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| butler passed selections |

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

| classic bites |

**STROMBOLI BITE** | capicola, ham, and provolone

**PROSCIUTTO WRAPPED FIG** | black mission figs, herbed goat cheese, crispy prosciutto, balsamic glaze

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

**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

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

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

**WALKING OYSTER BAR** | tray passed fresh shucked oysters on the half shell served three ways

**BACON WRAPPED BRUSSELS SPROUT** | garlic-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

**SHRIMP + GRITS CROQUETTE** | creole white remoulade

**CHICKEN PHYLLO DIJON** | savory Dijon roasted chicken wrapped in phyllo

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| tampa bay inspired creations |

**MOJO PORK ARANCINI** | plantain jam, chopped cilantro

**DEVILED CRAB CROQUETTE** | petit Tampa style deviled crab bite, hot sauce pipette

**MINI CUBAN SANDWICH** | house mojo roast pork, ham, salami, Swiss cheese, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban 🍷 bread

**CITRUS GRILLED + CHILLED SHRIMP** | citrus marinated jumbo shrimp, avocado crema

**ROPA VIEJA** | shredded braised beef on La Segunda Cuban crostini, chipotle crema, cilantro

| tartelettes |

presented in a mini phyllo tart shell for a perfect one bite appetizer

**BUFFALO CHICKEN TART** | gorgonzola buttermilk, shaved celery and carrot

**BRIE AND BERRY TART** | fresh seasonal berry (v)

**GOAT CHEESE TART** | mascarpone, goat cheese and sundried tomatoes (v) 🍷

**WILD MUSHROOM TART** | wild mushrooms, fresh herbs, mascarpone and cream cheese (v)

**PIMENTO CHEESE TART** | southern style pimento cheese (v)

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| ceviche + poke |

**GULF COAST CEVICHE** | local fresh Florida fish, citrus, chef inspired seasonal ingredients plantain chip

**KEY WEST CEVICHE** | poached jumbo shrimp & bay scallops, red onion, peppers, scallions, key lime dressing, plantain chip 🍷

**HEART OF PALM CEVICHE** | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (vg)

**WATERMELON POKE** | fresh seedless watermelon, diced cucumber, black and white sesame seeds, ginger, and scallions, crispy wonton strips (vg)

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

**LOMI LOMI SALMON** | salt cured salmon, fresh diced tomato and onion, crispy wonton strips

| on toast |

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

**NASHVILLE HOT CHICKEN** | buttermilk fried Nashville hot chicken, dill pickle, Alabama bbq on white bread

**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** | with Mediterranean olive tapenade and fresh herbs (v)

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

**BUFFALO CAULIFLOWER** | avocado crema, pickled red onion, black bean puree, tostada (v) 🍷

| steamed buns + sliders |

**PORK BELLY BÁNH MI BUN** | pork belly, pickled cucumber + carrot, fresh herbs, sriracha aioli, steamed bun 🍷

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

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

**PORK BELLY BLT** | sous vide smoked pork belly, artisan lettuce, roma tomato, garlic aioli on a brioche 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 🍷

**CUBAN EMPANADA** | roast pork, ham, salami, Swiss cheese, pickles with yellow mustard aioli

**MUSHROOM "CHORIZO" EMPANADA** | saffron sofrito (vg)

| international flavors |

**ZA'ATAR CRUSTED LAMB CHOP** | crusted lamb chop with muhammara

**SWEET CORN + REFRIED BLACK BEAN QUESADILLA** | chipotle crema (v) 🍷

**THAI SHRIMP SKEWER** | poached and cold marinated in basil, mint, fish sauce, ginger, 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-mint yogurt

**AHI TUNA SESAME CONE** | diced tuna, scallions, ponzu, chili oil, masago, sesame cone

**CHICKEN + KIMCHI MEATBALL** | Korean chili glaze

**CHORIZO STUFFED BABY PORTABELLA** | chorizo, breadcrumb, parmesan stuffed baby bella

**GRILLED SQUASH & GOAT CHEESE NAAN FLATBREAD** | with herbs (v) 🍷

**SAMOSA** | chef selected; coriander-mint yogurt (v)

**REFRIED BLACK BEAN TOSTADA** | guacamole, pickled red onion (vg)

**CHICKEN SATAY** | sesame breaded chicken with sriracha peanut sauce

**EDAMAME DUMPLING** | soy sauce pipette (vg)

| cheese + charcuterie 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 cured meats

**ACCOUTREMENTS** | fresh + dried fruits, house pickled vegetables, mustard and preserves, orange blossom honey, Cajun candied pecans, artisan breads, crackers

**IMPORTED AND DOMESTIC CHEESE DISPLAY**

chef selected assorted artisan cheeses

**ACCOUTREMENTS** | fresh & dried fruits, orange blossom honey, house preserves and crackers



**GRAZING TABLE**

Elevate your Cheese + Charcuterie experience with a custom Grazing Table!

Displayed on a table lined with parchment paper, this station is interactive, visually appealing and full of flavor!

Guests will enjoy a variety of **imported and domestic cheeses, cured meats, pickled vegetables, fresh & dried fruit, artisan breads & crackers, assorted confections, Cajun candied pecans and chef selected accoutrements.**

\*Upgrading to our custom Grazing Table?! Receive a **COMPLIMENTARY** cheese + charcuterie platter for your bridal party! Delivered upon our arrival to your event, your closest friends and family will have the chance to enjoy a cheese + charcuterie spread before the ceremony and during photos.

| table displayed selections |

**TAMPA TAPAS**

deviled crab croquettes, mini cuban sandwiches, citrus grilled & chilled shrimp, heart of palm ceviche, beef empanadas, mushroom "chorizo" empanadas

**ANTIPASTI**

kale & goat cheese arancini, wild mushroom tart, antipasti skewers, homemade Italian style beef meatball with marinara, heirloom tomato bruschetta and garlic crostini, prosciutto wrapped figs

**SPANISH TAPAS**

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

**SOUTH PACIFIC DISPLAY**

sesame crusted ahi tuna, vegetable spring rolls, chef selected steamed dumplings, potstickers, chicken + kimchi meatballs

**ACCOUTREMENTS** | soy sauce, cucumber wasabi sauce, sweet chili sauce, sriracha

**MEDITERRANEAN MEZZE**

hummus, baba ghanoush, muhammara, marinated + grilled vegetables, semidried tomatoes, pepperoncini, olives, toasted pita, artisan breads (vg)

**CAPRESE BAR**

heirloom tomatoes, cherry tomatoes, heirloom tomato bruschetta, fresh mozzarella slices, mozzarella ciliegine, shaved prosciutto, basil, arugula, EVOO, pesto, balsamic glazes and flavored sea salts

**CEVICHE AND POKE STATION (CHOOSE 3)**

ahi tuna poke, key west shrimp and scallop ceviche, Gulf coast ceviche, lomi lomi salmon, watermelon "poke", heart of palm "ceviche" with tortilla chips and plantain chips

**ARTISAN BRUSCHETTA BAR (CHOOSE 3) | SERVED WITH GRILLED RUSTIC BREAD**

olive tapenade | heirloom tomato bruschetta | roasted tomato "tartare"  
pancetta, roasted red pepper and green olive bruschetta  
asparagus + corn bruschetta | wild mushroom bruschetta with rosemary and fig balsamic  
grilled pineapple, roasted poblano, crispy SPAM bruschetta

**table displayed selections | continued**

**RAW BAR**

**FRESH SHUCKED OYSTERS** | [fresh shucked] two selections of either local, east coast or west coast oysters

**SESAME CRUSTED SEARED AHI TUNA** | cucumber wasabi sauce and soy sauce

**KEY WEST CEVICHE** | jumbo shrimp and bay scallops, red onion, peppers, scallions, key lime dressing

**CREOLE SHRIMP COCKTAIL**

**ACCOUTREMENTS** | saltine crackers, lemon wedges, tabasco, horseradish, traditional cocktail sauce, mignonette

**OYSTER BAR**

**FRESH SHUCKED OYSTERS** | [fresh shucked] two selections of either local, east coast or west coast oysters

**ACCOUTREMENTS** | saltine crackers, lemon wedges, tabasco, horseradish, traditional cocktail sauce, mignonette

**CHARGRILLED OYSTER STATION** | chargrilled on site with parmesan garlic butter, artichoke stuffing, or plain in liquor, served with grilled French bread

**| artisan food cart upgrade |**

Take your event to the next level with an authentic handcrafted artisan food cart! Inspired by the good old-fashioned street food carts that often-lined bustling city streets, this experience will be a memorable conversation piece and Instagram opportunity for any event!

Our Artisan Food Cart has endless possibilities and can be used at all sorts of different events both inside and outside- Weddings, Corporate Events, Social Events, and so much more.

**OYSTERS | CHAMPAGNE + OYSTERS | CHAMPAGNE | RAW BAR | CRAFT BEER | BLOODY MARY + MIMOSA**



"It's not a great party without Good Food"

| Updated August 2023 |