

Below is a representation of the types of food that we may suggest for your event menu.

| butler passed selections |

(V) Vegetarian, (VG) Vegan, () Good Food favorite

| tartelettes |

presented in a mini phyllo tart shell for a perfect one bite appetizer

BUFFALO CHICKEN TART | blue cheese

GOAT CHEESE-CAKE | mascarpone cheese, goat cheese, sundried tomatoes (V)

SAVORY CRABMEAT CHEESECAKE

WILD MUSHROOM TART | wild mushrooms, fresh herbs, mascarpone cream cheese (V)

CRAB RANGOON | cream cheese, scallion

PIMENTO CHEESE TART | southern style pimento cheese (V)

| ceviche |

these fresh and flavorful recipes can be presented in either an acrylic shot glass or mini martini glass

CARIBBEAN | poached fresh fish & bay scallops, red onion, seasonal fruit (mango or papaya), scallions, wonton crisp

GULF COAST GROUPER | fresh Florida grouper, avocado, red onion, peppers, scallions, key lime dressing, wonton crisp

KEY WEST | poached jumbo shrimp & bay scallops, avocado, red onion, peppers, scallions, key lime dressing, wonton crisp

SMOKED CORN | mint crema, tortilla crisp (VG)

| classic bites with a twist |

MEATLOAF MEATBALL | molasses tomato glaze

BEEF CARPACCIO | sliced filet mignon, arugula, garlic aioli, capers, shaved parmesan, crostini

PAN SEARED SEA SCALLOP | romesco, micro greens

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze

BABY LAMB CHOP LOLLIPOP | garlic, rosemary

DUCK CONFIT, ARUGULA, SMOKED GOUDA + PICKLED RED ONION | crostini

STEAK, GORGONZOLA + CARAMELIZED RED ONION | crispy quesadilla triangles

SMOKED SALMON ROLL | dill crème fraiche, caper + tomato jam

KALE + GOAT CHEESE RISOTTO ARANCINI | roasted red pepper sauce (V)

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, wasabi aioli, sriracha ketchup

CHICKEN + GOAT CHEESE QUESADILLA | sautéed greens, bbq sauce

SMOKED GOUDA + CHEDDAR GRILLED CHEESE | tomato-basil bisque shooter

ROASTED TOMATO "TARTARE" | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil pesto cone (V)

| southern favorites |

PAN SAUTÉED LUMP CRAB CAKE | petit crab cake, creole white remoulade 

SHRIMP COCKTAIL SHOOTER | creole poached, horseradish cocktail sauce

SOUTHERN FRIED CHICKEN + WAFFLE BITE | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

PIMENTO GRILLED CHEESE | with bacon

FRIED PIMENTO CHEESE | smoked tomato jam (V)

BUTTERMILK FRIED CHICKEN BITE | choose from: Traditional (no sauce), Buffalo, Korean BBQ 

PICKLED GREEN TOMATO FRITTER | Alabama white bbq sauce

BACON WRAPPED BRUSSELS SPROUT | caper aioli

| house-made empanadas |

BEEF PICADILLO | coriander crema 

MOJO PULLED CHICKEN | avocado crema

SPINACH + ARTICHOKE | (V)

| international flavors |

EDAMAME FALAFEL | cucumber-dill tzatziki (V)

FRIED GOAT CHEESE | tomato sauce (V)

ANTIPASTI SKEWER | mozzarella, provolone, marinated vegetables, olives, genoa salami

SMOKED CHICKEN MONTEDITO | sliced smoked chicken breast, romesco sauce, crostini

AVOCADO MOUSSE "TOAST" | avocado mousse, pico de gallo, cotija cheese (V)

PAPAS BRAVAS | crispy potato wedge, smoked tomato sauce, garlic aioli, cilantro (V)

VIETNAMESE "SUMMER" LETTUCE WRAP | chicken, pickled veg, fresh herbs, rice noodles, peanut sauce (*can be made V/VG*)

NAAN PIZZA | curried hummus, roasted tomatoes, cilantro, yogurt, garlic naan (V)

TANDOORI CHICKEN SKEWER | coriander crema

AHI TUNA SESAME CONE | diced ahi tuna, scallions, ponzu, chili oil, masago, black sesame cone

CHICKEN + KIMCHI MEATBALL | Korean chili glaze

| steamed buns + sliders |

PORK BELLY BÁNH MI BUN | pork belly, pickled veg, fresh herbs, steamed bun 🍷

KOREAN BBQ BUN | shredded beef, Korean bbq sauce, steamed bun

HICKORY SMOKED PULLED PORK SLIDER | tangy BBQ sauce, sweet roll

FLORIBBEAN PULLED PORK SLIDER | island slaw, citrus bbq sauce, sweet roll

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, sweet roll 🍷

| table displayed selections |

CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC CHEESES | sharp cheddar, bellavitano merlot, smoked gouda, danish blue, fontina
CURED MEATS | prosciutto, sopressata, hard salami
ACCOUTREMENTS | fresh + dried fruits, pickled vegetables, artisan breads, crackers, Cajun candied pecans

TUSCAN ANTIPASTO, BREADS + SPREADS

olives, marinated artichokes, white bean puree, heirloom tomato bruschetta, italian meats & cheeses, crostini

MEDITERRANEAN MEZZE

hummus, white bean puree, tzatziki sauce, marinated seafood, marinated + grilled vegetables, olives, toasted pita, artisan breads

ASIAN "DIM SUM" DISPLAY

handmade sushi rolls, ahi tuna platter, vegetable spring rolls, pork + shrimp potstickers
ACCOUTREMENTS | soy sauce | wasabi | sweet chili sauce

ARTISAN BRUSCHETTA BAR

olive tapenade, heirloom tomato bruschetta, roasted tomato "tartare", toasted garlic crostini

RAW BAR

fresh shucked Apalachicola oysters, seared ahi tuna, ceviche, shrimp cocktail
ACCOUTREMENTS | crackers, lemon wedges, traditional cocktail sauce, mignonette

CHIP (AND DIP) BAR

CHIPS | fresh fried potato chips + multi colored tortilla chips
DIPS (CHOOSE 3) | pico de gallo
salsa verde
guacamole
pimento cheese dip
buffalo chicken dip
spinach + artichoke dip
shrimp + scallop ceviche

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

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