

Our menu reads more like a restaurant menu than a typical “catering” menu. Below is a representation of the types of food that we may suggest for buffet style dinners or lunches.

Please ask us about grass fed beef, wagyu beef, and locally raised beef, pork and chicken. Lamb, bison and other specialty meats or seafood are available upon request

| hand-carved |

TOMAHAWK STEAK | grilled tomahawk ribeye with brandy peppercorn cream sauce or cilantro chimichurri [carved]

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, chef selected paired sauce [carved]

CORNED BEEF | with apple sauerkraut and hot grained Dijon [carved]

HOUSE PASTRAMI | caraway kraut and yellow mustard [carved]

ESPRESSO RUBBED ROASTED BEEF TENDERLOIN | brandy peppercorn cream sauce [carved]

CHILI COFFEE AND CUMIN RUBBED FLANK STEAK | mole negro [carved]

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

GRILLED BONE-IN RIB-EYE STEAK | cooked sous vide and finished on the grill, chef selected paired sauce [carved]

SOUS VIDE PORK LOIN | with bacon blackberry compote [carved]

SMOKED PORK BELLY | with blackberry-bourbon glaze

SAUSAGE CARVING STATION | bratwurst, andouille, spicy Italian [carved]

ROASTED SIDE OF SALMON | slow roasted with dill [carved]

GRILLED AHI TUNA LOIN | served with avocado tomato relish tossed with chile cilantro vinaigrette [carved]

| beef |

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 (sauce)

CHIANTI BRAISED BRISKET | slow cooked in Italian seasonings and Chianti wine with root vegetables, sliced

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

| 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

MARGARITA GRILLED SHRIMP | grilled shrimp skewers, with cucumber-citrus pico

SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy white cheddar grits

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

| pork |

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

CARNITAS | Mexican style braised pork shoulder, with pineapple braising reduction

JERK PORK SHOULDER | lightly smoked, house made jerk marinade, hand pulled

MOJO MARINATED PORK SHOULDER | slow cooked Cuban style pulled pork, with mojo-sour orange reduction

CAJUN PORK ROAST (COCHON DE LAIT) | slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

SOUTHERN ROASTED PORK LOIN | caramelized onion + bacon gastrique, sliced

| vegetarian |

ITALIAN ROASTED BUTTERNUT SQUASH | sliced and topped with wild mushroom and caramelized onion ragout (vg)

SMOKED EGGPLANT + WILD MUSHROOM RAGOUT | served over parmesan polenta (v)

ROASTED VEGETABLE STRUDEL | roasted market fresh vegetables, pesto, goat cheese, puff pastry (v)

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

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

TOFU + CAULIFLOWER "FRIED RICE" | diced marinated tofu, peas, cauliflower rice, ponzu (vg)

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

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

| chicken |

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

FRENCH ONION ROASTED CHICKEN | sliced pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

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

MARGARITA GRILLED CHICKEN | sliced margarita grilled chicken breast; garnished with cucumber-citrus pico

CHIMICHURRI SMOKED CHICKEN | sliced grilled chicken breast; lightly smoked, served with cilantro chimichurri

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

JERK CHICKEN THIGHS | boneless chicken thigh, house made jerk marinade

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

CHICKEN CREOLE | chicken thighs simmered in a Creole (New Orleans style) tomato-based sauce

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

CHICKEN ROBAN | sliced blackened chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

| for the kids |

CLASSIC GRILLED CHEESE | American + cheddar cheeses, steamed broccoli (v)

CITRUS HERB GRILLED CHICKEN | with herb roasted potato wedges, green beans

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

| side dishes |

creamy + decadent

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

WHITE CHEDDAR GRITS | creamy southern style

CREAMY PARMESAN POLENTA (v)

MUSHROOM PEARL BARLEY RISOTTO (v)

CAULIFLOWER MASH | seasoned simply with salt, cream and butter (or choose a flavor)

CARAMELIZED ONION CAULIFLOWER MASH (v)

HORSERADISH CAULIFLOWER MASH (v)

SOUR CREAM AND CHIVE CAULIFLOWER MASH (v)

rice

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

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

FORBIDDEN BLACK RICE (vg)

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

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, cider-grain mustard dressing

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (vg)

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

BAKED SWEET POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (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

HARISSA ROASTED BABY CARROTS | roasted carrots, harissa (vg)

COCONUT BRAISED BABY BOK CHOY (vg)

ROASTED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper (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)

CREAMED SPINACH | steakhouse style, topped with breadcrumbs (v)

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)

HEIRLOOM TOMATO SALAD | baby heirloom tomatoes, arugula, burrata, basil leaves topped with olive oil, balsamic glaze and freshly cracked pepper, parmesan crisp

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 (vg)

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.

Updated March 2022