

SWEET, SAVORY, AND FRUITY SNACKS / 80-550 Cal \$3.00 each

SWEET AND CRUNCHY / 550 Cal

Dried apricots, dried dates, and vanilla-almond granola.

ASIAN CRUNCH MIX / 220 Cal

Wasabi-coated peas, sesame sticks, and sunflower seeds.

CHOCOLATE DELIGHT / 370 Cal

Dark chocolate almonds and chocolate-covered espresso beans.

SEEDS AND NUTS / 250 Cal

Pumpkin seeds, sunflower seeds, and pistachios.

ORANGE, RED, AND BLUE / 100 Cal

Mandarin orange segments, red grapes, and blueberries.

MEDITERRANEAN TRIO / 370 Cal

Chopped dates, pomegranate seeds, and dried figs.

RAINBOW MEDLEY / 80 Cal

Green grapes, strawberries, and cut melon.

TROPICAL SENSATION / 100 Cal

Pineapple, kiwi, and mango.

BROWNIES / 230-370 Cal

Choice of one with any combo.

- Cream Cheese-Iced Walnut Brownie370 Cal
- Iced Fudge Brownie With Walnuts250 Cal
- Iced Plain Fudge Brownie230 Cal

COOKIES / 90-100 Cal

Choice of one with any combo.

- Macadamia Bites90 Cal
- Calypso Crunch100 Cal
- Triple Ripple Bites90 Cal

BEVERAGES / 0-200 Cal

Choice of one with any combo.

- Publix Deli Sweet Tea pint120 Cal
- Publix Deli Diet Unsweetened Tea pint0 Cal
- Publix Deli Peach Tea pint120 Cal
- Publix Deli Lemonade pint200 Cal
- Publix Spring Water 16.9 oz0 Cal

Publix uses the following ingredients in our products: peanuts, tree nuts, soybeans, wheat, eggs, milk, fish, and shellfish. Please be aware that any items on this menu may have come in contact with these ingredients.

TO PLACE YOUR ORDER

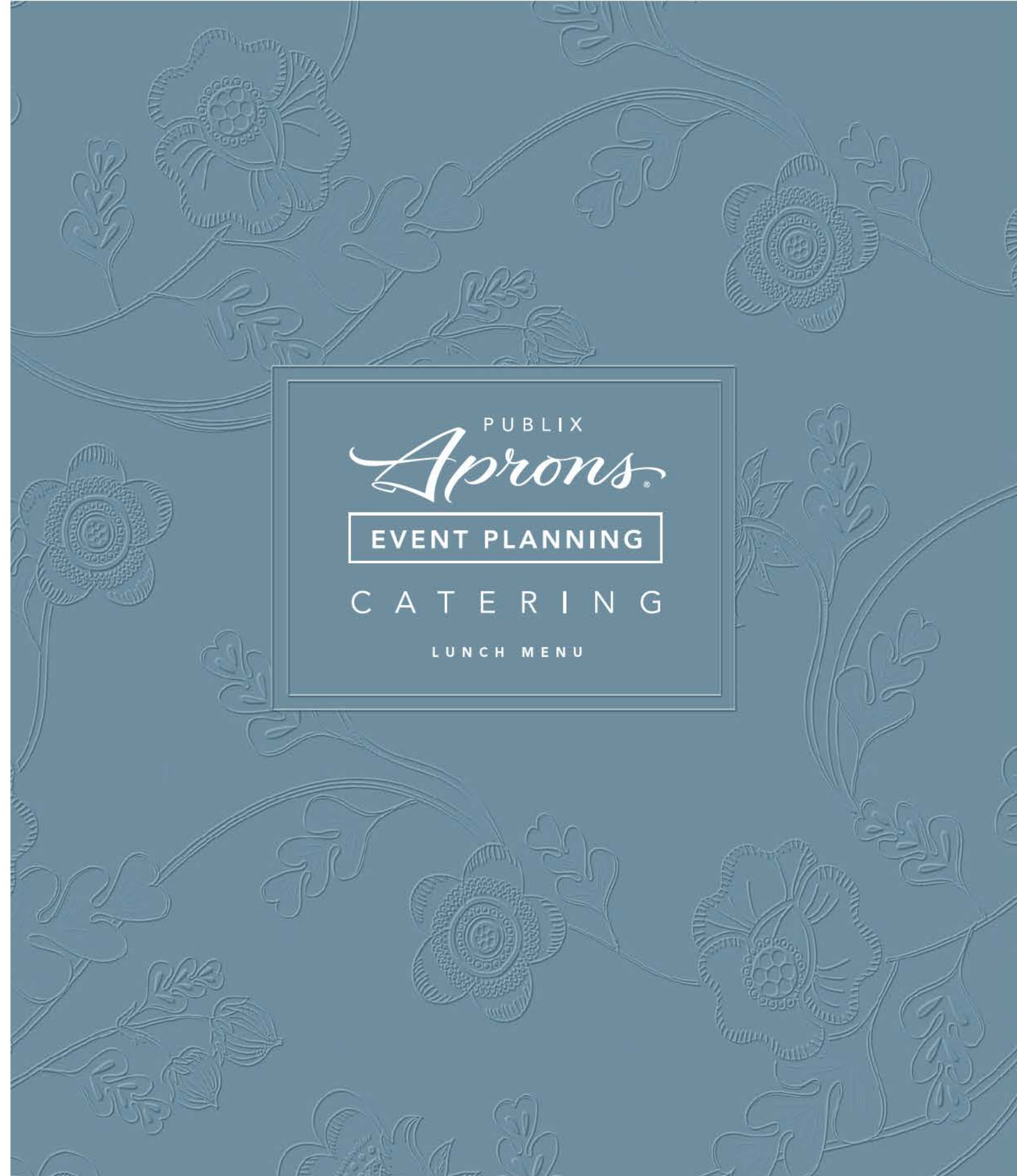
To order, simply visit or call the Event Planning desk at any of the Publix locations listed below at least 24 hours in advance. Minimum order: at least ten hot orders or ten cold orders. Tax is not included in menu prices. Delivery is free. No tipping, please. Setup and additional services available upon request for a fee. For more information, visit publix.com/catering.



SAN JOSE BOULEVARD • 10500 San Jose Blvd. • Jacksonville, FL 32257 • 904.262.4187

PLANTATION • 1181 S. University Dr. • Plantation, FL 33324 • 954.577.4264

LAKE MIRIAM SQUARE • 4730 South Florida Ave. • Lakeland, FL 33813 • 863.646.5769





LUNCH FOR A CROWD.

You want the meal to be delicious, impressive, and easy. And our catering team can deliver. Just look through this menu and you'll see what we mean. Our selections are uniquely enticing and flavorful—far beyond what you'd get with regular takeaway fare. Everyone will love lunch, and you'll love the way it happens without a hitch.

SANDWICH COMBOS / 910–2150 Cal \$12.95

Includes one sandwich, one side dish, two cookies or one brownie, and one individual beverage.

SANTA FE CHICKEN CLUB / 1120 Cal

Grilled chicken breast served on a ciabatta roll with salsa-cream cheese spread, smoked bacon, pepper Jack cheese, roasted chile-corn relish, and shredded lettuce.

TWISTED TURKEY WRAP / 690 Cal

Large spinach flour tortilla stuffed with sliced smoked turkey breast, cranberry cheddar cheese, horseradish spread, and leaf lettuce.

ROAST BEEF BLISS / 920 Cal

Cracked-wheat kaiser roll piled high with sliced roast beef, onion and chive cream cheese spread, provolone cheese, bread and butter pickles, crispy fried onions, and butter lettuce.

THE ROMAN / 690 Cal

Thinly sliced tavern ham, salami, prosciutto, provolone cheese, roasted red peppers, and leaf lettuce layered on a ciabatta roll with creamy Asiago dressing.

SIDE DISHES / 40–460 Cal

CREAMY KIMCHI SLAW / 250 Cal

Crispy shredded coleslaw and spicy julienned kimchi tossed in a creamy dressing.

PESTO RED SKIN POTATO SALAD / 450 Cal

Red skin potatoes tossed in a creamy basil pesto sauce.

BROWN RICE SALAD / 380 Cal

Short-grain brown rice mixed with dried cranberries, green onions, and feta cheese.

HUMMUS AND BABY CARROTS / 460 Cal

Classic chickpea hummus served with crunchy baby carrots.

PICKLE COMBO / 170 Cal

Kosher spears, tiny sweet pickles, and Spanish Queen olives.

SPICY PICKLE COMBO / 40 Cal

Spicy okra spears, zesty garlic pickle chips, and hot cherry peppers.

HOT ENTRÉE COMBOS / 1020–2630 Cal \$12.95

Includes one hot entrée, two hot sides, two cookies or one brownie, and one individual beverage.

MOJO PORK AND BLACK BEANS / 380 Cal

Tender, juicy pieces of mojo-marinated pork shoulder served with seasoned black beans.

BAKED LASAGNA / 920 Cal

Layers of seasoned beef, blended cheeses, and tender pasta topped with marinara sauce and mozzarella cheese.

TURKEY MEATLOAF WITH MUSHROOM GRAVY / 670 Cal

Handmade turkey meatloaf made with herbs and vegetables and served with a mushroom-turkey gravy.

CHICKEN PARMESAN WITH MARINARA SAUCE / 650 Cal

Breaded chicken cutlets baked with marinara sauce and sliced mozzarella cheese.

BEEF AND PORK MEATLOAF WITH HERBED BEEF GRAVY / 430 Cal

A blend of ground beef and ground pork seasoned with garlic and herbs and served with beef gravy accented with fresh herbs.

HOT SIDE DISHES / 230–570 Cal

ULTIMATE MAC AND CHEESE / 570 Cal

Baked macaroni noodles with traditional sauce enhanced with sharp cheddar cheese and smoked Gouda.

SWEET POTATO CASSEROLE / 480 Cal

Seasoned mashed sweet potatoes topped with dried cranberries and crispy fried onions.

LOADED MASHED POTATOES / 450 Cal

Garlic mashed potatoes mixed with smoked bacon, green onions, shredded cheddar cheese, and sour cream.

OVEN-ROASTED ROSEMARY RED POTATOES / 330 Cal

Quartered red skin potatoes tossed with melted garlic butter and roasted to a golden brown, mixed with fresh chopped rosemary.

SAUTÉED CORN WITH PARSLEY, LIME, AND PECORINO CHEESE / 410 Cal

Yellow corn kernels sautéed with garlic and sweet onions and tossed with red bell peppers, fresh lime juice, parsley, and grated Pecorino cheese.

GREEN BEANS AMANDINE / 390 Cal

Tender green beans sautéed with butter and garlic, tossed with fresh lemon juice, and topped with sliced toasted almonds.

STEAMED BROCCOLI WITH HERB BUTTER / 230 Cal

Spears of fresh broccoli topped with seasoned garlic-herb butter.

SALAD COMBOS / 810–1810 Cal \$12.95

Includes one salad with an add-on, two cookies or one brownie, and one individual beverage.

SOUTHWESTERN CAESAR SALAD / 840 Cal

Crisp romaine lettuce served with a creamy chipotle-lime Caesar dressing, poblano-corn relish, sliced cherry tomatoes, fresh avocados, grated Parmesan cheese, and Santa Fe-style tortilla strips.

MEDITERRANEAN SALAD / 470 Cal

Baby spinach leaves topped with marinated chickpeas, sliced English cucumbers, roasted red peppers, feta cheese, pepperoncini, and Greek vinaigrette.

BUFFALO-STYLE SALAD / 660 Cal

American-style lettuce blend served with a Buffalo-blue cheese dressing and topped with thinly shaved celery, carrots, fennel, and radishes and garnished with sunflower seeds and ranch-seasoned herb croutons.

CAPRESE GARDEN SALAD / 640 Cal

Mixed baby spring greens, fresh mozzarella, cherry tomatoes, pickled giardiniera vegetables, artichoke hearts, and creamy balsamic vinaigrette.

SALAD ADD-ONS

(6-ounce portion)

- Crispy Chicken Tenders 400 Cal
- Smoked Turkey Breast 180 Cal
- Citrus Grilled Chicken Breast 300 Cal
- Grilled Portabella Mushrooms 160 Cal
- Grilled Salmon Fillet 400 Cal