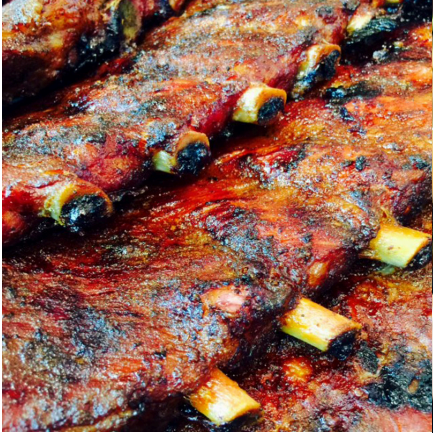


Corporate Catering Menu



A circular graphic with a yellow border and a black background. It features a white leaf-like logo above the word "Free" in a large, stylized font. Below it, the text "Lunch for the person who orders. see inside cover for details" is written in a smaller, white, serif font. Two horizontal white lines are at the bottom of the circle.

**Breakfast
Lunch
Dinner
Cocktail**

SERVING GREATER
SOUTH FLORIDA
SMOKEANDSPICE.COM



General Information

From its beginning in 2003 Smoke & Spice Catering has built a reputation from Fort Lauderdale to Key Largo for providing prompt, dependable service and food of the highest quality. Every meal is prepared and served by an expert team headed by Mark & Ingrid Rogers.

Corporate Events

Smoke & Spice provides catering services to scores of local businesses and government agencies. Our corporate catering service involves delivery and set-up of hot or cold lunches. Company picnics are our specialty, we offer one stop shopping for all of your picnic needs

Order Lunch for Your Company and Receive a
COMPLEMENTARY LUNCH FOR YOURSELF! (EVERY TIME!)
No substitutions please.

All you have to do is visit our website SMOKEANDSPICEEXPRESS.COM and type (Smoke & Spice Free Lunch) in the general comments field of the order form or let us know on the phone when you place your order.

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BREAKFAST

CONTINENTAL BREAKFAST \$7.95

[PER GUEST] 10 GUEST MINIMUM

Includes a Bountiful Assortment of

- Fresh Baked Goods
- Cinnamon Rolls
- Bagels, with Cream Cheese, Assorted Jellies and Butter
- Fresh Fruit Salad
- Orange Juice

HOT & TASTY BREAKFAST \$11.95

[PER GUEST] 10 GUEST MINIMUM

- Smoke & Spice' Scrambled Eggs
- Fresh Baked Goods
- Cinnamon Rolls
- Bagels, with Cream Cheese, Assorted Jellies and Butter
- Fresh Fruit Salad
- Orange Juice



HOT A LA CARTE

BACON (2 Slices Per Person) \$2.50

SAUSAGE (2 Links Per Person) \$2.95

HOME FRIES \$2.50

CLASSIC FRENCH TOAST \$2.95

(2 Slices Per Person) Made with a Vanilla Bean Egg Batter, Served with Fresh Sliced Strawberries, Confectioners Sugar and Real Maple Syrup.

YOGURT & FRUIT

INDIVIDUAL YOGURTS \$2.95

[EACH] 5 YOGURT MINIMUM
Assorted Chobani Flavors

WHOLE FRUIT \$1.25

[EACH] 5 PIECE MINIMUM
Apples, Oranges and Bananas

FRESH SLICED FRUIT PLATTER \$3.50

[PER GUEST] 10 GUEST MINIMUM

BEVERAGE SERVICE

HOT COFFEE & TEA \$1.95

10 Guest Minimum of each

- Fresh Brewed Coffee
- Fresh Brewed Decaf
- Assorted Bigelow Teas

DISPOSABLE COFFEE & TEA \$2.50

[PER CONTAINER] 10 Guest Minimum of each

- Fresh Brewed Coffee
- Fresh Brewed Decaf
- Assorted Bigelow Teas

ORANGE JUICE \$2.50

12oz Fresh Squeezed

SPRING WATER (16 OZ) \$1.95

[EACH]



SANDWICHES & WRAPS

All Packages Include Your Choice of 2 Sides

Artistically Arranged on Black Platters with Serving Utensils, Premium Cutlery and Plasticware. Mayonnaise & Mustard, Served on the Side.

SANDWICH PLATTER PACKAGE

On an Assortment of Breads.

\$11.95

[PER GUEST] 10 GUEST MINIMUM

Includes an Assortment of 3 of the Following:

- Wood Roasted Turkey Breast
- Roast Beef
- Ham and Cheese
- Home Made Chicken Salad
- Albacore Tuna
- Vegetarian: Sliced Cheese, Fresh Veggies and Guacamole

GOURMET WRAPS PACKAGE

\$11.95

[PER GUEST] 10 GUEST MINIMUM

Includes an Assortment of 3 of the Following:

- Classic Chicken Caesar
- Smoked Turkey with Tomato
- Roast Beef and Cheese
- Albacore Tuna
- Garden Vegetable.



SANDWICH & WRAP SIDE SELECTIONS

The following Sides are Available for Each of the Buffets on this Page.

- **House Salad**
- **Traditional Garden Salad**
- **Mild Chipotle Potato Salad**
- **Real Deal Cole Slaw**
- **Tri-Colored Italian Pasta Salad**
- **Tropical Fruit Salad**

BOXED LUNCHES

[PER BOX] 10 BOX MINIMUM

Perfect for lunch on the Go!

Includes:

• YOUR CHOICE OF SANDWICH OR WRAP

(or Leave it up to us for an Assortment of our Best Sellers.)

- Potato Chips \$11.95
- Cookie
- ADD WHOLE FRUIT \$1.25
- ADD A BEVERAGE \$1.95



HOT LUNCH BUFFETS

Includes Premium Disposable Dinnerware and Serving Utensils.

BASIC PACKAGE \$10.95

[PER GUEST] 10 GUEST MINIMUM

Includes 1 Entree 2 Sides, Assorted Dinner Rolls.

DELUXE PACKAGE \$13.95

[PER GUEST] 10 GUEST MINIMUM

Includes 2 Entrees, 2 Sides, Assorted Dinner Rolls.

SUPER DELUXE PACKAGE \$15.95

[PER GUEST] 20 GUEST MINIMUM

Includes 3 Entrees, 2 Sides, Assorted Dinner Rolls.



ENTREE CHOICES

CHICKEN PROVENCAL

Boneless Breast of Chicken Topped with Artichokes hearts, Sun Dried Tomatoes, Olives and Basil in a Light Cream Sauce

PASTA PUTTANESCA

with 100% Whole Grain Penne (V)

CITRUS GARLIC CHICKEN (G)

Rotisserie Cooked Chicken Pieces Marinated in our House Made Mojo Sauce

CARIBBEAN SHREDDED PORK

with Sautéed Onions (G)

*** WOOD GRILLED BEEF TRI-TIP** (add \$3.95)

Served Sliced in It's Natural Juices (G)

Additional A La Carte Entrees & Sides are Available with the Purchase of a Hot Lunch Package.



SIDE CHOICES

Starches

- **Roasted Garlic Mashed Potatoes**
- **Maple Bacon BBQ Beans**
- **Mac and Cheese**
- **Caribbean Rice and Beans**

Vegetables

- **Roasted Root Vegetables**
- **Sautéed Vegetable Medley**
- **Corn on the Cob**
- **Sweet Island Plantains**

Salads

- **House Salad**
- **Tossed Garden Salad**

- **Mild Chipotle Potato Salad**
- **Real Deal Cole Slaw**
- **Tri-Colored Italian Pasta Salad**

- **Tropical Fruit Salad**

EXTRAS

DISPOSABLE WIRE CHAFING SET \$14.99

[EACH]

Includes wire frame chafers, water pan, food pan spacers and two each two hour Sterno canned heat.

BBQ BUFFETS

Includes Premium Disposable Dinnerware and Serving utensils.

BASIC BBQ

\$9.95

[PER GUEST] 10 GUEST MINIMUM

Includes: 1 Entree; 2 Sides; Choice of Cornbread, or Brioche Buns; BBQ Sauce.

DELUXE BBQ

\$11.50

[PER GUEST] 10 GUEST MINIMUM

Includes: 2 Entrees; 2 Sides; Choice of Cornbread or Brioche Buns; BBQ Sauce.

SUPER DELUXE BBQ

\$12.95

[PER GUEST] 20 GUEST MINIMUM

Includes: 3 Entrees; 2 Sides; Choice of Cornbread or Brioche Buns; BBQ sauce.



ENTREE CHOICES

FRESH PULLED PORK

A Customer Favorite and One of Our Most Popular BBQ Entrees.

SLICED BEEF BRISKET (add \$1.95)

USDA Prime Beef, Skillfully Trimmed then Seasoned with our House Rub and Slowly Cooked for 21 Hours Over a Pecan Wood Fire.

PULLED CHICKEN

Pit Roasted Hand Pulled Chicken Thighs

BBQ CHICKEN ON THE BONE

Rotisserie Smoked Chicken Pieces

GRILLED CHICKEN BREAST

Glazed with our Championship BBQ Sauce

SMOKED JALAPENO SAUSAGE

A Texas Smoke House Specialty Made with Jalapeños and Cheddar Cheese then Slow Cooked in our Pit.

Additional A La Carte entrees & sides are available with the Purchase of a BBQ Buffet.

A LA CARTE RIBS

ST. LOUIS SPARE RIBS \$24.00 per Slab

Hands Down our Favorite Ribs, Bold and Full of Flavor You May Not Want Sauce.

BABY BACK RIBS \$24.00 per Slab

Meaty & Tender, Slow Cooked and Basted with Smoke & Spice Original Sauce

SIDE CHOICES

Starches

- Roasted Garlic Mashed Potatoes
- Maple Bacon BBQ Beans
- Mac and Cheese
- Caribbean Rice and Beans

Vegetables

- Roasted Root Vegetables
- Sautéed Vegetable Medley
- Corn on the Cob
- Sweet Island Plantains

Salads

- House Salad
- Traditional Garden Salad

- Mild Chipotle Potato Salad
- Real Deal Cole Slaw
- Tri-Colored Italian Pasta Salad

- Tropical Fruit Salad

EXTRAS

DISPOSABLE WIRE CHAFING SET

\$14.99

[EACH]

Includes wire frame chafers, water pan, food pan spacers and two each two hour Sterno canned heat.

BEVERAGES

TEA & LEMONADE \$1.95

[PER GUEST] 10 GUEST MINIMUM

Enough for Each Guest to Get Two Glasses. Includes Choice of Two of the Following: Tea, Sweet Tea or Lemonade. Plus the Cups, Ice Spoons, Lemons and Sweeteners.

CHILLED INDIVIDUAL SPRING WATER & SODAS \$1.95

Coke, diet Coke, Sprite,

20 POUND BAG OF ICE \$9.95

[EACH]



PLATTERS

BEEF BRISKET SLIDERS \$3.95

[PER GUEST] 10 GUEST MINIMUM

Includes 2 Tender Pecan Smoked Beef Brisket and Caramelized Onion Slider Per Guest

PULLED PORK SLIDERS \$2.95

[PER GUEST] 10 GUEST MINIMUM

Includes 2 Juicy Pulled Pork Sliders Topped with Smoke & Spice BBQ Sauce Per Guest

BBQ CHICKEN SLIDERS \$2.95

[PER GUEST] 10 GUEST MINIMUM

Includes 2 Juicy Dark Meat Pulled Chicken Sliders with Sliced Sweet Pickles on a Slider Roll Per Guest

VEGETABLE CRUDITÉ \$3.95

[PER GUEST] 10 GUEST MINIMUM

Fresh and Colorful Array of the Season's Finest, Served with Buttermilk Ranch Dip

HUMMUS & GRILLED PITA \$2.95

[PER GUEST] 10 GUEST MINIMUM

Roasted Red Pepper Hummus Served with Grilled Pitas and Cucumber

CHEESE & BERRIES \$3.95

[PER GUEST] 10 GUEST MINIMUM

Domestic Cheeses, Seasonal Berries and Grapes Served with Crackers

CHIPS GUACAMOLE & SALSA (V) \$3.95

[PER GUEST] 10 GUEST MINIMUM

Corn Chips, Fresh Made Guacamole & West Texas Salsa

FRESHLY SLICED FRUIT PLATTER \$3.50

[PER GUEST] 10 GUEST MINIMUM

GUAVA LAVA WINGS \$3.75

[3 WINGS PER GUEST] 10 GUEST MINIMUM

Mild or Hot Wings Glazed with our House Made Guava Lava BBQ Sauce

SWEETS

ASSORTED COOKIE & BROWNIE PLATER \$1.95

[PER GUEST] 10 GUEST MINIMUM

PEACH COBBLER PAN \$49.95

[EACH] 24 - 26 SERVINGS

EXTRAS

INDIVIDUAL BAGS OF CHIPS \$1.50

[PER GUEST] 10 GUEST MINIMUM

PICKLE TRAY WITH BLACK OLIVES \$1.50

[PER GUEST] 10 GUEST MINIMUM



ABOUT US

Did you know? SMOKE & SPICE Catering...

- Opened in 2003
- Has always been family-owned and operated
- Offers monthly specials through our monthly news letter
 - Is a full-service & delivery caterer
- Offers corporate drop-off, outdoor picnic, special events, wedding and social services

CONDITIONS

Quality

At Smoke & Spice we promise to use only superior quality products. We will not purchase lower quality items in order to protect our profit. Providing superior quality ingredients at fair value pricing, restricts our ability to discount except in cases where very large quantities are ordered.

Insurance

Smoke & Spice and their clients are protected by the maximum recommended coverage in product liability, auto, workmen's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients that require to be named additional insured on our policies will incur a \$50 fee. This fee covers the insurance company charge and the expenses involved. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

Portions

Food and beverage portions are based on over 26 years of combined catering experience. Our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs.

Guest counts

Final guest counts for full service events are due ten days prior to the event. After that date, increases are accepted but menu substitutions may be necessary due to food, equipment and staffing, decreases are not.

Cancellations

We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Some simple steps exist to help our clients:

1. Cancellations must be called into our office and confirmed by e-mail.
2. Corporate drop-off orders may be cancelled without charge, if done before 10: AM the workday prior to the event.
3. Same-day corporate drop-off cancellations will be charged 75% of the confirmed or contracted price.
4. Outdoor events may be cancelled six hours prior to food service. If the event is not rebooked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.

Special planning

Weddings and large special events incur more time spent than calculated in our menu pricing. There will be a concierge fee of \$2 per guest for these events.

Delivery and service fees

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees are charged for outdoor and special events, included in proposals, and are based on the expectations of the client.

Pricing

Pricing is subject to change due to market conditions. Menu version 8/10/2016

Notice

We appreciate a days notice for all orders. Our entire menu is available until 2 PM for next day delivery. After 2pm, please call us at (305) 248-4535 to discuss your different available options. After 5pm, please leave a message and we will return your call the next morning.