



Catering and Banquet Menu

PASSED APPETIZERS

Cold

\$ 4 per piece

Pimento Cheese Deviled Eggs / Smoked Paprika / Brown Sugar Bacon
Tuna Tartar / Sesame Cone / Avocado Mousse / Sriracha-Soy Marinade
Three Pepper Crusted Beef Tenderloin / Rosemary Crisp / Apple-Bacon Jam /
Caramelized Onion Aioli
Pastrami Smoked Salmon Rueben / Rye Crisp / 1000 Island / House Pickles
Hoisin Marinated Pork Tenderloin / Crisp Wonton / Wasabi / Apricot
Lobster and Mango Tartlet / Cilantro Crème
Cranberry Blue Cheese Crustini / Pumpernickel / Spiced Pecan
Chili Garlic Shrimp / Rice Wine Compressed Cucumber / Toasted Sesame
Heirloom Tomato Bruschetta / Garlic Crisp / Mozzarella / Olive Tapenade
Pesto Marinated Organic Chicken / Grilled Naan/ Tomato-Balsamic Relish
Poached Shrimp Cocktail / Cocktail Sauce
Smoked Duck / Cherry Marmalade / Truffle-Chive Brioche

Hot

\$4.5 per piece

House Cured Lamb Bacon Gyro / Pita / Gem Lettuce / Tzatziki
Florida Conch Fritters / Coconut-Red Curry Sauce
Crispy Buffalo Chicken / Savory Waffle / B&B Pickles / Black Pepper Molasses
Florida Grouper and Scallop "Corn Dog" / Citrus-Coriander Mustard
Braised Beef En Croute / Horseradish Crème
Blue Crab Cakes / Sauce Gribiche
Vegetable Spring Rolls / Orange-Soy Marmalade
"Shrimp and Grits" / Blackened Shrimp / Grit Cake / Tomatillo Relish
Roasted N.Z. Lamb Persille / Florida Mango Chimichurri
Smoked Brisket / Smoked Gouda Crustini / Caramelized Onion BBQ Sauce
Sriracha and Coconut Chicken Satay / Peanut-Soy Dipping Sauce
Pesto Marinated Shrimp / Proscuitto / Balsamic Syrup
Brie and Raspberry Filo
House Cured Pork Belly / Bourbon-Maple Glaze / Pickled Mustard

CARVING STATIONS

Oak and Pecan Smoked Beef Brisket / Sweet and Spicy Rub / House BBQ Sauce /
House Garlic Brioche Rolls
\$200 (Serves 30)

Porchetta / Pesto Marinated Pork Loin wrapped in Crispy Pork Belly / Caramelized Onion
Pork Jus / Cheddar-Jalapeno Cornbread
\$275 (Serves 25)

Three Pepper Crusted Beef Tenderloin / Horseradish Crème / Au Jus / Hard Rolls
\$350 (Serves 18)

Apple Smoked Bacon Wrapped White Marble Farms Pork Loin / Onion Pork Jus / Parker
House Rolls
\$225 (Serves 25)

Slow Roasted Pit Ham / Local Honey Mustard / Pineapple-Brandy Jus / House Garlic
Brioche Rolls
\$ 375 (Served 35-40)

Oven Roasted Prime Rib / Horseradish Crème / Whole Mustard / Au Jus / Hard Rolls
\$425 (Serves 30)

Cedar Roasted Salmon / Maple Bourbon Glaze / Parker House Rolls
\$200 (Serves 18-20)

Thyme and Rosemary Brined Turkey / Cranberry Jam / Turkey Gravy / Buttermilk Biscuits
\$225 (Serves 30)

Salt Crusted Florida Grouper / Citrus-Coriander Mustard / Sesame Lavash Crackers
\$395 (Serves 35-40)

Salmon "Wellington" / Julienne Vegetable / Puff Pastry / Dijonaise / Assorted Rolls
\$ 275 (Serves 20-25)

PLATED DINNER SELECTIONS

Salads

Caesar Salad / Crisp Romaine Lettuce / Parmesan Cheese / Herb-Garlic Crouton /
Sundried Tomato Crisp / Creamy Caesar Dressing

House Salad / Organic Mixed Greens / Cherry Tomato / Julienne Carrot / English
Cucumber / White Balsamic Vinaigrette

Farmhouse / Organic Baby Spinach / Hard Cooked Egg / Bacon Lardon / Stilton Blue
Cheese / Whole Mustard Emulsion

Watercress Salad / Aged Vermont Cheddar Cheese / Granny Smith Apple / Dried Cranberry / Florida Citrus Dressing

Heirloom Tomato Salad / Burrata Cheese / Arugula / Garlic Crisp / Basil and Olive Oil Dressing

FCC / Market Greens / Heart of Palm / Orange Supreme / Shaved Fennel / Radish / Honey-Lemon Vinaigrette

Poultry

Tuscan Roasted Chicken / Mozzarella / Serrano Ham / Orzo / Sundried Tomato Pesto
\$44

Herb Roasted Organic Chicken / Parsnip and Caramelized Onion Aioli / Glazed Carrot / Brandy Chicken Jus
\$46

Cashew Crusted Chicken / Carrot-Curry Puree / Saffron Rice / Coconut-Kaffir Lime Emulsion
\$42

Buttermilk Fried Chicken / Whipped Boursin Potatoes / Braised Greens / Mushroom Gravy
\$38

Dried Fruit Stuffed Quail / Herb Roasted Red Potatoes / French Beans / Rosemary Jus
\$40

Beef

Braised Beef Short Ribs / Pommies Puree / Glazed Tri Color Carrots / Merlot Braising Jus
\$45

Steak Frites / **12 oz** Salt Roasted Ribeye / Shoestring Potatoes / Broccolini / Black Garlic Aioli
\$55

Petite Beef Tenderloin / Chive Potato Puree / Balsamic Onions / Cabernet Veal Jus
\$48

Caramelized Shallot and Herb Crusted 10 oz N.Y. Strip / Warm Fingerling Potato Salad / Asparagus / Mustard Aioli
\$42

8 oz Filet Mignon / Leek and Mushroom Risotto / Butter Poached Shaved Asparagus / Thyme and Red Wine Reduction
\$60

Seafood

Ora King Salmon / Quinoa Pilaf / White Asparagus / Spicy Pineapple Buerre Blanc
\$50

Roasted Salmon Provencal / Parmesan Farro / Broccoli Rabe / Tomato-Caper Sauce
\$48

Alaskan Halibut / Barley and Sunflower Risotto / Charred Zucchini / Pearl Onion / Gold Balsamic Jus
\$55

Blue Crab Crusted Florida Grouper / Lobster Succotash / Corn Veloute
\$52

Fennel Scented Florida Cobia / Vanilla-Sweet Potato Puree / Crispy Brussels Sprouts / Port Wine Reduction
\$42

Cilantro and Lime Marinated Line Caught Swordfish / Coconut Rice / Spiced Sweet Potato / Mango-Jalapeno Relish
\$40

Seared Idaho Brook Trout / Petite Potatoes / Herb Scented Root Vegetables / Lemon-Tarragon Emulsion
\$38

Leek and Crab Stuffed Flounder / White Beans / Tasso Ham / Fennel Veloute
\$42

Vegetarian

Wild Rice and Mushroom Wellington / Pommes Puree / Roasted Asparagus / Mushroom Veloute
\$28

Farmers "Pot Pie" / Braised Black Lentils / "Creamed" Corn / English Peas / Sweet Potato Puree
\$27

Soba Noodle Pho / Hong Shei Mushrooms / Julienne Vegetables / Vegetable Pho / Bok Choy
\$25

Roasted Vegetable Lasagna / Garlic-Parmesan French Bread
\$25

Vegetable Korma / Spicy Vegetable and Potato Stew / Curry Scented Rice
\$25

Chickpea Picatta / Chickpea Cake / Broccolini / Whipped Boursin Potatoes / Piccata
Sauce
\$25

Duets

Petite Filet and Maine Lobster
\$70

N.Y. Strip and Alaskan Halibut
\$68

Braised Short Ribs and Crab Stuffed Shrimp
\$65

Roasted Chicken and Salmon
\$60

DISPLAY STATIONS

Antipasto Display

Cured Italian Meats / Olive Tapenade / Sundried Tomato Hummus / Marinated
Artichoke Hearts /
Olives / Grilled Breads
\$18 pp

Domestic and Imported Cheese Display

Dried Fruits / Assorted Nuts / Assorted Crackers
\$25 pp

Smoked Seafood Display

Assorted Smoked Salmon and Trout / Hard Cooked Egg / Red Onion / Capers / Tomato /
Bagel Crisps
\$22 pp

Chilled Seafood Display

Poached Shrimp / Shucked Oysters / Lemon-Herb Chilled Clams
Cocktail Sauce / Mignonette / Lemon Wedges
\$35 pp

Vegetable Crudit  Of Fresh Seasonal Vegetables

Avocado Ranch / Blue Cheese / Roasted Red Hummus
\$18 pp

Roasted Vegetable Display

Eggplant / Zucchini / Squash / Carrot / Broccoli / Asparagus / Balsamic Mushrooms
\$15 pp

Chips and Dips

Spiced Nachos / Fiddle Chips / Salsa / Guacamole / Black Bean Dip / Warm Chili Con Queso Dip / Onion Dip

\$12 pp

Street Tacos

Sliced and Marinated Beef / Ginger-Sesame Chicken / Hoisin Pork Belly
Kimchee / Napa Cabbage Slaw / Cilantro / Smoked Peanuts / Lime / Sriracha-Soy Dressing / Chimmichurri /

\$25 pp

Fresh Fruit Display

Sliced Seasonal Fruit and Berries

\$15 pp

CULINARY ACTION STATIONS

Stir Fry Station

Made to Order Stir Fry with Choice of Grilled Tofu, Sesame Chicken, Teriyaki Shrimp, Char Sui Beef, Carrots, Julienne Snow Peas, Edamame, Nappa Cabbage, Japanese Mushroom, Onion, Water Chestnuts, Jasmine Rice, Noodles, Sriracha-Soy Sauce or Lemongrass-Ginger Coconut Curry

\$20 pp

Pasta Station

Your Choice of Three Pasta's and Three Sauces Cooked to Order
Penne / Rigatoni / Linguini / Bow Tie / Gnocchi / GF Pasta / Cavatappi
Marinara / Al Fredo / Putanessca / Tomato-Vodka / Pesto / Bolognese /
Served with House Made Meatballs / Assorted Vegetables and Proteins and Garlic Bread

\$20 pp

Market Salad Station

Salads hand Tossed to Order
Romaine / Spring Mix / Spinach / Ice Burg
Marinated Shrimp / Roasted Chicken Breast / Turkey / Diced Pit Ham / Bacon
Tomato / Onion / Pepper / Broccoli / Radish / Cucumber
White Balsamic / Ranch / Blue Cheese / Green Goddess

The Mac and Cheese Bar

Cavatappi Pasta / Macaroni / Penne Pasta
American Cheese Sauce / Pepper jack Cheese Sauce / Goat Cheese and Truffle Sauce

Tasso Ham / Smoked Bacon / Cajun Shrimp / Smoked Chicken / Pork Belly
Tomato / Roasted Peppers / Scallions / Mushrooms

Buttered Bread Crumbs / Hot Sauce

\$18 pp

Slider Station

Beef / Chicken / Salmon / Brioche Slider Rolls / Tomato Chutney / Napa Slaw /
Avocado "Mayo" / House Made BBQ Chips

\$25 pp

Fajita Station

Marinated Steak / Chili-Cumin Chicken / Grilled Shrimp
Caramelized Onions / Peppers / Shredded Cheddar / Tomato / Shredded Lettuce
Sour Cream / Salsa / Chipotle Mayo / Guacamole
Warm Flour Tortilla

\$26 pp

Shrimp and Grits

Cajun Seasoned Shrimp /
Parmesan Grits / Smoked Cheddar and Jalapeno Grits / Tasso Ham and Sundried
Tomato Grits

\$28 pp

CULINARY BUFFETS

Gulf Ocean Bake

Lobster Bisque
Mixed Green Salad / Traditional Accompaniments / Blue Cheese /Ranch / Balsamic
Chilled Seafood Ceviche / Roasted Peach, Spinach, Maple Pecan, Goat Cheese,
White Balsamic Vinaigrette / Tomato, Avocado, Cucumber, with Sherry Vinaigrette
Old Bay Roasted Red Potatoes / Lemon Scented Asparagus
Stuffed Quahog Clams with Smoked Bacon / White Wine Braised P.E.I. Mussels
Skillet Seared Crab Cakes / Lemon Aioli / Black Grouper / Florida Mango-Chipotle
Sauce
Roasted Chicken Breast / Rosemary-Lemon Sauce
Made to Order S'mores / Mango Panna Cotta / Black Forest Chocolate Cake

\$85 pp

Back Yard Grill Out

Roasted Tomato Soup
Mixed Green Salad / Traditional Accompaniments / Blue Cheese /Ranch / Balsamic
Macaroni Salad / Broccoli Slaw / Blue Cheese and Smoked Bacon Potato Salad
Our Special Blend Burger Patty / All Beef Jumbo Hot Dog / Grilled BBQ Chicken /
Bratwursts
Fiddle Chips / Salt and Vinegar Chips / BBQ Chips
Lettuce / Tomato / Onion / Dill Pickles
Cheddar Cheese / American cheese / Provolone Cheese / Swiss cheese
Bacon / Caramelized Onion / Mushrooms / Jalapenos
Truffle Mayo / Mustard / Ketchup / Relish / BBQ Sauce
Assorted Fruit Pies / Cookies / Brownies / Watermelon Wedges

\$ 65 pp

Smoke House Experience

French Onion Soup

Wedge Salad Station / Cherry Tomatoes / Candied Bacon / Blue Cheese Crumbles /
Blue Cheese Dressing / Balsamic Vinaigrette
Cucumber / Tomato / Red Onion Salad

Spinach Salad / Hard Cooked Egg / Confit Mushrooms / Bourbon Bacon Lardons /
Mustard Dressing

Baked Mac and Cheese / Roasted Asparagus / Baked Potato Bar

K.C. Style Smoked Brisket / Cedar Plank Smoked Salmon-Maple Bourbon Sauce
Sweet and Spicy ½ Roasted Chicken / Bacon Wrapped and Smoked White Marble Pork
Loin

Chipotle BBQ Sauce / House BBQ Sauce / Pomegranate BBQ Sauce
Warm Mason Jars Salted Bread Pudding / Assorted Fruit Tarts / Chocolate and Peanut
Butter Mousse Cake

\$70 pp

Floribbean Experience

Crab and Coconut Bisque

Mixed Green Salad / Mango / Pineapple / Tomato / Cucumber / Carrot / Heart of Palm
Key Lime Dressing / Balsamic /

Heart of Palm / Pineapple / Sweet Potato / Macadamia Nuts

Noodle Salad / Julienne Vegetables / Coconut-Curry Dressing

Cilantro and Lime Rice / Florida Honey and Citrus Glazed Carrots

Guava Shrimp Kebabs / Macadamia Crusted Chicken / Mojo Smoked Pork Ribs

Key Lime Pie / Mango Panna Cotta / Pineapple Upside Down Cake

\$60 pp

Tuscan Experience

White Bean and Escarole

Antipasto Platter with Cured Meats and Cheese

Caesar Salad / Crisp Romaine / Parmesan / Garlic-Herb Croutons / Caesar Dressing

Panzanella Salad / Tomato Mozzarella and Roasted Pepper Salad / Tuscan Three Bean
Salad

Warm Parmesan Farro / Roasted Garlic Broccoli Rabe with Wilted Tomatoes

Lemon and Rosemary Chicken / Mediterranean Sea Bass with Tomato and Caper Relish
/ Cabernet Braised Short Ribs

Tiramisu / Assorted Biscotti / Cannoli

\$55 pp

Low Country Experience

Shrimp Gumbo

Kale and Leafy Green Salad / Spiced Pecans / Cucumber / Carrot / Tomato / Corn
Bread Croutons

Peppercorn Ranch / Bourbon-Peach Dressing / Balsamic Vinaigrette

Country Green Bean and Tomato Salad / Smoked Bacon Vinaigrette / Andouille
Sausage and Heirloom Bean Salad

Braised Collards with Smoked Ham Hock / Buttered Corn Succotash / Roasted Sweet
Potatoes with Bourbon and Brown Sugar

Crispy Fried Chicken / Fried Catfish / Braised and Pulled Pork

Pecan Pie / Peach Cobbler / Chocolate Cream Pie

\$50 pp

The New York Deli Experience

Manhattan Clam Chowder
Assorted House Made Potato Chips
Mixed Green Salad / Traditional Accompaniments / Blue Cheese / Ranch / Balsamic
Classic Potato Salad / Cole Slaw
Deli Meat Board to include: Honey Ham / Slow Roasted Turkey / Salami / Pastrami
Cheese Board: Cheddar / Swiss / Provolone / American
Lettuce / Tomato / Onion / Pickles
Assorted Bread and Rolls
Mayonnaise / Mustard / 1000 Island Spreads
Assorted Cookies / Brownies / Blondies
\$ 40 pp

DESSERTS

Blueberry Financier / Sweet Mascarpone Crème / Georgia Peach / Blueberry anise
Puree

Vanilla Panna Cotta / Florida Mango Relish / Kiwi Puree

Chocolate Cake / Peanut Butter Mousse / Salted Caramel / Chantilly Crème

N.Y. Style Cheesecake / Berry Compote / Whipped Cream

Fresh Fruit Tart / Pastry Cream / Mango Puree

Rum Raisin Crème Brulee / Bourbon Soaked Gold Raisin / Cinnamon Whipped Cream

Carrot Cake / Spiced Carrot Cake / Cream Cheese and White Chocolate Mousse /
Candied Pecan Brittle

Chocolate Entremet / Three Layer Mousse / Salted Carmel

Tiramisu / Coffee Soaked Lady Fingers / Coffee and Mascarpone Mousse