

| duet entree 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 of 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

PAN SEARED SALMON | lemon basil butter
served with **PARMESAN POLENTA + ROASTED ASPARAGUS**

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SEARED OMAHA STRIP STEAK | shiitake demi
paired with

MISO GLAZED GROUPER

served with **WASABI MASHED POTATOES + GARLIC SAUTEED BOK CHOY**

WOOD 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**

CABERNET BRAISED BEEF SHORT RIBS

paired with

MAHI MAHI A LA PLANCHA | grilled fennel & lemon salad

served with **CREAMY PARMESAN POLENTA + ROASTED ASPARAGUS**



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

WOOD GRILLED FILET MIGNON | porcini fig demi-glace

ESPRESSO RUBBED FILET MIGNON | brandy peppercorn cream sauce

GRILLED FILET MIGNON | cabernet red wine reduction

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

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

| vegetarian |

(vg) denotes vegan dishes

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

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

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices, served over parmesan polenta (v)

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)

BUTTERNUT SQUASH "FILET MIGNON" | topped with wild mushroom ragout (vg)

TUSCAN PORTOBELLO MUSHROOM | grilled and sliced; served over grilled vegetable + cannellini bean salad, fresh spinach, roasted red peppers, EVOO, topped with preserved lemon gremolata (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)

CAULIFLOWER MASH | seasoned simply with salt, cream and butter

MUSHROOM PEARL BARLEY RISOTTO (v)

PARMESAN PEARL BARLEY RISOTTO (v)

LEMON BASIL PEARL BARLEY RISOTTO (v)

BUTTERNUT SQUASH AND CRISPY SAGE BARLEY RISOTTO (v)

potatoes

ROASTED FINGERLING POTATOES | with fennel and mushrooms

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 + 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)

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

FORBIDDEN BLACK RICE (vg)

CARROT GINGER QUINOA | with lentils (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

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

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

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

HARISSA ROASTED TRI CARROTS (vg)

ROASTED HEIRLOOM CARROTS (vg)

COCONUT BRAISED BABY BOK CHOY (vg)

BRAISED COLLARD GREENS | ham hocks, cider vinegar

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)

| 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)

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 August 2022