

PCI CATERING MENU 2025

Professional Concessions Inc. • Catering & Private Event Offerings 2025



ALL INCLUSIVE CATERING BUFFET OPTIONS

The following packages are priced at \$37.00 per person. Served with Iced Tea, Lemonade and Water.

- **Tailgate** – Grilled Burgers with Toppings, BBQ Chicken Breast, Baked Beans, Teriyaki Veggie Skewers, House-made Potato Salad, Garden Salad
- **That's Amore** – Meatballs with Marinara, Butter Pasta, Pesto Primavera Bow ties, Italian Sausage and Peppers, Roasted Seasonal Veg, Garlic Bread, Caesar Salad
- **Backyard BBQ** – BBQ Pulled Pork, Mojo Grilled Chicken, Baked Beans, Pasta Salad or 3 Cheese Mac, Cole Slaw, Potato Rolls, Garden Salad
- **On The Ave** – Honey Dijon Chicken Breast, Bratwurst with Onion & Peppers, Herbed Rice, Roasted Seasonal Veg, Garlic Rolls, Caesar Salad
- **Tex Mex** – Grilled Cilantro Lime Chicken Thighs, Fajita Style Steak, Yellow Rice, Black Beans, Veggie Medley, Flour Tortilla, Garden Salad



The following packages are priced at \$35.00 per person.
Served with Iced Tea, Lemonade and Water

From The Garden – Build Your Own Salad
Choose Two Proteins: Roasted Chicken, Chicken Tenders, Chopped Bacon
Grilled Shrimp (add \$3pp), Fajita Steak (add \$4pp)
with
Full Topping Bar and Two Dressings of Choice
Assorted Chips & Fresh Fruit

From the Deli – Build Your Own Sandwich
Assorted Fresh Bread, Sliced Turkey, Ham, Roast Beef
American Cheese, Cheddar, Swiss
with
Full Topping Bar
Assorted Chips & Fresh Fruit

Mix & Match
Create the perfect pair — mix
and match fresh salads and
stacked sandwiches.

Prices per person unless noted. Menus can be customized, accommodations for dietary restrictions upon request.

BUILD YOUR OWN BUFFET

Choose 2 Proteins • 2 Sides • 1 Dessert • \$37 per person

**Buffet package comes with classic Garden Salad with two choices of dressing.
Iced Tea, Lemonade, and Water included.**

Proteins (A La Carte)

One \$18pp / Two \$22pp:

- Lime Roasted Chicken
- Grilled Chicken
- BBQ Chicken
- Rotisserie Chicken
- Chicken Marsala
- Flank Steak w/ Chimichurri
- Beef and Broccoli
- Beef Tenderloin w/ Horseradish Cream
- Pork Tenderloin
- Honey Roasted Ham
- Grilled Salmon w/ Dill Sauce
- Italian Meatballs and Marinara
- Fried Chicken
- Honey Garlic Pork Chops
- Chili with Toppings

Sides (A La Carte) — \$6pp

- Mashed Potatoes
- Roasted Potatoes with Peppers & Onions
- White Rice
- Yellow Rice
- Rice Pilaf
- Baked Beans
- Black Beans
- Mac & Cheese
- Roasted Broccoli
- Roasted Cauliflower
- Green Beans
- Honey Glazed Carrots
- Vegetable Medley
- Asparagus



Desserts (A La Carte) — \$6pp

- Cheesecake
- Cupcakes
- Cookies
- Cannolis
- Lemon Squares
- Brownies
- Carrot Cake
- Fresh Hot Coffee Service – \$5pp (Regular, Decaf, Hot Tea)



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APPETIZERS

A curated selection of crowd-pleasing starters



- **Florida Crudités – \$6pp**

Local Fresh Veggies with House-made Ranch Dipping Sauce

- **Fresh Seasonal Fruit Tray – \$9pp**

Fresh Seasonal Hand Cut Fruit

- **Artisan Cheese & Accompaniments Board – \$9pp**

Assorted Cheese, Crackers and Accoutrements

- **Gather and Graze Board – \$12pp**

Premium Cheeses, Cured Meats, and Seasonal Accompaniments

- **Whipped Ricotta Crostini – \$9pp**

Whipped Lemon Ricotta on Crostini with Honey & Thyme

- **Triple Dipper – \$7pp**

Spinach & Artichoke Dip, Fresh Salsa, Flavored Hummus with Chips and Pita

- **Shrimp Cocktail – \$11pp**

Fresh Homemade Cocktail Sauce, Lemon

- **Sweet and Sour Cocktail Meatballs – \$8pp**

Mini Meatballs tossed in Sweet and Sour Sauce

- **Mini Smoked Chicken Quesadillas – \$8pp**

Smoked Chicken, Pepper Jack Cheese and Peppers

- **Pigs In the Blanket – \$7pp**

Served with American Dipping Sauce

- **Fried Coconut Shrimp – \$11pp**

Served with Mango Dipping Sauce

- **Fresh Fried Chicken Wings – \$12pp**

Mild, Hot, Garlic Parmesan, BBQ

Served with Ranch or Blue Cheese & Carrots, Celery

- **Vegetable Spring Rolls – \$6pp**

Fried Spring Rolls with Sweet Chili Dipping Sauce

SALADS

Fresh greens and classic accompaniments

- **Classic Caesar – \$7pp**

Crisp Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

- **Spinach and Kale Salad – \$7pp**

Spinach, Kale, Cranberries, Toasted Almonds, Red Onions, Feta, Greek Dressing

- **BLT Salad – \$7pp**

Shredded Iceberg Lettuce, Tomatoes, Crispy Bacon, Blue Cheese Dressing

- **Waldorf Chicken Salad – \$8pp**

Grilled Chicken, Celery, Mayonnaise, Grapes, Walnuts

- **Gourmet Potato Salad – \$7pp**

Red Skin Potatoes, Mayonnaise, Red Onion, Celery,
House-made Seasoning

- **Cole Slaw – \$7pp**

Purple and White Cabbage, Carrots, Vinegar

- **Pasta Salad – \$8pp**

Fresh Pasta, Grilled Veggies, Olives, Tomatoes, House-made Dressing

- **Southern Classic Cucumbers and Onions – \$7pp**

Cool Cucumber, Red Onions and a Tangy Marinade

- **Watermelon and Feta Salad – \$8pp**

Fresh Cut Watermelon, Crumbled Feta, Red Onion, Fresh Mint

- **Chef Inspired Composed Salads (On Request)**



SNACK BREAKS

Take a beat and refuel

- **Mid-Day Fuel – \$10pp**

Fruit, Protein Bars, Pastries, Danishes, Soda, Water, Coffee, Tea

- **Afternoon Break 1 – \$10pp**

Hummus & Pita, Veggie Tray, Cookies, Soda, Water

- **Afternoon Break 2 – \$12pp**

Cheese & Crackers, Veggie Tray, Cookies, Soda, Water

- **Tex Mex Break – \$12pp**

Guacamole, Salsa, Tortilla Chips, Spinach Artichoke Dip, Cookies, Soda, Water

- **Grab & Go – \$9pp**

Granola Bars, Trail Mix, Cookies, Soda, Water



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BOXED LUNCHES

Fresh, portable, and made to impress

Individually Boxed Lunches — \$17pp

Includes Sandwich or Wrap, Chips, Fruit, Cookie, Water

- Turkey and Swiss with Lettuce & Tomato
- Roast Beef and Cheddar with Tomato
- Smoked Ham and Cheese with Lettuce & Tomato
- Vegan/Vegetarian Wrap with Grilled Veggies, Hummus, Avocado
- Grilled Chicken Caesar Wrap
- Buffalo Chicken Wrap
- Turkey Club Wrap with Turkey, Bacon, Lettuce & Tomato



Individually Boxed Salads — \$17pp

Includes Salad, Cookie, Water
Dressings served on the side

- House Salad with Mixed Greens, Cucumbers, Tomatoes, Red Onions, Carrots, Croutons
- Classic Caesar with Romaine, Parmesan, Croutons
- Chef Salad with Mixed Greens, Ham, Turkey, Cheddar, Cucumbers, Tomatoes, Egg, Red Onions, Bacon
- Spinach and Kale Salad with Spinach, Kale, Cranberries, Almonds, Red Onions, Feta, Greek Dressing
- Add Grilled Chicken or Shrimp – \$4 per salad

BREAKFAST OFFERINGS

Jump start your day

• Classic Continental – \$12pp

Bagels, Breakfast Bread, Pastries, Jellies, Butter, Cream Cheese, Coffee, Tea, Juices

• Deluxe Continental – \$14pp

Bagels, Breakfast Bread, Pastries, Jellies, Butter, Cream Cheese, Fruit, Coffee, Tea, Juices

• Hot Breakfast Buffet – \$18pp

Bagels, Breakfast Bread, Fruit, Bacon or Sausage, Home Fries, Scrambled Eggs, Pastries, Fruit, Coffee, Tea, Juices

• Bagel Bar – \$v

Assorted bagels and cream cheese flavors, Lox, Accoutrements

• Boxed Continental Breakfast – \$11pp

Bagel w/ Cream Cheese, Fruit, Juice

• Boxed Hot Breakfast Sandwich – \$13pp

Choice of protein on wrapped breakfast sandwich, Fruit, Juice

• Fresh Hot Coffee Service – \$5pp

Regular, Decaf, Hot Tea



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The Fine Print

WHAT IS INCLUDED IN A CATERING PACKAGE?

- *All catering packages are served buffet style with an attractive, efficient display*
- *Packages include premium disposable cutlery and paper goods*
- *PCI provides linens and display items for serving tables (linens for guest seating tables not provided)*
- *PCI's professional and friendly team will prepare, serve and maintain buffet and beverages throughout your event*
- *All orders subject to 18% service fee and local sales tax*
- *Minimums: 25 guests and \$1,200 pretax/fee*

WHAT ARE THE NEXT STEPS?

- *Your PCI point of contact will help your team customize the perfect menu for your event*
- *Once menu and estimate are approved, a 25% deposit secures the date*
- *Follow-up calls will be scheduled leading up to your event to confirm your menu, guest count, and final details*

Fully Customizable • Deliciously Memorable • Effortlessly Easy

At Professional Concessions Inc., we believe every event deserves a menu that reflects your vision. From intimate gatherings to large celebrations, our menus are fully customizable to suit your taste, dietary needs, and style. Our team crafts delicious, fresh dishes with attention to detail, while our professional staff ensure seamless, efficient service. We look forward to helping make your event memorable and successful.