



PUBLIX

Aprons[™]

EVENT PLANNING

CATERING





T A I L O R E D G A T H E R I N G S

— *just for you* —

*A*n enormous amount of planning and preparing goes into events that guests and hosts remember as wonderful. Wouldn't it be great to give a party that was as convenient as it is elegant, as enjoyable for guests as it was easy for you? Now you can. There's an easy way to make every special event a delicious success. And it starts when you visit your Lakeland, Plantation, or Jacksonville Publix Aprons Event Planning Center. For more than 80 years, customers have trusted Publix for the best foods and finest service in the Southeast. And since 2001, Publix Aprons Event Planning has been the place hosts and hostesses count on for expert help in organizing their special occasions.

Now we've combined the culinary expertise of Publix Aprons Cooking Schools with the creativity and organizational expertise of our Publix Aprons Event Planning service. We're proud to offer Publix Aprons Event Planning Catering, a unique Publix service designed to make your life easier.

We're committed to providing top-notch, professional catering. We can provide valuable entertaining solutions for a broad range of guests and events. Our experience, culinary know-how, and commitment to excellence make us the perfect solution for a variety of events from in-home dinner parties to family events to corporate gatherings.

TAKE A LOOK AT SOME OF ALL WE HAVE TO OFFER YOU AND YOUR GUESTS.





EVENTS AND OCCASIONS

From small to large, warm and intimate to elegant and formal, Publix Aprons Event Planning Catering can help you plan all your events, whether it's a special occasion or just because. Here are some of the types of events we're talking about:

CASUAL GET-TOGETHERS, *in-home or at a venue* • *elegant*, **SEATED DINNER PARTIES**
ON-SITE CHEF PREPARATION STATIONS, *as entertainment* • *buffet-style* **FAMILY GATHERINGS**

Let us help you with all the celebrations of your life, so you can enjoy special occasions like these along with your guests:

ANNIVERSARIES • BIRTHDAYS • GRADUATIONS • SHOWERS • CHARITY EVENTS
DINNER PARTIES • WEDDING RECEPTIONS • OFFICE BREAKFASTS AND LUNCHEONS

AVAILABLE SERVICES

Publix Aprons Event Planning Catering services include but aren't limited to the following:

EVENT CONSULTATION • MENU PLANNING • MEAL PREPARATION
FULL BEVERAGE SERVICE • DELIVERY • SET-UP • SERVING • CLEAN-UP

Our additional services include coordinating, upon request, any needed rental items, such as tables, chairs, linens, glass, and flatware for your event for an additional charge. Floral arrangements, beverages, beer, wine and liquor can also be added to your event. Let our experts help you determine what you'll need and arrange it for you. We can even help you select and coordinate your venue/location. Call to set up a consultation with a Publix Aprons Event Planner in advance to arrange your event.





COST SCHEDULE

Most of Publix Aprons Event Planning Catering prices are per person and calculated depending upon the total number of guests. Your Publix Aprons Event Planner will go over all costs associated with your event in person. We have divided our menu selections into three price levels: Silver, Gold, and Platinum. You may choose to host an event that is all at one level, or mix and match selections from the three tiers to create a unique mix of tastes.

CANCELLATION POLICY

Publix Aprons Event Planning Catering will contact you a minimum of two weeks prior to the event to verify the date, time, menu selection, and any special arrangements. If you cancel seven (7) or more days prior to the event, we will refund your deposit and any other prepaid amounts. If you cancel fewer than seven (7) days prior to the event, we will keep the deposit and refund any other prepaid amounts.

Delivery fee is included in the cost of the service. Our Publix policy includes no tipping, please.





HORS D'OEUVRES

Silver

CURRIED DEVILED EGGS

Large, farm-fresh hard-boiled eggs mixed with Dijon mustard and aromatic spices.

MEATBALL MARINARA

Italian-seasoned mini beef meatballs simmered in plum tomato and garlic sauce.

ASSORTED CROSTINI

Publix Bakery baguette toasted and topped with your favorite toppings: white bean and sage, tomato-basil and garlic, BLT, smoked salmon and dill.

FLAKY ITALIAN PASTRY PINWHEEL

Layers of salami, sliced mozzarella, and sliced pepperoni rolled in puff pastry dough and baked to a golden brown.

ROASTED TOMATO, FRESH MOZZARELLA, AND BASIL PHYLLO CUPS

Oven-roasted tomatoes marinated with Italian spices, tossed with fresh mozzarella and chiffonade basil served in flaky phyllo.

PICKLED OKRA TEA SANDWICHES

Whole pickled okra spears, fresh chopped Italian parsley, and seasoned soft cream cheese rolled in thin slices of white bread.

Gold

APPLE WALNUT TARTLET WITH CHEDDAR

Sliced caramelized Granny Smith apples, toasted walnuts, and aged Cheddar in a buttery, flaky tart shell.

SMOKED CHEDDAR WITH SWEET BOURBON AND ALMONDS

Smoked Cheddar cheese topped with a sweet bourbon glaze and sprinkled with toasted crushed almonds.

MEDITERRANEAN-GARLICKY HUMMUS, MARINATED OLIVES, AND PITA

Smooth, creamy, and delicious garlic-laced hummus served with imported marinated olives and pita wedges.



ALMOND AND CRANBERRY BRIE IN PHYLLO CUPS

Warm, crispy mini phyllo cups filled with soft, creamy Brie cheese, raspberry preserves, tart cranberries, and toasted almond slices.

PROSCIUTTO-WRAPPED MEDJOO DATES

Thinly sliced imported prosciutto di Parma wrapped around sweet dates.

SEARED DUCK BREAST ON SESAME CRACKER WITH ASIAN PLUM JAM

Five spice-laced duck breast slices served on crispy sesame crackers, topped with a sweet Asian jam.

Platinum

APRICOTS WITH MASCARPONE AND PISTACHIOS

Sweet dried apricot halves topped with creamy imported mascarpone cheese and toasted pistachios.

MANCHEGO WITH GUAVA AND SMOKED ALMONDS

Imported Spanish manchego cheese topped with a slice of sweet guava paste and salty smoked almonds.

MINI CRAB CAKES WITH GRAINY MUSTARD DIPPING SAUCE

Crispy, bite-size fresh-formed crab cakes, each topped with a spiced-up grainy mustard sauce.

SHRIMP COCKTAIL WITH CHIPOTLE COCKTAIL SAUCE

Large shrimp gently poached in a flavorful broth and quick-chilled, then served with a smoky-tangy cocktail sauce.

PROSCIUTTO-WRAPPED SHRIMP SAMBUCA

Large shrimp wrapped with thin slices of imported prosciutto di Parma sprinkled with sambuca and baked to perfection.

MAPLE CHIPOTLE SCALLOPS

Pan-seared large sea scallops deglazed with a sweet-spicy smoked maple-chipotle sauce.

ASSORTED SUSHI ROLLS

Freshly rolled and hand-formed.



SALADS

Silver

MIXED BABY GREENS WITH SEASONAL VEGETABLE GARNISHES

An attractive mix of organic baby greens tossed with seasonal fresh vegetables and your choice of dressing.

TRADITIONAL CAESAR SALAD

Crisp, tender pieces of romaine lettuce lightly coated with a creamy peppery Caesar dressing and topped with seasoned, fresh-baked croutons.

BLT WEDGE SALAD WITH SMOKY RANCH DRESSING

Wedges of iceberg lettuce topped with vine-ripened tomatoes, smoked paprika buttermilk dressing, and crispy pieces of sugar-cured, hardwood-smoked bacon.

Gold

CAPRESE SALAD WITH BASIL VINAIGRETTE

Slices of vine-ripened sweet tomatoes, layered with whole fresh basil leaves and creamy soft fresh mozzarella slices, all drizzled with a basil-balsamic vinaigrette.

GREEK SALAD WITH FETA, CUCUMBER, TOMATOES, AND OREGANO DRESSING

Baby spinach leaves mixed with shredded iceberg lettuce mounded over a base of potato salad and topped with fresh, crumbled feta cheese, diced cucumbers, sliced tomatoes, kalamata olives, and anchovies, all drizzled with a fresh, tangy oregano dressing.

ASIAN CHOPPED SALAD

Julienned napa cabbage, bok choy, snow peas, carrots, and red bell pepper tossed with a ginger dressing and topped with water chestnuts and crispy chow mein noodles.



Platinum

WATERMELON FETA SALAD WITH SHRIMP

Fresh diced watermelon and feta cheese layered on a bed of baby arugula greens, topped with thin slices of red onions and poached shrimp. Lightly drizzled with a lemony vinaigrette and garnished with fresh mint leaves.

APPLE, ENDIVE, AND ROQUEFORT SALAD WITH CANDIED WALNUTS

Belgian endive leaves lightly coated with champagne vinaigrette, filled with apple, and imported bleu cheese then topped with sugary candied walnuts.

FENNEL, ORANGE, AND ARUGULA SALAD WITH CITRUS VINAIGRETTE

Shaved fennel bulb tossed with tender baby leaves of arugula and lightly dressed with a citrus vinaigrette, garnished with mandarin orange wedges.



ENTREES

Silver

PEPPER-CRUSTED LOIN OF PORK WITH PINEAPPLE CHUTNEY

Freshly cracked black peppercorns and sea salt-seasoned pork loin, oven-roasted to a juicy, tender doneness, sliced and served with a tangy-sweet pineapple chutney.

MOJO PORK AND SWEET PLANTAINS

Melt-in-your-mouth mojo-marinated and slow-roasted pork shoulder topped with Mojo sauce and served with soft, ripened sweet plantain slices.

ROAST SIRLOIN WITH MUSHROOM BROWN GRAVY

Sirloin roast seasoned, seared, and roasted to your liking, sliced and served with a delicious baby portabella mushroom gravy.

TEXAS-STYLE SMOKED BEEF BRISKET WITH CHILE-BARBECUE SAUCE

Mouthwatering, slow-braised beef brisket, simmered with fresh herbs, vegetables, and tomatoes, served sliced with a spiced-up, smoky, down-home barbecue sauce.

BRAISED CHICKEN CACCIATORE

Fresh pieces of white and dark meat chicken slow-simmered in a garlicky tomato, vegetable, and herb sauce served over al dente pasta.

WOK STIR-FRIED SHRIMP AND VEGETABLES IN GINGER-CITRUS SOY

Large shrimp stir-fried with peppers, celery, carrots, napa cabbage, and bok choy, laced with a palate-awakening ginger-citrus experience.

RIGATONI WITH VODKA TOMATO SAUCE

Imported Italian pasta tossed with our premium tomato-vodka cream sauce and freshly grated Parmigiano cheese.



Gold

CHICKEN MARSALA WITH BABY PORTABELLA MUSHROOMS

Tender chicken cutlets lightly browned and served in a provocative sauce of sweet Italian Marsala wine, shallots, baby portabella mushrooms, fresh chopped Italian parsley, and butter.

PAN-SEARED CHICKEN WITH DIJON CREAM SAUCE

Fresh chicken breasts seared and bathed in a reduced sauce of tangy Dijon mustard and heavy cream.

SNAPPER PICCATA

Ultra-flaky red snapper fillets cooked golden brown and served with a pan sauce of imported capers, fresh-squeezed lemon juice, white wine, chopped fresh Italian parsley, and butter.

GRILLED PORK TENDERLOIN WITH PEACH-CRANBERRY RELISH

Butcher-trimmed pork tenderloin, coated with house-made seasoning, grilled and served with a sweet and savory fruit relish.

SHRIMP AND ANDOUILLE GUMBO

Succulent peeled shrimp and spicy andouille sausage stewed together with celery, peppers, onions, and tender okra in a zesty tomato broth, served over jasmine rice.

GRILLED HERB-CRUSTED SALMON WITH ASIAN GREENS AND SOY VINAIGRETTE

Fresh salmon fillets topped with select chopped herbs, grilled and served over slowly braised Asian greens, and drizzled with a soy vinaigrette.

GRILLED RIB-EYE STEAK WITH BLEU CHEESE BUTTER

Hand-cut rib-eye steaks rubbed with a mixture of freshly cracked black pepper and sea salt, grilled to perfection and topped with a creamy bleu cheese butter.

BOW TIE PASTA WITH SHRIMP, ROASTED TOMATOES, ZUCCHINI, AND SCAMPI SAUCE

Farfalle pasta tossed with sautéed fresh, large shrimp, oven-roasted tomatoes, fresh zucchini and herbs, finished with a garlic-laced scampi sauce.



Platinum

HERB-MARINATED GRILLED BEEF TENDERLOIN WITH BOURBON-MUSHROOM SAUCE
Whole beef tenderloin marinated in freshly chopped herbs, garlic, shallots, and extra virgin olive oil, grilled to your liking and served with a delicious bourbon-mushroom sauce.

CABERNET BRAISED BEEF SHORT RIBS WITH CRISPY FRIED ONIONS
Beef short ribs slow-braised in a rich mixture of cabernet sauvignon, beef stock and herbs, cooked until fall-off-the-bone tender, then topped with crispy fried onions.

SAFFRON-SCENTED PAELLA WITH SHRIMP, CLAMS, SAUSAGE, AND CHICKEN
Let this dish transport you to coastal Spain: Spanish yellow rice is gently simmered with hand-picked saffron threads, chicken thighs, spicy sausage, fresh clams, and shrimp.

ROASTED HALF DUCK WITH MANGO-HABANERO SAUCE
Slow-roasted duck halves with crispy skin and tender, juicy meat topped with a mango-habanero sauce.

BRAISED LAMB SHANK OSSO BUCO
Seasoned lamb shanks, slowly braised and served with a sauce reduction, topped with a mixture of chopped parsley, lemon zest, and garlic.

LUMP CRAB-STUFFED SHRIMP WITH ROASTED-GARLIC BEURRE BLANC
Large shrimp are stuffed full of a seasoned lump crabmeat stuffing, baked, and topped with a sweet roasted-garlic butter sauce.

GRILLED CHICKEN BREAST OSCAR STYLE
Grilled breasts of chicken, each topped with fresh lump crabmeat, tender spears of asparagus, and béarnaise sauce.



SIDE DISHES

Silver

BROCCOLI WITH HERB BUTTER

Fresh broccoli spears topped with an herbed compound butter.

HONEY DILL CARROTS

Crisp baby carrots bathed in a mixture of clover honey and dill.

ZUCCHINI MEDLEY

Mixed zucchini and yellow squash sautéed with peppers.

RICE PILAF WITH TOASTED PINE NUTS

Tender medium-grain rice topped with pine nuts.

OVEN-ROASTED ROSEMARY RED POTATOES

Baby red potatoes roasted with rosemary.

Gold

CREAMED SPINACH

Tender chopped spinach leaves bathed in a reduction of heavy cream and Parmesan cheese.

GREEN BEAN AMANDINE

Farm-fresh green beans gently cooked and seasoned with toasted, sliced almonds and real creamery butter.

ROASTED GARLIC MASHED POTATOES

Slow-roasted whole garlic cloves and tender cooked Yukon gold potatoes mashed together and seasoned to perfection.

ASIAN NOODLES AND VEGETABLES WITH GINGER-SESAME SAUCE

Soba noodles tossed with sautéed napa cabbage, bok choy, carrots, and peppers, tossed with a gingery sauce.

SHRIMP AND PORK FRIED RICE

Tender bits of Asian pork and diced shrimp are quickly stir-fried with egg, peas, carrots, and soy sauce.



Platinum

GRILLED ASPARAGUS WITH BLEU CHEESE VINAIGRETTE

Grilled asparagus spears topped with crumbled bleu cheese and drizzled with a homemade bleu cheese vinaigrette.

POTATOES AU GRATIN

Thin slices of potato baked in layers of garlic, parmesan cheese, and heavy cream to a tender goodness.

ORZO PRIMAVERA

Tiny football-shaped pasta, cooked al dente and folded together with select fresh vegetables and chopped herbs.
Lightly dressed with a zesty vinaigrette.

ROASTED BUTTERNUT SQUASH WITH PANCETTA

Bite-size pieces of butternut squash are roasted and topped with crispy bites of imported pancetta.



DESSERTS

Silver

VANILLA FLAN

Creamy, chilled vanilla-laced baked custard.

SWEET POTATO PIE

Flaky pie crust filled with a smooth sweet potato filling.

RAISIN BREAD PUDDING

Plump, dark raisins tossed with pieces of bread, slow baked and served warm.

CHOCOLATE OVERLOAD CAKE

Layers of chocolate cake filled with chocolate icing and chocolate chips.

COCONUT MACAROONS

Fluffy, sweet coconut macaroons baked to a golden brown.

Gold

CHOCOLATE ÉCLAIRS

Long, slender pâte à choux pastries gently filled with vanilla bean pastry cream and dipped in bittersweet chocolate glaze.

MANGO KEY LIME PIE

A sweet and tart mango Key lime baked custard in a sweet graham cracker shell.

CARROT CAKE WITH CREAM CHEESE ICING

Dense and moist cake is filled with shredded carrots, raisins, and walnuts and topped with fluffy cream cheese icing.

MINI VANILLA CUSTARD PUFFS

Petite golden pastries filled with a sweet vanilla custard and lightly dusted with powdered sugar.

RED VELVET CAKE WITH CREAM CHEESE ICING

A Southern tradition, this chocolaty, red-hued cake is moist and tender and topped with a traditional cream cheese icing.



Platinum

NAPOLEON

Three light, airy, and flaky layers of baked puff pastry sandwiched between two layers of vanilla custard topped with a sweet ivory icing and drizzled with chocolate.

ITALIAN WEDDING CAKE

Layers of white cake stacked with layers of thick cream cheese icing, shredded sweet coconut, and pecan pieces.

NEW YORK STYLE CHEESECAKE

A fabulous taste that originated in the Big Apple, this dense, rich dessert is made with cream cheese and eggs for a purely decadent experience on its own or with your favorite topping.

RASPBERRY ELEGANCE CAKE

This cake is certainly worthy of its name, with four layers of moist vanilla cake and a luscious raspberry filling. Covered with our rich cream cheese icing, this impressive dessert is as beautiful to behold as it is delicious to eat.

Also available in chocolate.

CHOCOLATE LOVERS DELIGHT CAKE

An elegant and impressive way to glorify chocolate. Four layers of moist chocolate cake filled and frosted with our rich chocolate fudge icing, and topped with ganache and glazed strawberries.

PETIT FOURS

An elegant pastel rainbow of miniature cakes. Each bite-size cake is layered with creme filling, iced, and intricately decorated.



BREAKFAST SELECTIONS

Continental Breakfast

Freshly Brewed Coffee and Accompaniments

Whole or 2% Milk

Orange Juice

Whole Fruit, Including Apples, Oranges, and Bananas

Assorted Individual Boxed Cereal

Assorted Fruit Yogurts

Assorted Muffins and Danishes

COLD ADDITIONS

Cut Fruits, Including Seasonal Melons, Pineapple, Strawberries, and Grapes

Flaky Biscuits with Assorted Fruit Jams

Assorted Donuts or Donuts Holes

Publix Bakery Breakfast Bread

Bagels with Cream Cheese

Assorted Mini Pastry Bites

Assorted Mini Turnovers

Mini Croissants

HOT ADDITIONS

Buttermilk Biscuits & Sausage Gravy

Creamy Yellow Stone Ground Grits

Breakfast Style Sausage Links

Thick Cut Bacon

Shredded Hash Browns

Home-Style Potatoes

Scrambled Eggs



Signature Dishes

BREAKFAST BURRITO

A warm soft flour tortilla stuffed with cheesy scrambled eggs, crumbled sausage, seasoned black beans, spicy roasted green chilies, and chopped cilantro. Served with sour cream and salsa.

LAYERED BREAKFAST TORTA

Layers of seasoned omelet, sautéed spinach, sweet roasted peppers, and cheese wrapped in a layer of pastry and baked to golden perfection.

SAVORY VEGETABLE CASSEROLE

Oven roasted vegetables tossed with fresh herbs and mixed with eggs and shredded cheese. Baked and served warm.

SPICY SOUTHWESTERN SWEET POTATO STRATA

Diced sweet potatoes and English muffins tossed with a spicy cumin egg custard and slow baked.

STUFFED FRENCH TOAST

Sliced Challah bread stuffed with chocolate hazelnut spread and bananas. Dipped in a sweet spiced egg batter and grilled to a golden brown. Served with maple syrup and powdered sugar.



Breakfast Stations

OMELET CHEF STATION

Eggs

Bacon, Sausage, and Ham

Onions, Peppers, Spinach, and Mushrooms

Cheddar and Swiss Cheese

Fresh Chopped Herbs

SHRIMP & GRITS CHEF STATION

Seasoned Stone Ground Yellow Grits

Large Peeled and Deveined Shrimp

Sautéed Leeks

Sautéed Red Bell Peppers

Fresh Chopped Herbs

HOT OATMEAL BAR

Oatmeal

Maple Syrup

Light Brown Sugar

Toasted Pecans

Dried Blueberries, Cherries, and Cranberries

YOGURT AND GRANOLA BAR

Low Fat Plain Yogurt

Low Fat Vanilla Yogurt

Fresh Blueberries, Raspberries, Blackberries, and Sliced Strawberries

Granola

Toasted Coconut

Toasted Sliced Almonds

WE DO IT ALL FOR YOU

Simplify your life with Publix Aprons Event Planning Catering. We cover everything from delivery to clean-up. Customized menus to on-site meal preparation. Masterful wine-pairing recommendations; beverages, beer, and liquor. And delicious food and drinks are only the beginning.

We can help you find and coordinate a location if you need a venue recommendation.

We'll organize, upon request, any needed rental items—furniture, linens, glass, and flatware.

We can guide you to breathtaking floral arrangements. We can even accommodate special dietary needs. And, of course, you can expect our serving staff to be impeccable.

Because it's Publix, you can trust the food to be exceptionally delicious and the service outstanding.

Come talk with one of our Publix Aprons Event Planners and review the countless combinations of menus, venues, and additional services our style of catering includes. From the first moment you talk with one of our staff, the discussion centers on what you want your event to be and how Publix can help you make it happen. Call us today and let's start planning together.

Publix[®]

WHERE SHOPPING IS A PLEASURE[®]

4730 S. Florida Ave. • Lakeland, FL 33813 • 863.646.5769
1181 S. University Drive • Plantation, FL 33324 • 954.577.4264
10500 San Jose Blvd. • Jacksonville, FL 32257 • 904.262.4187

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