

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 (sauce)

HICKORY SMOKED FILET MIGNON | porcini fig demi-glace

ESPRESSO RUBBED FILET MIGNON | brandy peppercorn cream sauce

GRILLED FILET MIGNON | cabernet red wine reduction or porcini fig demi-glace

GRILLED SIRLOIN | garlic-herb boursin

SOUS VIDE SMOKED PORK BELLY | blackberry-bourbon glaze

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

ROSEMARY + GARLIC CRUSTED LAMB CHOPS | romesco sauce

| 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 | pan-seared chicken breast topped with pistachio pesto

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

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

PESTO BLACKENED CHICKEN | cajun seasoned chicken breast with roasted pepper pesto cream, fresh basil

| vegetarian |

(vg) denotes vegan dishes

STUFFED SWEET POTATO | with roasted romanesco, beans, blistered grape tomatoes, currants, caper, pistachio, lemon, herbs (vg)

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

MUSHROOM + TRUFFLE RISOTTO CAKE | citrus dressed arugula, roasted zucchini, balsamic syrup (v)

MISO GLAZED EGGPLANT | with carrot ginger quinoa, lentils, and sesame seeds (vg)

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

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

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

SHRIMP + GRITS | smoked sausage, onions and peppers white-wine cream sauce over creamy white cheddar cheese grits, curly scallion garnish

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 | herb roasted potato wedges, green beans

BUTTERMILK FRIED CHICKEN TENDERS | steamed broccoli, mac-n-cheese

| entrée accompaniments |

creamy + decadent

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)

potatoes

ROASTED FINGERLING POTATOES (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

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

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

| 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 (v)

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)

| duet plate 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 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 SEARED CHICKEN BREAST
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED ASPARAGUS**

BLACKENED OMAHA STRIP STEAK
topped with

SHRIMP ETOUFFEE
served with **JALAPENO GRITS + ROASTED BROCCOLINI**

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

CHARLESTON STYLE SHRIMP + GRITS | onions, peppers, andouille sausage in a white wine cream sauce
served with **SOUTHERN BRAISED COLLARD GREENS**

GRILLED FILET MIGNON
paired with

TRIO OF JUMBO SEA SCALLOPS | lemon basil butter
served with **PARMESAN POLENTA + ROASTED ASPARAGUS**

SEARED OMAHA STRIP STEAK | shitake demi
paired with

MISO GLAZED GROUPER
served with **WASABI MASHED POTATOES + GARLIC SAUTEED BOK CHOY**

-duet entrees continued on next page-

GRILLED FILET MIGNON | cabernet reduction
paired with
BUTTER POACHED ARGENTINIAN RED SHRIMP TRIO
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

MOLE BRAISED SHORT RIBS
paired with
PAN SEARED LOCAL GROUPER | citrus salsa verde
served with **ROASTED CORN & POBLANO GRITS + ROASTED BROCCOLINI**

GRILLED LAMB CHOPS
paired with
SEARED ATLANTIC SALMON | smoked eggplant caponata
served with **CAULIFLOWER MASH + CAMELIZED BRUSSELS SPROUTS WITH PEARL ONIONS**

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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