



**YOUR UNFORGETTABLE  
STARTS HERE**

DINNER  
 **MENU**

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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

### **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

### **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**

### **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

Teriyaki 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

### PROVENCAL

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

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## 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

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#### YOU CALL IT PACKAGE

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

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#### 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)

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#### 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)*

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#### 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)*

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#### PREMIUM BAR PACKAGE

*Enjoy premium liquor during your event.*