

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 |

**GRILLED BISTRO STEAK** | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, 4 peppercorn jus [carved]

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

**TOMAHAWK STEAK** | grilled tomahawk ribeye with dijon shallot mushroom cream [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, horseradish cream [carved]

**SOUS VIDE PORK LOIN** | with agrodulce [carved]

**SMOKED PORK BELLY** | with blackberry-bourbon glaze

**BACON-WRAPPED PORK LOIN** | with rhubarb-peach jalapeno compote

**SAUSAGE CARVING STATION** | (choose 2) bratwurst, andouille, spicy Italian, Kielbasa; assorted mustards [carved]

**GRILLED AHI TUNA LOIN** | 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

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

**SAUTEED SHRIMP + BAY SCALLOPS** | shrimp + bay scallops in a lemon butter sauce, crispy pancetta

**THAI SHRIMP** | shrimp poached and cold marinated in basil, mint, fish sauce, ginger, and scallion

**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

**BACON WRAPPED ROASTED PORK LOIN** | rhubarb-peach jalapeno compote

### | vegetarian |

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

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

**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)

**TRI-COLOR CHEESE TORTELLINI** | tossed in a spicy arrabbiata sauce (v)

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

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

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

### | chicken |

**CITRUS HERB GRILLED CHICKEN** | grilled and sliced chicken breast finished with citrus salsa verde

**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

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

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

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

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

**HERB CRUSTED ROAST CHICKEN** | boneless chicken thighs roasted simply with Italian herbs, garlic and finished with 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)

**PARMESAN PEARL BARLEY RISOTTO** (v)

**LEMON BASIL PEARL BARLEY RISOTTO** (v)

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

#### 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)

**FORBIDDEN BLACK RICE** (vg)

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

**CARROT GINGER QUINOA** | with lentils (vg)

### 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 TRI COLOR CARROTS** (vg)

**ROASTED HEIRLOOM CARROTS** (vg)

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

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

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

**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)

**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 (v)

**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)

"It's not a great party without Good Food"

| Updated August 2022 |