



UNIQUE

CATERING DESIGN

by Giovanni Sandri



Corporate Client Services



Unique Catering Design provides exquisite "Drop Off" catering for elite corporate events. Our menus feature local and sustainable ingredients that take their cue from changing seasons.

We offer drop-off and full-service catering for breakfast, lunch, snacks, and dinner. Menus change daily, and we are happy to work with you to find a menu that fits your needs.

General Information

Ordering

All Corporate Drop-Off Catering requires confirmation on guest count and menu as well as contract execution by 2:00pm five (5) business days prior to the initial service. We will try to accommodate late requests, however, options offered will be based on availability and a \$150 rush charge will apply.

Cancellations

Cancellations must be made 5 days in advance for a full refund and require email confirmation. Cancellations between 24 hours and 48 hours will incur a 50% charge. Cancellations with less than 24 hours will incur a 100% charge (full estimated cost).

Delivery & Setup

Delivery fees start at \$50 (within a 25 mile radius from our kitchen studio) . For deliveries over 25 miles away please contact us for costs. There will be a 18% coordination fee on all catering events. Our delivery fee includes setup, real platters and serving utensils.

Plates, utensils, napkins and cups

All of our disposables are biodegradable and environmentally friendly and made with recycled products, potato and corn starches. There is a fee of \$1.50 per person /per meal to cover utensils including dinner plates, forks, knives, spoons, napkins, bowls, coffee cups and biodegradable "plastic" cups. China service where can also be supplied at additional cost. Please contact us for further details.

Staff

If required we can provide on site staff. Servers are available for \$35 per hour with a minimum of 5 hours required.

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Breakfast

All pricing per person / \$300 Food & Beverage Minimum

Continental Breakfast Buffet

Assorted Fresh Juices: Orange, Grapefruit & Passion fruit
Freshly Brewed Coffee & Assorted Teas
Baked Goods: Toast; white & whole wheat, English Muffins
& Plain Bagels
Baked Pastries: Croissants & Assorted Muffins
Jams & Spreads to include: Strawberry & Orange Jam,
Cream Cheese, Butter & Honey
Assorted Cereals: Raisin Bran, Special K & Granola Yogurt
& Fresh Seasonal Fruit

\$18.50 per person

Hot Breakfast Buffet

Assorted Fresh Juices: Orange, Grapefruit & Passion fruit
Freshly Brewed Coffee & Assorted Teas
Scrambled Eggs
Crispy Bacon & Sausage Links
Roasted Hash Brown Potatoes with Onion & Peppers
Or Olive Oil Roasted Potatoes with Rosemary
Seasonal Grilled Vegetables
Baked Goods: Toast; white & whole wheat, English Muffins
& Plain Bagels
Baked Pastries: Croissants & Assorted Muffins
Fresh Seasonal Fruit

\$21.50 per person

The Traditional

Assorted Fresh Juices: Orange, Grapefruit & Passion fruit
Freshly Brewed Coffee & Assorted Teas
Baked Pastries: Croissants & Assorted Muffins
Jams & Spreads to include: Strawberry & Orange Jam,
Cream Cheese, Butter & Honey
Smoked Salmon Platter: Atlantic Smoked Salmon
garnished with sliced tomato, cucumber and red onion,
capers, lemon, dill crème fraiche with Multi Grain Bread
Assorted Quiches:
Vegetable; Zucchini, mushroom & peppers
Asparagus & Cheddar Cheese
Ham & Gruyere
Bacon, Potato, Onion & Cheddar Cheese
Tomato, Spinach & Mozzarella

\$22.50 per person

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Breakfast Sandwich Buffet

Assorted Fresh Juices: Orange, Grapefruit & Passion fruit
Freshly Brewed Coffee & Assorted Teas
Assorted Sandwiches served on Croissants and Fresh Brioche
Smoked Salmon with Sliced Cucumber, Crème Fraiche & Dill
Ham & Gruyere Cheese
Caprese; Tomato, Mozzarella, Basil & EVOO
Eggwhite, Turkey, Sliced Tomato & Sprouts
Fresh Seasonal Fruit
Assorted Danishes

\$22.50 per person

The Healthy Start

Assorted Fresh Juices: Orange, Grapefruit & Passion fruit
Freshly Brewed Coffee & Assorted Teas
Acai Berry Bowl: Granola, Chia Seeds, Sliced Banana, Shaved Coconut
Yogurt Parfait: Plain Yogurt, Granola, Fresh Berries
Oatmeal Power Bowl: Oatmeal, Sliced Almonds, Cranberries, Cinnamon
Whole Grain Waffles: Served with Fresh Berries & Agave Syrup
Fresh Seasonal Fruit

\$22.50 per person

A La Carte Breakfast Add-On

All pricing per person / 10 Person Minimum for all add-ons

Smoked Salmon Platter \$8.75

Atlantic Smoked Salmon garnished with sliced tomato, cucumber and red onion, capers, lemon, dill crème fraiche with multi grain bread

Bacon \$4.00

Apple wood smoked center cut bacon; aprox. three slices per person

Sausage \$3.00

Country Pork Sausage Links; aprox. two links per person

Roasted Potatoes \$4.00

Roasted Hash Brown Potatoes with Onion & Peppers or Olive Oil Roasted Potatoes with Rosemary

Please inquire for any other additions to your menu.

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Lunch

All pricing per person/\$425 Food & Beverage Minimum

Light Start \$23.00

Choice of Protein/Starch/Salad

Classic Lunch \$26.75

Choice of Protein/Starch/Salad/Vegetable

Signature Lunch \$35.00

Choice of two Proteins/Starch/Two Salads/Vegetable

Below are a few standard menu selections however we can tailor the menu to make your event as special as possible. Please let us know any special requests or budget requirements you may have.

Proteins

Lemon Scaloppini with parsley & capers

Chicken Milanese topped with fresh tomatoes and basil

Greek Meatballs served with pita bread and tzaziki

Sliced Skirt Steak with chimichurri sauce

Pan seared salmon with dil and citrus

Tilapia & "Guazzetto" sauce

Starch Options

Rosemary Roasted Potatoes

Coconut Rice

Garlic Parmesan Mashed Potatoes

Roasted Sweet Potatoes

Salad Choices

Greek Salad with Cucumber, Tomato, Feta Cheese, Red Onion & Olives

Spinach Salad with Goat Cheese, Beets, Toasted Walnuts & Green Beans

Shaved Fennel Salad with Mandarin Oranges, Pomegranate Seeds, Cucumber, Pistachios, Citrus Vinaigrette

Classic Caesar Salad

Quinoa Salad with Roasted Sweet Potatoes, Brussel Sprouts, Cranberries & Sliced Almonds

Cucumber, Watermelon & Feta Salad

Vegetable Choices

Roasted Green Beans

Assorted Seasonal Grilled Vegetables

Roasted Brussel Sprouts

Our menus change seasonally, please inquire about additional items or any special requests.



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A La Carte Lunch Add-On

All pricing per person/10 person minimum for all add-ons

Options

- Vegetarian Entrée \$5.00
- Poultry Entrée \$6.00
- Carne Entrée \$10.00
- Pesce Entrée \$12.00
- Additional Salad \$5.00
- Vegetable \$4.00

Snacks, Noshes & Additions

All pricing per person/10 person minimum for all add-ons

- Afternoon Break \$12.00
- Salted Caramel & Fudge Brownies
- Whole Fruit Basket
- Assorted Fresh Baked Cookies
- Soft Drinks & Bottled Water

- Chips & Dip \$14.00
- Pita Chips & Root Vegetable Chips
- Salsa & Guacamole
- Assorted vegetables, tatziki & hummus
- Soft Drinks & Bottled Water

- Healthy Snacks \$16.00
- Whole Fruit Basket
- Individual Bags of Almonds
- Granola Bars & Protein Bites
- Dried Fruit
- Bottled Water

- Milk & Cookies \$16.00
- Chocolate Chip Cookies
- Assorted Biscotti
- Tea Cookies
- Lemon Cookies
- Chocolate Salame
- Iced Cold Milk

Contact information:

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