



PROTEINS

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BEEF (4oz or hand carved)

- Herb Seasoned Strip Loin
- Peppercorn Crusted Sirloin
* Horseradish cream / creamy chimichurri / mushroom port demi / Au Poivre cream sauce

CHICKEN

- Coconut and almond crusted chicken with pineapple whiskey reduction
- Cilantro lime marinated chicken
- Chicken cacciatore
- Caprese chicken with pesto alfredo sauce
- Creamy mushrooms and brie cheese sauce

PORK

- Hawaiian pork tenderloin with pineapple and peppers
- Grilled pork loin with Tomatillo and serrano pepper sauce
- Herb pork tenderloin with mushroom cream sauce
- Pork loin with chorizo and veracruz sauce

FISH

- Seared salmon with pineapple jalapeno salsa
- Grilled salmon, beurre blanc or aji amarillo sauce
- Roasted salmon with feta, olives, peppers, cilantro, and tzatziki



SIDES

- Truffle mash potatoes
- Garlic mash Potatoes
- Roasted red bliss potatoes
- Yellow rice
- Jasmine rice or basmati rice
- Coconut rice with raisins
- Cranberry mint pearl couscous
- Baked mac and cheese
- Seasonal vegetables platter



STATIONS

TASTE OF THE FARM

- Assorted seasonal fruits and vegetables, breads, crackers, spinach dip, hummus, nuts, and jams.

CHEESE AND CHARCUTERIE

- Assorted cheese, charcuterie, crackers, nuts, fruit and other accoutrement
- CUSTOM PACKAGES UPON REQUEST

ITALIAN

- Caesar salad and garlic bread
- Penne pasta / linguine pasta
- Alfredo sauce / marinara sauce
- Sausage, chicken, shrimp, olives, mushrooms, onions, peppers, spinach and parmesan cheese.

SPANISH PAELLA

- Chicken, chorizo and seafood

MEXICAN STREET FOOD

- Cilantro lime rice, tortillas and tacos
- Chicken, pork and shrimp
- Onions, peppers, jalapenos, salsa, guacamole, sour cream, lettuce and mexican corn

FLAT BREAD

- Fig jam, gorgonzola cheese, caramelized onions, prosciutto and arugula
- BBQ sauce, mozzarella, chicken breast, red onion and cilantro
- Tomato sauce, mozzarella, vine ripe tomatoes and fresh basil

SLIDERS

- BBQ pulled pork, beef sliders, hot dogs, pepper, onions and fries
- Sides: roasted potato salad and mac and cheese



**TERRA
NOVA**
CATERING

DELIGHTFUL
AND
MEMORABLE
CREATIONS
FOR ANY
OCCASION





CREATE YOUR OWN BUFFET

ONE SALAD, DRESSING
TWO SIDES
CHICKEN OR PORK

ADD SECOND PROTEIN
OPTION

CHOOSE A MEAT CARVING

TERRA NOVA
CATERING

MORE INFORMATION
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HORS D'OEUVRES

- Chicken or pork skewer with cilantro sauce
- Coconut shrimps with orange horseradish cream
- Crostini with brie cheese almonds and honey
- Sea Food cakes with aji sauce
- Beef wellington with onions, mushrooms and cheese
- Chicken or vegetables spring rolls with sweet chili sauce
- Caprese skewers with aged balsamic glaze
- Colombian fried green plantains with shrimp, avocado and aioli
- Beef or chicken empanadas with creamy chimichurri
- Meatballs and guava BBQ sauce
- Melon with prosciutto, balsamic and mint



SALADS

- **CAESAR**
Romaine lettuce, parmesan cheese, tossed in caesar dressing, fresh baked croutons
- **CRISPY FETA CHEESE SALAD**
Mixed greens, apples, candied walnuts, cranberries, balsamic dressing
- **ROASTED ORGANIC BEET SALAD**
Mixed greens, goat cheese, roasted beets, prosciutto, candied walnuts, champagne vinaigrette
- **WATERMELON SALAD**
Arugula, feta cheese, mint, almonds, balsamic glazed
- **GREEK SALAD**
Romaine lettuce, tomatoes, feta cheese, banana peppers, olives, croutons, orange juice and olive oil
- **TOMATO & BURRATA** (Fresh mozzarella)
Tomatoes, olive oil, aged balsamic, fresh basil, pink salt & cracked pepper