

Pisces Rising
Catering

www.piscesrisingdining.com/catering



BRING THE

Distinctive

STYLE OF PISCES CATERING TO YOUR EVENT

Pisces Rising Catering is a family-owned catering service devoted to providing incredible culinary dishes for special events in Central Florida. Our goal is to execute an unforgettable event through our extraordinary cuisine, professional service, and effortless booking process.

Pisces Rising Catering was established in 2015 by Pisces Rising restaurant in Downtown Mount Dora. Pisces Rising is a celebration of Florida cuisine expressed through fresh seafood dishes, high quality steaks, and hand crafted cocktails. The restaurant is built around a bungalow home built in 1919 with much of the original house intact. Guests can dine inside or outside on the deck overlooking Lake Dora. The original living room of the home serves as an event space for small to medium size parties. Serving the community as a restaurant for many years, as well as hosting large events in-house, inspired us to expand our services into the catering world.



www.PiscesRisingDining.com/catering

352.385.2669

catering@piscesrisingdining.com

Meet the

Team





CHRISTOPHER MARSHA

Catering Sales & Event Coordinator

A Boston native with over 25 years of event planning experience, Chris Marsha is passionate about bringing clients' visions to life with elegance and style. His dedication to fulfilling clients' wishes, no matter the occasion, has made him a valued leader at Pisces Rising.

With a proven track record of organizing over 1,000 successful benefits, fundraisers, weddings, and corporate events, Chris ensures that every event runs seamlessly. His creative vision and attention to detail guarantee a memorable experience for each guest.

Whether you're hosting an intimate gathering or a large event with up to a thousand guests, Chris's expertise and hands-on approach will provide the personalized care and flawless execution your event deserves.



MARY CATHERINE KELLY

Catering Sales & Event Coordinator

With a distinguished career in the hospitality industry, Mary brings her expertise, passion, and unwavering commitment to Pisces Rising. Now in her fourth year as both a resident of Mount Dora and a Catering and Event Specialist at Pisces Rising, she continues to deepen her dedication to delivering exceptional experiences for every client.

Mary's approach is centered on providing personalized, top-tier customer service. She prioritizes truly listening to each client's unique vision, understanding that every event is different. Her goal is to offer flexibility, creative ideas, and thoughtful suggestions that turn visions into seamless realities. By staying adaptable and focused on client needs, she ensures that every event is executed to perfection.



RYAN SHELTON

Executive Chef

Born and raised in Lake County, Florida, Ryan Shelton began his culinary career at 15. Starting in corporate kitchens, he learned the fundamentals before moving into high-end restaurants, where he had the opportunity to cook for celebrities and government officials.

After years of learning from top chefs and becoming a father, Ryan joined Pisces Catering, where he now leads a team committed to delivering fresh, handcrafted cuisine. His goal is to provide an elevated dining experience that brings the quality of a fine restaurant to every event.



PLANNING PROCESS

Inquiry

Fill out an inquiry form on our website www.piscesrisingdining.com/catering to get the process started. You can also reach us by phone at 352-385-2669 or email at catering@piscesrisingdining.com.

Initial Consultation

Meet with our professional planning team to go over options and identify your vision for your special event. We have ready-made packages available, however we do relish the opportunity to create custom menus and services for events.

Tastings

Held in our Historic Downtown Mount Dora restaurant

Book as many private tastings as it takes to dial in your perfect menu. Tastings are complimentary if a contract is signed. There is a charge of \$25 per person if you have not signed a contract. That charge will go towards a deposit upon signing. Tastings must be booked several weeks in advance to work around our catering and restaurant schedule.

Booking a Date

A 25% deposit is due on the same day the contract is signed.

There is a \$500 non-refundable fee if you cancel our services after a contract is signed. After deducting the non-refundable fee, we will issue a refund based on the following timeline:

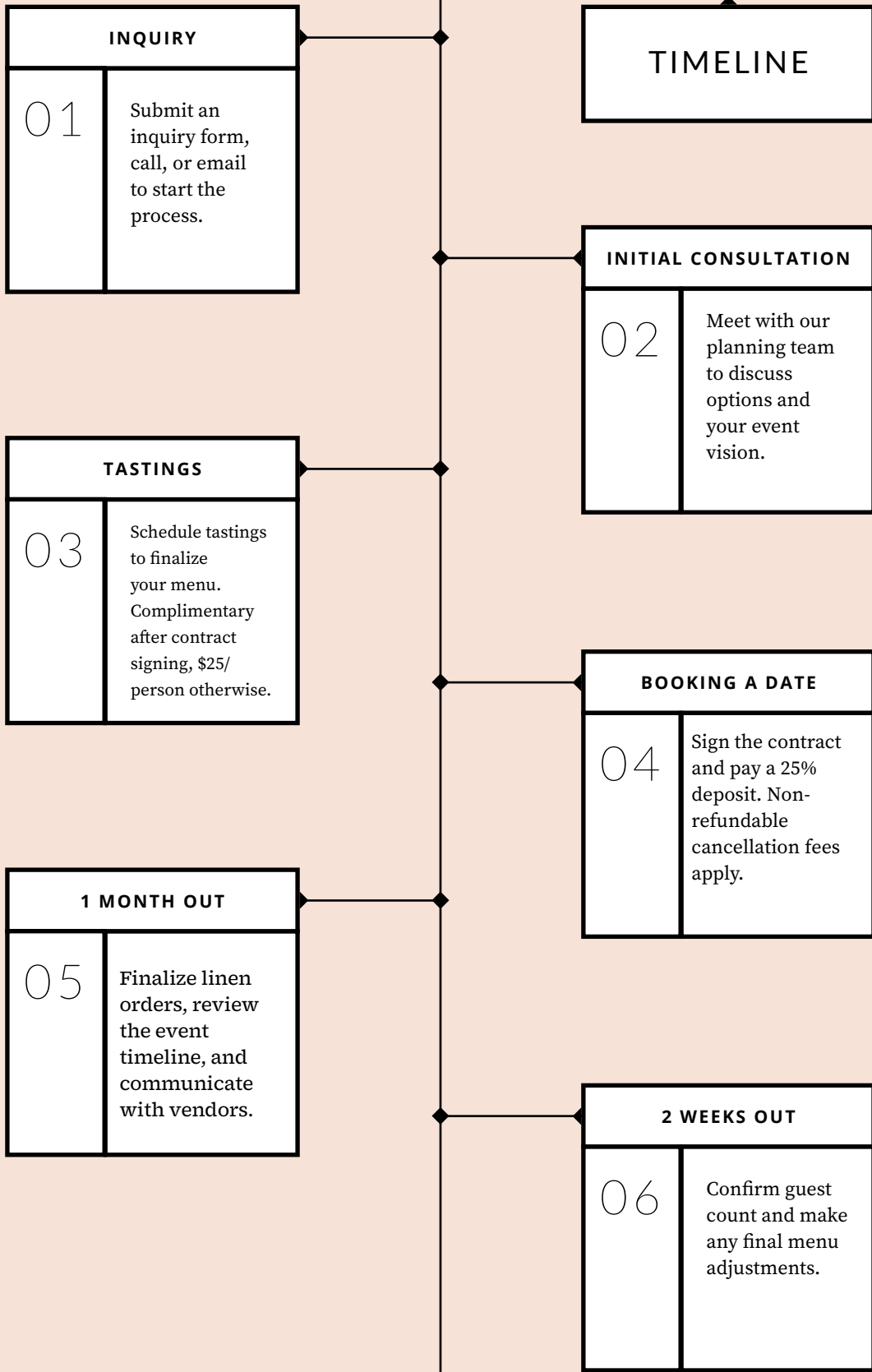
Over 6 months before the event: 100%

3-6 months before the event: 50%

Under 3 months before the event: Non-refundable

Rentals

Quotes on china, glass, linen, and tableware are available upon request



TIMELINE

INQUIRY

01

Submit an inquiry form, call, or email to start the process.

INITIAL CONSULTATION

02

Meet with our planning team to discuss options and your event vision.

TASTINGS

03

Schedule tastings to finalize your menu. Complimentary after contract signing, \$25/person otherwise.

BOOKING A DATE

04

Sign the contract and pay a 25% deposit. Non-refundable cancellation fees apply.

1 MONTH OUT

05

Finalize linen orders, review the event timeline, and communicate with vendors.

2 WEEKS OUT

06

Confirm guest count and make any final menu adjustments.





SERVICE

Our service options are specifically tailored for events with a minimum guest count of 25 attendees.

Plated

Pisces Catering offers a classic plated service, where each guest is served individually at their table. This option is ideal for formal settings, providing a seamless dining experience.

Dual Plated Entrées

Our dual-plated option features two entrées on one plate, giving guests a balanced variety without needing to choose between dishes. It's a great way to offer more options in a simple, elegant way.

Buffet

The buffet option allows guests to select from a range of dishes at their own pace. This flexible choice works well for larger gatherings, giving everyone the freedom to tailor their meal to their liking.

Family Style

Enjoy a warm, communal dining experience where generously portioned dishes are served directly to your table for guests to share.

Please consult with your Catering Event Specialist for detailed pricing.





BAR PACKAGES

Unlimited Beer & Wine

Two (2) Red Wines and Two (2) White Wines

Choose Three (3) Beers:

Bud Light, Mich Ultra, Yuengling, Corona, Heineken, IPA,
Flavored Seltzer

4.5 Hours* - \$24/per person

Unlimited Bar

Unlimited Beer & Wine Package Plus:

Titos Vodka, Bacardi Rum or Captain Morgan, Jack Daniel's Tennessee
Whiskey or Crown Royal, Bombay Saffire, Jose Curevo

4.5 Hours* - \$28/per person

Upgrades

Craft Beer - \$3 per person

Bubbles Toast - \$2 per person

Specialty Drinks - Available Upon Request

Bar Mixer Package - \$6 per person

***Time may be prorated. Please note: Prices are subject to change due to the fluctuating costs of products from our distributors**



BEVERAGE PACKAGES

Standard Beverage Package

Includes unsweet and sweet iced tea, water, and lemonade.
Perfect for casual events or as a simple refreshment option.

\$2.50 per person

Coffee Station

Unlimited coffee service: regular and decaffeinated.
Includes sugar, sugar substitutes, assorted flavored creamer,
tea packets for hot tea, disposable cups, and napkins.

\$150

Soda Package

Assorted sodas: Coca-Cola, Diet Coke, Sprite, and ginger ale.

Bottled water included.

\$3.50 per person







CHARCUTERIE

Table Options

4-Foot Charcuterie Table

Includes: 4 meats, 4 cheeses, 2 jams, 3 varieties of crackers or breads, 3 fresh fruits, Grainy mustard

\$500

6-Foot Charcuterie Table

Includes: 5 meats, 5 cheeses, 3 jams, 4 varieties of crackers or breads, 4 fresh fruits, Grainy mustard, 3 brined items (such as olives, pickles, or peppers), and 1 specialty item (such as candied nuts, dried fruits, or chocolate covered pretzels)

\$600

Larger Tables

Starting at \$600 for a 6-foot table.
Additional \$100 per foot beyond 6-feet.

Individual Pricing

Includes selections from the 4-foot table.

\$8 per person

Requests for specific items (e.g., prosciutto or particular cheeses) will incur additional charges to account for fluctuating prices and ensure we stay within budget.



Hors D'Oeuvres

Priced Per Piece | Heavy hors d'oeuvres package available for parties over 50+ people

- Andouille Stuffed Mushrooms** with Smoky Tomato Sauce 4
- Antipasto Egg Roll** with Salami, Swiss, Ham, Pepperoni, Pepperoncini, creamy Italian sauce 4
- Avocado-Bacon Deviled Eggs** 4
- Bacon Wrapped Shrimp** with Pineapple Beurre Blanc 5
- Beef Empanadas** with a Mojita Sauce 5
- BBQ Brisket Egg Roll** Smoked Brisket, Corn, Black Bean, Red and Green Bell Peppers, Pepper Jack Cheese. creamy Salsa Ranch for dipping 5
- Brie & Apricot Tartlet** with Candied Pecan 4
- Brie-Raspberry Tartlet** with a White Balsamic Reduction 4
- Bruschetta** on Garlic Crostini 4
- Caprese Skewers** with Pesto and Balsamic 3
- Caribbean Crab Cakes** with Remoulade Sauce 5
- Chicken Skewer** Bacon wrapped with Orange Sesame Sauce 4
- Chicken N' Waffles** with Hot Sauce, Maple Syrup, and Powdered Sugar 5



- Coconut Fried Shrimp** with Pina Colada Sauce 4
- Cuban Egg Rolls** Mojo Pork, Ham, Swiss, Cuban Mustard 4
- Eggplant Rollatini** bite-sized with 3-cheese blend, Spinach, Smoked Tomato Sauce 4
- Feta-Spinach Puff Pastry** with Chipotle Mayo 4
- Garlic-Ginger Chicken Meatballs** with Sweet-Chili Sauce 4
- Meatballs on Puff Pastry** with Heirloom Sauce & Parmesan 5
- Mushroom-Cream Cheese Puff** with Herb Sour Cream 4
- Pork Dumplings** with creamy Ponzu sauce 4
- Philly Cheesesteak Egg Roll** thin sliced Ribeye, sauteed Bellpeppers and Onions, Cheese, grainy Mustard infused Horseradish sauce 5
- Reuben Egg Roll** Corned Beef, Swiss, Sauerkraut, 1000 Island sauce 4
- Roast Beef Crostini** with Bacon-Onion Jam 4
- Shrimp & Bay Scallop Bruschetta** 7.5
- Seared Ahi Canape** with Soy-Ginger 5
- Smoked Salmon** on Crostini with Dill & Cream Cheese 5
- Tomato Bisque & Grilled Cheese Shooters** 4



Salad

Served with rolls & butter | All dressings are made from scratch | Priced Per Person

Arugula & Mixed Greens Salad

Arugula, Mix Greens, Bleu Cheese Crumbles, Craisins, Walnuts, Bacon, Maple Vinaigrette 5

Caprese

Tomato, Fresh Mozzarella, Greens, Pesto & Balsamic Glaze 5

Signature Salad

Spring Mix, Cucumber, Tomato, Onion, Carrots, Berry Vinaigrette 5

Spinach Salad

Baby Spinach, Strawberries, Blueberries, Almonds, Feta Cheese, Pomegranate Vinaigrette 5

Spring Mix Salad

Spring Mix, Pecans, Bleu Cheese Crumbles, Sunflower Seeds, Citrus Segments, Citrus Vinaigrette 5

Traditional Caesar

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing 5

Additional charges apply for extra dressings and toppings.

Carving Station

Take your buffet to the next level with a Chef attended carving station



Priced per person and priced as part of a pair with another entree. Price will increase if a carving station item is chosen as the only entree.*

*A Chef attendant fee of \$75 will apply

Skirt Steak Market

with Chimichurri

Prime Rib Market

with creamy Horseradish and Au Jus

Smoked Brisket Market

with creamy Horseradish and Chef's Jerk BBQ sauce

Spiral Ham 8

with Rum Pineapple sauce

Turkey Breast 10

with Turkey Gravy

Whole turkey available upon request

Whole Beef Tenderloin Market

with creamy Horseradish and Veal Demi

***Don't see something you want?
We take requests!***





Seafood

Bourbon-Maple Salmon 29 / 10

Citrus Seasonal Fish with Ginger & Citrus BBQ 29 / 10

Coconut Mahi-Mahi with Pineapple Glaze 33 / 11

Lemon Baked Shrimp Scampi 29 / 10

Macadamia Encrusted Seasonal Fish with Coconut Beurre Blanc **Market**

Seafood Paella Saffron Rice, Mussels, Clams, Fresh Fish, Scallops 29 / 10

Jumbo Shrimp Mac & Cheese 29 / 10

Vegetarian

Bow Tie Pasta with Roasted Vegetables, Goat Cheese, creamy Pesto 21 / 7

Stuffed Peppers stuffed with Spinach, Chick Peas, Black Beans, Smoked Tomato Sauce 22 / 7

Sweet Potato Stuffed with Lentils and Rice topped with Chimichurri 22 / 7

Priced Per Person | Plated Cost/Buffer Cost

Buffer pricing includes a minimum of two entrées. Single entrée buffets are priced separately.



Beef

Bone-In Beef Short Rib with Tomato Garlic Pan Sauce **Market**

Braised Brisket with Red Wine Reduction **Market**

Filet Mignon with Veal Mushroom Demi **Market**

Strip Loin with Bleu Cheese Crumbles and Balsamic **Market**

Pork

Asiago-Herb Stuffed Pork Loin with Pan Sauce **29 / 11**

Bone-In Ham Steak with Pineapple Rum Glaze **24 / 9**

Pork Tenderloin with Guava Glaze or Apple Gastrique **28 / 10**

Priced Per Person | Plated Cost/Buffer Cost

Buffer pricing includes a minimum of two entrées. Single entrée buffets are priced separately.



Chicken

Roasted Jerk Chicken Thighs seasoned with Mustard and Jerk rub, served with a cold creamy Honey-Lime sauce **23 / 10**

Lime-Roasted Tinga Chicken Thighs seasoned with our special blend of spices, topped with a stew of Tomato, Onion, Chipotles, and Garlic, garnished with Cilantro **23 / 10**

Dijon Chicken Thighs seasoned with our special blend plus nutmeg, coriander, and thyme. Braised in White Wine, Thyme, Heavy Cream, Butter, Dijon Mustard, Red Pepper flakes, Carrots, and Yellow Onion. **23 / 10**

Tuscan Chicken Thighs seasoned with our special blend of spices and sage, roasted together with Grape Tomatoes, Yellow Onion, Basil, Oregano, Carrot, Celery, and a splash of Red Wine. Served with charred vegetables. **23 / 10**

Chicken Roulade Bacon wrapped Chicken Breast stuffed with Dried Apricots, Cherries & Goat Cheese. Served with a Citrus Beurre Blanc. **29 / 14**

Creamed Spinach Chicken **23 / 10**

Italian Chicken Goat Cheese, Caramelized Onion, Spinach, White Balsamic Reduction **23 / 10**

Parmesan-Panko Piccata Chicken with Lemon Caper Cream sauce **23 / 10**

White Wine Chicken with Chardonnay Mushroom Cream Sauce **23 / 10**

Priced Per Person | Plated Cost/Buffer Cost

Buffet pricing includes a minimum of two entrées. Single entrée buffets are priced separately.



Sides

Choice of three (3) sides | \$6.00 per person

Vegetables

- Caramelized Rainbow Carrots
- Cheesy Broccoli Casserole
- Chef's Seasonal Vegetables
- Roasted Lemon Pepper Asparagus
- Roasted Green Beans with Garlic Butter
- Roasted Green Beans with Roasted Red Pepper, Garlic, and Shaved Parmesan

Potato

- Cheesy Potato Au Gratin
- Herb Roasted Fingerling Potatoes
- Roasted or Whipped Sweet Potato with Marshmallow
- Whipped Potatoes with toppings

Starch

- Baked Macaroni & Cheese
- Black Beans & White or Yellow Rice
- Penne Pasta with your choice of Vodka Cream Sauce, Alfredo, Marinara, or Pesto Cream
- Wild Rice Pilaf
- Jasmine Rice with Coconut and Cilantro

Premium Sides

Available at an additional charge of \$2 per person

- Shrimp Macaroni & Cheese
- Truffle Macaroni & Cheese
- Lobster Macaroni & Cheese
- Brussel Sprouts with Bacon, Onion, and Parmesan
- Blackened Cauliflower



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JOSH & MIKE
APRIL 2002

Stations

Priced Per Person. Indulge in the convenience and freedom of our self-serve catering station, where guest can savor their culinary experience at their own pace.

Fajitas 10

Skirt Steak or Chicken, Flour Tortilla, Onions, Peppers, Sour Cream, Guacamole

Shrimp & Grits 10

Fresh Shrimp, Grits, Andouille Sausage, Bell Peppers, Red Onion, Spinach, White Wine Cream Sauce

Street Tacos 8

Ground Beef or Chicken, Mini Soft Flour Tortillas, Chopped White Onion, Cilantro, Lime

Pasta 10

Choose three (3) pastas: Penne, Bow Tie, Linguinie, or Cavatappi / Choose two (2) sauces: Vodka Cream, Marinara, Pesto Cream, or Alfredo

Flaming Wok 10+*

Chicken, Skirt Steak, and Stir-Fried Vegetables and toppings. Tossed with Rice or Noodles.

*plus a Chef Attendant cost of \$75

Late Night Snack

*Priced Per Person. Perfect for weddings, corporate events, or any late-night celebration.
Minimum party size of 50+*

Chicken & Waffles 6

Pizza a variety of selections crafted by our sister restaurant Back Porch Pizza Bar Pricing varies. Inquire for more information.

Mini Tacos or Empanadas 6

Pretzels 5
with Beer Cheese or Cuban Mustard

Sliders 6
Cheeseburger, Meatloaf, or Buffalo Chicken



Dessert

Custom desserts available upon request | Priced Per Person

Bananas Fosters 7

Banana caramelized in Butter, Brown Sugar, and Banana Liquor. Served over Vanilla Ice Cream.

Cheesecake 8

New York Style with choice of Strawberry, Raspberry, Blueberry, or Custom Topping

Flaming Doughnuts 6

Caramelized in Butter, Brown sugar and Kahlua. Served over Vanilla Ice Cream.

Assorted Cake Slices, Pies, or Cake Bars 2.75 each

Assorted Mini Dessert Shots, Tarts, Cannoli, or Eclairs 2.75 each



For wedding cakes, we recommend *Le Petit Sweet*

110 W. 5th Ave. Mount Dora, Florida
352.729.2453 | info@lepetitsweet.com
www.lepetitsweet.com





Brunch

Priced Per Person

Breakfast Station 15

Pork Sausage Links, Bacon, French Toast, Waffles, Egg Scramble
Turkey Bacon or Turkey Sausage +\$1.50

Bread & Condiments 6

Croissants, Muffins, Biscuits, Assorted Butter, Jam, Sausage Gravy, Cheese Spread

Add Ons

\$4 each / per person

Parfaits | Mini Assorted Quiche | Breakfast Ham | Chicken n' Waffles
Fresh Fruit Platter | Roasted Potato Hash with Mushrooms, Onion and Pepper



\$16
per person

Mimosa Package

Jazz up your brunch with our mimosa package add-on. The mimosa package includes champagne and a variety of juices.

Venues



Tavares Pavilion on the Lake

200 S Disston Avenue, Tavares, FL 32778

352-253-4300 | www.TavaresPavilion.com

Experience Lake County's newest and premier venue. 8000 square feet of meeting and celebration space directly over the waters of Lake Dora with 360 degree Lake views at the end of a 150 foot brick-lined pier lit with gas lamps. The lower floor provides ceremony space for the brides and grooms out there with a custom, carved double ascending stairway as a backdrop with a 2-story back glass wall with unmatched views of Lake Dora. Aircraft grade aluminum tables and chivari chairs provide stylish dining options upstairs. Features include 2 grand ballrooms, a beautiful Bride's Suite for dressing, and small conference rooms. The Pavilion on the Lake is ideal for large over-the-top celebrations and weddings or small, intimate affairs. The perfect place for celebrations or Corporate Galas and Annual Meetings or Presentations with state of the art audio/video amenities.

Sydonie Mansion

5538 Sydonie Drive, Mount Dora, FL 32757

321-236-1534 | www.SydonieMansion.com



This historic gem was once said to be the most significant residential structure in all of Florida. Designed by famous architect Grosvenor Atterbury and completed in 1904, it was the winter retreat for James Laughlin, the owner of J&L Steel in Pittsburgh, Pennsylvania. Built in the Mediterranean Revival style, it was designed after the Alhambra Castle in Spain, and included sculpted gardens with rare plants from around the world, citrus groves, a dairy farm, power plant and even a bowling alley. Historical craftsmanship pairing up with modern design and creativity is restoring this amazing mansion to her former glory and provides a unique wedding venue and location for events and daily historical tours.



Club Lake

3403 Rock Springs Rd, Apopka, FL 32712

407-703-2707 | www.clublakeplantation.com

Located in the stunning countryside of Apopka, FL, Club Lake is a wedding venue set across 43 acres of natural bliss. Inviting couples to celebrate every milestone of their journey, you and your partner can host your engagement party, rehearsal dinner, and wedding showers at Club lake, as well as the wedding ceremony and reception. Club Lake's mission is "To provide an atmosphere like no other, and service that allows those who come to actually experience the memories being made'.

Venetian Center

1851 Griffin Road Leesburg, FL 34748

352-728-9885

www.leesburgflorida.gov/government/departments/recreation/venetian_center



The Venetian Center is located at 1 Dozier Court in beautiful Leesburg Florida. It has a stunning view of the Venetian Gardens Park and Lake Harris. There are three charming spacious rooms that are available for rental to meet your needs. The largest room is the Harris room, this room will accommodate 1000 auditorium style and 450 banquet style, the Griffin room will accommodate 140 auditorium style and 50 banquet style, the Canal room will accommodate 120 auditorium style and 50 banquet style.

Additional Venues

Historic Mount Dora Train Depot

341 Alexander St.

Mount Dora, FL 32757

352-383-2165

www.mountdora.com/historic-train-depot

Mount Dora Yacht Club

351 W 4th Ave.

Mount Dora FL 32757

352-383-3188

www.mountdorayachtclub.com

Lakeview Garden

39949 Skyline Dr.

Umatilla, FL 32784

352-679-4812

lakeviewgardensfl.com

Vendors

Cakes

Le Petit Sweet

352.729.2453

www.lepetitsweet.com

Florist

Ariel's Flowers & Gifts

352-343-6600

www.arielsflowersandgifts.com

Lavender & Lace Wedding Florist

407-967-9676

www.lavenderandlaceweddingflorist.com

Planner

Bella Sposa Events

814-572-0896

bellasposaevents.com

Bee Loved Weddings

352-434-1092

www.beelovedweddings.com

White Rabbit Event Planning

321-279-3331

www.whiterabbiteventplanning.com

Photography

Cricket's Photography & Cinematography

407-484-2931

www.cricketsphoto.com

Corner House Photography

407-435-7747

www.cornerhousephotography.com

Ashley McCormick

352-516-1797

www.ashleymccormickphotography.com

DJ & Band

Orlando DJ Group

321-430-6699

www.orlandodjgroup.com

Xclusive DeeJays

321-316-4196

xclusivedeejays.com

Alterations

Louis Home and Bridal

407-247-9893

lewishomeandbridal.com

Graphic Design

Graphic Design Services

Pisces Rising Catering has an in-house graphic designer who can customize your special event to its fullest with custom menus, place cards, table numbers, and more. Pricing starts at \$75.00.



