



corporate grand opening | sample menu

| butler passed hors d'oeuvres |

Key West "Ceviche" Tacos *poached jumbo shrimp & bay scallops | avocado | red onion | peppers | scallions | key lime dressing | mini wonton taco shell*

Duck Confit, Arugula, Smoked Gouda + Pickled Red Onion *crostini*

Antipasti Skewer *mozzarella | provolone | marinated vegetables olives | genoa salami | bamboo skewer*

Tampa Style Empanadas *beef picadillo | cilantro chimichurri*

Pan Sautéed Jumbo Lump Crab Cakes *Creole white remoulade*

Goat Cheese-Cake *mascarpone | goat cheese | sundried tomatoes | phyllo tart shell*

Herbed Potato Latke *smoked salmon | dill-caper aioli*

| the bacon station (kitchen breakroom) |

(chef attended action station)

A fun and interactive station combining four great bacon-inspired dishes

Prepared and narrated by our modern-unformed action station chef

Pan Seared Sea Scallop *Bacon burre blanc | micro greens*

Pork Belly Bánh Mi Bun *pork belly | pickled veg | fresh herbs | steamed bun*

Rum Runner Shrimp *jumbo shrimp | smoked bacon | pineapple-rum glaze*

Cantaloupe + Bacon Salad *arugula | honey-lemon vinaigrette*