

hot and chilled hors d'oeuvres

[minimum of two dozen each]
we recommend six pieces per person per hour

chilled selections ~ must be ordered by complete dozen(s)

[per dozen]

roquefort cheese stuffed medjool dates

buffalo mozzarella skewered with prosciutto and olives

white bean spread with cumin and garlic on ciabatta bread

marinated artichoke salad on herb toast

mushroom and goat cheese bruschetta with lemon-porcini vinaigrette

goat cheese on black olive crostini with tomato tapenade

pineapple chicken salad with toasted coconut on raisin toast

duck confit and blueberry jelly tartlet

asparagus wrapped in prosciutto

spicy bombay chicken salad in cilantro phyllo cup

tropical crab salad on endive leaf

layered gazpacho and rock shrimp shooters

ahi tuna seared-rare with daikon sprouts on crispy wonton

spicy lemon grass tuna tartar on crispy wonton

dill crepe with smoked salmon and boursin cheese

smoked salmon lollipops with lemon-dill cream cheese and tabiko caviar

creamy artichoke and spinach tapenade baked on ciabata crostini

exotic mushrooms and black truffles in a crispy potato cup

grilled portobello crostini with tomato-basil relish

wild mushroom and ricotta on herb toast

spinach and asiago tortellini skewers with tomato-basil alfredo

prosciutto and basil wrapped prawns

hot selections ~ must be ordered by complete dozen(s)

[per dozen]

thai style spring roll, hoisin

tomato soup chasers with mini grilled cheese

tartlet of cambozola cheese with fig cardamom jam

spinach and feta cheese spanikopita

warm tartlets of goat cheese and asparagus salad with port wine glaze

wild mushroom turnovers with watercress and garlic puree

caribbean jerk chicken turnover with cilantro crème fraiche

coconut chicken with orange-horseradish sauce

beef or chicken wellington

bamboo steamed lobster wontons...soy-ginger butter

crispy panko crusted shrimp with soy-ginger dipping sauce

herbed shrimp on rustic crouton with fork smashed white beans and parsley oil

beef empanada with black bean salsa

minted lamb kebab with cumin and crushed garlic yogurt

roasted baby lamb chop with tarragon-mint mustard

mini crab cakes with old bay aioli

red bliss potatoes with gorgonzola cream and crispy pancetta

satay... choice of chicken, pork, beef or shrimp served with dipping sauces

smoked salmon and herb cheese in phyllo pastry

bay scallop skewer with parma ham and pesto aioli

twice baked fingerling potato with lobster and truffle oil

japanese sushi bar ~ minimum of 10 guest

[based on six pieces per person]

nigiri sushi: tuna, salmon, whitefish, shrimp or tako

maki sushi: varieties of rolled sushi

sashimi: selections of the finest sashimi grade fish

all displays served with soy sauce, wasabi mustard, pickled ginger and chopsticks

porcelain spoon station ~ minimum of 10 guest

[please select three]

[based on three per person]

bigeye tuna tartare...extra virgin olive oil...caperberry...sal de gris

quenelle of salmon tartare...lemon crème fraiche

“macaroni and cheese”...white truffle oil...fontina cream

rock shrimp ceviche...chili-lime ponzu sauce

roasted red and yellow beets...gorgonzola...candied walnuts

smoked bay scallops...rice wine vinegar...cucumber salad

ultimate raw bar ~ minimum of 10 guest

[please select four]

[based on six pieces per person]

chilled colossal shrimp...lobster medallions...split king crab legs

new zealand mussels...cold water oysters...farmed littleneck clams

shaved horseradish cocktail sauce...shallot mignonette...key lime mustard sauce

lemon halves

stone crab claws [seasonal]

box lunch

includes choice of cole slaw or potato salad, bag of chips, whole fruit, cookie or brownie, soft drink or bottled water, plasticware and napkins

(select two half sandwiches)

black pepper crusted shaved roast beef

swiss cheese, tomato and horseradish mayo

pulled spit-roasted chicken

brie, cucumber slices and dijonnaise

honey glazed ham and smoked gouda cheese

dusseldorf mustard and shaved red onions

turkey club wrap

mayo, lettuce, tomato and bacon

grilled mediterranean sandwich

marinated tomatoes and buffalo mozzarella, arugula, roasted pepper and grilled mushrooms

above menu available as buffet

deli buffet ~ minimum of 10 guest

artichoke, basil and oven dried tomato pasta salad

tossed valley greens with crumbled goat cheese, orange-vanilla vinaigrette

couscous with fresh herbs, orange segments, raisins and pistachios

selection of gourmet sandwiches

[sandwiches are served in individual portions]

genoa salami and sugar cured ham...provolone cheese...chunky olive salad...herb vinaigrette...focaccia

roasted turkey...brie cheese...dijonnaise...crisp lettuce...cornichons...croissant

prosciutto...fresh tomato...buffalo mozzarella...basil...balsamic vinaigrette...ciabatta

roasted vegetable stack...portobello...red and yellow peppers...cippolini onions...eggplant...arugula aioli...baguette

flavored potato chips

pastry chef's choice of desserts

intracoastal lunch buffet ~ minimum of 20 guest

arugula and endive salad with spicy candied pecans and roquefort cheese, lemon vinaigrette

hearts of romaine lettuce with herbed croutons, parmigiano-reggiano cheese, classic caesar dressing

tomato, red onion and bread salad with fresh mozzarella and fire roasted peppers, herb vinaigrette

garlic and rosemary marinated chicken, pan drippings

lemon tilapia with artichokes

roasted new potatoes

seasonal vegetables

house baked bread

pastry chef's choice of desserts

italian buffet ~ minimum of 20 guest

antipasto display to include grilled eggplant and zucchini, roasted red peppers and balsamic mushrooms and prosciutto wrapped melon

hearts of romaine lettuce with herbed croutons, parmigiano-reggiano cheese, classic caesar dressing

classic chicken piccata

penne and cheese tortellini

marinara, alfredo and pesto sauces

choice of grilled vegetables, grilled chicken, italian sausage, mushrooms and roasted garlic

garlic bread

pastry chef's choice of italian desserts

reception platters

cheese presentation

chef's recommendations may include...mimolette...roquefort...epoisses...ash goat cheese...tete de moine

artisanal breads and crackers

quince moutarde and black olive jam

gourmet nuts and dried fruits

seasonal vegetables and dipping sauces

asparagus...baby green beans...carrots...zucchini...grape tomatoes

yellow squash...belgian endive...radish...celery

lemon-dill crème fraiche...roquefort crème...tomato-sherry vinaigrette...herbed buttermilk dip

platters

assortment of hand rolled sushi and sashimi tuna, salmon, yellow tail, eel, shrimp and california roll

(based on 3 pieces per person)

tortilla chips with black bean dip, roasted peppers, tomato salsa, sour cream and guacamole

mediterranean style hummus w/ turkish tomato salad, garlic olives, cucumber raita
marinated feta cheese and hand toasted pita

cold antipasto of prosciutto di parma, imported cheeses, marinated olives
tomato tapanade, grilled artichokes and rustic croutons

sliced seasonal fruits and berries with minted yogurt dipping sauce

inner buffets

all buffets include coffee and tea.

create your own buffet minimum 25 guest

select two salads

toasted israeli couscous salad with dried figs, pista chios and curry-shallot vinaigrette
black bean salad with red onion, bell peppers and smoked tomato vinaigrette
fingerling potato salad with apple wood smoked bacon and artichokes, dijonnaise dressing
orzo salad with roasted tomatoes and feta cheese, basil vinaigrette
hearts of romaine lettuce with herbed croutons, parmigiano-reggiano cheese, classic caesar dressing
local baby greens with grape tomatoes and crushed olives, balsamic vinaigrette
spinach and frisee salad with prosciutto, sherry-almond vinaigrette
grilled asparagus and marinated shitake mushrooms, edamame and daikon sprouts, miso vinaigrette
tossed valley greens with crumbled goat cheese and blood orange-vanilla vinaigrette

entrees

two entrees

three entrees

Filet of beef tenderloin with red wine shallots
bourbon glazed pork loin, apple-raisin chutney
rosemary-garlic marinated chicken
sage seared chicken breast, natural jus
boneless chicken with aromatic coconut broth, lo mein noodles, broccoli and tofu
osso bucco with pearl onion and mushroom ragout
balsamic braised boneless short ribs
lemon and parsley crusted grouper
roasted salmon with tomato fondue, braised fennel and warm olive vinaigrette
grilled mahi mahi, pineapple-red onion salsa
pan seared halibut on cannelloni beans, tomatoes and wilted escarole ragout [seasonal]
shellfish paella, chorizo and saffron rice, cilantro oil
penne pasta with oven dried tomatoes, caramelized onions and warm pancetta vinaigrette
risotto of truffle oil, roasted crimini mushrooms, asiago and parmigiano-reggiano

select two sides

creamy yukon potatoes
sweet potato hash
pecan wild rice

mushroom barley risotto
mediterranean cous cous
goat cheese potato gratin
seasonal vegetables
grilled vegetable tian

chef's selection of three desserts

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## **florida grill ~ minimum 20 guest**

red and yellow tomato and cucumber salad, bermuda onion, red wine vinegar and olive oil  
chilled cavatappi pasta and fresh pencil asparagus, dijon vinaigrette

[please select two of the following entrees]

shrimp and scallop kabobs

barbecued chicken

baby back ribs

beef and vegetable kabobs, chimichurri sauce

grilled breast of chicken, chipotle lime glaze

marinated mahi mahi, grilled pineapple salsa

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twice baked potato

Seasonal Vegetables

jalapeno corn bread with sweet butter

tropical fruit skewers

carrot chiffon cake

seasonal fruit cobbler

mango torte

## **latin night ~ minimum 20 guest**

mushroom ceviche

platter of sliced chorizo and manchego cheese

hearts of palm, tomato and red onion, lime-cilantro vinaigrette

parillada...grilled chicken, sausage and marinated skirt steak, chimichurri

red snapper, spiced tomato sauce

paella valencia...saffron rice tossed with chorizo, chicken, mussels, clams, calamari and shrimp,

sweet peas and roasted red peppers

sweet plantains

cuban bread with sweet butter

sliced fresh mango and papaya

tres leches

caramel flan

tarts...arabica coffee, caramelized pineapple and chocolate banana