

PABLO CAFE

Catering, Banquet and Off-Site Menu

Serving our Residents and Community

Hors d'oeuvres: 2 per person

Spanakopita Spinach & feta in phyllo dough with raspberry sauce	\$3.00
Bacon-wrapped Scallops	\$3.00
Mini Quiche Assorted Varieties	\$3.00
Meatballs 1 oz. meatballs simmering in sweet-n-tangy sauce	\$3.00
Stuffed Mushrooms Filled with spinach dip	\$3.00
Chicken Satay Skewers Served in choice of sauce	\$3.00
Beef Duxelle Encroute Wellington-style puff pastry	\$3.00
Chicken Duxelle Encroute Wellington-style puff pastry	\$3.00
Crab Rangoon Crab and cream cheese filled wonton shell	\$3.00
Southwest Chicken Egg Roll Chicken, black beans and corn	\$3.00
Asian Egg Roll Oriental veggie blend with a hint of ginger	\$3.00
Beef Empanada Jamaican style beef and peppers in pastry	\$3.00
Caprese Skewers Heirloom cherry tomatoes, mozzarella & basil drizzled with olive oil & balsamic glaze	\$3.00
Fruit Platter Pineapple, cantaloupe, honey dew, grapes & strawberries	\$30.00 Small \$50.00 Large

Hors d'oeuvres: 2 per person (continued)

<p>Cheese Platter Assortment of Cheddar, Swiss, Pepper Jack, Fontina, Gouda and Havarti</p>	<p>\$35.00 Small \$70.00 Large</p>
<p>Boiled Shrimp—5 pound increments Served with cocktail sauce</p>	<p>Market Price</p>
<p>Spinach Artichoke Dip Served with crostini and crackers</p>	<p>\$35.00 Tray</p>
<p>Hummus . . . Black Bean, Roasted Garlic, White Bean or Classic with an assortment of mix-in flavors to choose from Served with pita chips and veggies for dipping</p>	<p>\$35.00 Tray</p>

Salads

<p>Caesar Fresh Romaine, Parmesan, Homemade Croutons and Dressing</p>	<p>\$30.00 Small \$60.00 Large</p>
<p>House Mixed artisan greens, tomato, cucumber, red onion, shredded Cheddar-jack, homemade croutons and choice of dressing (ranch, blue cheese, balsamic vinaigrette, honey mustard, citrus vinaigrette, oil and vinegar)</p>	<p>\$30.00 Small \$60.00 Large</p>
<p>Summer Salad Mixed artisan greens, raisins, blue cheese, candied pecans, mandarin oranges and choice of dressing (ranch, blue cheese, balsamic vinaigrette, honey mustard, citrus vinaigrette, oil and vinegar)</p>	<p>\$30.00 Small \$60.00 Large</p>

Entrees (carving station available with some entrees)

Prime Rib—15 # Loin With horseradish cream sauce and au jus	\$300.00 Each
Pork Tenderloin Brown sugar and cinnamon glazed pork loin sliced thick	\$100.00 Each
Pork Roulade Pork tenderloin opened up and pounded thin, covered with dried cherries, figs, goat cheese, rosemary, thyme and sage, rolled up, baked, and served with a cherry demi-glace for drizzling	\$100.00 Each
Meat Loaf Two foot loaf baked, glazed and sliced thick	\$100.00 Each
Chicken Tenders Deep fried and served with choice of dipping sauce (ranch, blue cheese, BBQ or honey mustard)	\$50.00 10 lbs.
Chicken Wings Deep fried or grilled, tossed in choice of sauce (mild, medium, hot, BBQ, Cajun ranch or dry rub) and served with celery, carrots, and choice of dipping sauce (ranch or blue cheese)	\$25.00—50 Pcs. \$45.00—100 Pcs.
Chicken Parmesan Herb and cheese breaded chicken breast topped with marinara sauce and mozzarella cheese	\$60.00—12 Count
Chicken Normandy Large grilled chicken breast, grilled and topped with a creamy, cheesy sauce and baked	\$60.00—12 Count
Lasagna Bolognese, ricotta, mozzarella, marinara and Béchamel	\$50.00 Half \$100.00 Full
Eggplant Parmesan Herb and cheese breaded eggplant topped with marinara sauce and mozzarella cheese	\$48.00—12 Count
Pasta Marinara Choice of pasta (penne, spaghetti, macaroni, fettuccini or ziti) tossed in marinara sauce	\$30.00 Small \$60.00 Large
Pasta Alfredo Choice of pasta (penne, spaghetti, macaroni, fettuccini or ziti) tossed in homemade cheesy alfredo sauce	\$30.00 Small \$60.00 Large

Entrees (continued)

<p>Hamburgers Juicy half pound burgers seasoned and grilled, with lettuce, tomato and onion on the side. Served with buns and condiments</p>	<p>\$40.00—10 Count \$80.00—20 Count</p>
<p>Hot Dogs Quarter pound hot dogs grilled and served with buns and condiments</p>	<p>\$40.00—20 Count \$80.00—40 Count</p>

Sides—\$20/small; \$40/large (unless sold by the pound)

<p>Potato Salad Traditional southern style potato salad with egg and a hint of mustard</p>	<p>\$4.00 per pound</p>
<p>Cole Slaw Crisp green cabbage with red cabbage and carrots for a bright color</p>	<p>\$4.00 per pound</p>
<p>Pasta Salad Elbow macaroni tossed with veggies, cheese and choice of homemade vinaigrette or standard creamy style</p>	<p>\$4.00 per pound</p>
<p>Homemade Potato Chips Thin sliced potatoes, deep fried and tossed in special seasoning blend</p>	<p>\$15.00 per tray</p>
<p>Mashed Potatoes Red skin or Yukon gold potatoes mixed with garlic and seasonings</p>	
<p>Sweet Potato Mash Sweet potatoes cooked and mashed with sweet and savory spices</p>	
<p>Macaroni & Cheese Elbow macaroni tossed in homemade cheddar cheese sauce</p>	
<p>Make it Cheeseburger Mac</p>	<p>Upcharge \$10.00 / Small \$20.00 / Large</p>
<p>Make it Lobster Mac</p>	<p>Upcharge \$30.00 / Small \$60.00 / Large</p>

**Sides—\$20/small; \$40/large (unless sold by the pound)
(continued)**

<p>Risotto Risotto rice infused with rosemary, thyme, garlic and seasonings</p>	
<p>Baked Beans BBQ beans slow cooked with a house smoked pulled pork</p>	
<p>Collard Greens Greens simmered with a generous amount of vinegar, bacon, onion and spices</p>	
<p>Black Eyed Peas Slow cooked with bacon, onion and spices</p>	
<p>Veggies (steamed or roasted) Broccoli, cauliflower, carrots, lima beans, corn, yellow squash, butternut squash, asparagus, Brussel sprouts, green beans, or potatoes</p>	

Desserts

<p>Many desserts available upon request such as: chocolate covered bacon, macarons, cannoli's, mini assortments, chocolate covered strawberries, carrot cake, muffins and cake pinwheels in many different flavors.</p>	<p>Pricing upon request</p>
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**Please feel free to request any desired items not shown on this menu.
We may be able to accommodate your special requests at comparable prices.**

***All food subject to 7% sales tax.**

**Chef Travis McKenzie
Pablo Cafe'**



Pablo Cafe'

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