

DAMN GOOD

CATERING & EVENTS

Warren
AMERICAN WHISKEY KITCHEN

DAMNGOOD
SWEETS



Backyard
FT. LAUDERDALE



CATERING + EVENTS

Damn Good Catering & Events, a premier offering by Damn Good Hospitality, epitomizes excellence in both on-site and off-site catering, and event planning for gatherings of all magnitudes. Whether it's crafting dazzling weddings, Bar/Bat Mitzvahs, or orchestrating electrifying festivals and concerts, our seasoned team brings your event to life from conception to culmination. With meticulous attention to detail, we manage everything from securing top-tier entertainment to coordinating sophisticated audio-visual setups, guaranteeing a flawless and unforgettable occasion.

Our dedication to perfection is reflected in every element. With our Damn Good food and beverage menus, curated to the highest standards, your event will be nothing short of extraordinary. We pride ourselves on delivering unparalleled personalized service, ensuring the highest level of quality because you deserve nothing less than the finest.

If you don't see your vision reflected here, rest assured, we will go above and beyond to bring your dream to life. At Damn Good Catering and Events, we are committed to leaving a lasting mark on the landscape of your memories, creating nights to remember and experiences that resonate.

For further inquiries, please contact
sales@damngoodhospitality.com



HOT HORS D'OEUVRES

Minimum order of 25 pieces per selection.

Priced per piece. Items can be passed or displayed.

Tostones Rellenos- Mojo Pork, Cilantro Crème, Pickled Onion (GF) \$5

Vegetable Spring Rolls (V) \$4

Mac n Cheese Bites (V) \$4

Spanakopita (V) \$4

Chicken Honey Sriracha Meatball (GF) \$4

Smoked Chicken Quesadilla \$4

“French Onion Soup” Tartlet (V) \$4

Peanut Chicken Satay (GF) \$4

Chicken Empanadas \$4

Glazed Sweet n Sour Meatballs \$4

Beef Empanadas \$4

Franks in a blanket (Beef) \$4

Mini Beef Chicago Dog \$6

Mini Beef Wellington \$5

Mini Arepas- Shredded Chicken, Avocado Creme (GF) \$5

Roasted Lamb Chops, Mint Chimichurri (GF) \$4

Mini Crab Cakes, Chipotle Aioli \$6

Coconut Shrimp, Sweet Chili Sauce \$5

Shrimp & Pineapple Skewers, Rum Glaze (GF) \$5



COLD HORS D'OEUVRES

Minimum order of 25 pieces per selection.
Priced per piece. Items can be passed or displayed.

Burrata Crostini - Hot Honey, Crushed Pistachios (V) \$4

Caprese Shooter- Grape Tomato, Ciliegine, Basil Pesto (GF/V) \$4

Brie on Brioche Toast, Apricot Chutney (V) \$4

Cucumber Cup, Hummus (GF/V) \$4

Watermelon Bite- Feta, Pistachio, Aged Balsamic (Vinegar) \$4

Artichoke, Mushroom, Goat Cheese Phyllo Cup (V) \$4

Foie Mousseline Crostini \$6

Smoked Salmon, Dill Cream Cheese on Mini Bagel \$5

Fish or Shrimp Ceviche Shooters \$5

Mini Lobster Roll, Brioche \$7

Spicy Tuna On Crispy Rice \$6

Aji Amarillo Crab Salad in Plantain Cup (GF) \$7

Ruben Roll on Pumpernickel \$5

Chorizo Manchego Skewer (GF) \$4

Antipasto Salad in Shot Glass \$4

Shaved Beef Crostini, Caramelized Onion+Horseradish Crème \$5

Shrimp Cocktail Shooter + Casamigos Cocktail Sauce (GF) \$6



SMALL PLATES

Priced per piece. Items can be passed or displayed.

Shrimp N Grits \$12

Sauteed Shrimp, Pepper + Andouille Ragout, Charred Corn, Cheesy Grits

Stout Braised Short Rib \$16

Smoked Grits, Brussel Leaves, Pickled Red Onion + Stout Jus

Pan Seared Divers Scallop \$16

Creamy Polenta, Corn Succotash, Poblano Emulsion

Beef Tips & Gravy \$14

Grilled Tenderloin Tips, Truffle Mashed Potato, Red Wine Demi, Crispy Onions

Korean Fried Chicken (KFC) Bites \$10

Gochujang Chicken, Scallion, Toasted Sesame Seeds

Fried Chicken & Caviar \$14

Crispy Fried Chicken, Truffle Citrus Aioli, Caviar, Steamed Bao Bun

Mushroom Arancini \$10

Mushroom, Swiss Chard, Sauce Romesco



HOT RECEPTION STATION

Priced Per Person

FLATBREAD STATION \$18

BBQ Pulled Chicken

Blended Cheddar, Crispy Onions, Chipotle Aioli + Cilantro

Foraged Mushrooms

Roasted Artichoke, Sweet Onions, Fresh Mozzarella, Arugula + Pesto (V)

Italian Sausage

Charred Greens, Roasted Tomato, Whipped Ricotta + White Sauce

Green Goddess

Spinach Pesto, Swiss Chard, Roasted Corn, Pistachios, Mozzarella, Parmesan Cheese

SLIDER STATION (choose 3) \$20

Damn Good Slider

Angus Beef, Vermont Cheddar, Red Onion, Bistro Sauce

Cheesesteak Slider

Shaved Steak, Provolone, Sauteed Onion + Peppers, Horseradish Aioli

Pork Belly Bao Bun

Glazed Pork Belly, Pickled Vegetables, Cilantro + Crushed Peanut

Southern Chicken Biscuit

Fried Chicken, Spicy Cabbage Slaw, Pickles, Peppercorn Ranch

Black Bean Veggie Slider

Tomato, Avocado, Chipotle Aioli

Impossible Slider

Ketchup, Mayo + Pickles



FUSION RECEPTION STATION

Priced Per Person

LATIN DELIGHTS \$30

Mixed Greens Salad

Avocado, Tomato, Radish, Red Onion, Carrot + Cilantro
Vinaigrette

Camarones Enchilados

Sauteed Shrimp, Garlic, Onion, Bell Pepper+Tomato Sauce

Ropa Vieja

Shredded Beef, Onion, Peppers, Tomato, Olives + Capers

Lechon Asado

Slow Roasted Pork Shoulder in Mojo

Black Beans + Rice, Tostones, Maduros + Garlic Sauce

MEXICAN CANTINA \$28

Authentic Tomato Rice + Pinto Beans

Warm Street Corn Elote Salad

Chicken Tinga

Pork Carnitas Rajas + Refried Beans (V)

Poblano, Bell Peppers, Onion

Vegetarian Enchiladas Verdes

Black Beans, Spinach, Blended Cheese

Warm Flour & Corn Tortillas + Corn Tortilla Chips

**Toppings: Cotija Cheese, Avocado Cream, Cilantro,
Lime + Hot Sauce, Salsa Verde, Fire Roasted Salsa**

LITTLE ITALY \$28

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Brioche Crouton (V)

Warm Garlic Bread

Eggplant Parmesan (V)

Baked Penne Marinara

San Marzano Tomato, Ricotta + Mozzarella

Sausage+Peppers

Mild Italian Sausage, Slow Cooked Bell Peppers + Red Sauce

Orecchiette + Chicken

Arugula, Roasted Artichoke + Light Pesto Cream Sauce

GOURMET BUFFET

Priced Per Person

TASTE OF SOUTH FLORIDA \$88

SALADS

Plant City Tomato Salad

Red Yellow Tomato, Cucumber, Shaved Red Onion, Arugula, White Balsamic Vinaigrette

Spinach + Arugula Salad

Local Strawberries, Almonds, Goat Cheese, + Champagne Vinaigrette

Florida Seasonal Fruit Salad

Seasonal Fruit, Mint, Agave Nectar

PROTEINS

Seared Florida Mahi Mahi

Citrus Beurre Blanc, Mango Relish

Grilled Seminole Beef Churrasco Steak

Chimichurri

Delaware Farms Airline Chicken Breast

Charred Peppers, Natural Jus

SIDES

Sweet Potato Hash

Poblano, Bell Pepper, Red Onion, Chili, Lime + Cilantro

Seasonal Florida Vegetable Medley

Roasted + Fresh Herbs

DESSERT

KEY LIME PIE | BREAD PUDDING

CARIBBEAN NIGHTS \$80

SALADS

Chopped Romaine + Iceberg Salad

Radish, Tomato, Pumpkin Seed, Brioche Crouton, Mango Vinaigrette+Avocado Ranch

Tropical Fruit Salad

Pineapple, Watermelon, Mango, Papaya, Coco Lopez, Toasted Coconut

PROTEINS

Ropa Vieja

Fried Yucca

Mojo Pork Loin

Stewed Onion

Mango Glazed Habanero Chicken

Tropical Relish

SIDES

Black Beans + Sofrito Rice

Sweet Plantains + Tostones

DESSERT

FLAN SHOOTERS | GUAVA PASTELITOS



GOURMET BUFFET

Priced Per Person

ALL AMERICAN BBQ \$70

SALADS

Watermelon Salad

Cucumber, Feta, White Balsamic Vinaigrette

Steakhouse Wedge

Iceberg, Bacon Lardon, Tomato, Blue Cheese, Scallion,
Buttermilk Ranch

Classic Cole Slaw

Shredded Cabbage, Carrots, Creamy Dressing

PROTEINS

St. Louis Spare Ribs

Bourbon BBQ Glazed

Crispy Fried Chicken

8 Way Cut

BBQ Beef Brisket

Slow Cooked To Perfection

SIDES

Mashed Potatoes

Green Beans

DESSERT

COOKIES | APPLE PIE BARS



GROUP DINING BREAKFAST

All Items are priced per person. Minimum of 10 guests.

SUNRISE CONTINENTAL | \$18

Seasonal fresh fruit display + Berries, Breakfast Breads, Muffins + Assorted Pastries
Bagels, Cream Cheeses + Jam, Greek Yogurt + Granola

HOT DAMN! GOOD START! | \$22

Seasonal Fresh Fruit Display + Berries, Scrambled Eggs, Applewood Smoked Bacon,
Pork Breakfast Sausage, Roasted Breakfast Potatoes

DAMN GOOD BREAKFAST FEAST | \$30

Seasonal Fresh Fruit Display + Berries, Yogurt + Granola, Chef Selection of Croissants,
Pastries, Muffins + Breakfast Breads, Bagels, Cream Cheese + Jam,
Scrambled Eggs, Applewood Bacon, Pork Breakfast Sausage, Roasted Breakfast
Potatoes

ASSORTED BREAKFAST HANDHELDS | \$17

English Muffin, Over Hard Egg, Sausage Patty

Cheddar Kaiser Roll, Scrambled Egg, Applewood Bacon, American Cheese

Croissant, Scrambled Egg, Sauteed Spinach, White Cheddar

Medianoche, Over Hard Eggs, Virginia Ham, Roasted Pork, Swiss Cheese,
Breakfast Potatoes

ADD ON ENHANCEMENTS:

STEEL CUT OATS \$4

Bourbon Infused Maple Syrup, Brown Sugar, Dried Fruit, Nuts

FRENCH TOST STICKS \$4

Bourbon Infused Maple Syrup, Whipped Honey Butter, Cinnamon Sugar,
Fresh Berries Compote

NORWEGIAN SMOKED SALMON PLATTER \$10

Vine Ripe Tomato, Shaved Red Onion, Cucumbers, Capers, Mini Bagels+ Cream Cheese

INDIVIDUAL BREAKFAST

All Items are priced per person. Minimum order of 10.

CONTINENTAL BREAKFAST BOX | \$14

Bagel, Cream Cheese, Jam, Mini Muffin, Yogurt + Fruit

YOGURT PARFAIT | \$8

Vanilla Greek Yogurt, Fresh Fruit Compote, House Made Granola, Chia Seeds, Berries + Bananas

DAMN GOOD START BREAKFAST | \$15

Scrambled Eggs, Applewood Smoked Bacon, Sausage, Breakfast Potatoes

LIGHTER START BREAKFAST | \$16

Scrambled Egg Whites, Roasted Sweet Potatoes, Chicken Apple Sausage, Breakfast Potatoes

HEALTHY BREAKFAST BURRITO | \$16

Hard Boiled Eggs, Roasted Sweet Potato, Sauteed Spinach, Quinoa, Avocado (Can Substitute To Egg Whites)

BREAKFAST BURRITO | \$16

Scrambled Egg, Bacon, Sausage, Cheddar, Fire Roasted Salsa, Flour Tortilla, Breakfast Potatoes

MEDIANOCHE BREAKFAST SANDWICH | \$16

Eggs Cooked Over Hard, Sliced Ham, Roasted Pork, Swiss Cheese, Whole Grain Honey Mustard, Breakfast Potatoes

POWER LUNCH

All Items are priced per person. Minimum order of 10.

INDIVIDUAL COLD BOXES

Choice of 1 Sandwich, Chips, Fruit + Cookie

ITALIAN SUB OR WRAP | \$18

Ham, Salami, Capicola, Provolone, Homemade
Giardineira, Shredded Lettuce

THE MEDIANOCHE | \$17

Virginia Sliced Ham, Roasted Pork, Swiss Cheese, Pickle,
Yellow Mustard, Medianoche

CALIFORNIA TURKEY CLUB | \$18

Roasted Turkey, Bacon, White Cheddar, Lettuce, Tomato,
Avocado, Chipotle Aioli

SANTA FE ROASTED VEGGIE WRAP | \$17

Zucchini, Squash, Roasted Red Pepper, Eggplant,
Portobello, Romaine, Hummus Spread

BLACKENED CHICKEN CAESAR WRAP | \$18

Grilled Chicken Breast, Romaine, Tomato, Parmesan
Cheese, Caesar Dressing

UPGRADE EACH BOX: Add On Salad Selection +\$2

Creamy Balsamic Pasta Salad

Classic Potato Salad

Tomato + Cucumber Salad

Jicama + Watermelon Salad

INDIVIDUAL HOT BOXES

Included, Mixed Greens Salad, House Dressing

HERB LEMON CHICKEN BREAST | \$18

Roasted Greek Potato, Mixed Vegetables, Lemon
Velouté

LECHON ASADO | \$18

Mojo Roasted Pork, Black Beans, Rice, Maduros

MY MOM'S MEATLOAF | \$18

Mashed Potatoes, Green Beans, Truffle Mushroom
Gravy

HONEY SESAME CHICKEN | \$18

Honey Baked Chicken, Roasted Broccoli, White Rice

INDIVIDUAL SALAD/BOWLS

Shrimp Up charge \$4, Chicken Up charge \$6

QUINOA & BROWN RICE BOWL | \$17

Haricot Vert, Sauteed Spinach, Shaved Garden
Vegetables, Basil Chimichurri

PROTEIN PUNCH | \$17

Spinach, Kale, Arugula, Quinoa, Chickpea, Edamame,
Tomato, Red Onion, Feta, Pepitas, Champagne
Vinaigrette

SHAVED BRUSSEL SALAD | \$18

Brussels, Kale, Red Cabbage, Egg, Bacon Lardon,
Parmesan, Marcona Almond,
Maple Bourbon Vinaigrette

SWEET POTATO NOODLE BOWL | \$17

Sweet Potato Glass Noodles, Baby Bok Choy, Cabbage,
Broccoli, Carrot, Edamame, Toasted Sesame Seeds,
Firecracker Dressing

PICNIC LUNCH

**\$25 Per Person. Minimum of 10 guests.
Choice of 3 Sandwiches/Wraps & 2 Salads**

ITALIAN SUB OR WRAP

Ham, Capicola, Provolone, Homemade Giardineira, Shredded Lettuce

THE MEDIANOCHE

Virginia Sliced Ham, Roasted Pork, Swiss Cheese, Pickle, Yellow Mustard

SANTA FE ROASTED VEGGIE WRAP

Zucchini, Squash, Roasted Red Pepper, Eggplant, Portobello, Romaine, Hummus

BLACKENED CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine, Tomato, Parmesan Cheese, Caesar Dressing, Tomato Basil Wrap

TURKEY CLUB WRAP

Roasted Turkey, Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli, Spinach Tortilla

TURKEY CROISSANT

Brie Cheese, Apple, Mixed Greens, Raspberry Aioli

EGG SALAD CROISSANT

Classic Egg Salad, Butter Lettuce, Mini Croissants

CHICKEN PESTO CAPRESE ON BAGUETTE

Shaved Chicken, Roasted Tomato Mozzarella, Pesto Aioli

HAM & SWISS ON PRETZEL ROLL

Tavern Ham, Baby Swiss, Pickle, Honey Mustard Aioli

HOUSE SALAD

Artisan Greens, Tomato, Cucumber, Carrot, Radish, Toasted Pepitas, House Vinaigrette

SPINACH SALAD (+\$2)

Baby Spinach, Strawberries, Blueberries, Feta, Toasted Almonds, Apple Cider Vinaigrette

TOMATO CUCUMBER SALAD (+\$2)

Vine Ripe Tomato, Cucumber, Shaved Red Onion, Arugula, White Balsamic Glaze

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Tomato, Garlic Croutons, Classic Caesar Dressing

QUINOA SALAD (+\$2)

Spinach, Kale, Arugula, Chickpea, Cucumber, Tomato, Red Onion, Feta, Champagne Vinaigrette

JICAMA SALAD (+\$3)

Mango, Papaya, Watermelon, Avocado, Sweet Chili Lime Vinaigrette

STEAKHOUSE WEDGE (+\$2)

Iceberg, Cherry Tomato, Bacon Lardon, Blue Cheese, Scallions, Buttermilk Ranch Dressing



DAMNGOOD SWEETS

COOKIE JAR

12ppl \$144 // 25ppl \$270

Assorted Gourmet Cookies, Chocolate Brownies,
Blondie Bars

IT'S A PIECE OF CAKE

12ppl \$150 // 25ppl \$280

Chocolate Layer Cake, Carrot Cake,
New York Style Cheesecake, Red Velvet Cake

ITALIAN

12ppl \$150 // 25ppl \$280

Tiramisu, Biscotti, Cannoli,
Amaretto Cheesecake, Cappuccino Tart

WARREN MINIATURE DESSERT BITES

12ppl \$180 // 25ppl \$330

Key Lime Pie, Chocolate Cake, Creme Brulee Tarts,
Bread Pudding, Banana Cream Cheesecake

DAMN GOOD SWEETS DISPLAY

12ppl \$180 // 25ppl \$330

S'mores Tart, Apple Tart, Dulce de Leche Bar,
Coconut Passion Fruit Mousse,
Tres Leches Shooter, Lemon Crumble Shooter



CARS ON FIFTH

NAPLES, FL



DESIGN DISTRICT

NAPLES, FL



CATERSOURCE OPENING NIGHT

FT. LAUDERDALE FL



DAMN GOOD HOSPITALITY SHOWCASE

FT. LAUDERDALE FL



