

**| duet entree inspiration |**

The best of both worlds! These duet plates include smaller portions of two different entrees, which allows your guests to try each entrée, instead of forcing a choice between one or the other! Don't see your favorite dishes here? We'll have our chef create the perfect duet plate for your event.

**GRILLED FILET MIGNON** | porcini fig demi-glace  
paired with

**PISTACHIO PESTO CHICKEN BREAST**

served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED ASPARAGUS**

**BLACKENED OMAHA STRIP STEAK**

topped with

**SHRIMP ETOUFFEE**

served with **ROASTED CORN & POBLANO GRITS + ROASTED BROCCOLINI**

**GRILLED PORK TENDERLOIN MEDALLIONS** | rhubarb-peach jalapeno compote  
paired with

**CHARLESTON STYLE SHRIMP** | onions, peppers, andouille sausage in a white wine cream sauce

served with **WHITE CHEDDAR GRITS + SOUTHERN BRAISED COLLARD GREENS**

**GRILLED FILET MIGNON**

paired with

**PAN SEARED SALMON** | lemon basil butter

served with **CREAMY PARMESAN POLENTA + ROASTED ASPARAGUS**

**-duet entrees continued on next page-**

**SEARED OMAHA STRIP STEAK** | shiitake demi  
paired with

**SAUTÉED GULF COAST GROUPE** | fresh locally caught Gulf grouper; miso glazed  
served with **WASABI MASHED POTATOES + COCONUT BRAISED BABY BOK CHOY**

**WOOD GRILLED FILET MIGNON** | smoked + grilled; cabernet reduction  
paired with

**BUTTER POACHED ARGENTINIAN RED SHRIMP TRIO**  
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

**MEXICAN BRAISED SHORT RIBS** | espresso mole negro  
paired with

**SAUTÉED GULF COAST GROUPE** | citrus salsa verde  
served with **ROASTED CORN & POBLANO GRITS + ROASTED BROCCOLINI**

**CABERNET BRAISED BEEF SHORT RIBS** | porcini fig demi-glace  
paired with

**MAHI MAHI A LA PLANCHA** | grilled fennel & lemon salad  
served with **CREAMY PARMESAN POLENTA + ROASTED ASPARAGUS**

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, finished with a porcini fig demi-glace

**MEXICAN BRAISED SHORT RIBS** | slow braised with chile, coffee and black lager, boneless, finished with espresso mole negro

**WOOD GRILLED FILET MIGNON** | smoked + grilled; porcini fig demi-glace

**ESPRESSO RUBBED FILET MIGNON** | brandy peppercorn cream sauce

**GRILLED FILET MIGNON** | cabernet red wine reduction

**GRILLED SIRLOIN** | garlic-herb boursin

**OXTAIL RAGU** | slow cooked tender oxtail in a rich sauce of red wine, onion, carrot, herbs, tomato, tossed with potato gnocchi

**GRILLED PORK CHOP** | rhubarb-peach jalapeno compote

**OSSO BUCCO** | braised pork shank topped with preserved lemon gremolata

**SOUS VIDE SMOKED PORK BELLY** | blackberry-bourbon glaze

**ROSEMARY + GARLIC CRUSTED LAMB CHOPS** | romesco sauce

**LAMB SHANK** | slow braised in mirepoix and red wine finished with a pomegranate molasses demi

| chicken |

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

**SEARED CHICKEN BREAST** | pan-seared chicken breast with lemon basil butter and crispy pancetta

**PISTACHIO PESTO CHICKEN** | roasted chicken breast with fresh pistachio pesto

**CHICKEN DIJON** | chicken breast pan-seared with Dijon shallot mushroom cream

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

| vegetarian |

(vg) denotes vegan dishes

**MEDITERRANEAN GRILLED EGGPLANT** | with **ISRAELI COUSCOUS** and preserved lemon gremolata best served with **ROASTED BROCCOLINI** (vg)

**MISO GLAZED EGGPLANT** | with **CARROT GINGER QUINOA** best served with **ROASTED ASPARAGUS** (vg)

**EGGPLANT ETOUFFEE** | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices best served over **PARMESAN POLENTA** (v)

**STUFFED SWEET POTATO** | with roasted romanesco, beans, blistered grape tomatoes, currants, caper, pistachio, lemon, herbs best served with **HARISSA ROASTED TRI COLOR CARROTS** (vg)

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

**ZA'ATAR ROASTED CAULIFLOWER** | lentil cassoulet, tahini sauce (vg)

**JERK BUTTERNUT FILET** | jerk marinated, grilled butternut "filet", mango chutney, **CARIBBEAN COCONUT RICE** and **COCONUT BRAISED BABY BOK CHOY** (vg)

**TUSCAN PORTOBELLO MUSHROOM** | grilled and sliced; served over grilled vegetable + cannellini bean salad, fresh spinach, roasted red peppers, EVOO, topped with preserved lemon gremolata; best served with **ROASTED BROCCOLINI** (vg)

**EDAMAME FALAFEL** | fried edamame & chickpea flour cakes, toum, lemon dressed arugula, pickled red onion, pickled beets (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 GROUPER** | fresh locally caught Gulf grouper

**MAHI MAHI A LA PLANCHA** | fresh caught local Gulf mahi

**PAN SEARED SALMON** | fresh caught Atlantic salmon

**PREPARATIONS** | artichoke, lemon, and leek cream sauce  
creole remoulade crusted  
grilled fennel & lemon salad  
smoked eggplant caponata  
citrus salsa verde  
pistachio pesto  
miso glazed

**“CHARLESTON STYLE” SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served over **WHITE CHEDDAR 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 STRIPS** | herb roasted potato wedges, green beans

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

| entrée accompaniments |

**creamy + decadent**

**WHITE CHEDDAR GRITS** | creamy southern style

**CREAMY PARMESAN POLENTA**

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

**MUSHROOM PEARL BARLEY RISOTTO**

**LEMON BASIL PEARL BARLEY RISOTTO**

**potatoes**

**ROASTED FINGERLINGS WITH 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 + grains

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

**TRADITIONAL JASMINE RICE** | seasoned perfectly with salt (vg)

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

**WHITE RICE** | long grain rice with salt (vg)

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

**FORBIDDEN BLACK RICE** (vg)

**CARROT GINGER QUINOA** | with lentils + toasted sesame seeds (vg)

**FARRO TABBOULEH** | lemon, olive oil, cucumber, tomato, onion, basil, parsley (vg)

### vegetables

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

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

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

**GARLICKY BROCCOLINI** | tossed in melted butter with fresh garlic and herbs

**CARAMELIZED BRUSSELS SPROUTS** | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

**HARISSA ROASTED TRI CARROTS** (vg)

**ROASTED HEIRLOOM CARROTS** (vg)

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

**SOUTHERN BRAISED COLLARD GREENS** | ham hocks, cider vinegar

**ROASTED ASPARAGUS** | 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** | romaine, tomatoes, red onion, gorgonzola crumbles, crispy bacon, red wine vinaigrette

**YBOR SALAD** | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette

**SOUTHERN MARKET SALAD** | romaine lettuce, grape tomatoes, cucumber, matchstick carrots, croutons, Vidalia onion vinaigrette (vg)

**THE ORLEANS SALAD** | iceberg and artisan greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg)

**KALE CAESAR SALAD** | romaine, kale and artisan greens, 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 corn tortilla strips, fresh garlic lime vinaigrette (v)

**GREEK SALAD** | romaine, tomatoes, pepperoncini, 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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