

ENHANCEMENTS



ENHANCEMENT DISPLAYS

Designed for one hour of service.

Charcuterie Board

\$10

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

Chips 'N' Dips

\$9

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

Grilled Marinated Vegetables

\$10

Seasonal Local Vegetable Selection
Marinated in Balsamic Vinegar and Garlic

Fresh Seasonal Fruits

\$9

Selected Exotic and Traditional Tropical Fruits and Berries

Fine Imported and Domestic Cheeses

\$10

Served with Marinated Olives, Assorted Breads and Crackers

Elaborate Seafood Display

\$22

Jumbo Shrimps, Selected Oysters, Mussels, Lobster Claws, Snow Crab Claws Served with Sweet Chili Cocktail Sauce and Mignonette

Jumbo Shrimp Cocktail

\$12

Selected Jumbo Shrimp with Sweet Chili Cocktail Sauce

Yellowfin Tuna Tartare

\$12

Spicy Yellowfin Tuna, Florida Avocado, Sweet Soy Glaze and Seaweed Salad

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HOT DISPLAY STATION

*Designed for one hour of service.
50 pieces (Excluding Pasta)*

Spinach and Artichoke Dip \$200
Served with Pita Chips and Tortilla Chips

Traditional Chicken Wings \$200
Buffalo Sauce, Celery and Carrots, Ranch
and Blue Cheese Dipping Sauces

Thai Chicken Thighs Lemongrass Skewers \$200
Sweet Cucumber Dipping Sauce

Beef Skewers \$200
Korean BBQ Glazed on Sugar Cane

Spiced Beef Empanadas \$200
Lime Sour Cream

Beef Meatballs \$200
With Creole Tomato Sauce

Bacon Wrapped Manchego Stuffed Dates \$200
Apricot Dipping Sauce

Pasta \$29
Red, White, Pesto & Garlic Oil
(PER PERSON)

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