

Our menu reads more like a restaurant menu than a typical "catering" menu. Below is a representation of the types of food that we may suggest for buffet style dinners or lunches.

Please ask us about grass fed beef, wagyu beef, and locally raised beef, pork and chicken. Lamb, bison and other specialty meats or seafood are available upon request

| beef |

CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless

MEXICAN BRAISED SHORT RIBS | slow braised with chile, coffee and black lager, boneless

CHIANTI BRAISED BRISKET | sliced; slow cooked in Italian seasonings and Chianti wine with root vegetables, fork tender

HICKORY SMOKED BEEF TENDERLOIN | hand carved; served with bacon-onion jam

GRILLED BISTRO STEAK | hand carved; 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, chef selected paired sauce

GRILLED CHURRASCO STEAK | hand carved; marinated and seasoned simply with sea salt and fresh ground black pepper, served with cilantro chimichurri

GRILLED BONE-IN RIB-EYE STEAK | cooked sous vide and finished on the grill; hand carved

| pork |

SMOKED PORK BELLY | hand carved; with blackberry-bourbon glaze

BEER BRAISED PORK BELLY | hand carved; with caraway and mustard demi

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

CARNITAS | Mexican style braised pork shoulder, with pineapple braising reduction

JERK PORK SHOULDER | lightly smoked, house made jerk marinade, hand pulled

MOJO MARINATED PORK SHOULDER | slow cooked Cuban style pulled pork, with mojo-sour orange reduction

CAJUN PORK ROAST (COCHON DE LAIT) | slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

SOUTHERN ROASTED PORK LOIN | hand carved; slow roasted, caramelized onion + bacon gastrique

| seafood |

SAUTÉED GULF COAST GROUPEL | fresh locally caught grouper, pan seared and topped with an artichoke, lemon and leek cream

PAN SEARED GROUPEL | fresh locally caught grouper, pan seared with roasted fennel and mushrooms, brown butter sauce and fennel frond + red onion garnish

PAN ROASTED MAHI MAHI | grilled seasonal succotash, romesco, grilled scallions

MARGARITA GRILLED SHRIMP | grilled shrimp skewers, with cucumber-citrus pico

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

GRILLED AHI TUNA LOIN | hand carved; served with avocado tomato relish tossed with chile cilantro vinaigrette

CREOLE REMOULADE CRUSTED SALMON | Atlantic salmon, creole remoulade, oven roasted

PESTO CRUSTED SALMON | with oven roasted grape tomatoes

SHRIMP ROBAN | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

| vegetarian |

many of these entrees can be made vegan upon request

BUTTERNUT SQUASH “FILET MIGNON” | topped with a wild mushroom ragout

SMOKED EGGPLANT + WILD MUSHROOM RAGOUT | served over parmesan polenta

ROASTED VEGETABLE STRUDEL | roasted market fresh vegetables, pesto, goat cheese, puff pastry

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce

BUTTERNUT SQUASH RAVIOLI | with a sage cream sauce

TOFU + CAULIFLOWER “FRIED RICE” | diced marinated tofu, peas, cauliflower rice, ponzu

| chicken |

PAN-ROASTED CHICKEN BREAST | sliced; topped with an artichoke, lemon, and leek cream

MEDITERRANEAN CHICKEN | sliced pan-seared chicken breast; smothered in fresh tomatoes, spinach, white wine, fresh herbs and crumbled goat cheese

CHICKEN RUSTICA | sliced pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese

MARGARITA GRILLED CHICKEN | sliced margarita grilled chicken breast; topped with cucumber-citrus pico

CHIMICHURRI SMOKED CHICKEN | sliced grilled chicken breast; lightly smoked, served with cilantro chimichurri

JERK CHICKEN THIGHS | boneless chicken thigh, house made jerk marinade

HERB CRUSTED ROAST CHICKEN THIGHS | boneless chicken thigh, Italian seasoned and slow roasted

SMOKED CHICKEN + CAVATAPPI | hand pulled hickory smoked chicken, roasted broccolini, blistered cherry tomatoes, parmesan cream sauce

CHICKEN ROBAN | sliced blackened chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

CHICKEN CREOLE | chicken thighs simmered in a Creole (New Orleans style) tomato based sauce

| for the kids |

CLASSIC GRILLED CHEESE | American + cheddar cheeses, steamed broccoli (v)

CITRUS HERB ROASTED CHICKEN LEGS | herb roasted potato wedges, green beans

BUTTERMILK FRIED CHICKEN NUGGETS | served with ketchup, mac-n-cheese, steamed broccoli

SPAGHETTI + MEATBALLS | with steamed broccoli

| side dishes |

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

WHITE CHEDDAR CHEESE GRITS | creamy southern style

YUKON GOLD MASHED POTATOES | skin-on; mashed with butter, cream and salt (v)

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (v)

SWEET POTATO AND BUTTERNUT SQUASH MASH | savory rustic style (v)

BAKED SWEET POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (v)

CAULIFLOWER MASH | mashed with butter, cream and salt (v)

ARROZ CONGRÍ | Cuban style rice cooked with black beans and house-made sofrito oil

SAFFRON BASMATI RICE | with almonds, peas, and crispy garlic (vg)

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

TASSO MACQUE CHOUX | Cajun roasted corn, tasso ham, diced tomatoes

CHARRED SUMMER SQUASH | zucchini, squash, butter and thyme (v)

SAUTÉED GREEN BEANS | seasoned simply with Kosher salt and fresh ground black pepper (v)

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

HARISSA ROASTED CARROTS | roasted carrots, harissa (v)

GRILLED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper (v)

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (v)

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

BRAISED COLLARD GREENS | ham hocks, cider vinegar

CREAMED SPINACH | steakhouse style, topped with bread crumbs (v)

SAUTÉED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

SLOW ROASTED ROOT VEGETABLES | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper (vg)

| 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, pepperoncinis, 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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