

Sides

\$2.99 each | Minimum 10 people per selection

Broccoli with Herb Butter (280 cal)

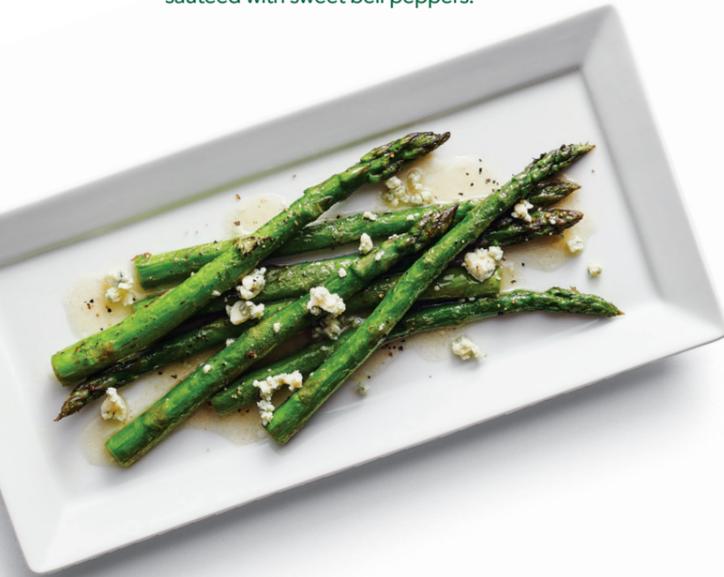
Fresh broccoli topped with an herbed compound butter.

Honey Dill Carrots (190 cal)

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

Zucchini Medley (420 cal)

Mixed zucchini and yellow squash sautéed with sweet bell peppers.



Rice Pilaf with Toasted Pine Nuts (620 cal)

Tender medium-grain rice topped with pine nuts.

Oven-Roasted Rosemary Red Potatoes (320 cal)

Baby red potatoes roasted with rosemary.

Roasted Garlic Green Beans (110 cal)

Farm-fresh green beans gently cooked and seasoned with roasted garlic and real creamery butter.

Roasted Garlic Mashed Potatoes (470 cal)

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

Stir-Fry Vegetables with Ginger-Sesame Sauce (410 cal)

Napa cabbage, bok choy, carrots, and sweet bell peppers, tossed with a ginger sauce.

Roasted Asparagus with Bleu Cheese Vinaigrette (230 cal)

Asparagus spears topped with crumbled bleu cheese and drizzled with a house-made bleu cheese vinaigrette.

Potatoes au Gratin (290 cal)

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

Roasted Butternut Squash with Pancetta (510 cal)

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



Desserts

\$2.49 each | Minimum 10 pieces per selection

Dessert Shooters

Key Lime Pie (280 cal)

Tiramisu (370 cal)

Cheesecake (350 cal)

Triple Chocolate (700 cal)

Individual Pies

Apple Streusel (390 cal)

Blueberry (290 cal)



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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Calorie ranges are based on lowest to highest calorie options.

To order, simply visit or call any Publix Catering location at least 24 hours in advance. Prices include standard utensils and serveware. Prices are for pickup or delivery only. Upon request, disposable chafing dishes and fuel for drop-off catering are available at an additional charge. Tax is not included in menu prices. No tipping, please.

For more information on additional service offerings (e.g., setup, serving, and cleanup), please speak with your Publix Catering consultant.

Recipes developed by  aprons

Dinner Menu

Hors d'Oeuvres

Priced per piece | Minimum 30 pieces per selection

Meatball Marinara (110 cal)

Italian-seasoned mini beef meatballs simmered in plum tomato and garlic sauce. \$1.49

Flaky Italian-Style Pastry (220 cal)

Layers of sliced salami, mozzarella, and pepperoni, rolled in puff pastry dough and baked to a golden brown. \$1.99

Basil Phyllo Cups* (80 cal)

Warm mini phyllo cups filled with roasted tomato, extra-virgin olive oil, Italian spices, and fresh mozzarella. \$1.49

Almond and Cranberry Brie Phyllo Cups* (140 cal)

Warm mini phyllo cups filled with soft, creamy Brie cheese, raspberry preserves, tart cranberries, and toasted almond slices. \$1.99

Manchego with Guava and Smoked Almonds (290 cal)

Spanish Manchego cheese topped with sweet guava paste and salty smoked almonds. \$1.99

Mini Crab Cakes with Grain Mustard Dipping Sauce* (280 cal)

Crispy, bite-size, fresh-formed crab cakes, each topped with a spiced-up grainy mustard sauce. \$2.49

Shrimp Cocktail with Chipotle Cocktail Sauce (30 cal)

Large GreenWise shrimp gently poached in a flavorful broth and quick-chilled, then served with a smoky-tangy cocktail sauce. \$1.49

*Not available for drop-off catering.



Self-Serve Hors d'Oeuvres Display

Priced per person | Minimum 10 people

Charcuterie (540 cal)

Sliced Sopressata, Italian Dry Salami, Prosciutto, Genoa Salami, Assorted Crackers. \$6.99

Cheese & Fruit (900 cal)

Diced Cheeses (Swiss, Cheddar, Muenster, Smoked Gouda) with Berries, Grapes, Dried Fruits. \$5.99

Spreads & Dips (640 cal)

Classic Hummus, Chili Lime Hummus, Olive Tapenade, Spinach Artichoke Dip, Buffalo Chicken Dip, Toasted Pita Chips, Sliced Naan, Bagel Chips. \$5.99

Crostini (190 cal)

Publix Bakery Baguette, Smoked Salmon, Dill, Tomato-Basil Garlic Toppings. \$5.99

Antipasti (600 cal)

Sliced Sopressata, Italian Dry Salami, Prosciutto, Mozzarella Bocconcini, Sliced Manchego, Oil-Cured Olives, Pitted Kalamata Olives, Greek Pepperoncini. \$7.99



Salads

Priced per person.

Mixed Baby Greens with Seasonal Vegetable Garnishes (280 cal)

An attractive mix of organic baby greens tossed with seasonal fresh vegetables and your choice of dressing. \$4.99

Traditional Caesar Salad (550 cal)

Crisp, tender pieces of romaine lettuce lightly coated with a creamy Caesar dressing and topped with seasoned, baked croutons. \$4.99

BLT Wedge Salad with Smoky Ranch Dressing (390 cal)

Wedges of iceberg lettuce topped with vine-ripened tomatoes, smoked paprika buttermilk dressing, and crispy sugar-cured, hardwood-smoked bacon. \$4.99

Caprese Salad with Basil Vinaigrette (170 cal)

Slices of vine-ripened sweet tomatoes layered with whole fresh basil leaves and creamy, soft, fresh mozzarella slices, drizzled with a basil-balsamic vinaigrette. \$5.99

Fennel, Orange, and Arugula Salad with Citrus Vinaigrette (270 cal)

Shaved fennel tossed with tender baby arugula and lightly dressed with a citrus vinaigrette garnished with mandarin orange wedges. \$5.99

Greek Salad with Feta, Cucumber, Tomatoes, and Oregano Dressing (540 cal)

Baby spinach leaves mixed with shredded iceberg lettuce mounded over a base of potato salad and topped with crumbled feta cheese, cucumbers, tomatoes, Kalamata olives, and anchovies, drizzled with a fresh, tangy oregano dressing. \$5.99



Entrées

Priced per person.

Pepper-Crusted Pork Tenderloin with Pineapple Relish (370 cal)

Oven-roasted and thin-sliced, served with a tangy-sweet tropical pineapple relish. \$12.99

Beef Brisket with Chili-Barbecue Sauce (650 cal)

Slow-braised beef brisket, simmered with fresh herbs, vegetables, and tomatoes served sliced with a spiced-up, smoky barbecue sauce. \$16.99

Braised Chicken Cacciatore (2700 cal)

Fresh chicken thighs slow-simmered in a garlic, tomato, vegetable, and herb sauce served over al dente penne pasta. \$12.99

Rigatoni with Vodka Tomato Sauce (1570 cal)

Imported Italian pasta tossed with our premium tomato-vodka cream sauce and freshly grated Parmigiano cheese. \$10.99



Chef Action Stations

Priced per person (chef labor cost not included).

Carved Roasted Sirloin (890 cal) and/or Pork Loin (980 cal) with Dollar Rolls & Horseradish Cream \$14.99

Carved Beef Tenderloin (1100 cal) and/or Rack of Lamb (1160 cal) with Dollar Rolls & Chimichurri Sauce \$21.99

Pasta

Shrimp (60 cal), GreenWise Italian Chicken Sausage (60 cal), Oven-Roasted Chicken (120 cal), Penne Pasta (320 cal), Assorted Roasted Vegetables (100 cal) with Marinara (30 cal), Alfredo (140 cal), or Pesto (100 cal) sauces. \$14.99

Risotto

Shrimp (60 cal), GreenWise Italian Chicken Sausage (60 cal), and Oven-Roasted Chicken (120 cal), with Assorted Roasted Vegetables (100 cal) and Creamy Parmigiano-Reggiano Risotto Rice (650 cal). \$15.99

Shrimp & Grits

Seasoned Stone-Ground Grits (260 cal), Large Shrimp (60 cal), Sausage (130 cal), Lowcountry-Style Vegetables (60 cal). \$14.99



Chicken Marsala (810 cal)

Lightly browned tender chicken cutlets served in a sauce of sweet Italian marsala wine, shallots, baby portabella mushrooms, fresh chopped Italian parsley, and butter. \$12.99

Pan-Seared Chicken with Dijon Cream Sauce (960 cal)

Fresh chicken breasts seared and bathed in a reduced sauce of tangy Dijon mustard and heavy cream. \$12.99

Herb-Crusted Salmon with Asian-Style Greens and Soy Vinaigrette (590 cal)

Fresh salmon fillets topped with select chopped herbs, served over slowly braised Asian greens and drizzled with a soy vinaigrette. \$15.99

Ribeye Steak with Bleu Cheese Butter (890 cal)

Ribeye steak rubbed with a mixture of freshly cracked black pepper and sea salt, cooked to perfection and topped with a creamy bleu cheese butter. \$15.99

Bow Tie Pasta with Shrimp, Roasted Tomatoes, Zucchini, and Scampi Sauce (1460 cal)

Pasta tossed with sautéed large shrimp, veggies, and herbs and finished with a garlic-laced scampi sauce. \$13.99

Herb-Marinated Beef Tenderloin with Bourbon-Mushroom Sauce (690 cal)

USDA Choice beef tenderloin marinated in herbs, garlic, shallots, and extra virgin olive oil, and served with a delicious bourbon-mushroom sauce. \$19.99

Asian-Style Braised Beef Short Ribs with Crispy Fried Onions (1190 cal)

Beef short ribs slow-braised in chili-garlic hoisin sauce until fall-off-the-bone tender, then topped with crispy fried onions. \$15.99

Vegetarian options available upon request.

Drink responsibly. Be 21.