



BAR & GRILL
CATERING

About Us

Here at Tierra del Sol Catering, our team has over 50 years of combined catering experience and providing outstanding hospitality around our community. With flavors inspired by regions near and far, we promise to elevate your event with our menus and options.

Supporting the Central Florida area, let us help bring a unique touch to your parties, celebrations and more!

Henry Hodges, Catering Manager

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(352)753-8005 | TierraDelSolTheVillages.com

Breakfast Menu



CONTINENTAL BREAKFAST

Includes Freshly Brewed Regular and Decaffeinated Coffees

OPTION 1

Freshly Baked Muffins, Danishes, & Bagels | Sliced Breads & Condiments | Sliced Fresh Fruits & Berries

OPTION 2

Assorted Flavored Yogurts | Assorted Granola | Freshly Baked Muffins, Danishes, & Bagels
Sliced Breads & Condiments | Sliced Fresh Fruits & Berries

ADD CHOICE OF ONE

Ham & Swiss Croissants | Egg & Sausage Biscuits | Chorizo, Cheddar, Egg & Potato Breakfast Tacos

BREAKFAST BUFFET

Includes Baskets of Assorted Breakfast Breads

Sliced Fresh Fruits & Berries | Chilled Orange Juice | Freshly Brewed Coffee & Hot Tea

THE ALL-AMERICAN BUFFET

Fresh Scrambled Eggs | Smoked Bacon & Sausage Links | Home Fried Breakfast Potatoes

THE SOUTHERN MORNING BUFFET

Fresh Scrambled Eggs | Smoked Bacon & Sausage Links | Home Fried Breakfast Potatoes
Buttermilk Biscuits & Sausage Gravy | Homemade Grits *add cheese as an option*

THE TEX-MEX

"Build Your Own" Breakfast Taco Station | Fresh Scrambled Eggs | Spicy Chorizo | Assorted Toppings
Home Fried Breakfast Potatoes



ENHANCEMENTS

Assorted Fruit Yogurts with Berries & Granola | Assorted Mini Muffins | Assorted Bagels & Cream Cheese
Assorted Mini Danishes

BRUNCH BUFFET

THE TRADITIONAL

Fresh Scrambled Eggs | Smoked Bacon & Sausage Links | French Toast | Herb Roasted Chicken Breast
Home Fried Breakfast Potatoes | Sliced Fresh Fruits & Berries | Assorted Breakfast Pastries
Smoked Salmon Display *with capers, onions, bagels, chopped egg & dill cream sauce*
Mixed Greens Salad with House Made Dressing | Chef's Selection of Seasonal Vegetables

THE CLASSIC

Fresh Scrambled Eggs | French Toast | Smoked Bacon & Sausage Links | Grilled Salmon
Herb Roasted Chicken Breast | Home Fried Breakfast Potatoes | Sliced Fresh Fruits & Berries
Assorted Breakfast Pastries | Smoked Salmon Display *with capers, onions, bagels, chopped egg & dill cream sauce*
Shrimp Cocktail | Mixed Greens Salad with House Made Dressing | Chef's Selection of Seasonal Vegetables



ENHANCEMENTS *Priced per person, 25-person Minimum*

Biscuits & Gravy | Cheese Blintzes with Berry Compote | Cheese Grits | Assorted Mini Desserts
Chefs' Seasonal Quiche | Belgian Waffles

ADULT BEVERAGE ENHANCEMENTS

Priced per person to head count, less minors

BOTTOMLESS MIMOSAS OR BLOODY MARY'S *for 2 hours*

Lunch Menu



LUNCH BUFFETS

25-person Minimum

Includes Iced Tea, Lemonade & Water

Available 11am-4pm and selections will be displayed for a maximum of 2 hours during the event while desserts remain out until end of event. Price is per person unless noted otherwise.

COUNTRY CLUB DELI BUFFET

Mixed Field Greens Served with Ranch & Italian Vinaigrette Dressings | Potato Salad
Mixed Diced Fruits | Tomato Basil Bisque | Assorted Cured & Smoked Meats & Cheeses
Freshly Baked Sliced Breads & Rolls with Condiments & Dressings | Cupcakes | Lemon Bars

THE GREAT AMERICAN BUFFET

Mixed Field Greens & Romaine Served with Ranch & Italian Vinaigrette Dressings | Macaroni Salad
Mixed Diced Fruits | Half Pound Sirloin Patties with Brioche Buns
Quarter Pound All Beef Hot Dogs with Potato Rolls | Pulled Barbecue Pork with Brioche Buns
Warm Sauerkraut | Sautéed Mushrooms | Sautéed Onions | Assorted Condiments & Dressings
Apple Pie | Vanilla Bean Ice Cream

TASTE OF THE SOUTHWEST

Mixed Field Greens & Romaine Served with Lemon Garlic Dressing & Chipotle Vinaigrette
Smoked Corn Baby Shrimp Salad | Marinated Chicken & Beef Fajitas with Flour & Corn Tortillas
Traditional Fajita Toppings | Cheese Enchiladas | Ranchero Beans | Spanish Rice
Cinnamon Sugar Churros

TUSCAN BUFFET

Mixed Field Greens & Romaine Served with Caesar Dressing & Balsamic Vinaigrette
Sliced Provolone & Tomatoes with Herb Oil Drizzle | Parmesan Chicken with Marinara Sauce
Grilled Salmon Filet with Sun Dried Tomatoes | Artichoke Hearts | Portobello Mushrooms
Cavatappi Alfredo | Seared Mixed Vegetables | Garlic Bread | Tiramisu

SOUTHERN COMFORT BUFFET

Mixed Field Greens & Romaine Served with Herb Ranch & Balsamic Vinaigrette Dressings
Roasted Red Potato Salad | Seafood Gumbo | Chicken Fried Steak with Pepper Cream Gravy
Country Fried Catfish | Grandma's Macaroni & Cheese | Dirty Rice | Collard Greens
Jalapeño Corn Muffins | Sweet Potato Pie | Peach Cobbler

TAILGATER

Mixed Field Greens & Romaine Served with Herb Ranch, Balsamic Vinaigrette & Blue Cheese Dressing
Creamy Coleslaw | Mixed Diced Fruits | Pit Grilled Chicken Breast with Honey Sauce
Sliced Smoked Sausage with Jack Daniel's Glaze | Smoked Beef Brisket with a Spicy & Sweet Memphis Rub
Country Red Potatoes Au Gratin | Yellow Corn Casserole | Corn Muffins | Honey Biscuits
Peach Cobbler | Vanilla Bean Ice Cream

LUNCH BOXED SELECTIONS

Includes Kettle Chips, Apple Slices & A Chocolate Chip Cookie

Can be served plated for no additional charge. Each selection carries a minimum of six sandwiches produced.

SMOKED TURKEY

Sliced Smoked Turkey, Provolone Cheese, Hydrocrunch Lettuce, & Sliced Tomato

HONEY HAM

Sliced Honey Ham, Swiss Cheese, Hydrocrunch Lettuce, & Sliced Tomato

ROASTED BEEF

Sliced Roast Beef, Vermont Cheddar Cheese, Hydrocrunch Lettuce, & Sliced Tomato

CHICKEN SALAD

Country Chicken Salad, Apple Bacon, Hydrocrunch Lettuce, & Sliced Tomato

VEGGIE DELIGHT

Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom, Hummus, Hydrocrunch Lettuce, & Sliced Tomato

PLATED LUNCH SALAD SELECTIONS

Choose One

OPTION 1

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, & Cherry Tomatoes with Balsamic Vinaigrette

OPTION 2

Spring Salad Mix, Caramelized Onions, Marinated Artichoke Hearts, & Cherry Tomatoes with Herb Vinaigrette & Blue Cheese Dressing

OPTION 3

Spinach Leaves, Cherry Tomatoes, Sliced Baby Portobello Mushrooms, & Garlic Croutons with Warm Apple Bacon Dijon Vinaigrette

OPTION 4

Mesclun Greens, Dried Washington Apples, Candied Pecans, & Dried Cranberries with Vinaigrette

OPTION 5

Iceberg Wedge, Cherry Tomatoes, Red Onion, & Blue Cheese Crumbles with Blue Cheese Dressing

OPTION 6

Asian Salad Mix, Diced Mango, Toasted Almonds, Sliced Red Bell Pepper, & Wonton Shards with Sesame Vinaigrette

PLATED LUNCH ENTRÉES SELECTIONS

Includes Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Oven Roasted Potatoes, Rolls with Butter, Freshly Brewed Iced Tea, Coffee & Lemonade

STUFFED ROASTED CHICKEN BREAST

Stuffed with Spinach, Feta Cheese, & served with a Sweet Sun-Dried Tomato Glaze

BAKED CHICKEN BREAST CRUSTED WITH HERBS

With Boursin Cheese & a Sweet Balsamic Reduction

SAUTÉED BASIL SCALOPPINI CHICKEN BREAST

With a Lemon Artichoke Butter Sauce

CHARDONNAY ROASTED HADDOCK

With Artichoke Hearts, Cherry Tomatoes, & Basil Sauce

HERB CRUSTED GRILLED SALMON FILET

With Lime Ancho Glaze

BLACKENED MAHI MAHI

With Mango Jalepeño Salsa

GRILLED MAPLE GLAZED PORK LOIN

Marinated with a Maple Glaze

CABERNET GLAZED TENDERLOIN TIPS

Finished in a Cabernet Wine Sauce

LUNCH SALAD ENTRÉES

Includes Baskets of Freshly Baked Rolls & Butter, Freshly Brewed Iced Tea, Coffee & Lemonade, and a Chef's Selection of Dessert

FRESH LEMON CAESAR WITH GRILLED CHICKEN

Grilled Chicken Breast over Romaine Lettuces with Romano Cheese, Garlic Croutons served with Lemon Caesar Dressing & Anchovies Upon Request *Substitute grilled shrimp for additional fee*

CHICKEN, APPLE & GOAT CHEESE SALAD

Mixed Greens Topped with Roasted Apple Rings, Goat Cheese, Tomatoes, Red Onions, Croutons, & Seasoned Grilled Chicken

HOMETOWN SALAD WITH SHRIMP

Crystal Lettuce, Watermelon Radish, Kohlrabi Microgreens, Broccoli Microgreens, Heirloom Cherry Tomatoes, English Cucumber, Basil & Topped with Grilled Shrimp

ENERGY CORRIDOR COBB SALAD

Grilled Chicken Breast, Diced Bacon, Diced Tomato, Boiled Egg, Crumbled Blue Cheese & Avocado Served with Ranch & Balsamic Vinaigrette

PLATED LUNCH DESSERT SELECTIONS

Choose One

VANILLA BEAN CRÈME BRULÉE

With Chilled Berry Compote

WARM WHITE CHOCOLATE BRIOCHE BREAD PUDDING

With Jack Daniel's Cream Sauce

NEW YORK STYLE CHEESECAKE

With Mixed Berry Drizzle

WARM MINI CHOCOLATE BUNDT CAKE

With Ganache Center & Vanilla Bean Ice Cream

TIRAMISU

With Dark Chocolate Glaze

KEY WEST KEY LIME PIE

Dinner Menu



DINNER BUFFETS

Includes Rolls with Butter, Iced Tea, Coffee & Lemonade

Requires \$50 attendant fee

AZTEC ESCAPE BUFFET

Signature House Salad Served with Lemon Garlic Dressing | Marinated Flat Iron Steaks with Ancho Glaze
Grilled Fajita Chicken Station *with an attendant* | Shrimp Enchiladas | Spicy Black Beans
Saffron Rice | Tortilla Chips | Roasted Pepper Salsa | Sour Cream | Guacamole
Pico de Gallo | Shredded Pepper Jack | Shredded Lettuce | Mini Lemon Tarts

ROME ESCAPE BUFFET

Signature Caesar Salad Served with Caesar Dressing | Sliced Tomatoes & Smoked Provolone with Herb Oil
Shrimp Cavatappi Salad | Sautéed Chicken Piccata with Creamed Spinach | Seared Salmon with Saffron Cream Sauce
Sliced Roasted Strip Loin Station with Chimichurri Sauce & Ancho Horseradish Cream *with an attendant*
Roasted Rosemary Red Potatoes | Asparagus | Garlic Bread | Mini Tiramisu

SOUTHERN ESCAPE BUFFET

Signature Spring Mix Salad Served with Herb Ranch Dressing, Balsamic Vinaigrette, & Blue Cheese Dressing
Creamy Coleslaw | Pit Grilled Chicken Breast with Honey Sauce | Smoked Beef Brisket Station *with an attendant*
Mesquite Grilled Baby Back Ribs | Country Red Potatoes Au Gratin | Yellow Corn Casserole
Corn Muffins | Mini Apple Bourbon Tart

LOUISIANA ESCAPE BUFFET

Signature House Salad Served with Herb Vinaigrette | Crawfish Pasta Salad
Grilled Euro Chicken Breast with Sausage Etouffee | Shrimp Creole with Jasmine Rice
Sliced Cajun Spiced Beef Tenderloin Station with Lemon Aioli *with an attendant* | Mixed Bayou Vegetables | Red Eye Rice
Smashed Red Potatoes | Corn Muffins | White Chocolate Pecan Bread Pudding | Vanilla Bean Ice Cream

TEXAS ESCAPE BUFFET

Signature Spring Mix Salad Served with Herb Ranch Dressing | Grilled Shrimp Salad
Seared Euro Chicken Breast with Malbec Mushroom Sauce
Sliced Prime Rib of Beef Station with Au Jus & Horseradish Cream *with an attendant* | Root Vegetable Medley
Country Red Potato Au Gratin | Mini Fruit Tarts

PLATED DINNER ENTRÉES SELECTIONS

Includes Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Oven Roasted Potatoes, Rolls with Butter, Freshly Brewed Iced Tea, Coffee & Lemonade

OPTION 1

Roasted Euro Chicken Breast Stuffed with Italian Ham & Smoked Provolone with Three-Onion Cream

OPTION 2

Lemon Garlic Chicken Paillard with Citrus Butter Sauce

OPTION 3

Seared Euro Style Chicken Breast Crusted with Herbs & Boursin Cheese with Sweet Balsamic Reduction

OPTION 4

Herb Crusted Grilled Salmon Filet with Roasted Corn Salsa

OPTION 5

Pan Seared Sea Bass with Artichoke Shiitake Butter Sauce

OPTION 6

Seared Sirloin Filet with Merlot Demi-Glaze & Boursin Cheese

OPTION 7

Cajun Ribeye Steak with Herb Butter

OPTION 8

Pan Seared Filet Mignon with Malbec Demi-Glaze

PLATED DINNER DUAL ENTRÉES SELECTIONS

OPTION 1

Grilled Petite Filet & Maryland Crabcake

OPTION 2

Petite Sirloin Steak & Bacon Wrapped Shrimp

OPTION 3

Euro Chicken Breast Pan Seared & Grilled Pesto Shrimp

OPTION 4

Grilled Petite Lamb Chop & Rosemary Chicken Roulade

OPTION 5

Pepper Crusted Petite Filet & Lobster Tail

PLATED DINNER DESSERT SELECTIONS

Choose One

VANILLA BEAN CRÈME BRULEE

With Chilled Berry Compote

WARM WHITE CHOCOLATE BRIOCHE BREAD PUDDING

With Jack Daniel's Cream Sauce

NEW YORK STYLE CHEESECAKE

With Mixed Berry Drizzle

TIRAMISU

With Dark Chocolate Glaze

SOUTHERN CARROT CAKE

KEY WEST KEY LIME PIE

Reception Menu



DISPLAY STATIONS

50-person Minimum

Display of Imported & Domestic Cheeses | Sliced Fresh Fruits & Berries
Grilled Baby Vegetables | Mediterranean Dips with Pita Chips

ASSORTED HUMMUS

With Pita Points & Vegetable Crudit 

FRESH SEASONAL FRUIT

With Chantilly Cream Honey Dip

VEGETABLE CRUDIT 

With Ranch Dip

GRILLED VEGETABLE

With Lemon Garlic Aioli

TRADITIONAL CHEESE DISPLAY

Chefs' Selection of Artisanal Cheese, House Made Jams, Nuts, Berries, Dried Fruits & Crostini

INTERNATIONAL CHEESE DISPLAY

Chefs' Selection of Cheeses From Around The World, House Made Jams, Nuts, Berries, Dried Fruits,
Whole Grain Mustards & Crostini

ANTIPASTO CLASSIC

Salami, Prosciutto, Marinated Artichokes, Red Onion, Baby Mozzarella, Olives & Crostini

ANTIPASTO GOURMET

Salami, Prosciutto, Marinated Artichokes, Baby Mozzarella, Goat Cheese Stuffed Peppers, Kalamata Olives,
Prosciutto Wrapped Melon, Pepperoni, Red Onion, Crostini & Olive Oil For Dipping

CHARCUTERIE TRAY

An Array of Tapas with Dried Fruits, Cured Meats, Chesses, Olives, Pickles, Olives, Specialty Jams

**Selections of Hors D'oeuvres are based on 1.5 pieces per person, per choice.*

***Requires \$50 attendant fee.*

DISPLAY STATION PACKAGES

OPTION 1

Display of Imported & Domestic Cheeses | Fresh Vegetable Crudités with Red Onion Dip
Roasted Garlic Hummus *with grilled pita* | Choice of one Cold Hors D'oeuvre & two Hot Hors D'oeuvres*
Freshly Brewed Iced Tea | Regular and Decaffeinated Coffee Station | Lemonade

OPTION 2

Display of Imported & Domestic Cheeses | Grilled Marinated Vegetable Display with Red Onion Dip
Sliced Fresh Fruits & Berries | Choice of one Cold Hors D'oeuvre & three Hot Hors D'oeuvres*
Mini French Pastry Station | Freshly Brewed Iced Tea | Regular and Decaffeinated Coffee Station | Lemonade

OPTION 3

Display of Imported & Domestic Cheeses | Fresh Vegetable Crudités with Red Onion Dip
Roasted Garlic Hummus *with grilled pita* | Sliced Fresh Fruits & Berries
Choice of one Cold Hors D'oeuvre & three Hot Hors D'oeuvres* | Macaroni and Cheese Station *with all the fixings*
Freshly Brewed Iced Tea | Regular and Decaffeinated Coffee Station | Lemonade

OPTION 4

Display of Imported & Domestic Cheeses | Grilled Marinated Vegetable Display with Red Onion Dip
Roasted Garlic Hummus *with grilled pita* | Sliced Fresh Fruits & Berries
Roasted Beef Tenderloin Carving Station *with herb cheese biscuits & condiments***
Choice of one Cold Hors D'oeuvre & three Hot Hors D'oeuvres* | Macaroni and Cheese Station *with all the fixings*
Freshly Brewed Iced Tea | Regular and Decaffeinated Coffee Station | Lemonade

*Selections of Hors D'oeuvres are based on 1.5 pieces per person, per choice.

**Requires \$75 attendant fee. All prices for the carving station offerings are by the piece.

***Price per person.

COLD HORS D'OEUVRES*

Caprese Skewer | House Made Bruschetta | Smoked Salmon | Grilled Vegetable Skewer | Antipasto Skewer
Fresh Fruit Skewer | Brie & Cranberry Bites | Gulf Shrimp *must order 4 per person*
Assorted Pinwheels *ham, turkey and cheese* | Mini Tartlets *egg, chicken, or tuna salad*

HOT HORS D'OEUVRES*

Vegetable Spring Roll with Thai Chili Sauce | Spanakopita | Toasted Ravioli | Assorted Pot Stickers
Meatballs *choice of sauces* | Sliders *chicken, pulled pork, beef burger, ahi tuna or tenderloin*
Bacon Wrapped Chicken Bites | Chicken or Beef Vegetable Skewer | Beef or Chicken Satays
Bacon Wrapped Shrimp | Bacon Wrapped Scallops | Tuna Wontons

CARVING STATIONS** *serves 40*

Honey Glazed Ham *with sweet cranberry sauce* | Roasted Turkey Breast *with pan gravy and cranberries*
Pepper Crusted New York Strip Loin of Beef *with champagne hollandaise*
Seared Beef Tenderloin *with garlic aioli and cheddar biscuits* | Roasted Prime Rib of Beef *with creamy horseradish*

DESSERT STATION

SUNDAE SHOP***

Chocolate & Vanilla Bean Ice Cream | Bananas | Brownies | Chocolate Chip Cookies | Nuts | M & M's
Chocolate Sprinkles | Chopped Snickers | Oreo Pieces | Whipped Cream | Chocolate Sauce
Caramel Sauce | Raspberry Sauce | Cherries

*Selections of Hors D'oeuvres are based on 1.5 pieces per person, per choice.

**Requires \$75 attendant fee. All prices for the carving station offerings are by the piece.

***Price per person.

PLATTERS

Each platter serves up to 40 guests*

Fresh Fruit	\$125
Crudit� with Ranch	\$110
Charcuterie	\$200
Cheese & Crackers	\$160
Turkey & Cheese Pinwheels	\$170
Ham & Cheese Pinwheels	\$170

SALADS

Each salad serves up to 30 guests*

Tierra House Salad <i>mixed greens, craisins, cherry tomato, onions, & feta cheese</i>	\$200
Caesar Salad	\$200

SIDES

Each side serves up to 25 guests*

Mac & Cheese	\$150
Mashed Potatoes	\$100
Seasonal Vegetables	\$100
Coleslaw	\$100

SWEETS

  La Carte*

Deluxe Royale Cookie	\$2
Lemon Cooler Cookie	\$2
Fudge Brownie	\$2.50
NY Vanilla Cheesecake	\$5

DRINKS

Hawaiian Breeze <i>1 gallon, serves approx. 10</i>	\$120
Mojito (Zero Proof) <i>1 gallon, serves approx. 10</i>	\$140
Iced Tea <i>1 gallon, serves approx. 10</i>	\$40
Lemonade <i>1 gallon, serves approx. 10</i>	\$40
Coffee <i>1 gallon, serves approx. 10</i>	\$40
Can Sodas <i>Based on consumption</i>	\$3 EA.
Bottled Water <i>Based on consumption</i>	\$3 EA.
Hot Tea <i>Based on consumption</i>	\$3 EA.



BAR & GRILL CATERING

WEDDINGS

BIRTHDAYS

ANNIVERSARIES

SALES EVENTS

BLOCK PARTIES

MEETINGS

***ALL FOOD AND BEVERAGES ARE
SUBJECT TO A 23% SERVICE CHARGE
AND 7% SALES TAX**

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**Book Your Event Today!
Call or Stop By**

352.753.8005 | 806 San Marino Drive

f TierraDelSolBarAndGrill | TierraDelSolTheVillages.com

BREAKFAST PACKAGE

\$23 per Person*

Scrambled Eggs

Home Fries

Sausage Links

Bacon

Yogurt Cups

Assorted Muffins

Fresh Fruit Platter

Biscuits & Gravy

Orange Infused Water

CHOOSE ONE

Coffee or Orange Juice

LUNCH OPTIONS

À La Carte*

Chicken Salad Croissant \$4

Egg Salad Croissant \$4

Turkey & Swiss Slider \$3

Ham & Cheese Slider \$3

BBQ Pulled Pork Slider \$3

Caprese Skewer \$3

Steak Skewer \$4

Meatball with Marinara \$3

Meatball with Sweet Chili Sauce \$3

Bruschetta \$2

Shrimp Cocktail Mini \$4

LUNCH BOXES

Per lunch box – minimum order of 10*

Turkey Wrap \$14
tortilla wrap, turkey, lettuce, & swiss cheese

BBQ Pork Sandwich \$16
BBQ pork, brioche bun

LUNCH BOXES ACCOMPANIED WITH
A COOKIE & BAG OF CHIPS

DINNER PACKAGE

\$30 per Person*

SALAD

CHOOSE ONE

Tierra House Salad or Caesar Salad

MAIN COURSE

CHOOSE TWO

Slow Roasted Pot Roast, Teriyaki Salmon,
Chicken Caprese, Chicken Marsala,
& Pork Marsala

STARCH

CHOOSE ONE

Mashed Potato, White Rice, Rice Pilaf,
Baked Potato, or Macaroni & Cheese

VEGETABLE

CHOOSE ONE

Mixed Seasonal Medley, Broccoli,
Green Beans, or Zucchini & Squash

DESSERT

CHOOSE ONE

Deluxe Royale Cookie, Lemon Cooler Cookie,
or Fudge Brownie

DINNER ACCOMPANIED WITH DINNER ROLLS & BUTTER