

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** | braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless

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

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

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

**ROASTED BEEF TENDERLOIN** | with caesar crust and drawn butter

### | pork |

**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** | caramelized onion + bacon gastrique, sliced

**SOUS VIDE PORK LOIN** | with bacon blackberry compote

**SMOKED PORK BELLY** | sliced; with blackberry-bourbon glaze

### | seafood |

#### local fresh caught fish

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

**SAUTÉED GULF COAST GROUPE** | fresh locally caught black grouper

**PAN SEARED GULF MAHI MAHI** | fresh caught local mahi

**PREPARATIONS** | topped with an artichoke, lemon, and leek cream  
brown butter, fennel frond and red onion garnish  
romesco sauce, grilled scallion, blistered tomato garnish  
chili dusted, with blistered tomato salsa  
house margarita seasoning, with cucumber citrus pico

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

**SHRIMP + GRITS** | with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy white cheddar grits

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

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

**PESTO CRUSTED SALMON** | house made pesto rubbed, with oven roasted grape tomato garnish

**ROASTED SIDE OF SALMON** | slow roasted with dill



### | chicken |

**PAN-ROASTED CHICKEN** | sliced chicken breast; 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

**FRENCH ONION ROASTED CHICKEN** | sliced pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

**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; garnished with cucumber-citrus pico

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

**PESTO BLACKENED CHICKEN** | sliced blackened chicken breast; roasted pepper pesto cream, fresh basil

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

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

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

**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

### | vegetarian |

**ITALIAN ROASTED BUTTERNUT SQUASH** | sliced and topped with wild mushroom and caramelized onion ragout (vg)

**SMOKED EGGPLANT + WILD MUSHROOM RAGOUT** | served over parmesan polenta (v)

**ROASTED VEGETABLE STRUDEL** | roasted market fresh vegetables, pesto, goat cheese, puff pastry (v)

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

**PAN FRIED GNOCCHI** | with roasted cauliflower, parmesan cream and crispy sage (v)

**TOFU + CAULIFLOWER "FRIED RICE"** | diced marinated tofu, peas, cauliflower rice, ponzu (vg)

**SOUTHERN BBQ JACKFRUIT** | with smoked mushroom hoppin' john (vg)

**MEDITERRANEAN GRILLED EGGPLANT** | with couscous and preserved lemon gremolata (vg)

### | for the kids |

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

**CITRUS HERB GRILLED CHICKEN** | herb roasted potato wedges, green beans

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

### | side dishes |

#### creamy + decadent

**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

**WHITE CHEDDAR GRITS** | creamy southern style

**CREAMY PARMESAN POLENTA** (v)

**MUSHROOM PEARL BARLEY RISOTTO** (v)

**PARMESAN PEARL BARLEY RISOTTO** (v)

**COCONUT PEARL BARLEY RISOTTO** (vg)

#### potatoes

**ROASTED FINGERLING POTATOES** | tossed with roasted fennel and mushrooms (vg)

**YUKON GOLD MASHED POTATOES** | seasoned simply with salt, cream and butter (or choose a flavor)

**CARAMELIZED ONION MASHED POTATOES** (v)

**HORSERADISH MASHED POTATOES** (v)

**SOUR CREAM AND CHIVE MASHED POTATOES** (v)

**GERMAN FINGERLING POTATOES** | caramelized onions, bacon, caraway seed, cider-grain mustard dressing

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

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

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

### rice

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

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

**PURPLE RICE** (vg)

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

### vegetables

**BROCCOLI AU GRATIN MASH** | cheesy broccoli mash (v)

**CAULIFLOWER AU GRATIN** | baked cauliflower in cheese and cream with breadcrumbs (v)

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

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

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

**SOUTHERN STYLE GREEN BEANS** | sautéed in butter with bacon

**HARISSA ROASTED CARROTS** | roasted carrots, harissa (v)

**COCONUT BRAISED BABY BOK CHOY** (vg)

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

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

**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 breadcrumbs (v)

**GRILLED 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 (vg)

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

**KEY LIME CAESAR SALAD** | romaine, homemade croutons, grated parmesan 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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