



## 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  
**\$50**

**Caramelized Shallot and Herb Crusted 10 oz N.Y. Strip** / Warm Fingerling Potato Salad / Asparagus / Mustard Aioli  
**\$58**

**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  
**\$42**

**Seared Idaho Brook Trout** / Petite Potatoes / Herb Scented Root Vegetables / Lemon-Tarragon Emulsion  
**\$42**

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

## Vegetarian

**Wild Rice and Mushroom Wellington** / Pommes Puree / Roasted Asparagus / Mushroom Veloute  
**\$30**

**Farmers "Pot Pie"** / Braised Black Lentils / "Creamed" Corn / English Peas / Sweet Potato Puree  
**\$30**

**Soba Noodle Pho** / Hong Shei Mushrooms / Julienne Vegetables / Vegetable Pho / Bok Choy  
**\$30**

**Roasted Vegetable Lasagna** / Garlic-Parmesan French Bread  
**\$30**

**Vegetable Korma** / Spicy Vegetable and Potato Stew / Curry Scented Rice  
**\$30**

**Chickpea Picatta** / Chickpea Cake / Broccolini / Whipped Boursin Potatoes / Piccata  
Sauce  
**\$30**

**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**

**Minimum of two required**

### **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