
| butler passed selections |

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

| classic bites |

STROMBOLI BITE | capicola, ham, and provolone

TUSCAN BEEF SKEWERS | peppered beef tenderloin, pesto and parmesan

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

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, smoked ketchup

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

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

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

BACON WRAPPED BRUSSELS SPROUT | 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 remoulade

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

CHICKEN PHYLLO DIJON | savory dijon roasted chicken wrapped in phyllo

BACON WRAPPED SCALLOPS | garlic caper aioli

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

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

ROPA VIEJA | shredded braised beef on 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)

| on toast |

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 ROUND | 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) 🍷

| 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 | hearts of palm, jalapeno, red pepper, lime, cilantro, red onion, plantain chip in a shooter (vg)

SMOKED CORN "CEVICHE" | mint crema, tortilla crisp, plantain chip (v)

WATERMELON POKE | fresh seedless watermelon, diced cucumber, black and white sesame seeds, ginger, and scallions tossed together in soy sauce, 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 white onion, crispy wonton strips

| steamed buns + sliders |

PORK BELLY BÁNH MI BUN | pork belly, pickled veg, 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, bao 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, pickles topped with yellow mustard aioli

MUSHROOM "CHORIZO" EMPANADA | saffron sofrito (vg)

| international flavors |

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

THAI SHRIMP | poached and cold marinated in basil, mint, fish sauce, ginger, and 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 PORTABELLAS

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

| 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 meats

ACCOUTREMENTS | fresh + dried fruits, house pickled vegetables, artisan breads, crackers, Cajun candied pecans

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

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

MEDITERRANEAN MEZZE

hummus, tzatziki sauce, marinated + grilled vegetables, pepperoncini, olives, toasted pita

SOUTH PACIFIC DISPLAY

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

ACCOUTREMENTS | soy sauce, cusabi, sweet chili sauce

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

olive tapenade | heirloom tomato bruschetta | roasted tomato "tartare"

asparagus + corn bruschetta | wild mushroom bruschetta with rosemary and fig balsamic

pancetta, roasted red pepper and green olive bruschetta | grilled pineapple, roasted poblano, and crispy SPAM bruschetta

POTATO CHIP BAR | cajun and sea salt & cracked black pepper seasoned potato chips and tri-colored tortilla chips with assorted dips

CEVICHE AND POKE STATION (CHOOSE 3) | ahi tuna poke, key west shrimp and scallop ceviche, gulf coast grouper ceviche, lomi lomi salmon, watermelon poke, hearts of palm "ceviche", with tortilla chips and plantain chips

RAW BAR

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

SEARED AHI TUNA | cusabi and soy sauce

KEY WEST CEVICHE | bay scallops and shrimp

CREOLE JUMBO SHRIMP COCKTAIL

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

CHARGRILLED OYSTER STATION | shucked and chargrilled on site with parmesan garlic butter, artichoke stuffing, or plain in liquor

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

| Updated August 2022 |