



## holiday party | sample menu

### | butler passed signature hors d'oeuvres |

**Steak, Gorgonzola + Caramelized Red Onion** *pressed quesadilla triangles*

**Roasted Tomato Tartare** *roasted diced tomatoes tossed with capers, EVOO, red wine vinegar and fresh herbs, with parmesan crème fraiche served in a mini savory cone*

**Goat Cheese-Cake** *mascarpone, goat cheese, sundried tomatoes, phyllo tart crust (vegetarian)*

### | raw bar display |

*(To be setup inside on client's kitchen table)*

**Key West "Ceviche"** *poached shrimp, bay scallops, fine diced tomato, chopped red onion, avocado and scallions, tossed in a vibrant, tangy key lime juice, served with tortilla chips*

**Ahi Tuna Platter** *lightly seared ahi tuna, sliced and served with seaweed salad, spicy wasabi sauce and crispy baked wonton crisps*

**Stone Crab Claws** *served with lemon wedges and a traditional mustard dipping sauce*

### | florida inspired food display |

*(To be setup inside on client's dining room table)*

**Mojo Marinated Grilled Bistro Steak** *sliced thin, with cilantro chimichurri*

**Black Beans + Rice** *A rustic South Florida influenced dish – Cuban black beans and rice to be topped with **Mojo Chicken** slow cooked Cuban style pulled chicken, with mojo-sour orange reduction*

**"1905" Salad** *A popular and traditional Tampa Bay salad creation  
Crisp Iceberg, lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese tossed in garlic vinaigrette*

### | southern inspired food display |

*(To be setup outside on patio)*

*start off with **Creamy Cheddar Cheese Infused Grits**  
to be topped with your guests' choice of:*

**Southern Style Shrimp + Sausage** *with onions and peppers in a white-wine cream sauce (GA)*

**OR**

**Hickory Smoked Pulled Pork** *with Alabama white BBQ sauce (AL)*