Custom Receptions

Cocktail Reception
Passed Appetizers

Choice of Three: $15 per person
Choice of Four: $18 per person
Choice of Five: $21 per person

Hors d’oeuvre pricing is based on 1.5 pieces per person for 1 hour duration

Hot Hors D’oeuvres
Korean BBQ Beef Skewers
Jumbo Lump Crab Cake, Citrus Remoulade
Coconut Chicken Skewer, Thai Peanut Sauce
Crispy Eggplant, Goat Cheese, Plum Tomato Jam
Maytag Stuffed Button Mushrooms
5 Spice Braised Short Rib Steam Cakes, Asian Slaw
Crispy Goat Cheese with Honey & Pistachio
Chinese Shrimp Toasts with Sweet Chili Soy Glaze
Crispy Artichokes, Lemon Coriander Aioli
Bahamian Conch Fritters, Creole Sauce
Petite Meatball, Tomato Sauce, Pecorino
Vegetable Spring Roll

Cold Hors D’oeuvres
Florida Catch Ceviche
Tuna Tartar, Scallions, Chili Ponzu Sauce, Wonton Crisp
Poached Shrimp, Cocktail Sauce
Watermelon and Feta Skewer, Mirin and Mint Vinaigrette
Prosciutto and Ripe Melon Skewers
Tomato Bruschetta, Goat Cheese, Crostini, Balsamic Glaze
Smoked Salmon, Potato Pancake, Crème Fraiche, Chive
Antipasti Skewer, Basil Oil, Balsamic Glaze
Beef Tartar, Ciabatta Crouton, Arugula, Truffle Aioli
Roasted Garlic Hummus, Crisp Cucumber, Olive Tapenade

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Reception Displays

**Charcuterie**
Spicy Coppa, Saucisson Salami & Prosciutto  
Semi-Soft, Hard & Bleu Cheese Selection  
House Pickles, Olives, Marmalades  
Seeded Flatbread and Crackers  
Small: $175(25pp) / Medium $275(50pp) / Large $400(75pp)

**International & Domestic Cheeses**  
Semi-Soft, Hard & Bleu Cheese Selection  
House Pickles, Olives, Marmalades  
Red Grapes  
Seeded Flatbread and Crackers  
Small: $125(25pp) / Medium $225(50pp) / Large $300(75pp)

**Fresh Vegetables & Dips**
Display of Crisp Vegetables  
Whipped Feta & Roasted Pepper Dip  
House Herb Ranch & Spanish Bleu Cheese  
Seeded Flatbread and Crackers  
Small: $75(25pp) / Medium $150(50pp) / Large $225(75pp)

**Mediterranean Display**
Traditional Hummus & Baba Ghanoush, Olive Tapenade,  
Whipped Feta and Roasted Pepper Dip, Cucumber Yogurt Dip, Grilled Pita Chips  
Assorted Specialty Olives & Stuffed Grape Leafs  
Small: $150 (25pp) / Medium $225(50pp) / Large $350(75pp)

**Raw Bar**
Oysters on the Half Shell  
Clams on the Half Shell  
Seasonal Crab Claws  
Jumbo Shrimp  
All Shellfish served with Mignonette & Traditional Cocktail Sauce  
(Market Price)

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Custom Buffet Dinner Stations

Please select from the below stations to customize your dinner buffet

**Bread Service**
Served Tableside Warm Dinner Rolls
Butter

**Salad Display**
Romaine Hearts & Market Greens
House Herb Ranch, Balsamic Vinaigrette, Classic Caesar
Market Vegetables to Include but not limited to:
Vine Ripe Tomatoes, Cucumbers, Shaved Red Onion, Red Peppers, Carrots
Garnishes:
Olive Oil Croutons, Candied Pecans, Shaved Parmesan Cheese
12 per person

**Petite Salads**
*Individual Servings of the following Salads elegantly displayed*
Classic Caesar
Chopped Greek Salad
Baby Iceberg, Cherry Tomato, Bleu Cheese, Crisp Bacon
Asian Slaw, Jicama,
8 per person

**Plated Salads**
*Caesar*
Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

*Baby Greens Salad*
Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette

*Local Market Greens*
Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette

*Baby Iceberg*
Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton

*Insalata Caprese*
Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze

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Carving Stations

Minimum 50 Guests are required for Carving & Action Stations
Chef Attendant Fee required 125 each

Marinated Skirt Steak
Chimichurri
15 per person

Rosemary & Peppercorn Beef Tenderloin
Horseradish Cream, Au Poivre Sauce
28 per person

Herb Roasted Prime Rib of Beef
Horseradish Cream, Au Jus
25 per person

Whole Salt Roasted Florida Catch
Citrus Vinaigrette
24 per person

Cuban Style Pork Loin
Mojo de Ajo
15 per person

Greek-Style Roasted Leg of Lamb
Roasted Garlic, Lemon, Oregano
With Greek Yogurt
22 per person

Heritage Breast of Turkey
Herb Gravy, Cranberry & Citrus Sauce
15 per person

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Savory Sides

Displays

Garden Grill
(Select 3)
Key West Pink Shrimp Skewers
Marinated Skirt Steak
Local Florida Fish
Herb Marinated Chicken Skewers
Assorted Sauces
24 per person

Prepared Pasta Station
(Select 3)
Orchetti Pasta with House Bolognese & Parmesan
Potato Gnocchis with “Carbonara” Sauce, Shiitake Mushrooms, Pancetta, Seasonal Peas
Garganelli with Market Vegetables, Roasted Tomatoes, Fresh Herbs
Rigatoni with House Made Italian Sausage, Roasted Tomatoes, Melting Mozzarella
Baked “Mac n’ Cheese”, Gremolata
18 per Person

Paella Station
Bomba Rice, Sofrito & Market Vegetables
House Chorizo, Roasted Chicken
15 per person
Shrimp, Mussels, & Clams – Additional 5 per person

Additional A La Carte Side Options
Smashed Petite Potatoes with Crème Fraiche & Chive
Creamy Potato Gratin

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All Menu Selections are Subject to Change based on Market Availability
Lemony Orzo Risotto
Grilled Market Vegetables with Olive Oil & Sea Salt
Roasted Seasonal Vegetables
Whipped Potatoes
Rosemary Roasted Red Potatoes
Green Beans with Almonds
6 per Person (per side)

Action Stations

Grain Station
Cous Cous, Farro, Quinoa
Market vegetables
Assorted Cheeses
Shrimp, Chicken, Chorizo
Herbs and Sauces
15 per person
(Chef Fee Required)

Customized Pasta Station
Farfalle, Cheese Tortellini, Penne
Tomato Basil Sauce, Pesto, Roasted Garlic Cream
Assorted Market Vegetables, Grilled Chicken, Shrimp, Parmesan
15 per person
(Chef Fee Required)

Asian Wok Station
(Select 3)
Sesame Beef & Broccoli Lo Mein
Vegetable Stir-Fry
Laughing Bird Shrimp Pad Thai with Key Lime & Peanuts
Confit Chicken Fried Rice
15 per person
(Chef Fee Required)

Dessert
Assortment of Petite Fors

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Assorted Cookies, Brownies & Tartlets
Elegantly Displayed
12 per person

**Hot Beverage Service**
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

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