



Pink Cloud
CATERING

941-217-6425

1909 Northgate Blvd., SRQ, FL 34234

www.PinkCloudCatering.com

“Elevate Your Experience”



2024 - 2025 season

Pricing based on parties of 100+ guests

Silver - starting at \$34.95

plus staffing, gratuity, admin, and tax

1 Grazing Table

Buffet salad with Bavarian bread and butter

Buffet with 2 entrees and 2 sides

Water service and station

All equipment, linens, and utensils for buffet

Cake cutting



Gold - starting at \$44.95

plus staffing, gratuity, admin, and tax

1 Grazing Table

3 passed hor's d'oeuvres

Plated or buffet salad Bavarian bread and butter

Buffet with 2 entrees and 2 sides

Water service and station

All equipment, linens, and utensils for buffet

Cake cutting



Bar Services

Beer & Wine only

\$15 per person

2 import, 2 domestic
2 red & 2 white

Full open bar

\$26 per person

2 import, 2 domestic
2 red & 2 white
5 types of liquor, mixers, bartenders, ice



Rentals

Range from \$10-\$30 per person

Table settings, tables, chairs, linens etc....



Hor's_doeuvres.

- Grilled chicken skewers w/ choice of sauce (sesame teriyaki, Piri-Piri, sweet chili, bbq)
- Shrimp cocktail with signature orange cocktail
- Beef wellington bites with creamy horse radish
- Pork & vegetable dumplings with sesame ponzu sauce
- Pita bread, hummus, feta, chopped herbs & paprika (Vegetarian)
- Mini Greek spanakopita with tzatziki (Vegetarian)
- Meatballs with fresh grated parm and vodka sauce
- Spinach artichoke falafel bites
- Mini veggie and cheese quiche
- Hand made mini empanadas

For additional options please visit
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Banquet Entrees (pick two).

Chicken

- Marsala - boneless thigh in classic mushroom demi glace
- Tropical - Chili glazed thigh w/ mango & pineapple compote
- Arroz con pollo - shredded jerk seasoned chicken with yellow rice and peas
- Bryan - Grilled chicken breast w/ sundried tomato & goat cheese w/ garlic butter wine sauce
- Chimichurri - Latin seasoned bone in chicken thigh w/ herbaceous garlic & cilantro sauce

Beef

- Ropa Vieja - Shredded Cuban style beef w/ green olives in a tangy tomato based sauce
- Pot Roast just like mom used to make

Seafood - Choose 1 - Salmon, Mahi Mahi or Shrimp

- Miso mustard - Coated in honey miso mustard
- Sweet chili w/ tropical salsa - basted w/ chili sauce & topped w/ mango & pineapple salsa
- Lemon butter caper w/ herbs - Beurre blanc w/ capers, lemon zest, white wine w/ basil & parsley
- Buttery breadcrumb crust - Baked w/ aged Romano cheese & butter sauce
- Blackened - Garlic butter
- Mediterranean - Grilled w/ dill, olives. lemon & feta



Pork

- Mojo - Cuban style garlic & citrus marinaded pulled pork
- Brown sugar & bourbon - Pork loin roasted w/ brown sugar, maple syrup & onions

Banquet Entrees

Pasta

Choose 1 pasta

- Macaroni with alfredo and sausage
- Penne with meatballs, pomodoro and parmesan
- Gemelli with lemon butter, peas, garden vegetables, & herbs
- Tortellini with pesto
- Bowtie pasta carbonara with shrimp
- Baked ziti with chicken, vodka sauce and mozzarella

Banquet Sides (pick two)

Starch

- Mashed potato (choose 1) - Garlic mash / goat cheese & horseradish / classic
- Rice (choose 1) - Yellow, wild, pilaf, Cajun, almond basmati
- Roasted baby potatoes
- Black beans
- Lemon dill baby potatoes
- Vanilla Yams

Vegetables

- Seasonal vegetables - Squash, zucchini, peppers, broccoli
- Creamed spinach
- Honey butter roasted carrots
- Green bean almandine
- Garlic roasted broccoli
- Cauliflower rice



Salads (pick one).

Salads

- Caesar – Classic style w/ Caesar dressing
- Garden – Spring mix w/ cabbage, carrots, tomato, cucumbers & balsamic dressing
- Strawberry Pecan – Arugula salad w/ freshly sliced strawberries, candied pecans w/ poppy seed dressing
- Signature wedge style – Romaine lettuce, bacon bits, gorgonzola, tomato, crouton w/ creamy dressing
- Tuscan– artichokes, sundried tomatoes, goat cheese



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What is a pink cloud?

A pink cloud is the honeymoon phase,
Being on a pink cloud involves
feelings of exhilaration or euphoria.
The person is overjoyed with their life.
They feel successful and confident
they will remain strong in the future.

Who is Pink Cloud Catering?

Pink Cloud Catering is a locally run small
business able to give a personal touch.
Our full time staff is very dedicated as
they have all worked in the hospitality
industry for most of their lives.

Scott Sinclair



Chef Mike and his awesome team did the catering for our backyard, under the stars, wedding. He was helpful, professional, in budget and did a great job.

Every guest loved the creative food and the staff did a wonderful setup and breakdown while being attentive to all our guests. The little touches were so appreciated and the memories he helped create, will last our lifetime for all in attendance. His food and team are of exceptional quality!

Jessie McHugh



Chef Mike and his team created an absolutely marvelous experience for our wedding day from start to finish. Leading up to the event, Mike and team were in close communication with us to make sure we were aligned on all of the details. Mike crafted the most creative menu that pleased every single palate. There was something for everyone and the presentation was gorgeous! The day of our wedding, Mike and his team were professional, accommodating, and incredibly kind! I would recommend them again and again for any special event you are planning. I promise you won't be disappointed!

Matthew Glickenhau



Chef Mike recently catered our wedding as well as provided all of the rentals with full set up and take down. Every step of the process with them was absolutely perfect....
....As for the food this was simply put the best catered food we have ever had. We started the cocktail hour with passed apps as well as a charcuterie board/grazing table. The presentation of the table was very impressive, just as everything else they designed....



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