

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

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

HEART OF PALM “CEVICHE” | hearts of palm, jalapeno, red pepper, lime, cilantro (vg)

LOMI LOMI SALMON | salt cured salmon, fresh diced tomato and onion

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

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

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 | bay scallops and shrimp

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

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

RICE VINEGAR + GINGER MIGNONETTE

STRAWBERRY, SHALLOT + CHAMPAGNE VINEGAR MIGNONETTE

GAZPACHO RELISH

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, artichoke stuffing, or plain in liquor, served with grilled French bread

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

mediterranean mezze

DIPS + SPREADS | hummus, baba ghanoush, muhammara

ACCOUTREMENTS | marinated + grilled vegetables, semidried tomatoes, pepperoncini, olives

BREADS | toasted pita, artisan breads

artisan bruschetta bar

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

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 bruschetta

grilled pineapple, roasted poblano, and crispy SPAM bruschetta

caprese bar

TOMATOES | heirloom tomatoes, cherry tomatoes, heirloom tomato bruschetta

CHEESE + MEAT | fresh mozzarella slices, mozzarella ciliegine, shaved prosciutto

ACCOUTREMENTS | basil, arugula, EVOO, pesto, balsamic glazes and flavored sea salts

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

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

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

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

NASHVILLE HOT CHICKEN SLIDER | buttermilk fried Nashville hot chicken, Alabama white bbq, pickled cucumber, Hawaiian roll

MINI BISTRO BURGER | sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

PORK BELLY BLT | sous vide smoked pork belly, artisan lettuce, roma tomato, garlic aioli, fresh baked brioche bun

tampa tapas

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

MINI CUBAN SANDWICHES | house mojo roast pork, ham, salami, swiss, pickles, and yellow mustard aioli, pressed on fresh baked Cuban bread

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

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

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

MUSHROOM "CHORIZO" EMPANADA | saffron sofrito (vg)

antipasti

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

KALE + GOAT CHEESE RISOTTO ARANCINI | roasted red pepper sauce (v)

ANTIPASTI SKEWER | mozzarella, provolone, marinated vegetables, olives, genoa salami

HOMEMADE ITALIAN STYLE BEEF MEATBALL WITH MARINARA

HEIRLOOM TOMATO BRUSCHETTA (v)

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

south pacific display

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

SESAME CRUSTED AHI TUNA | seared rare and sliced thin

VEGETABLE SPRING ROLLS

CHEF SELECTED STEAMED DUMPLINGS | presented in bamboo steamer baskets

POTSTICKERS

CHICKEN + KIMCHI MEATBALL | Korean chili glaze

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

spanish tapas

MARINATED MANCHEGO | ASSORTED CHEESES | FRIED OLIVES | GARLIC MARINATED SHRIMP

SLICED CHORIZO | EMPANADAS | GAZPACHO

| 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 + GRILLED SEASONAL VEGETABLES

bistro steakhouse experience

(chef-attended carving station)

GRILLED BISTRO STEAK | hand carved, with choice of sauce (choose one): cabernet red wine reduction, dijon shallot mushroom cream or horseradish cream

served with **HERB ROASTED POTATO WEDGES + 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**

GERMAN FINGERLING POTATOES + SAUTÉED GREEN BEANS

ahi tuna carving station

(chef-attended carving station)

MAPLE SOY TUNA LOIN | grilled to rare, sliced thin by our chef, served with maple ginger miso sauce

served with **COCONUT BRAISED BABY BOK CHOY + CARROT GINGER QUINOA**

| small plate + grab-and-go stations |

southern chicken dinner stack | small plate

(grab and go station, chef-attended)

BUTTERMILK FRIED CHICKEN TENDERS on top of **YUKON GOLD MASHED POTATOES**
topped with **BROWN GRAVY**

accompanied by

SOUTHERN BRAISED COLLARD GREENS | ham hocks, cider vinegar

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 or three for the station), composed by a station attendant

"CHARLESTON STYLE" SHRIMP | 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

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot
sauce + spices (vg)

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

| culinary stations |

tampa bay “cuban fries”

(server-attended station)

FRIED POTATO WEDGES | tossed with garlic and salt

station servers will top your wedges with:

**SLOW ROASTED MOJO PORK | SHREDDED SWISS CHEESE | DICED SALAMI
CHOPPED DILL PICKLES | YELLOW MUSTARD AIOLI | SCALLIONS**

(these are all components to a Tampa style Cuban sandwich; fried potatoes are vegan and can be custom topped for dietary restrictions)

duck fat poutine

(live-action chef attended station)

DUCK FAT POTATO WEDGES | sautéed in duck fat by our station chef

station servers will top your wedges with

SHARP CHEDDAR CHEESE + BROWN GRAVY

with an assorted self-serve topping bar

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

ramen noodle bar

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

TONKATSU RAMEN BROTH (pork base) OR **MISO RAMEN BROTH** (v)

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

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

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!

SAUSAGE + FENNEL | Italian sausage, fennel, broccoli rabe, fresh parmesan, arrabbiata sauce, 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

PORTOBELLO MUSHROOM RAVIOLI | with sun dried tomato-basil beurre blanc (v)

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

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

SAUTEED SHRIMP + BAY SCALLOPS | shrimp + bay scallops in a lemon butter sauce, crispy pancetta, served over **LEMON BASIL PEARL BARLEY RISOTTO**

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

BUTTERNUT SQUASH AND CRISPY SAGE PEARL BARLEY RISOTTO (v)

CHORIZO + ROSEMARY PEARL BARLEY RISOTTO

JAMBALAYA RISOTTO | traditional risotto, chicken stock, creole seasoned jumbo shrimp + diced andouille sausage

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

TOPPINGS BAR | OPTIONAL

FRIED SHALLOTS | CRISPY GARLIC | PICKLED JALAPENO | SUN DRIED TOMATO

SCALLIONS | CHARRED BROCCOLINI | BACON

| build-a-bowl buffet displays |

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

sushi bowl

proteins | **AHI TUNA + LOMI LOMI SALMON**
bases | jasmine rice, artisan greens
sauces | sriracha kewpie, eel sauce, soy sauce, cucumber wasabi sauce
topping bar | diced fresh cucumber, seaweed salad, carrot, sliced asparagus, smelt roe, wasabi peas, pickled ginger, fried shallots, crispy garlic

fresh bowl

proteins (choose 2) | **BLACKENED CHICKEN, CHURRASCO STEAK + THAI SHRIMP**
bases (choose 2) | jasmine rice, sweet potato noodle salad, super greens
vegetables | sesame broccoli, teriyaki mushrooms
toppings | kimchi, scallions, toasted garlic, fried onions
sauces | sriracha coconut, dijon vinaigrette, cilantro chimichurri

taco bowl

proteins (choose 2) | **CARNE ASADA, TACO BEEF, BARBACOA, CARNITAS, TOMATILLO CHICKEN, GRILLED POBLANO CHICKEN, SESAME CRUSTED AHI TUNA + CHILI ROASTED CAULIFLOWER**
bases | cilantro rice, flour tortillas
beans (choose 1) | black or refried
toppings (choose 5) | cotija cheese, citrus lime slaw, cilantro, guacamole, pico de gallo, limes, salsa picante, pickled veg medley
sauces | cilantro chimi crema + chipotle crema

mediterranean bowl

proteins (choose 2) | **CHICKEN SOUVLAKI, FALAFEL, BRAISED LAMB**
bases | super greens + saffron basmati rice
dips + spreads (choose 2) | tzatziki, hummus, muhammara, baba ghanoush
toppings | pickled red onions, pepperoncini, feta, Kalamata olives, tomato + cucumber salad
dressings | harissa, greek vinaigrette, toum

“It’s not a great party without Good Food”

| Updated August 2023 |