu for specific information regarding bar information and options.

Morning START



Prices are shown per person. Minimum 10 guests per order

Continental Breakfast | 10.79

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

Energy Breakfast | 19.39

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

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 19 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

Smoked Salmon	16.19
Sausage	10.79
Chorizo	10.79
Diced Ham	9.69

*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**
- Overnight Oats** (Cals. 300-540) | **4.35**
- Tuscan Kale, Roasted Pepper & Goat Cheese Quiche** (Cals. 230) | **5.39**
- Ham & Swiss Cheese Quiche** (Cals. 390) | **7.99**
- Vegetable Quiche with Spinach and Tomato** | **7.99**
- Bacon, Pork Sausage, Turkey Sausage or Ham** (Cals. 45-70) | **3.79**
- Greek Yogurt Cup** (Cals. 70-90) | **3.69**
- Scrambled Eggs** | **3.99**

Baked Goods*

- Freshly Baked Croissants** (Cals. 350) | **44.29**
- Assorted Danish** (Cals. 270-390) | **41.89**
- Assorted Freshly Baked Muffins** (Cals. 140-420) | **40.69**
- Assorted Bagels and Spreads** (Cals. 240-340) | **31.09**

Latin Corner*

- Cuban Croquetas** (Cals. 150) | **23.88**
Choice of Ham, Chicken, or Cheese
- Pastelitos** (Cals. 350) | **31.08**
Choice of Guava, Cheese, or Guava Cheese
- Cheese Tequenos** (Cals. 270-390) | **47.88**

New

**Ordered by the dozen*

Balanced Breaks

Mezze Spreads | 7.55

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

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

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

New

Prices are shown per person. Minimum 10 guests per order. Exclusions apply

Sweet Breaks

Ice Cream Bar | 10.79

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

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

Candy Bar | 7.55

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

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

Farmer's Market Crudité Display | 7.55

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

Seasonal Sliced Fruit Display (Cals. 45) | 5.39

Charcuterie | 10.79

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

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

Savory Party Mix (Cal 210) | 2.99

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

Individually Wrapped Granola Bars | 1.59

Fresh Whole Fruit (Cals: 30-110) | 2.50

Bagged Chips | 2.99

Prices are shown per person. Minimum 10 guests per order

Balanced
BREAKS



Hors D'OEUVRES



Minimum 10 guests per order

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**

Hors D'OEUVRES



Minimum 10 guests per order

Cold Hors D'oeuvres

Vegetarian

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

Tomato, Mozzarella, Basil & Balsamic Glace

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) | **74.45**



Carving STATIONS

Prices are shown per person. Minimum 10 guests per order

Chef Stations (\$150 Flat Rate for Chef Fee)

Carving Station

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

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

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

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

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

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

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

New

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

Diced Ham | 9.69

Chorizo | 10.79

Sausage | 10.79

Pasta Station | 22.65

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

Build your OWN



Prices are shown per person. Minimum 10 guests per order

B.Y.O Buffet

New

Starters

Salad

- Garden salad | 5.39
- 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

Chicken

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

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

- Lemon Baked Salmon | 14.05
- Shrimp Alfredo | 11.85

Vegetarian

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

Build your OWN



Prices are shown per person. Minimum 10 guests per order

B.Y.O Buffet

Sides

- 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
- 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
- Roasted Broccoli** | 4.35
- Sauteed Zucchini** | 4.35
- Dinner Rolls with Butter – serves 8** | 10.99

Desserts

- Assorted Cookies** | 12.85 doz.
- Fudge Brownies** | 29.99 doz.
- Mini Flan** | 64.55 doz.
- Key Lime Pie** | 49.99 doz.
- Dessert Shooters** | 39.99 doz.
- French Macarons** | 23.75 doz.
- Mini Cheesecakes** | 29.15 doz.
- Tiramisu** | 43.15 doz.
- Eclairs** | 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.



Themed MEALS

Prices are shown per person. Minimum 10 guests per order

Themed Packages

Picnic | \$18.29

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 +2.16 per person

Miami Spice | \$23.69

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

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

Bagged LUNCH



Prices are shown per person. Minimum 10 guests per order

Express Bag | 14.05

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

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)

Also available as buffet style platters!



Seated DINNERS

Prices are shown per person. Minimum 10 guests per order

First Course (\$150 Flat Rate for Chef Fee | \$120 Flat Rate for Attendant Fee)

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

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

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

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

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

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

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

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**



Seated DINNERS

Prices are shown per person. Minimum 10 guests per order

Main Course

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

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

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

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

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

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

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

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

Dessert Course

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

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

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

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

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

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

BEVERAGES



Hot Beverages

Freshly brewed Starbucks coffee or decaffeinated coffee
Includes cream and sugar. | \$35.45 per gallon – serves 15

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 | \$27.89 per gallon

Packaged Beverages

Canned Soda (Cals:0-190)

Bottled Water

Sparkling Water

Bottled Juice

Each | 6 pack

\$2.29 \$11.85

\$2.05 \$10.79

\$3.25 \$17.89

\$ 2.45

New

Dispenser Beverages

Water Dispenser

Ask us about lemon cucumber infused water!

3gallon | 5 gallon

\$16.19 \$26.95

Iced Tea

\$61.95 \$83.95

Iced Lemonade

\$61.95 \$83.95

Arnold Palmer

\$61.95 \$83.95

Contact our office directly for bar service options!
panthercater@fiu.edu