



RECEPTION

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DESIGNED FOR ONE HOUR OF SERVICE
BUTLER PASSED HORS D'OEUVRES (PRICED PER DOZEN)

COLD

Bruschetta Skewers – Baby Heirloom Tomato, Foccacia, Fresh Mozzarella, and Basil Gelee	\$42
Beef Carpaccio Wrapped Jumbo Asparagus - White Truffle Aioli	\$48
Snow Crab Salad Stuffed Heart of Palm w/ Micro Arugula	\$48
Florida Cobia Poke, Toasted Macadamia Nuts, Seaweed Salads, on Wonton Crisp	\$48
Gulf Shrimp Pipette Skewers w/ Tomato Water “Cocktail Sauce”	\$42
Deviled Eggs w/ Pickled Beets and Smoked Salmon Caviar	\$36
Roasted Poblano and Avocado Mousseline with Jicama, Corn Nuts, and Micro Cilantro	\$36
Prosciutto Wrapped Figs w/ Goat Cheese Mousse	\$48
Maine Lobster Summer Roll w/ Green Mango, Jicama, and Avocado – Kumquat Ponzu.....	\$54
Watermelon and Fresno Chili Gazpacho w/ Key Lime Foam	\$36

HOT

Spicy Chicken Samosa Croquettes w/ Cilantro Yogurt Sauce	\$48
Meyer Lemon Crab Cakes w/ Sweet Pea Crème Fraiche	\$60
Black Truffle Arancini w/Heirloom Tomato Jam and Parmigiano Reggiano	\$48
Sugar Cane Skewered Lamb Kebab w/ Green Mango Tzatziki	\$50
Jerk Spiced Smoked Pork “Wing” with Jicama Avocado Slaw	\$56
Bay Scallop, Melted Leek and Artichoke Empanadas	\$50
Chanterelle Mushroom Toast w/ Fried Quail Egg	\$54
Chicken and Pineapple Char Siu Skewers w/ Key Lime and Charred Scallion Aioli	\$42
Coconut Lobster w/ Mango Ketchup	\$72
Fried Mac and Cheese w/ Applewood Smoked Bacon Jam	\$42
Robata Grilled Black Pepper Octopus w/ Lime Pickled Sweet Onion and Tarragon Puree	\$54
Braised Pork Belly, Fresh Stone Fruit “Mostarda”, Crispy Parsnip and Bitter Greens	\$60
Fried Chicken Sliders on a Rosemary Buttermilk Biscuit w/ Hot Sauce and Tupalo Honey	\$48

We recommend four pieces per guest.





RECEPTION CONT.

SPECIALTY ENHANCEMENTS

The following Action and Carving stations are designed with a minimum of at least three stations or one complete Buffet and one Action/Carving station. If less than three stations are selected, a surcharge of 25% –35% will be added dependent on specific type of selection. The following pricing and details are based on two hours of service.

ACTION STATIONS

(\$150 CHEF ATTENDANT FEE PER 75 GUESTS; 20 PERSON MINIMUM)

Specialty Risotto (Choose 2)	\$22
Butternut Squash & Sage, Braised Beef & Porcini, Sweet Pea & Rock Shrimp, Saffron & Roasted Vegetable, Four Cheese Risotto, or Roasted Duck & Sweet Corn	
Taco Bar	\$30
Tequila Lime Marinated Flank Steak w/ Sweet Onion, Achiote Marinated Chicken, Pork Shoulder Carnitas Al Pastor, Assorted Salsa, and Traditional Accompaniments	
Pasta	\$26
Served with Garlic Focaccia and Parmesan Cheese Cheese Tortellini - tossed with Tomatoes, Olives, and Wild Mushrooms in a Roasted Garlic Alfredo Sauce Gemelli Pasta - tossed with Grilled Chicken, Roasted Artichokes, Pine Nuts, Sundried Tomatoes, Asparagus, and Basil Marinara Add Shrimp for \$5	

CARVING STATIONS

(\$150 CHEF ATTENDANT FEE PER 75 GUESTS; 20 PERSON MINIMUM)

Cedar Plank Wild Salmon	\$300
Tupalo Honey Glaze	
Herb Roasted Beef Tenderloin	\$425
Black Pepper, Bearnaise Sauce	
Hay Roasted Pork Loin	\$250
Apple Cider Glaze	
Bourbon Maple Glazed Country Ham	\$300
Assorted House-Made Mustards	
5-Spice Roasted Leg of Lamb	\$325
Cilantro Yogurt Sauce	
Bone-In Herb Crusted Prime Rib	\$425
Bearnaise Sauce, Horseradish Cream	
Deep Fried Turkey Breast	\$225
Garlic Herb Butter	
Sesame Crusted Tuna Loin	\$400
Seared Rare with a Ponzu Sauce and Wasabi Aioli	

RECEPTION cont.

DISPLAYED PLATTERS

(SERVES 20 GUEST EACH)

Assorted Domestic and Imported Cheeses	\$270
French Bread Crostini, Sliced Baguette and Assorted Crackers, Fresh Fruit Garnish	
Antipasti Platter	\$285
Prosciutto, Sopressetta, Salami, Grilled Vegetables, Fresh Mozzarella, Vine Ripe Tomatoes, Roasted Peppers and Garlic, Marinated Olives and Artichoke Hearts, Crostini's and Crackers	
Crudité Display	\$200
Crisp Seasonal Vegetables, Bagna Cauda Foam, Green Goddess Dressing, Sundried Tomato Cream	
Shrimp Cocktail	\$300
Poached Key West Pink Shrimp, Bloody Mary Cocktail Sauce, Roasted Lemons, Herb Salad	
Salad Bar	\$175
Crisp Romaine Hearts and Seasonal Greens Tomato, Cucumber, Croutons, Red Onions, Olives, Carrots, Blue Cheese Crumbles, Toasted Pecans Balsamic Vinaigrette, Buttermilk Ranch, Caesar Dressing	
Assorted Hummus and Baba Ganoush	\$150
Pita Chips and Crisp Vegetables	
Warm Spinach and Artichoke Dip	\$160
Tortilla Chips and Toasted Pita	
Chicken Wings	\$140
Choice from Buffalo, Garlic-Parmesan, Thai, Hawaiian BBQ Served with Blue Cheese, Ranch, Celery and Carrots	
Sushi Display	\$200
Spicy Tuna Roll, California Roll, Veggie Roll (50 PIECES) Soy Sauce, Pickled Ginger, Wasabi	

