



STUDIO KITCHEN CATERING

MENU

BREAKFAST

CONTINENTAL

Freshly-baked assorted pastries platter \$1.99/EA

Danishes, Muffins, Croissants
(Minimum 12)

Assorted breads platter \$2.50/EA

Savory and Sweet
Breads: Rosemary,
Olives, Raisins, Cinnamon
(Minimum 12)

The Parisian platter \$3.75/EA

Fresh baked Croissants
with sliced Black Forest
Ham and Swiss cheese
(Minimum 12)

**Side of Sausage (2)
or Bacon (3)** \$3.99

FRITTATA DELIGHTS

Ham & Cheese Frittata 7.99/EA

Our classic, featuring fluffy
Eggs, diced Ham, and a
generous blend of Cheese
(Minimum 12)

Veggie Lover's Frittata \$7.00/EA

Light fluffy Eggs, with roasted
seasonal Vegetables, and a
blend of delicious Herbs
(Minimum 12)

Italian-style Frittata \$7.99/EA

Italian-style seasoned
ground Beef, Garlic,
Herbs, Eggs, and a blend
of Cheese
(Minimum 12)

Quiche \$7.99/EA

Florentine, Lorraine or Veggie

HEALTH CORNER

Fresh Fruit platter \$2.75 PP

A refreshing Assortment of the
seasonal Fruits
(Minimum 12)

Power Oats 12 oz. \$6.50/EA

Rolled Oats soaked overnight in
Greek Yogurt, Honey, and Chia
Seeds, layered with Granola
and Dried Fruits
(Minimum 12)

**Sunrise Yogurt Parfait
12 oz.** \$6.50/EA

Layers of creamy yogurt, fresh
fruit, and crunchy granola
(Minimum 12)

CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

OUR FOOD MAY CONTAIN NUTS OR GLUTEN.

STUDIO KITCHEN CATERING LLC.

studiokitchencatering@gmail.com 561-507-3345 delivery charge: \$25 with \$100 minimum

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LUNCH

SIDES INCLUDED, CHOICE OF:

Garden Salad

Chilled Pasta Pesto

Tangy Cole Slaw

SUBS

The Ultimate Italian

\$11.99

Delicious and savory Italian meats, Cheeses, and crisp Veggies, drizzled with our tangy Italian dressing.

Grilled Chicken

\$10.99

Mediterranean grilled Chicken Breast, whipped Mozzarella, fragrant Basil Pesto, Arugula, sun-kissed tomatoes, and thinly sliced Red Onion.

The Veggie Delight

\$9.99

A hearty and flavorful vegetarian sandwich featuring Grilled Peppers, Eggplant, Arugula, and creamy Whipped Feta Cheese.

Classic Egg Salad

\$9.99

Sliced Tomatoes, Shredded Lettuce, Crispy Bacon and Mayonnaise on a Toasted French Baguette.

WRAPS

Chicken Caesar

Light and Healthy Grilled chicken, Lettuce, Caesar dressing, drizzle of Parmigiano Cheese

\$10.99

Classic Turkey Club

Timeless favorite! Thin sliced Roasted Turkey, Bacon, fresh Lettuce, ripe Tomatoes, Creamy Mayo.

\$9.99

Artisan Tuna Salad

Experience the perfect balance! We combine our house-made Tuna Salad with crisp Lettuce and sliced Tomatoes

\$9.99

Crunchy Veggie

Flavorful Roasted Sweet Peppers, Spinach, Avocado, Cucumber, Tomato, Carrots, Red Onion, all drizzled with a zesty Herb Vinaigrette.

\$9.99

SALADS

The "Herbie" Kale Crunch

\$11.99

Vibrant mix of Baby Kale and crisp Green Cabbage, toasted Almonds, Parmesan and Creamy Herbed Vinaigrette.

Greek Garden

A fresh crisp Lettuce, diced Tomatoes, Red Onions, marinated Olives, crumbled Feta Cheese, and Cucumber, Herb Vinaigrette.

\$11.99

The Tree of Life

\$11.99

Packed with nutrients, a mix of crisp Lettuce, shredded Cauliflower and Broccoli, toasted Pepitas, Cranberries, all tossed in a light Vinaigrette.

Superfood Salad

Arugula, Baby Kale, Cilantro, Mint, Crunchy Quinoa, Pumpkin Seeds, Creamy Feta Cheese, in a signature herb/apple cider vinaigrette.

\$9.99

DESSERTS

Classic Chocolate Chip Cookies

\$1.99

Brownie

\$2.99

Banana Bread

\$2.99

Cinammon Coffee Cake

\$2.99

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HOT FOOD

POULTRY

Lemon Chicken Scallopini \$9.95 PP
Thin sliced Chicken breast, lightly seasoned and served in Lemon Butter Sauce

BBQ Bone-In Chicken \$9.95 PP
Marinated, grilled Chicken drizzled with tangy BBQ sauce

Boneless roasted Chicken thighs \$9.95 PP
Tender Chicken thighs sautéed to golden perfection in a bright and zesty Lemon-Caper sauce.

PORK

Sliced Tenderloin of Pork \$9.95
dressed in Parsley, Cilantro and Garlic Chimichurri

BBQ Pulled Pork Shoulder \$9.95
Forever roasted, marinated in Mojo sauce and shredded to tender and juicy perfection

BEEF - TURKEY

Mini Beef or Turkey Sliders \$3.25/EA
Seasoned ground meat served on soft Hawaiian potato rolls, touch of spicy Mayo and Sweet Relish

VEGETARIAN

Roasted Vegetable & Quinoa Stuffed Peppers \$9.95 PP
Bell peppers filled with a flavorful mixture of roasted Vegetables, Quinoa, and herbs

PASTA

SUB PASTA CHOICE
OR ADD CHICKEN TO ANY PASTA

Traditional Beef Lasagna \$10.95 PP
Vegetable Lasagna \$9.95 PP

Classic Penne Alfredo 9.95 PP
Gnocchi Basil Pesto 9.95 PP
Penne Pomodoro 9.95 PP

Farfalle pasta Primavera (Vegetarian) \$10.95 PP
Spring Vegetables in a white wine butter cream and Asiago

SIDES

PER PESON, MINIMUM 15

Roasted Garlic, Rosemary Potatoes \$3.95 PP
Garlic Mashed Potatoes \$3.95 PP
Roasted Scallop Sweet Potatoes \$3.95 PP
White Rice 3.00 PP
Yellow Florentine Rice with coconut milk \$3.95 PP

Chorizo Black Beans \$3.95 PP
Crisp Oven Cauliflower \$3.95 PP
Honey Glazed Carrots \$3.95 PP
Green bean almondine \$3.95 PP
Mixed roasted vegetables \$3.95 PP
Garlic Rolls \$.95/EA

BEVERAGES

Gourmet Coffee & Tea Service
\$2.75 PP

Ice Tea Unsweetened or Sweet
\$2.50 PP

Sodas Assorted
\$1.95/EA

Choice of Juice:
Orange, Grapefruit, Cranberry
\$1.75 PP
Classic or Elderberry Lemonade
\$1.25 PP
Water bottles
\$1.95/EA

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CHARCUTERIE & BOARDS

The Grand

\$8.50 PP

Artisan Charcuterie: A curated selection of fine cured Meats, artisanal Cheeses, and complementary accompaniments

Mediterranean

\$6.50 PP

Hummus, Muhammara, Dolmas, marinated assorted Olives, Caramelized tomatoes, Glazed pearl onions, served with Pita bread wedges

Assorted Chesse

\$7.50 PP

Variety of Cheeses paired with dried Fruits, Nuts, homemade Jam and Crackers , Baguette coins

Veggie Cruditee

\$4.50 PP

Selection of crisp, colorful Vegetables, artfully arranged and served with a choice of Chef's dipping sauces

Fresh Fruit

\$2.75 PP

Sliced fresh Fruit and Berries

HORS D'OEUVRES- COMING SOON



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