

2022 Provisions Catering Menu & Pricing

Appetizers

Tomato-Basil Bruschetta

An Italian classic, Roma tomatoes, Basil, and Garlic; tossed in balsamic vinegar. 35.00/quart

Spinach & Artichoke Dip

A creamy cheesy blend great for snacking at gatherings. 35.00/quart

Goat Cheese Marinara Dip

Rich marinara topped with soft goat cheese crumbles. 35.00/quart

****Bruschetta, Spinach Dip, & Goat Cheese Marinara are served with two garlic baguettes.
Each order provides lite hors d'oeuvres for approx. 10 guests*

Pasta

Betty Spaghetti

Our take on classic Spaghetti & Provisions signature beef Bolognese sauce. 85.00

Triple Cheese Penne

Chicken in our blush sauce with Mozzarella, Parmesan, & Goat Cheese. Served on Penne. 90.00

Chicken Alfredo

Grilled Chicken in our rich, creamy alfredo. Served on Spaghetti. 85.00

Basil Basil Bowtie

Chicken, creamy Basil Pesto, with sun dried tomatoes, brie cheese, & pecans. 90.00

Shrimp Carbonara

Gulf Shrimp, penne, onions, bacon, & creamy parmesan sauce 125.00

St. Joe Sauté

Gulf shrimp, scallops, onions, tomatoes, artichokes, & portobello mushrooms, sautéed with compound herb butter sauce on Spinach Fettuccine. 140.00

****One pan serves approx. ten guests on avg. Comes with 2 Garlic Butter Baguettes*

Sandwich Platters

Guadalupe's Steak Sandwich

Our famous grilled skirt steak sandwich with roasted red peppers, Grilled Zucchini, Mozzarella & house made fresh chimichurri sauce on Cuban bread.

Society Garlic Chicken Sandwich

Grilled chicken breast, Brie cheese, & Basil Pesto on Cuban bread.

Miami Vice Cuban

Mojo pork, Ham, Swiss, & pickles, served on Cuban bread.

Aunt Harkey's Special Chicken Salad

Savory chicken salad served on a toasted croissant.

****Priced per unit at a flat rate of \$12 per sandwich for assortment.*

Choose the exact assortment you prefer or we will give you an even variety of each sandwich.

Salads

Provisions House Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons & Black Olives. 35.00

Georgia Girl Salad

Fresh Arcadian Blend of salad greens, Blue Cheese Crumbles & Toasted Pecans 35.00

Salads served with choice of two of our house dressings:

Balsamic Vinaigrette, Vidalia Onion, Ranch, Thai Peanut, Caesar, or Blue Cheese.

****Pan serves approx. ten guests on average.*

Salads may be prepared with toppings on the side for parties with particular food allergies.

Chef's Choice Entrees

Chimichurri Steak

Marinated Grilled Flank Steak, sliced thin and served with roasted red potatoes and fresh cilantro steak sauce. One pan serves approx. ten guests. The steak is served over roasted potatoes. 125.00 per pan.

Rosa Rita's Mahi Mahi Tacos

Jamaican Jerk Blackened Mahi with Caribbean slaw and Chipotle aioli. Served with soft corn tortillas. Served disassembled. Set up feeds ten people avg. 130.00 per pan

Spanish Seafood & Chicken Paella

Classic Valencian Dish comprised of yellow saffron rice, green peppers, onions, Shrimp, Scallops, Chicken, and Black Mussels. One pan feeds ten guests on average. 250.00 per pan

Shrimp Cocktail

Peeled & deveined fresh gulf shrimp, served chilled on a bed of mixed baby greens 28.00 per pound

Served with your choice of two dipping sauces:

Horseradish Ranch, Wasabiyaki, Thai Peanut, Chimichurri, Chipotle Aioli, or Cocktail Sauce

Feeds 5 – 10 guests per pound on average

Low Country Boil

Gulf shrimp, andouille sausage, corn, potatoes, peppers, onions & lemons in a Cajun butter sauce. Pan feeds approx. 10 guests. 180.00 per pan. Served with Baguette x 2

Grilled Bruschetta Chicken

Garlic marinated Chicken topped with fresh tomato-basil bruschetta & drizzled with balsamic glaze over Bow Tie Pasta. Feeds approx. 10 guests. 125.00 per pan

Additional Sides

Vidalia Onion Pasta Salad

Bowtie Pasta with a blend of tomatoes, green onions, & our house made Vidalia Onion dressing. 45.00

Roasted Red Potatoes

Oven roasted baby red potatoes and caramelized onions. 35.00

Grilled Seasonal Vegetables

Zucchini, Yellow Squash, & Broccoli. 45.00.

Aunt Harkey's Special Chicken Salad

5.00 ½ pint / 10.00 pint / 20.00 quart

Jodi's Favorite Trio Platter

Aunt Harkey's Special Chicken Salad on Croissants (6 of our large croissants, cut in half),

Vidalia Onion Pasta Salad & Georgia Girl Greens with Balsamic Vinaigrette.

Platter serves approx. 10 guests, a lite lunch or dinner. 130.00 per platter

Whole French Baguette 5.00

Sangria by the Gallon 30.00

Dressings:

Balsamic Vinaigrette, Vidalia Onion, Ranch, Thai Peanut, Caesar or Blue Cheese

3.00 for 1/2pint / 5.00 per pint / 10.00 per quart

Desserts

Triple Chocolate Cake- 12 portions 60.00/cake

Caramel Cheesecake Cake- 12 portions. 60.00/cake

Key Lime Pie- 8 portions 24.00/pie

Seasonal Bread Pudding- 10-12 portions 35.00/pan

Pick Up or Delivery Available

222 Reid Avenue, Port St Joe, FL 32456 850.229.9200 provisionsfl.com

Delivery Fees apply depending on area & must be scheduled in advance. We accommodate Port St Joe, Mexico Beach, The Cape, Indian Pass, Wewa, Apalachicola & St George Island. \$25.00 – 100.00

Menu Prices subject to change. Quotes are valid for 30 Days.

Catering Orders must be paid in full when orders are placed.