



## menu

### plated and served breakfast

*all breakfasts include assorted juices, coffee, decaffeinated coffee, organic hot tea*

omelet, chorizo sausage, peppers, cheese	14
frittata, country ham, potato, aged cheddar cheese	14
stuffed french toast, pecans, mascarpone, bananas, bourbon syrup	14
scrambled eggs, soft polenta, bacon, tomato, harissa	16
country scrambled eggs, aged cheddar cheese, breakfast sausage, lyonnaise potatoes	16
grilled tenderloin, scrambled eggs, hash browns, honey-peppered bacon	18

### buffet breakfast

*all breakfasts include assorted juices, fresh fruit, coffee, decaffeinated coffee, organic hot tea*

continental I	13
assorted breakfast breads, morning muffins, scones, sweet butter, preserves	
continental II	14
fresh baked breakfast breads, morning muffins, smoked salmon platters, fresh bagels, flavored cream cheeses, sweet butter, preserves	
continental III	17
country vegetable frittata, savory breakfast turnovers, assorted yogurts, assorted toppings, cinnamon puff pastry twists, breakfast breads, pastries, sweet butter and preserves	
continental IV	18
scrambled eggs, chorizo sausage, white cheddar, peppers, buttered grits, flavored yogurts, breakfast breads, pastries, sweet butter, preserves	
continental V	19
scrambled eggs, mushrooms, aged cheddar cheese, bacon, sausage, hash browns, assorted cold cereals, yogurt, breakfast breads, pastries, sweet butter and preserves	

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## lunch salad entrées

*includes fresh baked breads, sweet butter, coffee, hot tea*

asian chicken salad, sesame-ginger dressing	14
chicken salad, mango, arugula, peppers, almonds, honey-mustard vinaigrette	15
grilled chicken, romaine hearts, buttered crouton, anchovy-garlic vinaigrette	15
salpicao chicken salad, ham, vegetables, citrus vinaigrette	15
blackened shrimp salad, grilled pineapple, sweet corn, black beans, cilantro dressing	17
grilled salmon, asian barbecue, napa cabbage slaw	17
tuna tataki, mixed greens, grapefruit, wasabi	17
grilled tenderloin, bacon, tomato, avocado, blue cheese, egg, dijon vinaigrette	19
vegetable cobb salad, tomato, egg, asparagus, haricot vert, avocado, lemon vinaigrette	14

## lunch sandwich entrées

*includes kettle chips, coffee, hot tea*

grilled chicken, avocado, lettuce, tomato, red onion, basil aioli	15
house-roasted turkey club, thick-cut bacon, tomato, romaine, aioli	15
jamaican jerk chicken, swiss cheese, slaw, orange marmalade	15
pickled pepperod, roasted tomato, watercress, fresh mozzarella	14
albacore tuna, fennel, black olives, lemon aioli	17
cuban roast pork. ham, cheese, mustard, pickle	17

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## plated and served lunch

*includes fresh baked breads, sweet butter, coffee, hot tea*

### salads and soups

spinach salad, mushroom, egg, bacon vinaigrette	6
field greens, cucumber, tomato, feta, lemon vinaigrette	6
caesar salad, garlic croutons, shaved parmesan cheese	6
butter lettuce, avocado, local blue cheese, champagne herb vinaigrette	7
roasted corn chowder and mushroom soup, infused chile oil	7
roasted tomato and rosemary soup, mozzarella dumpling	7

### hot entrée

turkey burger, provolone, lettuce, tomato, chipotle ketchup, chips	14
black bean cakes, pico de gallo, sweet potato puree, kale	14
grilled chicken, saffron cream sauce, roasted tomato, black olives, basmati rice	15
herb-roasted chicken, haricot vert, cipolini onions, miso-mustard sauce, fingerling potato	15
sauteed salmon, peas, fingerling potatoes, charred tomato relish	17
battered fried tilapia, seasoned fries, jalapeno tartar sauce	17
balsamic-glazed short ribs, roasted garlic potato purée	19
blackened grouper sandwich, lettuce, tomato, rouille, chips	19

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## lunch buffets

### lunch buffet I

21

*includes fresh baked breads, sweet butter, chef's choice of dessert, coffee, decaffeinated coffee, organic hot tea*

#### choose two from the following

mixed greens, charred tomato vinaigrette, shaved pecorino

fresh fruit, berries, candied walnuts

caprese salad, sliced tomato, mozzarella, fresh basil, olive oil, balsamic vinegar

field greens, cucumber, tomato, feta, lemon vinaigrette

romaine hearts, buttered crouton, anchovy-garlic vinaigrette

sweet corn soup, avocado cream, cilantro

#### choose two from the following

asian chicken salad, sesame-ginger dressing

blackened shrimp salad, grilled pineapple, sweet corn, black beans, cilantro dressing

grilled salmon, asian barbecue, napa cabbage slaw

steak salad, fresh berries, toasted almonds, gorgonzola, crispy fried onion, blackberry vinaigrette

house-roasted turkey club, thick-cut bacon, tomato, romaine, aioli, grilled focaccia

pickled pepperod, roasted tomato, watercress, fresh mozzarella, toasted baguette

roast beef, caramelized onion, mushrooms, tomato, romaine, fontina cheese, grilled ciabatta

italian ham, fontina cheese, roasted peppers, pepperoncini, black olives, toasted focaccia

grilled chicken sandwich, sweet peppers, goat cheese, arugula, toasted focaccia

grilled tenderloin, sweet onions, mushrooms, gorgonzola, dijon mustard, grilled ciabatta

albacore tuna, fennel, black olives, lemon aioli, grilled baguette

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## lunch buffet II

24

*includes fresh breads, sweet butter, chefs choice of dessert, coffee, decaffeinated coffee, organic hot tea*

choose two from the following

mixed greens, fresh berries, mandarin oranges, spiced almonds, raspberry vinaigrette

spinach salad, mushroom, egg, bacon vinaigrette

fresh fruit, berries, candied walnuts

caprese salad, sliced tomato, mozzarella, fresh basil, olive oil, balsamic vinegar

field greens, cucumber, tomato, feta, lemon vinaigrette

butter lettuce, avocado, local blue cheese, champagne-herb vinaigrette

romaine hearts, buttered crouton, anchovy-garlic vinaigrette

choose two from the following

herb-roasted chicken, haricot vert, cipolini onions, miso-mustard sauce, fingerling potato

grilled chicken breast, honey-crystallized ginger sauce, spinach, pine nuts, prosciutto rice

grilled chicken breast, saffron cream sauce, roasted tomatoes, black olives, vegetable basmati rice

sauteed salmon, peas, fingerling potatoes, charred tomato relish

grilled salmon, orange fennel sauce, parsnip potato puree, beet horseradish

balsamic-glazed short ribs, broccolini, roasted garlic potato puree

house pot roast, green beans, mashed red potatoes, herb horseradish sauce

zucchini lasagna, mint pesto, sun-dried tomato, basil oil

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## passed hors d'oeuvres

### cold

king crab roll, rice noodles, lettuce, chili sauce	5
cucumber cup, melon "caviar," mint syrup	5
roasted golden beet, goat cheese, candied walnut	5
yellow tomato gazpacho shooter	4
king salmon, soy, ginger, radish	5
gulf shrimp shooter, bloody mary, peppered vodka	5
smoked salmon pizza, tomato, capers, red onion, dill cream cheese	5
kobe beef tartar, roasted tomato, pecorino, truffle oil	5
seasonal oysters, fresh horseradish, lemon	4
tuna, sushi rice, soy ginger	5
black pepper shrimp, cilantro, lime, pineapple	5
ahi tuna pizza, ginger aioli, pickled jalapeno, cilantro, soy	5
vegetable spring roll, tofu, carrot, scallions, rice noodles, peanut sauce	4
fresh mozzarella, roasted pepper, basil, fennel pollen	5

### warm

pulled chicken taco, chipotle crema, cilantro	5
barbecued duck turnovers	5
beef empanada, cilantro-lime pesto	5
curried chicken egg roll, cilantro lime sauce	5
jerk chicken pizza, pineapple, black beans, fried plantains	4
grouper blt, tomato, bacon, micro greens, jalapeno tarter sauce	5
shrimp corn cakes, jalapeno jam	5
fried smoked gouda, spicy mango chutney	5
crab cake, mustard sauce	5
braised short rib, pickled vegetables, asian barbecue	5
phyllo triangle, feta, spinach	4
wild mushroom, leek, mozzarella tartlet	4
lamb meatball, pine nut, currant, yogurt	5
cuban panini, roast pork, ham, cheese, mustard, pickle	5

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reception embellishments

cold

*priced per platter, 20-30 servings per platter*

tropical chicken salad, mango, arugula, peppers, almonds, honey-mustard vinaigrette	135
bay scallop ceviche, tropical fruit slaw	135
watermelon, heirloom tomatoes, arugula, cotija cheese, serrano vinaigrette	125
balsamic-glazed asparagus, grilled shrimp, parmesan, toasted sesame seeds	145
fire-roasted vegetable platter, red pepper aioli	125
pyramid of fresh seafood (crab, shrimp, lobster) with trio of sauces	315
regional hard and soft cheeses, fresh fruit, berries, candied walnuts, flatbreads	135
classic shrimp cocktail, cocktail sauce, lemons - per piece	4
spring roll platter, fresh ginger slaw	125
tropical fruit, berries, candied nuts	125
fresh seasonal vegetable platter, maytag bleu cheese dip	125
tartare sampler, tuna, salmon, beef, garlic croutons	125
ahi tuna, preserved lemon, dill vinaigrette	145
sliced grilled tenderloin of beef, wild mushrooms, chimichurri sauce, petite rolls	225
mediterranean platter, hummus, black olive tapenade, baba ganoush, grilled pita	125
organic chicken, farro salad, lemon vinaigrette	135
smoked trout, horseradish, focaccia croutons	135
fresh mozzarella, vine-ripened tomatoes, fresh basil, extra-virgin olive oil, cracker black pepper	125
stone crab claws, creole mustard sauce	market price

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## reception embellishments

warm

*priced per platter based on approximately 20-30 servings*

prawn gratin, fried artichoke chips	175
chicken satay, sweet and sour marmalade	150
ragout of wild mushrooms, crème fraiche, herbs, toasted focaccia	135
asian barbecue short ribs	170
crab cakes, mustard sauce	175
sweet corn cakes, shrimp, jalapeno jam	165
baked brie, apples, walnuts	125
braised short rib sliders, asian barbecue, pickles	165
mushroom, bacon, parmesan gratin	125
seared chicken, tomato, olives, basil sauce	150
lamb shank, porcini, green lentils	175
angel hair pasta cakes, spicy tomato sauce	135
spicy fried calamari, lemon garlic sauce	150
risotto cake, wild mushroom ragout	135
black bean cake, pico de gallo	135

## chef-carved meats

*priced per platter based on approximately 15-20 servings*

*chef charge of 150.00 flat rate*

herb-encrusted beef tenderloin, tarragon aioli	225
inside round of beef, dijon mustard, petite rolls	200
slow-roasted turkey breast, apricot mustard sauce	175
salmon wellington, dill caper sauce	195
beef wellington, horseradish sauce	240
pork loin, spicy fruit sauce	175
stuffed beef tenderloin, foie gras, porcini mushrooms, red wine demi glace	250

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## reception embellishments

### asian station

per person 17

*select two items. accompaniment portion-not entree portion  
chef charge of 150.00 flat rate.  
served in chinese to-go containers with chopsticks*

sauteed dumpling, pork, shrimp, leek  
cashew chicken, bok choy, sticky rice  
beef lo mein  
mock duck, plum sauce, chinese noodles  
vietnamese shrimp, pork stir fry, sticky rice

### ceviche tasting station

per person 18

*select two items. accompaniment portion-not entree portion  
chef charge of 150.00 flat rate*

shrimp, chilies, nopales, passion fruit, tabasco sauce, lime juice, bell peppers  
white fish, lime juice, sliced onion, garlic, chili rocoto, olive oil  
mahi mahi, salt, green bell peppers, allspice, habanero peppers, onions, lime juice  
halibut, lime and grapefruit juices, minced chilies, garlic, cilantro, fresh mint

### chef-tossed pasta station

per person 17

*select two items. accompaniment portion-not entree portion  
chef charge of 150.00 flat rate*

penne pasta, portobello mushrooms, bacon, fontina cream sauce  
lobster linguine, smoked pepper tarragon sauce  
farfalle, roasted vegetable ragout, shaved parmesan  
spaghetti, fresh tomato, extra-virgin olive oil  
penne pasta, sausage, tomatoes, parmesan, cream  
rotelli pasta, shrimp, basil pesto

### slider sampler station

per person 14

*select two items. accompaniment portion-not entree portion  
chef charge of 150.00 flat rate*

balsamic beef short rib burger  
black bean, pico de gallo  
seared ahi tuna, pesto  
grilled jerk chicken, grilled pineapple, aged white cheddar

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plated dinner

salads/starters

cold

romaine hearts, buttered croutons, shaved parmesan, caesar dressing	9
mixed field greens, marinated tomatoes, champagne vinaigrette	9
watermelon, heirloom tomato, arugula, cotija cheese, serrano vinaigrette	10
hearts of palm, tomato, red onion, mache, extra-virgin olive oil	10
mixed greens, roasted beets, oranges, almonds, parmesan, balsamic vinaigrette	11
butter lettuce, apple, candied pecans, local blue cheese, port vinaigrette	11
sea scallop ceviche, pineapple, mache, yuzu vinaigrette	11
bristol bay crab, spiced orange-onion salad	11
gulf shrimp, avocado, tomato, arugula	13

warm

sweet corn soup, avocado cream, cilantro	9
tomato soup, garlic crouton, white cheddar	9
warm butternut squash salad, baby arugula, manchego, pecans, sherry vinaigrette	11
ragout of wild mushrooms, crème fraiche, herbs, toasted brioche	11
warm salmon salad, beets, potato, egg, mustard vinaigrette	12
crab cake, mustard sauce, micro greens	13

main courses

roasted chicken breast, brazilian-style salsa, rice, greens	28
grilled chicken breast, fried rice, peanut sauce	28
herb-roasted chicken, haricot vert, cipolini onions, miso-mustard sauce, fingerling potato	29
char-crusted chicken, squash, rainbow chard, smoked tomato, sweet onion sauce	29
sautéed salmon, peas, fingerling potatoes, charred tomato relish	34
grilled barramudi, corn sofrito, polenta, cilantro pesto	38
sautéed snapper, veracruzano, vegetable rice	38
braised beef short rib, cilantro pesto, black beans, rice	39
seared tenderloin of beef, chimichurri, chorizo, fingerling potatoes, sweet corn	42
grilled tenderloin of beef, broccolini, butter beans, pickled vegetables, fig-olive sauce	42
filet of beef tenderloin, caramelized fennel, oyster mushrooms, peruvian potatoes, madeira sauce	42
sautéed tenderloin, buttered shrimp, gremolata potatoes, broccolini, port wine sauce	46
napolean of ratatouille, phyllo, feta cheese, basil oil	28
chickpea crepe, house made ricotta, caponata, curry oil	28
black bean cakes, pico de gallo, sweet potato puree	28

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## plated desserts

*per person*

key lime panna cotta, blackberries	9
coconut lemongrass creme caramel	10
dark chocolate croissant pudding, rum anglaise	10
banana cream pie, chocolate nib	10
ricotta cheesecake, lemon-black tea	11
meyer lemon budino, sweetened mascarpone, berries	11
la bete noire, espresso orange crunch	11
grapefruit tart, creme fraiche	11
salted caramel crepe, peanut croquant	11
chef's choice of petite desserts	11
white, milk, dark chocolate sushi platter	12

## petite desserts

*select 3-5 varieties max*

white, dark chocolate mousse tuile cones	4
buttercream almond financier sandwich	4
peanut butter s'more tartlet	4
white chocolate coconut lime truffle	4
margarita marshmallow	4
cherry pistachio nougat	4
oatmeal raisin whoopie pie	4
peach-basil tartlet	4
mango tres leche shooter	4
nutella cheesecake pop	4

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## dinner buffets

*select two from each category 39 per person*

*select two from each category but three entrées 44 per person*

*select three from each category 48 per person*

*150.00 setup fee will apply for buffets with fewer than 50 people*

*includes fresh baked breads, sweet butter, coffee, decaffeinated coffee, organic hot tea*

### category I – starters and salads

iceberg wedge, smoked bacon, tomato, onion, hard-cooked egg, creamy herb dressing

regional hard and soft cheese platter, fresh fruit, candied walnuts

field greens, cucumber, tomato, feta, lemon vinaigrette

watermelon, heirloom tomatoes, arugula, cotija cheese, serrano vinaigrette

assorted spring rolls, ginger cabbage slaw, peanut sauce

tropical fresh fruit, berries, candied walnuts

grilled seasonal vegetable platter, charmoula sauce

fresh seasonal vegetables, maytag bleu cheese dip

mediterranean platter, hummus, black olive tapenade, baba ganoush, grilled pita

ragout of wild mushrooms, crème fraiche, herbs, toasted focaccia

romaine hearts, buttered croutons, shaved parmesan, caesar dressing

butter lettuce, apple, candied pecans, local blue cheese, port vinaigrette

bristol bay crab, spiced-onion salad, frisee, pickled fresnos add 3

sea scallop ceviche, pineapple, mache, yuzu vinaigrette add 3

ahi tuna, micro greens, preserved lemon dill vinaigrette add 3

roasted beets, mixed greens, pistachio, gorgonzola, orange-shallot vinaigrette

### category II – main courses

herb-roasted chicken, haricot vert, cippolini onions, miso-mustard sauce, fingerling potatoes

char-grilled chicken, squash, rainbow chard, smoked tomato, sweet-onion sauce

sautéed sea bass, leek fondue, vegetable quinoa add 5

grilled snapper, veracruzano, vegetable rice add 5

sautéed salmon, fingerlings, pea sprouts, charred tomato relish

sautéed halibut, haricot vert, olives, cherry tomatoes, anchovy butter, fingerlings add 5

filet of beef tenderloin, sweet corn, chanterelles, heirloom tomatoes add 5

tenderloin of beef, chorizo, fingerling potatoes, sweet corn, chimichurri sauce add 5

pan-roasted rack of lamb, artichoke, haricot vert “marchand du vin” add 5

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category II – main courses, continued

braised veal cheeks, porcini mushrooms, farro  
braised short ribs, asian barbecue sauce, pad thai noodles  
pork loin, braised cabbage, apple, sage  
black bean cake, spicy sweet potato, pico de gallo  
grilled vegetables, saffron couscous, chimichurri oil

steak house grill-carved *chef charge of 150.00 flat rate will apply*

new york strip, wild mushroom sauce	add 5
wild pacific salmon wellington, dill lemon sauce	
kurobata pork loin, apricot mostarda	
domestic rack of lamb, horseradish, apple sauce	add 5
bistecca florentine, lemon, garlic, herb	add 5
beef tenderloin, red wine sauce	add 5
stuffed beef tenderloin, foie gras, porcini mushrooms, red wine demi glace	add 5

category III – dessert buffet

warm caramelized apples, chevre phyllo terrine, red wine caramel sauce  
passion fruit crème brulee, macadamia nut wafer  
caramelized stone fruit croustade, crème fraiche  
chocolate chip croissant pudding, anglaise  
rosemary shortcake, balsamic-glazed strawberries  
blueberry almond streusel tart  
chocolate mascarpone crepes, blood orange caramel  
sticky pudding, toffee rum  
cherry upside-down cake  
triple ginger cake, rum butter cream, tropical fruit  
chocolate espresso tart, lemon cream  
apple rhubarb oatmeal crisp  
chocolate peanut butter trifle  
chef's choice of petite desserts

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