

Our food stations are designed for “tapas style” dining and each station presents a carefully composed dish or small plate. Though these suggestions are our most popular, let us know if you have a specific request, as each menu is custom designed and priced for your specific event.

| interactive stations |

pig and pickle station

guests can help themselves to a delicious assortment of house cured bacon and smoked sausages elegantly displayed on large sizzling griddles

HOUSE CURED BACON BAR | traditional hardwood smoked bacon, maple-chipotle bacon

SMOKED PORK BELLY | blackberry-bourbon glaze

SLICED SMOKED PORK SAUSAGE and **ANDOUILLE SAUSAGE**

MUSTARDS + HOUSE MADE PICKLES

ramen noodle bar

guests begin with a bowl of noodles and have the choice of

TONKATSU or **MISO (v) RAMEN BROTH**

then enjoy our variety of toppings and add-ins to customize their experience

RAMEN ADD-INS | seared pork belly, mushrooms, grilled corn, soft boiled eggs, scallions, nori

ceviche and poke bar

this stationary display allows your guests to choose from three distinct selections of traditional and modern preparations of seafood, served with tortilla chips and plantain chips (choose 3)

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

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

LOMI LOMI SALMON | chilled diced salt-cured salmon, fresh tomato, scallions

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

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 | add-on to oyster bar

Take your oyster bar or raw bar up a notch with a grill. Oysters are shucked and chargrilled on site with parmesan garlic butter and are served with grilled bread.

composed raw oyster preparations | add-on to oyster bar

add these raw oyster preparations to take your oyster bar to the next level

KIMCHI-CUCUMBER RELISH

GRAPEFRUIT-BASIL GRANITE

RICE VINEGAR + GINGER MIGNIONETTE

STRAWBERRY, SHALLOT + CHAMPAGNE VINEGAR MIGNIONETTE

GAZPACHO RELISH

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

steamed buns + sliders

choose 3 for your station or let us create one just for you!

PORK BELLY BÁNH MI BUN | smoked pork belly, pickled cucumber + carrot, fresh cilantro, sriracha aioli, steamed bun

HOISIN GLAZED MUSHROOM BUN | sweet and savory hoisin glazed mushroom, creamy kewpie mayo, toasted sesame seeds, pickled red onion, cilantro (v)

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

HICKORY SMOKED PULLED PORK SLIDER | tangy BBQ sauce, creamy slaw, sweet roll

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

BUFFALO CHICKEN SLIDER | buttermilk fried chicken tossed in buffalo sauce, blue cheese aioli, pickled carrot and celery, sweet roll

artisan bruschetta bar

SERVED WITH GRILLED RUSTIC BREAD | (choose three selections for your guests)
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 bar

TOMATOES | heirloom tomatoes, cherry tomatoes, tomato bruschetta
CHEESE + MEAT | burrata, fresh mozzarella slices, mozzarella ciliagine, shaved prosciutto
ACCOUTREMENTS | basil, arugula, EVOO, assorted pesto, balsamic glazes and flavored sea salts

tater tot bar

CRISPY TATER TOTS

station servers will top your tots with (choose 2 sauces)

SHREDDED CABERNET BRAISED BEEF SHORT RIB | **WHITE QUESO** | **THREE BEAN CHILI**

BUFFALO CHICKEN CHEESE SAUCE | **GORGONZOLA TRUFFLE CHEESE SAUCE**

with an assorted self-serve topping bar

CHOPPED GREEN ONIONS | **GARLIC AIOLI** | **PICO DE GALLO** | **SOUR CREAM** | **HOT SAUCE**

KETCHUP | **SHREDDED CHEESE** | **CRUMBLLED BACON**

south pacific station

this Asian themed buffet style station includes an extensive selection of great finger foods

SEARED AHI TUNA | sliced lightly seared ahi tuna, seaweed salad, wonton crisps

VEGETABLE SPRING ROLLS

CHEF SELECTED POTSTICKERS + DUMPLINGS

CHICKEN + KIMCHI MEATBALL | Korean chili glaze

ACCOUTREMENTS | soy sauce, wasabi, sweet chili sauce

grilled cheese station

(chef attended station)

A fun and interactive station! Our station chef continually makes grilled cheese sandwiches for your guests in a hot sauté pan, then presents them on a hot griddle. Below are some of our more popular options. **Choose 2 or 3 selections for your menu**, or we can create one just for you!

SMOKED GOUDA, SHARP CHEDDAR AND TOMATO GRILLED CHEESE

GRILLED SOURDOUGH | with sharp cheddar, gorgonzola and applewood smoked bacon

SOUTHWESTERN CHIPOTLE PORK MELT | with cheddar and pepper jack cheese

GOAT CHEESE | with roasted red pepper pesto

| carving stations |

latin steakhouse

(chef attended carving station)

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

ARROZ CONGRÍ | Cuban Rice with black beans, cooked together with house-made sofrito oil

SAUTÉED PLANTAINS

bistro steakhouse experience

(chef attended carving station)

GRILLED BISTRO STEAK | hand carved, with cognac peppercorn cream sauce and **SAUTÉED MUSHROOMS**

served with **HERB ROASTED POTATO WEDGES** and **CREAMED SPINACH**

sausage carving station

choose three of our signature sausages to be hand carved by our chef

CAJUN ANDOUILLE | **SMOKED PORK SAUSAGE** | **SPICY ITALIAN SAUSAGE**
SWEET ITALIAN SAUSAGE | **SMOKED BEEF SAUSAGE** | **CHICKEN SAUSAGE**

served with **MUSTARDS + HOUSE MADE PICKLES**

ahi tuna carving station

(chef attended carving station)

GRILLED AHI TUNA LOIN | grilled to rare, sliced thin by our chef with avocado- tomato relish & chili-cilantro vinaigrette

served over

ASIAN INSPIRED QUINOA SALAD | mint, basil, tomato, carrot and cucumber, ponzu dressing

| small plate + grab-and-go stations |

southern grits bar | small plate

(grab and go station, chef attended)

our signature Southern-style white cheddar grits, topped with your guest's choice of entree (choose two for the station), composed by a station attendant

SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce

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

SMOKED EGGPLANT + WILD MUSHROOM RAGOUT (v)

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

SMOKED PORK BELLY | 24-hour sous vide pork belly, fork tender, with blackberry-bourbon glaze

mediterranean surf and turf | small plate

(grab and go station, chef attended)

PAN SEARED SEA SCALLOP | fresh U-10 sea scallop

paired with

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

served with house made romesco sauce

southern chicken dinner stack | small plate

(grab and go station, chef attended)

CRISPY FRIED CHICKEN TENDERS on top of **YUKON GOLD MASHED POTATOES**

topped with **WHITE GRAVY** and accompanied by

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

| live action culinary stations |

duck fat poutine

(chef attended action station)

FRIED POTATO WEDGES | sautéed in duck fat by our station chef

station servers will top your wedges with

SHARP CHEDDAR CHEESE + SHREDDED CABERNET BRAISED BEEF SHORT RIB

with an assorted self-serve topping bar

CHOPPED GREEN ONIONS | GARLIC AIOLI | SPICY CREMA | ADDITIONAL CHEF SELECTED TOPPINGS

pad thai action station

(chef attended action station)

a Thai themed action station attended by a chef who will treat your guests to flavor and flair!

choose two, from **CHICKEN, SHRIMP OR TOFU**

tossed in traditional Pad Thai sauce,
with chopped scallions, cilantro, bean sprouts, crushed peanuts and lime wedges

served with chop-sticks (and forks, just in case)

floribbean surf + turf sauté

(chef attended action station)

A fun and interactive station combining great Floribbean flavors of surf and turf!

Our action station chef puts on a show with flambéed tequila!

MARGARITA GRILLED CHICKEN | sautéed with onions and peppers in a tequila cream sauce

served over

FLORIBBEAN LOBSTER + SHRIMP RICE | cooked in a rich seafood stock with shrimp, lobster meat and green peas

NOTE: We can easily do this dish with jumbo shrimp or mahi mahi.

fried rice action station

(chef attended action station)

our chef prepares fried rice fresh on the station with Asian influence and Florida flair!
our servers will dish up your guest's choice of **(choose 2)**

CUBAN PORK FRIED RICE | mojo pork, scrambled egg, green peas, carrot, scallions

KOREAN BBQ TOFU FRIED RICE | cubes of tofu marinated in Korean bbq sauce, kimchi, scrambled egg, bok choy, edamame, carrot, scallions (V)

MARGARITA CHICKEN + SHRIMP | margarita grilled diced chicken and shrimp, scrambled egg, green peas, carrot, scallions

PORK BELLY FRIED RICE | diced sous vide smoked pork belly, scrambled egg, bok choy, carrot, scallions
served with chop-sticks (and forks, just in case)

pasta creation station

(chef attended action station)

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef

choose 2 or 3 selections for your event from our menu or let us create one just for you!

WILD MUSHROOM + CARAMELIZED ONION RAGOUT | fresh spinach, grated parmesan, penne (v)

SAUSAGE + FENNEL | Italian sausage, fennel, broccoli rabe, fresh parmesan, EVOO, penne

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

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

PESTO FARFALLE | house made basil pesto, diced fresh tomatoes, arugula, parmesan, bowtie (v)

risotto station

(chef attended action station)

The risotto will be prepared fresh on the station and transferred to chafers for quick service!

Our chef will prepare two distinct varieties for your guests (**choose 2**):

WILD MUSHROOM RISOTTO | wild mushrooms, white wine and freshly grated parmesan cheese (v)

JAMBALAYA RISOTTO | chicken stock, creole seasoned jumbo shrimp and diced andouille sausage

LOBSTER RISOTTO | with a rich seafood stock and chunks of cold-water lobster

Add classic-pearl barley

gourmet mac-n-cheese bar

(chef attended action station)

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!).

choose 2 or 3 selections for your event from our menu or let us create one just for you!

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

| build-a-bowl buffet displays |

These buffet displays are best for groups of 50 and greater. For smaller parties we will be happy to pare down the selections.

fresh bowl station

proteins | **BLACKENED CHICKEN, CHIMICHURRI STEAK, THAI SHRIMP**
bases | brown rice, jasmine rice, sweet potato noodle salad
vegetables | sesame broccoli, sautéed green beans, teriyaki mushrooms
toppings | kimchi, scallions, toasted garlic, fried onions
sauces | sriracha coconut, dijon vinaigrette, mango bbq

taco bar station

proteins (choose 3) | **ROPA VIEJA, GROUND BEEF, BARBACOA, CARNITAS, TOMATILLO CHICKEN, CHILI ROASTED CAULIFLOWER, AHI TUNA**
bases | cilantro rice, citrus lime slaw, tortillas (corn + Flour), black beans
toppings | cotija cheese, pickled veg medley (onions, jalapeños, radish, Jicama, peppers + chilies), cilantro, guacamole, pico de gallo, limes, sour cream, salsa picante

mediterranean bowl station

proteins | **CHICKEN SOUVLAKI, FALAFEL, BRAISED LAMB**
bases | super greens, brown rice, white saffron basmati rice
dips + spreads | tzatziki, hummus, roasted red pepper hummus
toppings | roasted vegetables, pickled red onions, cabbage slaw, feta, Kalamata olives, tomato + cucumber salad
dressings | harissa, Greek vinaigrette

Give us a call to create catering excitement at your next event, party or wedding!
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