



Sample Catering Menus

813-522-3954 www.talkofthetowngroup.org



In a family business with roots in Jacksonville for over 100 years, our celebrations are important to us.

Let us let the Tenth Avenue team let its commitment shine. We can deliver things you want fresh and tasty. Freshness is our staff's focus, ensuring a fresh dining experience for your guests.

At Tenth Avenue you have 4 award-winning chefs: Executive Chef, Executive Sous Chef, and the finest chef's assistant. Together, they have created a variety of menu options, including entrees, desserts, side dishes, and more, all crafted to your specific needs. This includes a variety of options for your guests.

We incorporate side dishes every third day. The menu items are prepared, seasoned, and baked to create a unique experience for each guest. We pride ourselves on our service and our passion for your satisfaction.

Let us let the Tenth Avenue team let its commitment shine. We offer full-service catering services. We also offer a variety of food and beverage options. Please let us know if there is anything else you need. We have a team of experienced professionals that give our clients great ideas on how to make the most of their event. Photography, videography, and more services.

We look forward to assisting you! Ready? Lets Talk.....

This is just a sample menu. Please speak with your catering director for additional choices.

Classic Buffet Menu Choices

CHOOSE (2) Hot Dishes from these sections:

Hot Hors D'oeuvres / Cold Hors D'oeuvres / Cocktail Sandwiches / Carving Station / Dipping Station / Desserts

Choose (1) Salad / Choose (2) Dressings

Choose (1) Vegetable / Choose (1) Starch

Choose (2) Proteins

Exciting Buffet Menu Choices

~~After 4:00pm, these options are available for the evening~~

CHOOSE (3) Hot Dishes from these sections:

Hot Hors D'oeuvres / Cold Hors D'oeuvres / Cocktail Sandwiches / Carving Station / Dipping Station / Desserts

Choose (1) Salad / Choose (2) Dressings

Choose (1) Vegetable / Choose (1) Starch

Choose (2) Proteins

Impregnable Buffet Menu Choices

~~After 4:00pm, these options are available for the evening~~

CHOOSE (4) Hot Dishes from these sections:

Hot Hors D'oeuvres / Cold Hors D'oeuvres / Cocktail Sandwiches / Carving Station / Dipping Station / Desserts

Choose (1) Salad / Choose (2) Dressings

Choose (2) Vegetable / Choose (2) Starch

Choose (3) Proteins including Carved Station

Special Enhancements to Upgrade your Menu

Chief Executive's Carved Station

Upgraded Starch Bars

Hot or Cold Creamy Noodle Station

Upgraded Dessert Bar

Live Music Bands

All buffets come with White Dinner Plates / Choice of Silver or Gold Flatware / Paper Napkins / Water and Tea Station

Consumption of undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Classic First Bites

COLD HORS D'OEUVRES

Deviled Eggs

Classic Bruschetta

Tomato, Garlic, Olive Oil, Fresh Parmesan
Toasted Baguette Crisp, Balsamic Glaze,
Black Pepper

Curried Chicken Salad
Lettuce Cup

Charred Melon Feta
Lemon Oil, Mint, Black Olive

Classic Caprese Skewer
Balsamic Glaze, Mozzarella, Smoked Black
Pepper, Blistered Tomato, Cilantro,
Mozzarella

COCKTAIL SANDWICHES

Smoke Turkey

Pear Chutney, Pepper Jack, Bacon,
Mint Croissants

Smoked Ham & Subs
Mini Brioche

Street Taco

Choice of Beef, Chicken,
Cheddar, Guacamole, Crema, Cilantro Lime

Roast Beef

Horseshoe (Onion, Pickle, Mint Brioche)

Waldorf Chicken Salad

Red Grapes, Toasted Almond, Mint Croissants

Ratatouille and Mozzarella
Mini Baguette

HOT HORS D'OEUVRES

BBQ Pulled Pork Sliders

Fresh Buns, Pickle, BBQ Sauce, Pickled Onions

Mint Twice Baked Potatoes

Sour Cream, Bacon, Chives

Empanadas

Choice of Beef, Chicken, Pork,
Choice of Sauce, Firecracker, Lemon Turnip,
Ahi, Cilantro, Thai Chili

Spinach Pies

Classic Tomato Sauce

Roasted Stuffed Baby Bella Mushrooms
Three Cheese and Spinach

Pork Shumai

Fresh, Scallions, Sesame Seed

Fried Mac Bites

Firecracker Sauce

Roasted Mushroom Tart

Mild Sausage, Bruschetta, Parmesan

Edamame Potstickers

Sweet Soy

Chicken Samosa Punjabi

Harissa Lemon Pepper Sauce

Everything Frank in a Basket

Spinach, Three Cheese, Everything Seasoning

Classic Meatballs

Martini, Mozzarella

Choice of Beef, Chicken, Pork

Swedish Meatballs

Cream, Noodles



Classic Grazing And Dipping Station

BOARDS • PLATTERS • TABLE

Sliced Ham

Mustard • Chutney • Assorted Rolls

Grilled Vegetable Board

Zucchini • Squash • Asparagus • Charred Cipollini Onions • Portobello
Mushrooms • Sweet Balsamic Glaze

Whole Smoked Turkey Display

Toasted Pecan • Spinach • Cheddar • Baguette

Classic Hummus

Roasted Red Pepper • Toasted Pita • Cucumber • Assorted Olives • Tomatoes

Meat & Cheese Charcuterie

(3 Styles of Meat • 5 Domestic Cheese)

Olives • Nuts • Honey • Fig Jam • Grapes • Berries • Whole Grain Mustard •
Artisan Crackers • Baguettes

COLD DIPS

Pimento Cheese Dip

Roasted Pepper • Herbs • Triscuits

Fruit Salad

Assorted Fruits • Honey Yogurt Mint Sauce

Chips and Dips

Fresh Pico De Gallo • Fresh Guacamole • Corn Tortilla • Limes

HOT DIPS

Vegetarian Chili Cheese Dip

Roasted Red Onion • Cream

BBQ Smoked Chicken Dip

Bacon • Ranch • Corn Chips

Classics From The Garden and Field



BREAD

Parker House Yeast Rolls / Mulgum / Focaccia / Baguette

SALAD

House Garden

Spit Cherry Tomato / Baby Black Greens / Thin Sliced Red Onions / Cucumber

Caesar Salad

Romaine / Parmesan / Fresh Baked Croutons / Caesar Dressing

Greek

Feta / Pepperoncini / Tomato / Cucumber / Kalamata Olive / Fried Chick Peas / Mixed Greens

Broccoli Slaw

Tossed Almond / Bacon / Green Apple / Toasted Sunflower Seeds / Fried Peasbles

Southern Style Potato Salad

Celery / Red Onions / Hard Boiled Egg

VEGETABLE

Seasonal Fresh Rosemary Roasted Vegetables

Choice of Style: Italian / Southern / French / Spanish

Fresh Green Beans

Choose your style: Casserole / French / Roasted Garlic

Yellow Squash & Zucchini

Baby Carrots

Broccoli

Roasted Brussel Sprouts

Bacon / Maple Syrup

Roasted Curried Butternut Squash

Choice of Style: Three / Five

Seasoned Cuban Black Beans

Garlic / Green Pepper / Onions / Cilantro

Sweet Southern Baked Beans

Bacon / Brown Sugar

Roasted Sweet Baby Corn

Bacon / Paprika / Fresh Herbs

Classic Starches From the Silo



STARCHES

White Rice

Choice of Jasmine / Basmati / Calrose

Seasoned Yellow Cilantro Rice

Cornmeal

Mixed Cilantro Lime Rice / Black Beans

Fresh Mashed Russet Potatoes

Fried Sweet Plantain

Honey Garlic Drizzle

Rosemary Seasoned Oven Roasted Baby Potatoes

Choice of Marley / Red Skinned / Fingerlings

Four Cheese Mac and Cheese

Crispy Breadcrumb Toppings

Creamy Polenta

Long Pasta

Spaghetti / Linguini / Fettuccini / Angel Hair / Pappardelle

Short Pasta

Cavatappi / Rigatoni / Penne / Farfalle / Ziti / Conchiglie

Choice of Pasta Sauce

Alfredo / Marinara / Pesto Cream / Vodka / Lemon Butter

UPGRADE YOUR STARCHES

Mac and Cheese for

Protein Choice of Grilled Chicken / Seared Steak / Grilled Shrimp / Lobster

Bacon / Green Onions / Pepperoni / Mushrooms / Roasted Tomatoes / Jalapenos / Toasted Breadcrumbs / Truffle

Mashed Potato Bar

Protein Choice of Grilled Chicken / Seared Steak / Grilled Shrimp

Sour Cream / Bacon / Cheddar / Green Onions / Mushrooms / Roasted Tomatoes / Jalapenos / Pico De Gallo / Caramelized Onions / Smoked Gouda / Truffle Oil / Charred Broccoli

Classic Proteins

FEATHERS

Roast Turkey Breast

Rich Classic Gravy and Cranberry Chutney

Chicken Marsala

Barbecue Gravy/ Marsala Sauce/ Mushrooms

Chicken Piccata

Barbecue Gravy/ Lemon Butter Sauce/ Capers

Chicken Teriyaki

Barbecue Gravy/ Soy Sauce/ Sesame Seed/ Peanuts

Chicken Mojo

Barbecue Gravy/ Orange/ Citrus Green

Baked Bone-In Chicken Quarters

(Choice of BBQ) Southern Baked/ Lemon Rosemary/ Chicken Coconut Turmeric

FISH

Fresh Salmon

Fresh Tilapia

Fresh Snail

Choose your Cooking Style:

Simply Grilled/ Lemon/ Tomato

Grilled to Perfection/ Mayo Glaze/ Scallops/ Sesame Seeds

Dip in Crisped Crispy on the outside/ Flake on the inside topped with Sweet and Panko

Bread crumbs/ Drizzled Olive Oil/ Bok Choy/ Balsamic/ Lemon/ Butter

PASTA

Cheese Tortellini

Choice of Sauce/ Alfredo/ Pesto/ Cream/ Marinara

Penne and Meatballs

Marinara Sauce/ Parmesan/ Basil

Beef Lasagna

Marinara Sauce/ Cheese/ Ham/ Mozzarella

Fresh Vegetable Lasagna

Marinara Sauce/ Spinach/ Artichoke

Classic Baked Ziti

Classic Proteins

HOOVES

Grilled Hanger Steak

Choice of Sauce Chimichurri / Carne Asada / Bearnaise

Beef Roast

Mama's Meatloaf

Ketchup Glaze

24 Hour Pulled Pork

Hoisin Glaze / Pickles / BBQ

Pineapple Glazed Ham

Honey Roasted Ham

Chief Attended Stations

Additional Cost for Chef Service will apply

Carved Seared and Sliced Tenderloin

Tender / Juicy / Rosemary Butter / Au Jus

Whole Grilled Salmon

Choice of Style Lemon / Teriyaki / Honey Glazed / Dijon Glazed

Whole Roasted Lemon and Rosemary Chicken

Fresh Italian Sausage and Peppers

Bell Peppers / Sweet Sautéed Onions

Shrimp and Grits

Seared to order Shrimp / Tomato / Red Peppers / Hot Sauce

CLASSIC DESSERT BAR

Assorted Mini Petit Fours / Macarons



Exciting First Bites

COLD HORS D'OEUVRES

Crab Rangoon

Fresh Crab / Sautéed Cream Cheese / Sweet
& Sour Dip

Exciting Bruschetta

Tomato / Garlic / Olive Oil / Fresh Parsley / Cream
Toasted Baguette Crisp / Balsamic Glaze /
Black Pepper / Prosciutto Flower

Indye Petal

Pork Strip / Feta / Kalamata Olive

Exciting Caprese Skewer

Balsamic Glaze / Mini Beef / Smoked Black
Pepper / Baked Tomato / Cilantro /
Mozzarella Cheese

COCKTAIL SANDWICHES

Tenderloin Crostini

Horseradish Cream / Scallion

Beef Mini Slider

American Cheese / Crispy Onion /
Tomato Marmalade

HOT HORS D'OEUVRES

Sausage Stuffed Baby Bella Mushrooms

Mediterranean Sausage / Garlic / Asiago

Bacon Wrapped Almond Stuffed Dates

Tandoori Coconut Chicken Skewer

Harissa Cream

Ham & Gruyere Croquette

Honey Mustard / Smoked Honey Tomato Sauce

Pressed Cuban Sandwich Bites

Braised Pork / Ham / Cuban Bread / Pickle /
Mustard

Harissa Beef Meatballs

Fresh Herb

Cantonese Pork Meatballs

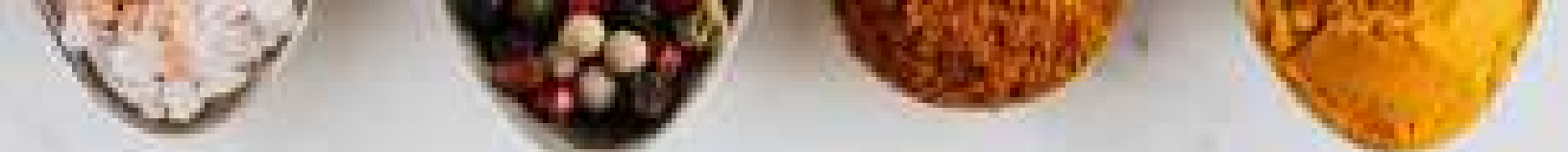
Hot Chili / Thicker Lettuce / Sesame Seeds /
Mint Green

Eggplant Mushroom Meatballs

Marinara / Mini Bread

Guaava Sweet Chili Thai Meatballs

Pork



Exciting Grazing And Dipping Station | Silo

BOARDS | PLATTERS | TABLE

Artisan Cheese Board & Seasonal Fruit Display
Edible Cheese Assortment | Crackers
Baguette | Flatbread | Seasonal Fresh Fruit | Nuts
Olives | Dried Fruit

Sliced Grilled Beef Tenderloin

Honey Mustard Cream | Chimichurri | Pickled Onions
Assorted Rolls

Meat & Cheese Charcuterie

(5 Slices of Meat / 7 Domestic & Imported Cheeses)
Olives | Nuts | Honey | Fig Jam | Grapes | Berries
Whole Grain Mustard | Artisan Crackers | Baguettes

DIPS

Cold

Shrimp Bloch Mary Cocktail

Lemon | Lime | Celery | Cress

Ceviche

Fish | Shellfish | Tropical Fruit | Citrus | Cress

Hot

Baked Brie

Raspberry | Balsamic Glaze | Mint
Caramelized Puff Pastry Sticks

BREAD

Artisan Bread Station

Multigrain | Baguette | Ciabatta | Sweet Potato
Brioche | Focaccia

Choice Soft Sailed Baiser | Oil & Pepper Dip | Herb
& Cracked Black Pepper Dip

SLO

Choice of Pasta:

Tortellini | Orzo | Orzoche | Gnocchi

Choice of Pasta Sauce:

Lemon Herb | Artichoke | Mushroom | Sundried
Tomato Pesto | Garlic & Forest Mushroom
Carbonara & Pesto

Exciting From The Garden | Field |

SALADS

Berry & Feta Salad

Candied Pecans | Mixed Greens

Beet & Goat Cheese

Mandarin Oranges | Candied Walnuts
Pistachio | Honey Vinaigrette

Mozzarella Caprese

Sliced Tomato | Fresh Mozzarella
Balsamic Glaze | Basil

Quinoa

Toasted Almond | Citrus
Sweet Peppers | Lemon

Cold Pasta & Fresh Grilled Vegetable

Asparagus | Zucchini | Yellow Squash
Crispy Taro |
Vegetarian or Vegan On Request

STARCHES

Risotto

Cream | Parmesan
Choice of Mushroom & Herb | Spring Pea &
Mascarpone | Sundried Tomato & Arugula

Wild Rice Medley Pilaf

Corn | Red Onion | Green Pepper

VEGETABLES

Yellow Squash & Tomato Casserole

Cream | Parmesan | Fresh Herbs

Fried Eggplant Parmesan

Beef | Marinara | Basil

Roasted Asparagus

Parmesan | Lemon Slices



Exciting Proteins

FEATHERS

Cook An Yin

Red Wine Braised Chicken / Potatoes / Vegetables

Chicken Savannah

Roasted Chicken / Brises / Creamy Sun-dried Tomato Sauce / Garlic Bread / Parmesan

FISH

Panko Crusted Baked Cod

Lemon Hollandaise

Groupers

Lime Cilantro Butter

HOOVES

NY Strip Steak

Red Wine

Braised Short Ribs Daube

Provincial Vegetable Soup

Roasted Pork Loin

High Glazed

Chef Attended Stationed

Additional Cost for Chef Service will apply

Prime Rib

As Is

Sesame Crusted Tuna

Sweet Thai Chili

Seared Scallop

Seared To Order Jumbo Scallops

Lemon Butter Sauce

EXCITING DESSERT BAR

Choice of:

Tiramisu / Lemon Bar / Opera Cake / Pie / Cheesecake / Chocolate / Fruits

Unforgettable First Bites



COLD HORS D'OEUVRES

Spicy Tuna Poke Cone
Pickled Carrot / Fried Onion / Mayo / Mirro /
Green

Unforgettable Bruschetta
Tomato / Garlic / Olive Oil / Basil / Parmesan
Toasted Baguette Crisp / Balsamic Glaze /
Black Pepper / Mirro

Key Lime & Cilantro Chilled Shrimp
Remoulade / Lime

Shrimp & Bacon Summer Rolls
Cucumber / Noodles / Basil / Carrots / Mint
Paper / Spicy Peanut Sauce

Salmon & Mango Ceviche
Dressed Red Pepper / Cilantro / Cucumber
Wonton

Cocktail Stone Crab Claws
Spicy Cocktail / Lemon /
Seasonal Market Price

COCKTAIL SANDWICHES

Shrimp Po' Boy Sliders
Cold Shrimp / Mayo / Celery / Lemon /
Pickled Cherry Tomato

Lobster Roll
Baker / Lemon Juice / Mayo /
Stuffed / Sweet Roll

HOT HORS D'OEUVRES

Sausage Stuffed Baby Bella Mushrooms
Mediterranean Sausage / Garlic / Arugula

Bacon Wrapped Almond Stuffed Dates

Tandoori Coconut Chicken Skewer
Harris / Cream

Ham & Gruyere Croquette
Honey Mustard / Smoked Honey Tomato Sauce

Pressed Cuban Sandwich Bites
Roasted Pork / Ham / Cuban Bread / Pickle /
Mustard

Harris Beef Meatballs
Fresh Mint

Cantonese Pork Meatballs
Hoisin / Baker Lettuce / Sesame Seeds /
Mirro Green

Eggplant Mushroom Meatballs
Marinara / Micro Basil

Guaava Sweet / Chili Thai Meatballs
Pork



Excelling Grazing And Dipping Station Sides

BOARD / PLATTER / TABLE

Sova Smoked Salmon

Salmon Roe / Cream Cheese / Fresh Dill / Mini Bagels
Red Onions / Elderflower Cheese Assortment / Crackers

Chef Inspired Meat & Cheese Charcuterie

15-17 Slices of Meat / 7-10 Domestic / Artisanal
Imported Cheeses

Olives / Nuts / Honey / Fig Jam / Grapes / Berries
Whole Grain Mustard / Artisan Crackers / Baguettes

DIPS

Hon

Fresh Crab & Tabasco Dip

Pepper Jack / Crackers / Scallops

BREAD

Artisan Bread Station

Multigrain / Baguette / Ciabatta / Sweet Hawaiian
Pretzels / Buns

Cheese / Soft Salted Butter / Oil & Paprika Dip
Herb & Cracked Black Pepper Dip

SLO

Choice of Pasta:

Tortellini / Orzo / Gnocchi / Grochi

Choice of Pasta Sauce:

Lemon Herb / Artichoke / Mushroom / Sundried
Tomato Pesto / Garlic & Forest Mushroom
Carbonara & Pesto

Excelling From The Garden Field

SALADS

Berry & Feta Salad

Candied Pecans / Mixed Greens

Beet & Goat Cheese

Hand-cut Oranges / Candied Walnuts
Mixed Green / Honey Vinaigrette

Mozzarella Caprese

Sliced Tomato / Fresh Mozzarella
Balsamic Glaze / Basil

Cobb

Toasted Almond / Crispy
Sweet Peppers / Lemon

Cold Pasta & Fresh Grilled Vegetable

Asparagus / Zucchini / Yellow Squash
Grape Tomato

Alguazilote or Lemon Cilantro Dressing

STARCHES

Risotto

Cream / Parmesan

Choice of Mushroom & Herb / Spring Pea &
Mascarpone / Sundried Tomato & Arugula

Wild Rice Medley Pilaf

Garlic / Red Onion / Green Pepper

VEGETABLES

Yellow Squash & Tomato Casserole

Cream / Parmesan / Fresh Herbs

Fried Eggplant Parmesan

Reich / Marinara / Basil

Roasted Asparagus

Parmesan / Lemon Slices



Unforgettable Proteins

FEATHERS

Chicken Pallaed
Lemon Caper Butter

Chicken Cordon Bleu

Crispy Breadcrumbs Breast Ham Cheese Dijon Bechamel

FINS

Jumbo Lump Crab Cake
Fresh Mango Salsa

Halibut

Green Chile Butter

Tuna

Sesame Teriyaki

HOOVES

Brasied Short Ribs Daube
Provincial Vegetable Stew

Roasted Pork Loin

Mojo Glazed

Chef Attended Stationed

Chef Service Included

Bone In Prime Rib

As Is

Crown of Lamb

UNFORGETTABLE DESSERT BAR

Choice of:

Tiramisu Lemon Bar Opera Cake Pie Cheesecake Chocolate Fruits

FUN Menu Enhancements



BARS

Mac and Cheese Bar

Protein Choice of Grilled Chicken / Seared Steak / Grilled Shrimp / Lobster
Bacon / Green Onions / Peppermint Pickrooms / Roasted Turnishes / Jalapenos /
Truffled Dryackamantis / Truffle

Mashed Potato Bar

Protein Choice of Grilled Chicken / Seared Steak / Grilled Shrimp
Sour Cream / Bacon / Cheddar / Green Onions / Mushrooms / Roasted Turnishes / Jalapenos /
Pico De Gallo / Caramelized Onions / Smoked Gouda / Truffle Oil / Charred Broccoli

Stir Fry

Protein Choice of Grilled Chicken / Seared Steak / Shrimp / Pork / Duck
Peas / Carrots / Onions / Water Chestnuts / Bell Peppers / Shaved Onions / Sugar Snap Peas /
Bean Sprouts

LATE NIGHT SNACKS

Chicken and Waffles
Maple Syrup

Pressed Cuban Minis

Empanadas

Choice of Queso & Cheese / Beef / Veggie

Quesadillas

Cheese / Chicken / Steak

DESSERT ACTION STATIONS

Smores Bar

Crepes

Candy Aisle

Fondue

Flambe

Hand Crafted Tarts



Out of the Ordinary Menu

Chef Carved Serrano Ham
Chef's Choice Assorted Condiments

Fruit De Mer Seafood Bar

Assortment of Oysters / Cold Hay Cocktail Shrimp / Snow Crab Claws / Key Lime Shrimp / Ceviche /
Assorted Accompaniments / Crackers

Whole Roasted Cuban Pork
Made Fresh On Site

50 Person Traditional Paella
Made Fresh On Site

Pasta Served in a Parmesan Wheel
Alfredo Sauce Only / Made Fresh On Site