

JET DELI

All deli items served with pasta salad, kettle chips, homemade cookies & brownies. Deli sandwiches served with lettuce, mayonnaise & mustard.

WRAPS & DELI SANDWICHES

THE DELI ASSORTMENT \$20

stacked deli sandwiches & assorted wraps to include:  
oven roasted turkey . virginia honey ham . grilled chicken  
albacore tuna salad . chicken salad . roast beef

WRAP IT UP \$20  
assorted wraps . savory meats . deli cheeses . baby greens

PANINI ASSORTMENT \$23  
ruebens . cubans . turkey & brie . grilled chicken . tomato caprese

BOXED LUNCH \$23  
deli sandwich . pasta salad . fruit . chips . dessert

GOURMET BOXED LUNCH \$26  
gourmet deli sandwich . pasta salad . fruit . chips . dessert

GOURMET SANDWICH ASSORTMENT \$23

Choose **four** options from the selections below. Served with pasta salad, kettle chips, homemade cookies & brownies.

CAPRESE  
sliced tomatoes . basil . buffalo mozzarella . basil pesto  
balsamic reduction . rustic baguette

THE SOBE  
black forest ham . fresh sliced mozzarella . sweet pineapple . mango  
preserves . sweet roll

CHICKEN WALDORF  
chicken breast . grapes . apples . toasted walnuts . croissant

BBQ CHICKEN  
grilled chicken . smokey bbq sauce . banna peppers . lettuce .  
tomato . jack cheese . sweet roll

ROAST BEEF  
sliced roast beef . manchego . arugula . caramelized onions .  
horseradish . grilled baguette

TURKEY CLUB  
roasted turkey breast . applewood smoked bacon . bibb lettuce  
tomato . gouda . pretzel roll

ITALIAN  
black forest ham . salami . capicola . lettuce . tomato . provolone .  
pepper relish . hoagie roll

AFTERNOON DELIGHTS

CRUDITE TRAY \$8  
SEASONAL FRUIT TRAY \$9  
CHEESE & CHARCUTERIE DISPLAY \$14  
HOMEMADE GUACAMOLE, CHIPS, & SALSA \$10  
ASSORTED COOKIES \$5  
TRIPLE CHOCOLATE BROWNIES \$5  
ASSORTED MINI PASTRIES \$6  
ASSORTED MINI CUPCAKES \$6  
CHOCOLATE COVERED STRAWBERRIES \$10  
ASSORTED MINI BUNDT CAKES \$10

BEVERAGES

All beverages are \$3  
COKE  
DIET COKE  
SPRITE  
BOTTLED WATER  
UNSWEET TEA  
LEMONADE

COFFEE SERVICE \$6  
regular or decaffeinated



SILVER LINING

STAY IN TOUCH  
954.990.1939  
VISIT US  
www.SilverLiningCatering.com  
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GOOD MORNING

All breakfasts served with fresh squeezed orange juice, seasonal fruit and breakfast breads. Sub egg whites \$2

COLD DISPLAYS

CONTINENTAL BREAKFAST \$19  
assorted bagels . croissants . danishes . scones  
muffins . butter . jams . cream cheese

BUILD YOUR OWN YOGURT PARFAIT \$19  
low-fat vanilla yogurt . mixed berries . honey . granola  
sliced almonds

SMOKED SALMON DISPLAY \$24  
scottish smoked salmon . capers . chopped egg . red onion  
roma tomatoes . cucumber . cream cheese . fresh bagels

HOT BREAKFAST ENTREES Breakfast potatoes included.

ASSORTED BREAKFAST BURRITOS \$21  
grilled tortilla wraps . farm fresh eggs . assorted fillings . cheese  
choose from: veggie . sausage . applewood smoked bacon

ALMOND CRUSTED FRENCH TOAST \$21  
almond crusted brioche . applewood smoked bacon  
pork sausage . butter . maple syrup . powdered sugar

BUTTERMILK PANCAKES OR WAFFLES \$21  
applewood smoked bacon . pork sausage . butter . maple syrup

BREAKFAST SANDWICH \$21  
scrambled eggs . virginia smoked ham . cheddar . swiss  
applewood smoked bacon . pork sausage  
choice of: croissant . bagel . english muffin

FRITTATA OR QUICHE \$21  
  
- bacon . tomato . cheddar  
- spinach . mushrooms . goat cheese  
- ham . green onion . gouda  
- grilled asparagus . sun-dried tomato . feta

SCRAMBLED EGGS \$21  
farm fresh eggs . sausage links . apple wood smoked bacon

BISCUITS AND GRAVY \$21  
savory country sausage gravy . buttermilk biscuit . scrambled  
eggs



ENTREE SALADS

All salads include seasonal fruit, artisanal rolls & butter, cookies & brownies.  
Add: chicken **\$6** shrimp **\$9** salmon **\$9** mahi **\$11**

GARDEN **\$14**  
mixed baby greens . romaine . vine ripe tomatoes . julienne carrots  
cucumbers . black olives

CAESAR **\$14**  
romaine lettuce . seasoned croutons . asiago cheese

 SILVER LINING **\$16**  
baby greens . romaine . mandarin oranges . dried cranberries  
candied pecans . gorgonzola cheese

SOUTHWEST FAJITA **\$16**  
crisp romaine lettuce . grape tomatoes . pepper jack cheese black  
bean-corn salsa . tortilla strips

CHOPPED ITALIAN **\$16**  
romaine . tomatoes . olives . cucumbers . parmesan cheese  
chickpeas . pepperoncini . red onion

MEDITERRANEAN **\$16**  
baby greens . crisp romaine . olives . peppers . grape tomatoes  
cucumbers . pepperoncini . feta cheese

ORIENTAL **\$16**  
mixed greens . oriental vegetables . mandarin oranges  
sliced almonds . scallions . asian fried noodles

SPINACH **\$16**  
baby spinach . mushrooms . tomatoes . red onions . eggs . bacon

COBB **\$21**  
romaine . chicken . bacon . avocado . eggs . tomatoes . carrots .  
gorgonzola

 TRIO SALAD **\$21**  
chicken, tuna, & egg salad . boston hydro bib lettuce . smoked  
apple bacon vinagrette

DRESSINGS: balsamic vinaigrette . buttermilk ranch . house italian  
creamy blue cheese . sesame ginger . caesar . cilantro lime

ENTREES

All entrees include two sides, garden or caesar salad, artisanal rolls  
with butter, cookies & brownies. Gluten free additional \$2.

CHICKEN \$23

CHICKEN MARSALA  
chicken medallions . mushrooms . marsala wine sauce

CARIBBEAN CHICKEN  
grilled chicken breast . jerk marinade . tropical salsa

ROMANO CRUSTED CHICKEN  
breaded chicken breast . romano cheese . pesto cream sauce

CHICKEN PICATTA  
pan seared chicken . lemon butter-caper sauce

 CHICKEN ALA BRUNO  
marinated pan seared airline chicken breast . dijon white  
wine . beurre blanc . fresh parsley


 CHICKEN BRUSCHETTA  
chicken cutlet . diced tomatoes . basil . balsamic glaze

ORANGE CHICKEN  
tempura chicken . orange-ginger sauce . scallions

SEAFOOD \$26

MISO GLAZED SALMON  
grilled cut salmon filets . miso-citrus glaze

PLANTAIN CRUSTED MAHI  
pan fried mahi . crispy plantains . tropical salsa

 TIGER SHRIMP SCAMPI  
sauteed gulf shrimp . campari tomato . garlic . lemon . white  
wine . crushed reed pepper . linguine

MEDITERRANEAN SALMON  
grilled salmon . artichoke hearts . capers . peppers . olives . feta

SHRIMP STIR-FRY  
jumbo shrimp . asian vegetables . teriyaki-ginger glaze

ENTREES

All entrees include two sides, garden or caesar salad, artisanal rolls  
with butter, cookies & brownies. Gluten free additional \$2.

BEEF \$26

MONGOLIAN BEEF  
wok seared beef tips . ginger-soy glaze . scallions


BEEF STIR-FRY  
seared beef . asian vegetables . teriyaki sauce

BEEF FAJITAS  
grilled steak . onions . peppers . flour tortillas . accoutrements

SHORT RIB  
slow braised beef . sweet & tangy bbq sauce

SOUTHWEST MEATLOAF  
ground beef . pork . sauteed onions . herbs . signature bbq sauce

BEEF STROGANOFF  
sauteed beef tips . herbs . mushrooms . egg noodles . cream sauce

 CHURRASCO STEAK  
marinated skirt steak . green herb chimichurri . lime

PORK \$24

HONEY-MAPLE GLAZED PORK LOIN  
center cut pork loin . smokey sweet maple glaze

 GARLIC & LIME PORK  
cuban style pork . confit garlic . cilantro . lime

PULLED PORK  
slow braised pulled pork . chipotle bbq . roasted garlic mojo sauce


TERIYAKI GLAZED PORK CHOPS  
grilled pork chops . sweet pineapple-teriyaki glaze

ENTREES

All pasta entrees include one side, garden or caesar salad, artisanal  
rolls with butter, cookies & brownies. Gluten free additional \$2.

PASTA \$21

TRICOLOR TORTELLINI PRIMAVERA  
three cheese tortellini . garden vegetables . roasted tomatoes  
parmesan-basil sauce

 MUSHROOM RAVIOLI  
artichoke hearts . mushrooms . parmesan . sundried tomato garlic  
pesto cream sauce . parsley


VEGETABLE LO MEIN  
scallion . ginger . shiitake mushroom . snap peas . bell pepper .  
onion . sesame ponzu

PREMIUM PASTAS \$24

PENNE A LA VODKA  
penne pasta . tomato cream sauce . fresh spring peas  
prosciutto . grilled chicken . parmesan

RIGATONI BOLOGNESE  
ground beef . garden vegetables . herbs . cabernet wine sauce  
julienne basil . parmesan . whipped ricotta

LASAGNA BOLOGNESE  
basil infused ricotta . red wine meat sauce  
mozzarella . basil . parmesan

 SPAGHETTI & MEATBALLS  
mix of ground chuck and pork . garlic . onion . basil . san  
marzano tomato sauce

ENTREE SIDES \$6 a la carte

GARLIC MASHED POTATOES  
ROASTED RED POTATOES OR SWEET POTATOES  
WILD RICE PILAF, VEGETABLE FRIED RICE, OR STEAMED BROWN RICE  
BLACK BEAN SOFRITO & JASMINE RICE  
MAPLE-BROWN SUGAR BAKED BEANS  
SUCCOTASH  
BABY GLAZED SPICED CARROTS  
GRILLED VEGETABLES  
ROASTED GARLIC SCENTED BROCCOLI  
GREEN BEAN ALMONDINE  
ORIENTAL STIR-FRY VEGETABLES  
MEXICAN STREET CORN  
SALTED CREAMER POTATOES

ORDERING DETAILS



SL FAVORITES

Available Monday - Friday 7 am - 3 pm

Serving all of South Florida, **Silver Lining Corporate Catering** is licensed and insured to deliver catering to all corporations and  
offices. Please allow 24 hours notice for all orders and cancellations. We have a **\$300 minimum (not including Service Charge,  
Delivery, and Tax)** and all prices are per person. We look forward to having our team of professionals serve you.

**Call Us To Order >> 954.990.1939** **View our Online Catering Menu >> [www.SilverLiningCatering.com](http://www.SilverLiningCatering.com)**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.