

Our menu reads more like a restaurant menu than a typical “catering” menu. Below is a representation of the types of food and composed dishes that we may suggest for full service plated dinners or lunches. Keep in mind that any of the below can be served in smaller portions to form a tasting or multi-course menu.

| **beef, pork, + lamb** |

CABERNET BRAISED BEEF SHORT RIBS | braising reduction, mascarpone + white cheddar grits, roasted Brussels sprouts

MEXICAN BRAISED SHORT RIBS | chile, coffee and black lager braising reduction, sweet potato + butternut squash rustic mash, roasted broccolini

ROASTED FLATIRON STEAK | wild mushroom + caramelized onion ragout, Yukon gold mashed potatoes, roasted carrots

GRILLED CHURRASCO STEAK | cilantro chimichurri, herb roasted potato wedges, roasted broccolini

HICKORY SMOKED FILET MIGNON | bacon + onion jam, pearl barley risotto, brussels sprout hash

GRILLED FILET MIGNON | cabernet red wine reduction, roasted fingerlings, asparagus

PORK BELLY | blackberry-bourbon glaze, pimento cheese grits, blistered green beans and grape tomatoes, cracklins

SMOKED PORK TENDERLOIN “FILET” | bacon + cognac peppercorn cream sauce, potato au gratin, roasted carrots

ROSEMARY + GARLIC CRUSTED LAMB CHOPS | romesco sauce, herb roasted potato wedges, roasted brussels sprouts



| chicken |

HERB ROASTED FRENCHED CHICKEN | airline chicken breast; brown butter, fennel frond and red onion garnish, served with with roasted fingerlings, fennel + mushrooms, roasted asparagus

MEDITERRANEAN CHICKEN | pan seared chicken breast, fresh tomatoes, sautéed spinach, white wine, fresh herbs, crumbled goat cheese, warm cannellini bean salad

CHICKEN RUSTICA | wild mushroom and caramelized onion ragout, fontina cheese, parmesan polenta, roasted broccolini

PAN-ROASTED CHICKEN BREAST | creamy artichoke, lemon and leek coulis, herb roasted potato wedges, roasted root vegetables

CHIMICHURRI SMOKED CHICKEN | boneless smoked chicken thigh, pico de gallo, arroz congri

HERB CRUSTED ROAST CHICKEN | airline chicken breast, wild + brown rice blend with cannellini beans, roasted asparagus

| vegetarian |
(VG) Vegan

EDAMAME FALAFEL CAKES | cucumber-dill tzatziki

WILD RICE + BLACK BEAN STUFFED ROASTED SQUASH | cilantro chimichurri, grilled vegetables *(VG)*

SPANISH ROASTED CAULIFLOWER | sweet corn grits, roasted piquillo peppers, grilled scallions *(VG)*

GRILLED TOFU | lomi lomi tomato, sticky rice, green tea-ginger dashi, Mongolian style bok choy

ROASTED VEGETABLE STRUDEL | thin sliced roasted vegetables, basil pesto, goat cheese

WILD MUSHROOM, CARAMELIZED ONION, AND TOMATO BREAD PUDDING | ratatouille cassoulet

BUTTERNUT SQUASH "FILET MIGNON" | topped with wild mushroom ragout, cauliflower + lentil mash, roasted broccolini *(VG)*



| seafood |

we use only the freshest seafood, locally sourced. Let us suggest the best option for your event based on season and availability

SEARED GULF FISH | brown butter, fennel frond and red onion garnish, served with roasted fingerlings, fennel + mushrooms with roasted broccolini

SAUTÉED GULF COAST GROUPER | fresh locally caught grouper, creamy artichoke, lemon and leek coulis, herb roasted potato wedges, roasted broccolini

SOUTHERN STYLE GULF COAST FISH | fresh locally caught, blistered tomatoes, mascarpone + white cheddar grits, smoked ham hock broth, southern style collard greens

CHILI DUSTED SAUTÉED GULF GROUPER | fresh locally caught grouper, sweet corn + roasted poblano grits, blistered tomato salsa

PAN ROASTED GULF FISH | grilled vegetable hash, romesco, grilled scallions, blistered tomatoes

“CHARLESTON STYLE” SHRIMP + GRITS | smoked sausage, onions and peppers white-wine cream sauce over creamy white cheddar cheese grits

JUMBO LUMP CRAB CAKES | creole white remoulade sauce, corn macque-choux

PESTO CRUSTED SALMON | oven roasted grape tomatoes, wild + brown rice blend, roasted asparagus

CREOLE REMOULADE CRUSTED SALMON | creole remoulade, oven roasted, served over cauliflower lentil mash + roasted broccolini



| for the kids |

CLASSIC GRILLED CHEESE | American + cheddar cheeses, steamed broccoli

CITRUS HERB ROASTED CHICKEN LEGS | steamed broccoli, herb roasted potato wedges

PB + J OR PB + NUTELLA | with fresh fruit salad

BUTTERMILK FRIED CHICKEN TENDERS | steamed broccoli, mac-n-cheese

| salads |

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

STEAKHOUSE SALAD | lettuce, tomatoes, red onion, crispy bacon, gorgonzola crumbles, red wine vinaigrette

YBOR SALAD | Iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette

SOUTHERN GARDEN SALAD | romaine lettuce, grape tomatoes, croutons, crispy bacon, vidalia onion vinaigrette

THE ORLEANS SALAD | chopped greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (v)

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

KEY LIME CAESAR SALAD | romaine, homemade croutons, cotija cheese, house made key lime Caesar dressing (v)

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy tortilla strips, fresh garlic lime vinaigrette (v)

GREEK SALAD | romaine, tomatoes, pepperoncini's, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

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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