

Our menu reads more like a restaurant menu than a typical “catering” menu. Below is a representation of the 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 | 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

ESPRESSO RUBBED FILET MIGNON | brandy peppercorn cream sauce

GRILLED FILET MIGNON OSCAR | grilled choice beef filet with asparagus, topped with crab + shrimp hollandaise

HICKORY SMOKED FILET MIGNON | bacon + onion jam

GRILLED FILET MIGNON | cabernet red wine reduction

SOUS VIDE PORK BELLY | apple cider gastrique

OXTAIL RAGU | with gnocchi

SMOKED PORK BELLY | blackberry-bourbon glaze

PORK TENDERLOIN MEDALLIONS | green curry and pepitas

ROSEMARY + GARLIC CRUSTED LAMB CHOPS | romesco sauce



| chicken |

PAN-ROASTED CHICKEN | airline chicken breast topped with an artichoke, lemon, and leek cream

FENNEL + BROWN BUTTER CHICKEN | roasted airline chicken breast with brown butter vinaigrette, fennel frond and red onion garnish

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

FRENCH ONION ROASTED CHICKEN | airline chicken breast smothered in caramelized onion gravy, topped with melted gruyere

HERB CRUSTED CHICKEN | airline chicken breast roasted simply with Italian herbs, garlic and pan jus

JERK CHICKEN | airline chicken breast roasted with house made jerk marinade, mango salsa

PESTO BLACKENED CHICKEN | cajun seasoned airline chicken breast with roasted pepper pesto cream, fresh basil

| vegetarian |

(vg) denotes vegan dishes

WILD RICE + BLACK BEAN STUFFED ROASTED SQUASH | cilantro chimichurri (vg)

BUTTERNUT SQUASH "FILET MIGNON" | topped with wild mushroom ragout, (vg)

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

MUSHROOM + TRUFFLE RISOTTO CAKE | citrus dressed arugula, roasted zucchini, balsamic syrup

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

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

| 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

FENNEL SEED CRUSTED SEARED RED SNAPPER | with coconut clam broth, watercress, wasabi peas

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

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

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

JUMBO LUMP CRAB CAKES | New Orleans style, with creole white remoulade sauce, corn macque-choux

| 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 TENDERS | steamed broccoli, mac-n-cheese

| entrée accompaniments |

creamy + decadent

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 and cider-grain mustard dressing

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

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

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 (vg)

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

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 (v)

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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