



**YOUR UNFORGETTABLE
STARTS HERE**

DINNER
MENU

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C2CATEREDEVENTS.COM

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WHO IS C2?

At C2 Catered Events, we believe food should be as unforgettable as the moments it's served in. Chef/Owner Jose Martinez has been chasing flavor since diapers (literally — there are baby pictures with pots and pans to prove it). From holiday baking with family to running camp kitchens, his passion only grew stronger. He went on to study Culinary Arts & Food Service Management at Johnson & Wales University, specializing in weddings and events, then sharpened his skills in the catering kitchens and award-winning restaurants of Walt Disney Parks & Resorts.

In 2020, when the world paused, Jose leapt into his own journey — building C2 as a younger, fresher, award-winning caterer that ditches cookie-cutter menus for scratch-kitchen creations full of personality and "wow." Today, our boutique team brings together culinary creativity, world class service, and a love of celebration to craft events that are every bit as unforgettable as the people we serve.

SERVICE STYLES

Which service style is right for you?

BUFFET

A classic set up, buffets are designed to serve a large group of people quickly and efficiently. Buffet service allows guests to choose their own proteins and sides. Menu items are displayed on a large table in chafing dishes, bowls and various other service equipment.

FAMILY STYLE

Casually elegant, family style brings your guests together at a table similar to how they might eat a family meal at home. Meals are served to tables on platters and in bowls for guests to share. Family style service encourages your guests to engage with one another while dining.

STATIONS

A fun and interactive way to offer your guests heavy appetizer portions of a variety of food. Stations promote a more relaxed, casual atmosphere where guests can mingle about the room as they enjoy a unique food experience.

PLATED

A sophisticated and personalized way to treat your guests to a full dining experience. Plated service creates a more refined and formal atmosphere where guests remain seated as each course is artfully presented. It allows for thoughtful pacing, beautiful presentation, and a menu that feels like it was crafted just for them.

DELUXE PACKAGE PRICING

ALL DELUXE PACKAGES INCLUDE:

Choice of china, silverware, water goblet, champagne flute, dinner napkin, charger, onsite chef, event manager, trained service staff, cake cutting, and champagne toast

Buffet

2 Passed Appetizers
2 Entree Selections
2 Side Selections
1 Buffet Salad
Fresh Baked Dinner Rolls
Sweet Tea, Lemonade, Iced Water

Plated

2 Passed Appetizers
1 Entree Selection
2 Side Selections
1 Buffet Salad
Fresh Baked Dinner Rolls
Sweet Tea, Lemonade, Iced Water

Family-Style

2 Butler Passed Appetizers
2 Entree Selections
1 Starch Selection
1 Vegetable Selection
Fresh Baked Dinner Rolls
Sweet Tea, Lemonade, Iced Water

Stations

1 Grazing Station
Pick 3 Stations
Pick 4 Stations
Pick 5 Stations
Sweet Tea, Lemonade, Iced Water



APPETIZERS

Barbecue Bruschetta

Pulled chicken or pork, pickled red onions, cheddar

Chicken & Waffles

Belgian sugar waffle, homestyle chicken bite, maple

Empanadas (V)

Taco seasoned beef, shredded chicken +\$2 PP, or vegan +2 PP with salsa verde

Bacon Wrapped Dates (GF)

Medjool dates, hickory smoked bacon, almonds, balsamic reduction

Grilled Cheese & Tomato Soup (V)

Three cheese grilled cheese, creamy tomato bisque

All Beef Mini Meatballs (GF)

Choice of Mongolian, barbecue, or marinara

Boursin Stuffed Mushrooms (V, GF)

Boursin, parmesan, herbs

Baked Brie Cups (V)

Triple cream brie, raspberry, candied pecan

Honeyed Goat Cheese Bites (V, GF)

Honey-whipped goat cheese, pistachios, orange marmalade

Tuscan Bruschetta (V)

Plum tomatoes, garlic, basil, olive oil, balsamic

Pastry Puffs (V)

Buffalo chicken, chicken pesto, or cheesy spinach & artichoke

Southern Church-Lady's Deviled Eggs (V, GF)

Mike's Hot Honey, bacon

Pimento Cheese Bite (V)

Served on cornbread crisps

Chicken Skewers (GF)

Teriyaki, jerk, satay, or Jack Daniel's Glaze

Candied Bacon Grissini (+2 PP)

Crispy Italian breadsticks, hickory smoked bacon, brown sugar, and cayenne

Chilled Shrimp Cocktail (+\$3 PP, GF)

Gulf shrimp, Old Bay, house cocktail sauce,

Ahi Tuna Nachos(+\$3 PP)

Crispy wonton, wakame salad, soy marinated tuna, soy reduction, spicy mayo

Crab Cakes (+\$4 PP)

Jumbo lump crab, creole remoulade



SALADS

Traditional Green Salad (V, GF)

Spring mix, cherry tomatoes, cucumbers, choice of 2 dressings

C2 Roasted Garlic Caesar (V, GF)

Hand cut romaine, roasted garlic dressing, crusty garlic croutons, shaved Italian cheeses



Polynesian Salad (V, GF)

Mixed greens, passion fruit vinaigrette, edamame, mandarin oranges, julienned peppers, wonton strips



Tangy Poppy Seed Salad (V, GF)

Mixed greens, seasonal berries, pineapple, toasted pecans, goat cheese

Seasonal Salad (V, GF)

Mixed greens, seasonal fruit, candied pecans, crumbled goat cheese, balsamic vinaigrette



Chopped Asian Salad (V, GF)

Nappa cabbage, red cabbage, carrots, green onions, sesame vinaigrette

CHICKEN

PICK A CUT

Garlic & Herb Marinated Chicken Breast OR Savory Brined Chicken Thigh

PICK A SAUCE

French Onion (GF)

Caramelized onions, French onion gravy, Gruyere

Piccata (GF)

Zesty lemon cream, fried capers

Creamy Tomato (GF)

Creamy marinara, sundried tomatoes

Tuscan (GF)

Spinach, sundried tomatoes, parmesan cream

Marsala (GF)

Marsala cream, roasted mushrooms, herbs

Honey Mustard Glaze (GF)

Whole grain mustard, dijon, honey

Bruschetta (GF)

House bruschetta, balsamic reduction

Caribbean (GF)

Jerk seasoning, pineapple salsa

Caprese (GF)

Pesto, oven roasted tomatoes, mozzarella

Italian Herb (GF)

Chicken jus, roasted cipollini onions

Santa Fe (GF)

Corn salsa, pepper jack, hot honey

Teriyaki

Ginger, soy, garlic, house teriyaki

Miso-Apricot (GF)

Red miso, soy, apricot

Champagne (GF)

Champagne, mushrooms, herbs, cream

Chardonnay (GF)

Chardonnay, herbs de Provence, cream

Fontina (GF)

Prosciutto, fontina, spinach, marsala cream

Zesty Goat Cheese (GF)

Goat cheese, spinach, sundried tomatoes, lemon cream





BEEF & PORK

PICK A CUT

Top Round

Beef Tenderloin

Strip Steak

Pork Tenderloin

Bistro Steak

Double Cut Pork Chops

PICK A SAUCE

Apple Cider Glaze (GF)

Apple cider, whole grain mustard, honey

Red Wine Reduction (GF)

Rich red wine, garlic, herbs

Mojo (GF)

House adobo, mojo, garlic

Jack Daniels Glaze (GF)

Pineapple, soy, brown sugar

Hoisin Glaze

Ginger soy marinade, hoisin barbecue

Peppercorn Sauce (GF)

Marsala cream, peppercorns

Creamy Mushroom (GF)

Marsala cream, roasted mushrooms, and fresh herbs

Chimichurri (GF)

Herbs, shallots, red pepper flakes, red wine vinegar

Savory Cranberry (GF)

Cranberries, red wine, herbs

CHEF'S FAVORITES

Bourguignon (GF)

Slow cooked beef with brandy, red wine, carrots, cippolini onions, and smoked bacon

Prime Rib (GF)

Salt & pepper crusted, served with horseradish cream & au jus

Short Ribs (+MP, GF)

Slow cooked in red wine, tomato, and savory herbs and spices

Southern Style Pulled Pork (GF)

Slow roasted, pulled, served with signature barbecue sauces

SEAFOOD

PICK A PROTEIN

Shrimp

Salmon

Pollock

Ask about seasonal selections

PICK A PREPARATION

Pesto (GF)

Basil, garlic, parmesan

Garlic Butter (GF)

Roasted garlic, savory herbs

Teriyaki (GF)

Garlic, ginger, soy, house teriyaki sauce

Citrus & Herb (GF)

lemon, lime, orange, savory herbs

Jerk (GF)

House jerk seasoning, pineapple salsa

Soy-Maple (GF)

Vermont maple, soy, Dijon

Mediterranean (GF)

Artichoke hearts, tomatoes, olives, fresh herbs, olive oil

Crab Stuffed (GF)

Crab, sauteed vegetables, savory breadcrumbs



VEGETARIAN & VEGAN

Baked Manicotti

Three cheese manicotti, marinara, mozzarella

Vegetable Lasagna

Roasted garlic alfredo, seasonal vegetables, ricotta

Tortellini Florentine

Four cheese tortellini, roasted garlic alfredo, sundried tomatoes, spinach

Baked Ravioli

Choice of: four cheese ravioli with marinara & mozzarella or spinach and ricotta ravioli, alfredo, mozzarella

Vegan Seasonal Risotto (GF)

Seasonal vegetables, white wine

Vegan Vegetable Coconut Curry (GF)

Seasonal vegetables, house coconut curry, golden raisins, toasted coconut

Vegan Cauliflower Steak (GF)

Italian

Jerk

Barbeque

Vegan Ratatouille Provencal (GF)

Served over quinoa





STARCHES & VEGETABLES

Rice (V, GF)

Choice of wild rice, yellow rice, or cilantro lime

Mashed Potatoes (V, GF)

Homestyle Yukon golds, butter, and sour cream

Roasted Potato Medley (V, GF)

Baby Yukon gold, red potatoes, garlic, herbs

Maple Roasted Sweet Potatoes (V, GF)

Butter, maple, herbs, and toasted pecans

Twice Baked Potatoes (V, GF)

Topped with butter, sour cream, cheddar, chives

Potatoes au Gratin (V, GF)

Thin sliced potatoes, gouda, and parmesan

Sweet Potato Casserole (V)

Whipped sweet potatoes, pecan streusel

Mac & Cheese (V)

Three cheeses

Seasonal Risotto (V, GF)

Seasonal vegetables, white wine

Corn Souffle (V)

Corn, sour cream, caramelized onions

Asian Noodles (V)

Wok fried with Asian sauces and vegetables

Pasta (V)

Choose: bow ties, fettuccini, or penne

Choose a sauce: marinara, pesto, vodka sauce, olive oil and garlic, or alfredo

Green Beans (V, GF)

Balsamic vinaigrette, cherry tomatoes

Green Bean "Casserole" (V)

Fresh green beans, house mushroom cream, fried onions

Honey Siracha Brussels (V, GF)

Brussels, honey, siracha sauce

Roasted Broccoli (V, GF)

Garlic and extra virgin olive oil

Glazed Carrots (V, GF)

Tri color carrots, honey, orange, ginger

Asparagus (V, GF)

Blistered Cherry Tomatoes

Normandy (V, GF)

Steamed broccoli, cauliflower, and carrots tossed with butter, lemon, and pepper

Roasted Butternut Squash (V, GF)

With pomegranates, and candied walnuts

Seasonal Roasted Vegetables (V, GF)

Season's bounty vegetables with garlic and herbs

Roasted Root Vegetables (GF, V)

Potatoes, cauliflower, parsnips, carrots, garlic, herbs



STATIONS

PICK ONE

Breads & Spreads (V)

French Quarter cheese spread, spinach & artichoke dip, hummus, and tapenade with crackers and crostini

Fruit & Cheese (V, GF)

Assorted artisan cheeses, fresh fruits, and crackers

The Farmer's Market (V, GF)

Fresh, hand cut seasonal vegetables served with our signature ranch and spinach dips

Southern Biscuit Bar (V)

Selection of fresh baked sweet & savory biscuits served with accoutrements

Chippers & Dippers (V, GF)

Fresh salsa, ranch dip, French onion dip, and buffalo chicken dip served with assorted chips and seasonal vegetables

Amalfi Antipasto (V, GF)

Marinated vegetables, mozzarella, burrata, crispy breadsticks

PICK 3

PICK 4

PICK 5

SMALL BITES

Slider Station

Choice of two selections

- Smokehouse cheddar prime rib burger
- Ol' timer prime rib cheeseburger
- Chicken, bacon, & ranch
- Pulled pork

Flatbread Station (V)

Choice of two selections

- Barbecue pork
- Buffalo Chicken
- Farmer's Veggie

Splendid Salad (V, GF)

Enjoy one of our signature buffet salads with fresh baked rolls.

Mac & Cheese (V)

House mac served with bacon bits, cheddar cheese, blue cheese, chives, and crispy fried onions

Low Country Shrimp & Grits (GF)

Creamy grits, Louisiana BBQ shrimp, green onions, cheddar cheese

Mexican Street Corn (V, GF)

Fire roasted corn, cut off the cob, served with cilantro, Tajin, butter, chive aioli, lime, cotija, and Valentina

Loaded au Gratin Bar (V, GF)

Our al gratin potatoes served with sour cream, shredded cheese, green onions, and bacon bits.

Barbecue Mini Mason Jars (GF)

Whipped sweet potatoes, zesty pulled pork, creamy slaw, and crispy fried onions

Cuban Tatchos (GF)

Crispy tots, roasted pork, cheese sauce, pickles

Queso Birria Tacos

Slow cooked beef, melty cheese, salsa verde

Cajun Shrimp Tacos

Tender blackened shrimp, remoulade, corn salsa

Sushi Station

Choose 2 rolls. Served with ginger, soy, and wasabi.

Shrimp Tempura Roll

Spicy Tuna Roll

Smoked Salmon and Cream Cheese

California Roll

Toasty Bar

Choice of 2

Italian Soppressata, Tomato Jam, Artisan Cheese

SMALL PLATES

Wok it Your Way (V)

Your guests will create their own pan Asian creation. Our wok station includes white rice or Asian noodles, chicken, steak, and stir-fried vegetables

Southern Smothered Chicken Dinner (GF)

Smothered chicken thigh over Yukon gold mashed potatoes and sauteed green beans

Holiday Turkey (GF)

Oven roasted turkey, buttery herb stuffing, mashed sweet potatoes, sauteed green beans, savory cranberry relish, and turkey gravy

Braised Beef Short Ribs (GF) + MP

Tomato and red wine braised short rib with mashed Yukon Gold potatoes, roasted tomatoes, and citrus grilled asparagus

Steakhouse Plate

Sliced bistro steak, bleu cheese cream, whipped potatoes, creamed spinach

Carving Station (GF)

Chef carved with fresh rolls

Grilled Top Round

Grilled Bistro Steak

Herb Crusted Pork Tenderloin

Honey Baked Ham

Oven Roasted Turkey Breast

Herb Crusted Prime Rib

Risotto Station (V, GF)

Creamy Arborio rice, parmesan, and seasonal ingredients, choice of:

Seasonal Vegetable

Cajun Shrimp & Andouille

Roasted Mushroom

Asta la Pasta (V, GF)

Your choice of two pasta selections

Fettucine, spaghetti, or rigatoni

Your choice of two sauce selections

House marinara, creamy alfredo, robust pesto, hearty vodka, or roasted garlic and olive oil.

LATE NIGHT SNACKS



Popcorn Station (V, GF)

Freshly popped with an assortment of gourmet toppings

Chicken & Waffles

Belgian sugar waffle, homestyle chicken bite, maple

Quesadillas (V)

Choice of Cheese, Chicken & Jack, or Buffalo Chicken
Served with buttermilk ranch

Pretzel Bites (V)

With beer cheese, hot mustard, Nutella, and caramel dipping sauces

Pigs in a Blanket

All beef, served with yellow mustard

Sliders

Choice of smokehouse cheddar prime rib burger, ol' timer prime rib cheeseburger, or chicken, bacon, & ranch

Truffle Tots Cones (V, GF)

With parmesan, truffle, & fresh herbs

Flatbreads (V)

Choice of

Barbecue chicken with smoked gouda and pickled red onions

Buffalo chicken with alfredo, cheddar, bleu, and ranch drizzle

Margherita with marinara, tomatoes, mozzarella, & basil



THEMED PACKAGE PRICING

ALL THEMED PACKAGES INCLUDE:

Choice of high quality disposables, event manager, trained service staff,
sweet tea, lemonade

TIMELESS

Herb crusted top round with choice of sauce, Italian herb roasted chicken thigh, whipped potatoes, crisp green beans, green salad, and fresh baked yeast rolls with butter

HOMESTYLE

Beef meatloaf with zesty tomato glaze, French onion chicken, whipped potatoes, crisp green beans, green salad, and fresh baked yeast rolls with butter

ISLAND INSPIRED

Bistec encebollado, pollo guisado, arroz con gandules, macaroni salad, green salad, rolls

JERSEY BOARDWALK

Chicken with roasted garlic alfredo, baked four cheese manicotti, garlic roasted broccolini, green salad, and fresh baked bread sticks

A TASTE OF TUSCANY

Chicken with creamy tomato sauce, tortellini Florentine, herb roasted red skin potatoes, garlic roasted broccolini, green salad, and fresh baked yeast rolls with butter

SOUTHERN STYLE BACKYARD BARBEQUE

Zesty pulled pork, smoked beef sausage, "uptown" potato salad, creamy coleslaw, and southern sweet cornbread with butter

MAUI

Terriyaki chicken, hoisin glazed pork, steamed jasmine rice, macaroni salad, broccoli, green salad, rolls

SOUTHWEST

Santa Fe chicken, mojo roasted pork, cilantro lime rice, black beans, green salad, rolls

PROVENÇAL

Chicken a la champagne, seasonal risotto, roasted potatoes, green beans, green salad, rolls



UPGRADES

Add one of these upgrades to your package to enhance your experience

CAKE CUTTING

Allow our team to cut, plate, and serve your cake. We provide high quality disposable plates, forks, and napkins.

CHAMPAGNE TOAST

Champagne is the iconic start to a celebration. Enjoy a pour of champagne with your guests.

ARTISAN CHEESE & CHARCUTERIE TABLE

Artisanal cheese and charcuterie display with accoutrements and crackers.

CHARGER RENTAL

Enhance your tablescape with one of our acrylic chargers.

SIGNATURE COFFEE STATION

Regular & decaf Colombian coffee, hot tea, honey, flavored coffee creamers, half & half, flavored syrups, sugar cubes, and sugar alternatives.
Also available iced.

TEA & LEMONADE

Enjoy sweet iced tea and lemonade during your reception.
Unsweet available upon request.

SODA SHOP

Add Coke, Diet Coke, Sprite, sweet tea, and lemonade to your reception.
Unsweet available upon request.

SMORE STATION

Cap your night with toasted marshmallows, Hershey's chocolate, and fresh graham crackers

SWEET TREATS

SIGNATURE DESSERT BAR

Treat your guests to a selection of made from scratch goodies to end your night on a sweet note.

Our signature dessert bar features 4 selections

SHOOTERS

Southern Banana Pudding with vanilla mousse, bananas, whipped cream, and nilla wafers

Key Lime Pie with graham crust, key lime curd, and whipped cream

Tiramisu with mascarpone mousse, lady fingers, and espresso

Cheesecake traditional, chocolate, or fruity pebble

SMORE graham crust, chocolate mousse, and toasted marshmallow

COOKIES

Chocolate Chip | Cookies n' Creme Sugar

White Chocolate Macadamia Nut



SMALL BITES

Mini Cupcakes confetti, red velvet, carrot, white, or chocolate with buttercream

Brownie Bites traditional fudge, chocolate chunk walnut, or Andes mint

Cannoli filled with chocolate chip ricotta filling

Donut Holes traditional glazed, cake, or seasonal selections

Mini Pies pumpkin, apple, cherry, peach, blueberry, or key lime

Crispy Treats traditional, fruity pebble, coco pebble, or SMORE

Churros served with dulce de leche and fudge dipping sauces

Fruit Kabobs fresh fruit, hand skewered

BAR PACKAGES

BAR BASICS PACKAGE

ALLOW US TO SERVE YOUR BEER, WINE, AND LIQUOR

Package includes: 1 trained bartender, bar tools, and bar setup for 5 hours of service.
We require 1 bartender per 75 guests. Additional bartenders are contracted at \$2.25

YOU CALL IT PACKAGE

You call it! You provide all mixers, liquor beer, and wine.
We bring the ice, cups, and napkins.

SIGNATURE MIXER PACKAGE

Take the stress away! Allow us to provide all mixers, garnishes, cups, and ice.
We bring the ice, cups, garnishes (lemons, limes, oranges, cherries)
sodas (Coke, Diet Coke, Sprite Ginger Ale, Tonic Water, Soda Water)
juices (pineapple, orange, cranberry, lemon, lime, fresh sour mix)

CALIFORNIA BAR PACKAGE

Enjoy crisp wines and cold beer during your reception.
Perfect for happy hours with light bites!
Choice of 2 domestic beers, 1 import beer, 2 red wines, and 2 white wines
Selection of soft drinks (Coke, Diet Coke, Sprite, Ginger Ale)

CALL BAR PACKAGE

Enjoy a selection of call liquors, beer, and wine during your event.
Includes call liquor, 2 domestic beers, 1 import beer, 2 red wines, and 2 white wines
Selection of soft drinks (Coke, Diet Coke, Sprite, Ginger Ale)

PREMIUM BAR PACKAGE

Enjoy premium liquor during your event.