

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

GOAT CHEESE TART | mascarpone cheese, goat cheese, sundried tomatoes (v) 🍷

SAVORY CRABMEAT CHEESECAKE

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

PIMENTO CHEESE TART | southern style pimento cheese (v)

| ceviche + poke |

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

GULF COAST CEVICHE | local fresh Florida fish, citrus, chef inspired seasonal ingredients

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

SMOKED CORN "CEVICHE" | mint crema, tortilla crisp (v)

AHI TUNA POKE | raw ahi tuna, diced cucumber, black and white sesame seeds, ginger, and scallions tossed together in soy sauce, crispy wonton strips 🍷

| classic bites with a twist |

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

PAN SEARED SEA SCALLOP | romesco

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

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt

STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions 🍷

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

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, house smoked ketchup

FISH AND CHIPS | smoked salmon, dill crème fraiche, fried capers on a kettle fried chip

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)

AVOCADO "TOAST" | mashed fresh avocado, black sesame seeds with seared ahi tuna or pickled green tomato relish (vg), on toasted crostini

| tampa bay inspired creations |

MOJO PORK ARANCINI | plantain jam, chopped cilantro

DEVILED CRAB CROQUETTE | petit Tampa style devil crab bite, hot sauce pipette

MINI CUBAN SANDWICHES | a Tampa Bay favorite of roast pork, ham, salami, swiss, pickles, and yellow mustard aioli on fresh baked Cuban bread

MARGARITA GRILLED + CHILLED SHRIMP | margarita seasoned jumbo shrimp, avocado crema

| street tacos |

CARNITAS STREET TACO | mexican style braised pork shoulder in pineapple braising reduction, lime-cilantro slaw, pico, flour tortilla

TOMATILLO CHICKEN STREET TACO | braised pulled chicken in tomatillo sauce, crunchy slaw, pico, flour tortilla

BARBACOA STREET TACO | slow braised beef, lime-cilantro slaw, pico, cotija cheese, flour tortilla

AHI TUNA STREET TACO | seared rare tuna, lime-cilantro slaw, avocado-mango salsa, flour tortilla

BUFFALO CAULIFLOWER STREET TACO | avocado crema, black bean puree, flour tortilla (v)

| steamed buns + sliders |

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

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

HICKORY SMOKED PULLED PORK SLIDER | tangy BBQ sauce, southern slaw, Hawaiian roll

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

| 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 | white bread, with smoked tomato jam (v)

BACON WRAPPED BRUSSELS SPROUT | caper aioli

PORK BELLY "BLT" SKEWER | butter lettuce, grape tomato half, souvide smoked pork belly, apple cider gastrique 🍷

SHRIMP + GRIT CROQUETTE | with Alabama white BBQ sauce

| house-made mini empanadas |

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema 🍷

MOJO CHICKEN EMPANADA | avocado crema

PORK CARNITAS EMPANADA | chipotle crema

PHILLY ROAST PORK EMPANADA | shaved roast pork, broccoli rabe, provolone, smoked ketchup

POSOLE EMPANADA | chipotle crema (v)

| international flavors |

SWEET CORN + REFRIED BLACK BEAN QUESADILLA
| chipotle crema (v)

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

THAI SHRIMP | poached and cold marinated in
basil, mint, fish sauce, ginger, and scallion; on
skewer 🍷

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 tuna, scallions,
ponzu, chili oil, masago, sesame cone

CHICKEN + KIMCHI MEATBALL | Korean chili glaze 🍷

TUSCAN WHITE BEAN PUREE ON PITA ROUND |
with caramelized mushrooms and pickled red
onions (vg)

SPINACH AND CHEESE SAMOSA | coriander-mint
yogurt (v)

HERB WHIPPED FETA CROSTINI ROUND | with
Mediterranean olive tapenade and fresh herbs (v)

REFRIED BLACK BEAN TOSTADA | guacamole,
pickled red onion (vg)

JERK CHICKEN SALAD | coconut curry yogurt,
plantain cup

THAI CHICKEN LARB GAI | lime, chili + fresh herbs,
in a plantain cup

| **table displayed selections** |

CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC CHEESES | vermont sharp cheddar, bellavitano merlot, smoked gouda, danish blue, manchego or 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, tzatziki sauce, marinated + grilled vegetables, pepperoncini, olives, toasted pita, artisan breads

CRUDITÉ DISPLAY

Baby carrots, radishes, fresh broccoli, cauliflower, baby tomatoes, blanched green beans, raw asparagus; served with harissa yogurt, buttermilk ranch and romesco sauce (v)

ASIAN “DIM SUM” DISPLAY

ahi tuna platter, vegetable spring rolls, pork potstickers, spinach + ginger dumpling, chicken + kimchi meatballs

ACCOUTREMENTS | soy sauce, wasabi, sweet chili sauce

ARTISAN BRUSCHETTA BAR (CHOOSE 3) | SERVED WITH TOASTED RUSTIC BREAD

olive tapenade; heirloom tomato bruschetta; roasted tomato “tartare”; asparagus + corn bruschetta; wild mushroom bruschetta with rosemary and fig balsamic; pancetta, roasted red pepper and green olive bruschetta, grilled pineapple, roasted poblano, and crispy SPAM bruschetta

RAW BAR

FRESH SHUCKED OYSTERS | local, east coast or west coast oysters, fresh shucked

SEARED AHI TUNA | wasabi and soy sauce

KEY WEST CEVICHE | bay scallops and shrimp

CREOLE JUMBO SHRIMP COCKTAIL

ACCOUTREMENTS | saltine crackers, lemon wedges, shaved fresh horseradish, traditional cocktail sauce, mignonette

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. | Updated July 2018