

MENU

CORPORATE BREAKFAST

Donuts Are Overrated. Our Breakfasts Are Designed to Taste Delicious, Look Great, & Nourish You for Success.

LOVABLES CONTINENTAL BREAKFAST

\$12 Per Person | Minimum 10 Guests

Our Freshly Baked Pastry Breakfast Includes:

Bagels, Croissants, Artisanal Breakfast Breads, Cream Cheese, Jelly, Yogurt, & Orange Juice

Served with Choice of Seasonal Fruit Salad or Sliced Fruit Platter

THE BREAKFAST YOU'VE ALWAYS WANTED

\$26 Per Person

Lobster & Egg Frittata Ciabatta Sandwich. Layered with Brie, Basil & Grilled Tomato

Brioche French Toast Topped with Sautéed Apples & Mango Vermont Maple Syrup

Fresh Berries, Vanilla Yogurt & Granola Dust

Pan-Seared Steak & Organic Egg Scramble, Melted Jack Cheese, Caramelized Onions

Served with Orange Juice

HAVANA EXPRESS

\$14 Per Person | Minimum 15 Guests

Freshly Baked, Traditional Latin Calle Ocho Pastries. Guava, Queso & Carne Pastellitos, Croquetas, Fresh Cuban Bread, & Orange Juice

Served with Choice of Seasonal Fruit Salad or Sliced Fruit Platter

À LA CARTE

These Items May Be Added to Your Breakfast:

Our House Quiche of the Day \$4 Per Person

Smoked Salmon, Tomatoes, Onions, Capers \$6 Per Person

Crispy Bacon or Turkey Sausage Link \$3 Per Person

> Vegetable Frittata \$4 Per Person

BREAKFAST BEVERAGES

Premium Coffee Service Bottled Water Assorted Soft Drinks

\$2.50 Per Person \$2 Per Bottle \$2 Per Bottle

Includes Complimentary Caterware

\$35 Minimum Delivery Plus 7% Florida State Sales Tax 1094 Ali Baba Avenue | Opa-Locka, Florida, 33054 | 305.751.1101 | info@lovablescatering.com



BUSINESS LUNCHEONS

Perfect for Your Next Meeting or Special Event. Lovingly Crafted, Beautifully Presented.

LOVABLES MOST POPULAR WORKING LUNCH

\$12 Per Person | Minimum 10 Guests

Mix & Match or Select from Turkey Breast, Honey Baked Ham, Spring Water Tuna, Roast Beef & House Made Chicken Salad, Grilled Vegetable & Hummus

Topped with Lettuce, Tomato, Mayonnaise & Mustard on the Side

Served on Fresh Rolls & Bread

Your Choice of Two Freshly Prepared Salads & a Dessert Tray

THE DELI EXECUTIVE PLATTER \$13.75 Per Person | Minimum 15 Guests

Assortment of Fine Meats & Cheeses. Served with Assorted Freshly Baked Breads, Lettuce, Tomatoes, & Condiments

Your Choice of Two Freshly Prepared Salads & House-Made Desserts

PETITE BASKET LUNCH

\$10 Per Basket | Minimum 10 Guests

Your Choice of: Turkey, Roast Beef, Spring Water White Tuna, House-Made Chicken Salad, Ham & Cheese

Includes a Petite Salad, Fresh Fruit & Dessert

SIGNATURE BOX LUNCH \$14.75 Per Person | Minimum 10 Guests

Your Choice of: Turkey, Roast Beef, Spring Water White Tuna, House-Made Chicken Salad, Ham & Cheese, Grilled Vegetable & Hummus

Includes Plated Meal with Wrapped Silverware, Fresh Fruit, Petite Salad, Chips, & Dessert



THE SALAD TABLE

\$14.25 Per Person | Minimum 15 Guests | Select Up To 4

Includes Fresh Bread, Butter & House-Made Dessert

TUSCAN KALE SALAD

Shaved Parmesan, Dried Currants, Squeeze of Lemon, Olive Oil

GREEK SALAD

Romaine Lettuce, Feta Cheese, Roasted Peppers, Cucumber, Tomatoes, Chickpeas, Olives, Mediterranean Vinaigrette

HOUSE SALAD

Assorted Greens, Oranges, Sliced Tomato & Hearts of Palm

GRILLED VEGETABLES

Medley of Fresh Seasonal Vegetables

PASTA PRIMAVERA

Rotini Pasta, Asiago, Tomatoes & Black Olives

ROASTED CHICKEN SALAD

Light Mayo, Herbs & Diced Celery

CHICKEN CAESAR

Crispy Romaine, Freshly Shredded Parmesan & Croutons with Grilled Chicken Grilled Shrimp - \$6 Supplemental

SPICY THAI BEEF SALAD

Sliced Angus Beef Over Lettuce, Cucumbers, Marinated Carrots, Slivered Onion, Sweet & Spicy Thai Dressing

RED BLISS POTATO SALAD

Fresh Scallions, Mayo & Touch of Crème Fraiche

ANTIPASTO SALAD

Chopped Greens, Artisanal Meats, Cheeses, Olives, Pepperoncini, Tomato, Jersey Shore Vinaigrette

CAPRESE

Fresh Mozzarella, Plum Tomatoes, Basil Leaves with Balsamic Vinaigrette

FRESH FRUITS

Fresh Cut Seasonal Fruit Salad

BROCCOLI VEGETABLE

A Perfect Blend of Broccoli, Carrots & Red Onion in a Parmesan Balsamic Vinaigrette

FLORIDA CEVICHE SALAD

Citrus Marinated Local Fish, Jicama, Greens, Charred Corn, Tomato & Cilantro. Served with Yuca Chips

SPRING WATER TUNA

Tuna in our Traditional Lemon Mayo

POACHED SALMON SALAD

Basil, Wheat Berries, Arugula, Dried Cranberries, Grilled Apples, Citrus Dressing - \$3 Supplemental

\$25 Minimum Delivery Plus 7% Florida State Sales Tax



PASTA ENTRÉES

Served With Bread, Butter, & Lovables Signature Dessert

\$13.50 Per Person | Minimum 10 Guests | Your Choice of Antipasto, Caesar or Tossed Salad

BOW-TIE PASTA W

Fresh Mozzarella, Fresh Tomatoes & Basil, Drizzled with Extra Virgin Olive Oil

THREE-CHEESE BAKED ZITI W

Penne Pasta, Ricotta Cheese, Mozzarella, Parmesan, & Marinara Sauce

PASTA AL FORNO W

Baked Penne with Spinach & Ricotta Cheese & Our Classic Marinara Sauce

PENNE ALLA GENOVESE W

Pesto & Pine Nuts, Simple & Superb

GRILLED CHICKEN PENNE

Tomatoes, Fresh Garlic & Basil in Extra Virgin Olive Oil

LASAGNA

Lovables Signature Meat or Vegetable

RIGATONI SALSICCIA

Italian Sausage & Bell Peppers in a Rich & Zesty Marinara Sauce

PENNE SEAFOOD PASTA

Sautéed Scallops, Crab & Shrimp Served with Your Choice of:
Pesto Sauce, Alfredo Sauce or Tomato Sauce
\$5 Supplemental

SHRIMP FRA DIAVOLO

Pan-Seared Jumbo Shrimp, Linguini, Plum Tomatoes, Chili Pepper, Fresh Herbs \$8 Supplemental





HOT ENTRÉES

Served with Bread, Butter, & Lovables Signature Dessert

\$14.25 Per Person | Minimum 10 Guests | Your Choice of Rice or Potatoes & Salad

LEMON CHICKEN

Pan Seared Natural Chicken Breast, Lemon Sauce

CHICKEN MARSALA

Breast of Chicken with Mushrooms & Masala Wine

CHICKEN CHURRASCO

Boneless Chicken Thighs, Marinated in Chimichurri Sauce, Char-Grilled

CHICKEN STIR-FRY

Napa Cabbage, Chestnuts, Broccoli, Brown Rice Add Shrimp - \$5 Supplemental

MEXICAN CHICKEN BOWL

House Salsa, Chipotle Aioli, & Tortilla Chips Add Shrimp - \$8 Supplemental Add Lobster - \$10 Supplemental

MOJO PORK TENDERLOIN

Served Sliced

VEGAN ROASTED PORTABELLO MUSHROOM STACK ₩ Layered with Melted Vegan Mozzarella,

Basil, Roasted Tomato Sauce



SHRIMP JAMBALAYA

Chicken Sausage, Peppers, Spring Onions

GRILLED SALMON

Soy-Ginger Glaze

PAN-SEARED FLORIDA SNAPPER

Topped with Chayote Slaw,
Orange Reduction
Market Price

TURKEY & MUSHROOM MEATLOAF

Pan Gravy

GUAVA BBO ST LOUIS RIBS

10 Hour Smoked \$5 Supplemental

STEAK FLORENTINE

Wilted Spinach, Port
Demi-Glace
\$5 Supplemental

TENDERLOIN OF BEEF

Tender, Peppercorn Crusted Filet,
Roasted & Served with Sautéed Mushrooms
\$7 PP Supplemental

LONDON BROIL

Grilled Marinated Flank Steak with Red Wine Mushroom Demi-Glace Market Price

Double Entrée Selections are \$18.50 Per Person



ADDITIONAL OPTIONS

DESSERTS

Alvin's Apple Tart Tatin Slice - \$4 / Whole - \$35

Flourless Chocolate Torte \$4 Each

Grilled Angel Food Cake (Fat Free)

- Tropical Fruit Compote \$3.75 Each

OTHER

Grilled Veggie Platter \$3 Per Person

Fruit & Cheese Platter \$2.50 Per Person

Fruit Platter \$2 Per Person

Assorted Soft Drink \$2 Per Can

Bottled Water \$2 Per Bottle

Coffee \$2.50 Per Person

Assorted Chips \$1.50 Per Person

Birthday Cake Market Value

Disposable Tablecloths \$3.75 Each

Upgrade Disposable Caterware \$1.75 Per Person

ALL DELIVERIES ARE CONTACTLESS. OUR PROFESSIONALLY TRAINED CHEFS & STAFF ARE REQUIRED TO UPHOLD THE HIGHEST LEVELS OF HYGIENE, SAFETY, & HEALTH CODE.

THANK YOU FOR YOUR SUPPORT!