

| butler passed selections |

(v) vegetarian, (vg) vegan, (🍷) good food favorite

| classic bites |

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

PAN SEARED SEA SCALLOP | romesco sauce

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)

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

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

FINGERLING NIÇOISE | tuna, grilled fennel, olive, chive and dill crema in a fingerling potato

SMOKED GOUDA + CHEDDAR GRILLED CHEESE | tomato-basil bisque shooter (v)

ROASTED TOMATO "TARTARE" | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil pesto cone (v)

BACON WRAPPED BRUSSELS SPROUT | caper aioli

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

PORK BELLY BLT SKEWER | butter lettuce, grape tomato half, sous vide smoked pork belly, apple cider gastrique

SHRIMP + GRITS CROQUETTE | Alabama white BBQ sauce

WALKING OYSTER BAR | tray passed fresh shucked oysters on the half shell served three ways – mignonette, cocktail sauce or with natural brine

| 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 | house mojo 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

ROPA VIEJA | shredded braised beef on fried tostones, chipotle crema, cilantro

| 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 |

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 🍷

| on toast |

ROASTED GARLIC + RICOTTA CROSTINI | with roasted sesame broccolini (v) 🍷

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

PIMENTO GRILLED CHEESE | white bread, with smoked tomato jam (v)

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

MARINATED SQUID TOAST | grilled, marinated squid with adobo aioli on garlic crostini

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

BUFFALO CAULIFLOWER | avocado crema, black bean puree, tostada (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 🍷

| 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)

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

ASIAN MARINATED PORK BELLY | chili star anise jam and pickled cucumber, wonton crisp

NAAN FLATBREAD | curried hummus, roasted tomatoes, cilantro, yogurt on 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

CHORIZO STUFFED BABY PORTABELLAS

GRILLED SQUASH & GOAT CHEESE NAAN

FLATBREAD | with herbs (v)

SPINACH AND CHEESE SAMOSA | coriander-mint yogurt (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, plantain cup

| table displayed selections |

CHEESE AND CHARCUTERIE

IMPORTED AND DOMESTIC CHEESES | our chef's hand selected imported and domestic cheeses

CURED MEATS | house cured and specially selected meats

ACCOUTREMENTS | fresh + dried fruits, house pickled vegetables, artisan breads, crackers, Cajun candied pecans

TAPAS BAR | marinated manchego, assorted cheeses, fried olives, garlic marinated shrimp, sliced chorizo, empanadas, gazpacho

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

SOUTH PACIFIC DISPLAY

ahi tuna platter, vegetable spring rolls, chef selected dumplings and potstickers, Thai shrimp (cold), chicken + kimchi meatballs

ACCOUTREMENTS | soy sauce, wasabi, sweet chili sauce

ARTISAN BRUSCHETTA BAR (CHOOSE 3) | SERVED WITH GRILLED 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

CAPRESE STATION | heirloom tomatoes, cherry tomatoes, tomato bruschetta, burrata, fresh mozzarella slices, mozzarella ciliegine, shaved prosciutto, basil, arugula, evoo, assorted pesto, assorted balsamic glazes and flavored sea salts

POTATO CHIP BAR | cajun, malt vinegar, cracked black pepper seasoned potato chips and tri-colored tortilla chips with assorted dips

CEVICHE AND POKE STATION | ahi tuna poke, key west shrimp and scallop ceviche, gulf coast grouper ceviche, mango mahi ceviche, with tortilla chips and plantain chips

RAW BAR

FRESH SHUCKED OYSTERS | two selections of 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

OYSTER BAR

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

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

CHARGRILLED OYSTER STATION | shucked and chargrilled on site with parmesan garlic butter, artichoke stuffing, or plain in liquor

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 August 2019