Hors D’ Oeuvres & Displays

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
Vegetable Spring Roll
Petite Meatball, Tomato Sauce, Pecorino

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)

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
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