



# Catapult™

## CATERING GUIDE

Last Updated: March 2024





**EAT  
HYPER  
LOCAL**





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# ABOUT THE KITCHEN

The Catapult Kitchen exists for founders to build restaurants, bakeries, and consumer packaged goods brands in a commercial kitchen with sales avenues, expert guidance, and funding.

Catapult provides commercial kitchen space where new businesses can obtain key licensing for the first time, use state-of-the-art equipment, and begin to serve their first customers.

The goal for each of our kitchen member businesses is for them to launch out into brick-and-mortar spaces of their own, whether that is a restaurant, a bakery, or a food processing space.



# ABOUT THE GUIDE

In this guide, each of our current members are invited to contribute a sample of their catering menu. This sample is designed to provide a recommendation to our event space clients.

We encourage guests to reach out to our kitchen members for full menus if they would like to explore additional options.

The layout is designed to give basic information about each business and examples of their catering offerings.





# CATERING PROCESS



First, book your meeting at Catapult.

Next, peruse this guide to discover available items.

Reach out directly to the business of your choice using provided contact info.

Coordinate with the entrepreneur to determine catering order.

Finally, enjoy your food!

Thank you for supporting Catapult Kitchen members.



**THANK YOU  
FOR  
SUPPORTING  
LAKELAND  
START-UPS**





# BREAKFAST



# CHOCOLATE COVERED

SHERRITA DENSON



Chocolate Covered specializes in the art of elevating foods through chocolate covering or infusion. Their selection spans an array of charcuteries, desserts, and savory meals, designed to delight the senses and tantalize the taste buds.

✉ [info@chocolatecovered.us](mailto:info@chocolatecovered.us)

🌐 [chocolatecovered.us](https://chocolatecovered.us)

📞 (863) 220-9709

Breakfast \$18 per person

- Themed grazing tables, customizable charcuteries, and savory meals
  - Options: eggs, quiche, bacon, sausage, chicken, waffles, salmon, cream cheese, pastries, biscuits, fruit, yogurt parfaits, and juice





# LUNCH





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🌐 [chocolatecovered.us](http://chocolatecovered.us)

☎ (863) 220-9709

Lunch \$18 per person

- Charcuterie Options: Seasonal ingredients, including gourmet cheeses, meats, fresh fruits, crudites, olives, honey/jam, artisan crackers
- Grazing Options: Standard Charcuterie plus the option to add heavy hors d'oeuvres
- Savory Meal Options: Oxtails over gouda grits, cocoa rubbed ribs, chicken and red velvet waffles, shrimp Stew

# DOMINICK'S KITCHEN

Dominick D'Agostino



Dominick makes scratch made food using the purest ingredients. Specializing in Italian foods, roasted meats, and custom catering.

✉ [catering@dominicksfood.com](mailto:catering@dominicksfood.com)

🌐 [dominicksfood.com](http://dominicksfood.com)

☎ (813) 279-8919

Appetizers & Hors D'oeuvre (\$1-\$4/pc.)

- Cocktail Meatballs, Spinach Artichoke Tarts, Caprese Skewers

Italian Buffet (\$15/person)

- Cheesy Goey Baked Ziti served with Hand Rolled Italian Style Meatballs (All Beef) and Slow Simmered Marinara Sauce with Caesar Salad & Italian Bread

Customizable Catering (variable prices)

- Have an idea of what you want to do? Lets talk! If you can think it we can make it.



# NOXXKITCHEN

JACKIE TATE



NoxxKitchen is a phenomenal company geared at targeting a wide array of customers. They provide great tasting healthy meals and snacks that exceed expectations.

✉ [info@noxxkitchen.com](mailto:info@noxxkitchen.com)

🌐 [noxxkitchen.com](http://noxxkitchen.com)

☎ (800) 699-4917

Wings (\$10-\$15/ person)

- Mango habanero, jerk, hibiscus, lemon pepper, or rum glazed

Jamaican Patties (\$6/ person)

- Spicy or mild beef, chicken, and vegetable

Jerk Chicken (\$10-\$15/person)

- Side options include rice & peas and salad

# OUR NOIRE KITCHEN

KADEAN AND LAURES DOCKERY



Our Noire Kitchen is a private chef, catering, and pop-up scratch kitchen. They offer a rotating menu where you can find Caribbean, BBQ or seasonally inspired flavors and dishes.

✉ [hello@ournoirekitchen.com](mailto:hello@ournoirekitchen.com)

🌐 [ournoirekitchen.com](http://ournoirekitchen.com)

☎ (863) 225-8055

Sandwiches & Hot Lunches \$15/person

- Smoked PBLT, chicken salad sammie, creamy mushroom pasta, chicken marsala or pulled pork mac.

Hot Catering \$25/person

- Jerk chicken, BBQ chicken, brisket, pulled pork, roasted chicken with polenta and seasonal veggies, red snapper filets or jerk shrimp.

Elevated Dining Experiences \$45/person

- Tomato basil snapper filets with risotto, jerk colossal shrimp, coffee-rubbed steak with chimichurri sauce.



# PINOY CRAVINGS

JOSEPHINE COLORINA



Pinoy Cravings delivers sweet and savory fare, from street foods to pastries.

✉ [pinoycravingsfl@gmail.com](mailto:pinoycravingsfl@gmail.com)

🌐 [pinoycravings.net](http://pinoycravings.net)

☎ (863) 944-5689

Appetizers & Street Food (\$6/person)

- Crispy Lumpia, Chicken Sexy Skewed, Chicken Slider

Pinoy Combo Meal (\$15/person)

- Rice Combo (2 Skewers, 2 Lumpia and Rice), Pancit Combo (1 Skewer, 2 lumpia and Pancit)

Kamayan Feast (\$55/person)

- Filipino celebratory feast served communal-style of eating on top of banana (customized per request)

# PLATES ON DECK

KEN JAMES



Plates On Deck takes an elevated approach to soul food with what they call, "Eclectic Soul Food," where home cooking meets fine dining. They live at the intersection of love, food, and family.

✉ [info@myplatesondeck.com](mailto:info@myplatesondeck.com)

🌐 [myplatesondeck.com](http://myplatesondeck.com)

☎ (321) 245-9277

NYC Deli Breakfast (\$15/person)

- Choice of protein, eggs, fruit & yogurt parfait, and a beverage

Signature Soul Brunch (\$23/person)

- Peach cobbler french toast, strawberry shortcake waffles, cracked pepper bacon, maple glazed sausage, fried wings, scrambled eggs, and soul fries

Seafood Lovers Lunch (\$28/person)

- Jumbo Cajun crab cakes, City Island fried shrimp, shrimp & salmon diablo, signature shrimp & crab seafood boil



# RSLNT NUTRITION

THALIA VILA



A healthy meal prep and catering company that specializes in using locally sourced ingredients without seed oils. RSLNT makes eating healthy, delicious, and desirable!

✉ [rslntnutrition@gmail.com](mailto:rslntnutrition@gmail.com)

🌐 [RSLNTnutrition.com](https://www.RSLNTnutrition.com)

☎ (863) 513-9246

Appetizers (\$6 ea.)

- Empanadas, Beef Sliders, and Mini Quesadillas

Burrito Bowls (\$12.50 ea.)

- Cilantro lime rice, black beans, choice of beef or steak

Dessert (\$6 ea.)

- Organic Brownie a la Mode, Almond Flour Cookies (GF), Warm Banana Bread

# SALAVATE PASTA

RICCARDO SALA, MATT VONDEREMBSE, & JONATHAN SANCHEZ



Salavate caters private dinners, cocktail hours, and classic Italian meals, all featuring their signature house-made fresh pasta.

✉ [salavate.pasta@gmail.com](mailto:salavate.pasta@gmail.com)

🌐 [salavate.com](http://salavate.com)

☎ (607) 743-2659

Hors D'Oeuvres (\$50-\$100/person)

- Prosciutto wrapped dates with hazelnut powder, potato foam with pancetta, stuffed mushrooms with spinach and sausage, and pistachio crusted grapes with gorgonzola

Ready to Eat Meals (\$10-\$50/person)

- Lasagna, baked rigatoni, meatballs, charcuterie boards, focaccia bread, and tortellini

Five Course Private Dinner Services  
(\$100+/person)



# THE CULTIVATED PIG

KEVIN AYDELOTT & JIMMY FOX



Live fire restaurant whose purpose is to purvey and elevate the craft of primal live fire cooking.

 [info@thecultivatedpig.com](mailto:info@thecultivatedpig.com)

 [thecultivatedpig.com](http://thecultivatedpig.com)

 (863) 588-3154

Boxed Lunches (\$14-\$15/person)

- Pulled pork sandwich, baked potato salad, coleslaw, BBQ sauce
- Mac-n-cheese with smoked prime brisket, BBQ sauce, green onions, & Caesar salad
- White rice, smoked sausage & chicken, grilled shrimp, Jambalaya sauce, duck fat collard greens
- V/GF: Grilled veggie sandwich with hummus, olive oil, & smoked beans
- V/GF: Vegan Buddha bowl, quinoa, marinated chickpeas, cherry tomatoes, spinach, purple cabbage, seasoned tofu, mango-avocado salsa
- V/GF: Grilled Veggie Jambalaya Skewers with rice & collard greens





# SWEETS





# BAKING BREWER

MEGHIN MAGLIANO



Baking Brewer creates delicious baked goods infused with craft beer. Have your cake and drink it too!

✉ [bakingbrewer@gmail.com](mailto:bakingbrewer@gmail.com)

🌐 [instagram.com/bakingbrewer](https://www.instagram.com/bakingbrewer)

☎ (863) 670-1551

Cupcakes (\$3 each)

- Examples: Lemon Raspberry, Chocolate Nutella with Biscoff, Birthday Cake, Apple Spiced Vanilla

Brownies/Blondies (\$3 each)

- Examples: Triple Chocolate, Cosmic, Mexican Hot Chocolate

Cookies (\$3 each)

- Examples: Oatmeal Creme Pies, Rose and Pistachio, Chocolate Chunk, Blueberry Lemon, Brown Sugar Pecan

# CAKE MAKERS STUDIO

LUIS ARIAS



Cake Makers Studio specializes in one-of-a-kind custom cakes. They take pride in making sure that every creation ordered is perfectly designed and sculpted into a delicious masterpiece!

✉ [luisarias@cakemakersstudio.com](mailto:luisarias@cakemakersstudio.com)

🌐 [cakemakersstudio.com](http://cakemakersstudio.com)

📞 (863) 937-8451

## Custom Logo Cakes

- 6" Cake for \$85
- 8" Cake for \$115
- 1/4 Sheet Cake for \$135

## Cupcakes with Printed Logo

- Dozen for \$55

## Classic Cupcakes

- Dozen for \$47



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🌐 [chocolatecovered.us](http://chocolatecovered.us)

☎ (863) 220-9709

Sweets \$8 per person

- Dessert Table & Individual Servings
  - Options: an array of mini desserts/dessert shooters, chocolate covered bacon, chocolate fruit bowl, bourbon bacon or caramel brownies, white chocolate bread pudding

# DINO'S COOKIES

Ben Mandell




**DINO'S  
COOKIES**

Gourmet Cookies Delivered Fast!

Dino's Cookies is a bakery specializing in a variety of homemade style cookies using all natural ingredients.

 [customercare@dinoscookies.com](mailto:customercare@dinoscookies.com)

 [dinoscookies.com](https://www.dinoscookies.com)

 **(407) 377-5397**

Gourmet Cookies for All (\$6 each)

- Your choice of 14 varieties of cookies for your event. Our cookies are unique and most people have never had the pleasure to taste these kinds of cookies.

Dino's Cookie Bowl Dessert Bar (\$16/person)

- Individual blondie cookie bowl filled with your choice of buttercream frosting, bananas foster, blueberry or apple filling and cannoli cream.

Dino's Cookies and Cream (\$13/person)

- This decadent dessert starts with one of our huge 5.3 ounce cookies in a bowl plus a scoop of premium vanilla ice cream and a touch of caramel or chocolate sauce.



# SPURZILE'S GOURMET

KATHRYN SPURGETIS & JEREMIAH LEWIS



Spurzile's is a gourmet food company providing gourmet desserts to satisfy your sweet tooth as well as seasoned butters to enjoy restaurant style cooking from the comfort of your own kitchen.

✉ [k.spurgetis@spurzile.com](mailto:k.spurgetis@spurzile.com)

🌐 [spurzile.com](http://spurzile.com)

☎ (352) 263-7395

Gourmet Jumbo Cookies \$4 each

- Lemon poppyseed, chocolate peanut butter, raspberry white chocolate, Nutella, oatmeal raisin, snickerdoodle, and butterscotch white chocolate

Rice Krispie's \$4 each

- Sweet maple, coconut almond, berry blast, and apple pie

Purchase in one dozen, two dozen, or four dozen batches.

# STILL LOOKING? CONSIDER USING AN ALUMNI MEMBER







**THANK YOU  
FOR  
SUPPORTING  
START-UPS  
IN LAKELAND**







# CONTACT



863-940-9660



502 E. Main St.



[elena@catapultlakeland.com](mailto:elena@catapultlakeland.com)



[catapultlakeland.com](http://catapultlakeland.com)

