



*Second Plate*  
CATERING

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## Hand Passed Appetizers

**Sold in increments of 30**

Vegetable Spring Roll, Sweet Chili Aioli.	<b>2.50</b>
Lump Crab Cake, Cajun Remoulade.	
	<b>(Market Price)</b>
Kung Pow Cauliflower.	<b>2.50</b>
Black and Blue Burger Sliders (Sub turkey).	<b>3.50</b>
Tuna Poke Shooters.	<b>2.50</b>
Scallop & Shrimp Ceviche Shooter.	<b>(Market Price)</b>
Antipasto Skewer (Cured meats, fresh mozzarella, olives).	<b>2.50</b>
Kobe Pigs in a Blanket.	<b>3.50</b>
Nashville Hot Chicken Sliders, Apple Slaw.	<b>3.50</b>
BBQ Brisket Sliders, Onion Straw, Pickles.	<b>3.50</b>
Chimichurri Steak Skewer, Romesco Sauce.	<b>3.50</b>
Crab Stuffed Mushrooms Rockefeller.	
	<b>(Market Price)</b>

## Platter Appetizers

### Enhancement options

**Serves approximately 50 guests**

#### Charcuterie and Cheese Board 600

Prosciutto, Genoa Salami, Hot Capicola, Selections of mustards, Pickled vegetables, Brie wheel, Herbed goat cheese, White cheddar, aged gouda, Parmesan, Toasted breads and crackers, Assorted jams and preserves.

#### Seasonal crudité 350

Red and Green Peppers, English cucumbers, Cherry Tomatoes, Carrots, Celery, Broccoli, Buttermilk Ranch

#### Fruit assortment 350

Assorted Melons, Berries, Grapes, Pineapple.

**Sold in increments of 30**

Chicken Satay Skewers.	<b>79.99</b>
Stuffed Mushrooms.	<b>69.99</b>
Empanadas (choice of Chicken or Beef).	<b>79.99</b>
Caprese Kabobs.	<b>69.99</b>
Pinwheel Sandwiches.	<b>69.99</b>
Cuban Sandwich Platter.	<b>79.99</b>
Bruschetta Platter.	<b>69.99</b>
Cheese Platter	<b>69.99</b>
Fruit Platter	<b>69.99</b>
Boneless wings Platter	<b>69.99</b>
Party Meatball Tray.	<b>69.99</b>
Pasta Salad 5lbs.	<b>59.99</b>
Deep Fried Deviled Eggs.	<b>69.99</b>
Blackened Shrimp Skewers.	<b>(Market Price)</b>
Cocktail Shrimp with Cocktail Sauce.	<b>(Market Price)</b>

## **Buffet Options**

**Each buffet comes with a choice of one meat, one starch and one vegetable option. Each buffet comes with a Salad, Rolls and a Dessert.**

**To add a second protein, it is an additional \$3 per person.  
To add a second starch or vegetable, it is an additional \$3 per person.**

### **Buffet Option One 24.99 PP**

- ~Ground Veal and Beef Meatloaf, marsala Demi-glaze~
- ~Herb Roasted chicken quarters, Honey thyme jus~
- ~Roasted pork loin, Bourbon brown sugar glaze~
- ~Mojo pulled pork, sliced onion, cilantro~
  - ~BBQ Pulled Pork~
  - ~Teriyaki Chicken~
  - ~Chicken Fajitas~

### **Buffet Option Two 28.99 PP**

- ~Grilled Salmon, smoked tomato beurre blanc, fresh herbs~
- ~Chicken Bruschetta, tomato bruschetta, warm mozzarella, fried basil~
  - ~Chicken Marsala~
  - ~Chicken Parmesan~
  - ~BBQ Chicken quarters~
  - ~Taco Bar~

### **Buffet Option Three 30.99 PP**

- ~Roasted strip loin, horseradish, rosemary thyme jus~
- ~Mahi Vera Cruz, kalamata olives, roasted peppers, artichokes, feta crumbles, grilled lemon beurre blanc~
  - ~Eye Round with red wine demi Glaze~
- ~Grilled Pork tenderloin, smoked mushroom demi-glaze~

### **Starch Options**

- White cheddar whipped potatoes
- Rice pilaf, toasted almonds, raisins, fresh herbs
- Sweet potato puree, brown sugar, savory granola
  - Roasted reds, chopped herbs
  - Pasta salad
  - Potato salad
- Yellow Rice and Black Beans
- Mac and Cheese
- Au Gratin Potatoes

### **Vegetable Options**

- Haricot verts (Green Beans)
- Butternut Squash with Caramelized Onions
- Vegetable Medley (Carrots, Broccoli, Cauliflower)
- Corn

### **Baked Beans**

- Roasted Cauliflower
- Vegetable Fried Rice

### **Salad Options**

- Garden Salad
- Traditional Caesar Salad
- Greek salad
- Antipasto Salad
- Strawberry Summer Salad
- Asian Salad

### **Dessert Options**

- Key Lime Pie
- Chocolate Cake
- NY Style Cheesecake
- Bread Pudding
- Seasonal Selection

of Cookies and Brownies

## **Plated Entrees**

\*All entrées served with a **choice of** starch, vegetable and entrée salad and dessert  
GF – Gluten Free

### **Rosemary & Garlic Roasted Chicken – GF 26**

topped with an Apple Cinnamon Cayenne Glaze served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

### **Ground Veal and Beef Meatloaf 27**

wrapped in Bacon then topped with Seared Mushrooms in a Sweet Marsala Demi served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

### **Bone-In Roasted Pork Chop – GF 27**

stuffed with Goat Cheese, Cranberries and Candied Walnuts topped with a Cranberry Chutney <sup>[L]</sup><sub>SEP</sub> served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

### **Vegetable Fried Rice 24**

Bok choy, Cabbage, Red pepper, Scallion,  
Carrots, Peas, Sprouts, Bamboo shoots,  
Water chestnut

### **Chicken Cordon Bleu 26**

Ham and Swiss Stuffed Chicken Breast Breaded and Fried To A Golden Brown.

### **N.Y. Strip Loin 28**

Herb Roasted Whole Strip Loin with Au Jus and Horse Radish Cream.

### **Chicken Enchilada 26**

Pulled Chicken, Peppers and Onions, Cheddar Cheese, Topped with Enchilada Sauce.

### **Chimichurri Skirt Steak 29**

Thinly Sliced and Marinated.

### **Red Wine Braised Short Rib 29**

Slowly Braised, Tender Boneless Beef.

### **Parmesan Crusted Chicken 26**

Thinly Pounded Chicken Breast, Parmesan Panko Breading.

### **Bruschetta Salmon 26**

Grilled Atlantic Salmon Topped with Tomato Bruschetta and Balsamic Glaze.

## **Entrée Salads**

### **Asian Salad**

### **Garden Salad**

### **Traditional Caesar Salad**

### **Greek salad**

### **Antipasto Salad**

### **Strawberry Summer Salad**

(Strawberries, Pickled Red Onion, cucumber, feta,  
spring mix with Raspberry vinaigrette)

### **Fall Harvest**

(Spring mix, Butternut squash, Cranberry,  
Candy pecans, Crumbled goat cheese,  
Champagne shallot vinaigrette)

### **Traditional Wedge**

(Iceberg, Blue cheese crumbles, Peppercorn ranch, Red onion, Cherry tomato)

**Italian Wedge**

(Romaine, Bruschetta tomato, Fresh mozzarella, Balsamic vinaigrette, Crispy pancetta)

## Food & Beverage Station add-ons

\$3 Per Person Per Event

Beverage Station of Water, Tea & Lemonade

Soft Drinks

Coffee Station

Including Regular & Decaf Coffee

Breakfast Station

Including Choice of Assorted Muffins or Danishes

Coffee, Decaf Coffee, Orange Juice & Water.

## Bar Packages

If serving any beer or wine at an event, a bartender is required, suggested one bartender per 50 guests for beer and wine. Events with an offsite bar will require additional fees.

**7% tax & 20% gratuity reflex on invoice**

### Beer & Wine

**\$15 per person per hour**

**(Drink Ticket \$5.50 Per Ticket)**

Choice of 4 wines by glass: Chardonnay, Pinot

Grigio, Cabernet, Merlot,

White Zinfandel or Moscato

Beer Selection of

Budweiser, Bud Light, Michelob Ultra, Killian's &

Bud Light Seltzers

\*additional beer or wine choices \$2 per person

### Classic

**\$19.50 per person per hour**

**(Drink Tickets \$7.50 Per Ticket)**

Call Selection of

Jose Cuervo, Bacardi, Tito's, Jim Beam, Jack

Daniels

Choice of 5 wines by glass:

Rodney Strong Chardonnay, Pinot Grigio,

Josh Cabernet, Merlot, Chateau Ste Michelle

Riesling, White Zinfandel or Moscato

Beer Selection of

Budweiser, Bud Light, Michelob Ultra, Killian's &

Bud Light Seltzers

\*additional beer or wine choices \$2 per person

### Top Shelf

**\$25.50 per person per hour**

**(Drink Tickets \$9.50 Per Ticket)**

Top Shelf Selection of

Patron, Grey Goose, Crown, Woodford Reserve,

Kettle One,

Maker's Mark, Hendricks Gin, Jameson

Choice of 5 wines by glass:

Rodney Strong Chardonnay, Pinot Grigio,

Josh Cabernet, Merlot, Chateau Ste Michelle

Riesling, White Zinfandel or Moscato

Beer Selection of

Budweiser, Bud Light, Michelob Ultra, Killian's &

Bud Light Seltzers

\*additional beer or wine choices \$2 per person

### Consumption

Billed per alcohol served or a limit to which tab is met per desired amount.

# Labor and *À la carte* Charges

Bartender Fee **\$100.00**  
Sever Fee **\$75.00**  
Cleaning Fee **\$100.00**  
Cake Cutting Fee **\$50.00**  
Room Set up/ Breakdown **\$50.00 per hour**  
Gold Or Silver Chargers **\$2.00 each**  
White or Black Cloth Napkins **\$3.00 each**  
White Chairs **\$5.00 each**  
Draping (Black) **\$100**  
Linen Fee **\$2 per linen**

20% service charge and 7% tax not included in menu pricing, will reflect on invoice

## Cleveland Heights Clubhouse Banquet Facility Rentals

### Sunday-Thursday

(Four Hour Rental)

Additional hours \$100.00 per Hour

#### Main Ballroom (200 ppl)

\$500

-Setup & Breakdown

-Access two hours prior to event

#### Masters Lounge (55 ppl)

\$400

-Setup & Breakdown

-Access two hours prior to event

#### Sawgrass Suite (30 ppl)

\$200

-Setup & Breakdown

-Access two hours prior to event

### Friday-Saturday

(Four Hour Rental)

Additional hours \$100.00 per Hour

#### Main Ballroom (200 ppl)

\$1,000

-Setup & Breakdown

-Access two hours prior to event

#### Masters Lounge (65 ppl)

\$500

-Setup & Breakdown

-Access two hours prior to event

#### Sawgrass Suite (30 ppl)

\$300

-Setup & Breakdown

-Access two hours prior to event

**\*Deposits are due at the time of booking.**

**\*Price does not include Linen Rental linens can be provided at market cost.**

**\*Each Room rental will have an additional cleaning fee of \$100 added on the Invoice on the day of the event.**