

| Indian |

passed signature appetizers

TANDOORI CHICKEN SKEWER | coriander-mint yogurt

GRILLED SQUASH & GOAT CHEESE NAAN FLATBREAD | with fresh herbs (v)

SPINACH AND CHEESE SAMOSA | coriander-mint yogurt (v)

POTATO & PEA SAMOSA | cilantro-mint chutney (vg)

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt

chef-attended buffet style dinner

GOAT BIRYANI | sauceless goat curry, vegetables

BUTTER CHICKEN | chicken curry dish cooked in a rich and flavorful bright orange masala sauce and yogurt

SAAG PANEER | cheese stewed in a creamy and savory spinach gravy (v)

CHANA MASALA | chickpeas cooked with hot and tangy spices in a dark masala sauce (vg)

STEAMED BASMATI RICE (v)

GARAM MASALA ROASTED VEGETABLES | fingerling potatoes, onions, and cauliflower finished with fresh cilantro (vg)

KACHUMBER SALAD | chopped salad of tomato, cucumber and onion, seasoned with chili, coriander and citrus juice (vg)

GARLIC NAAN

| Latin-Cuban-Caribbean |

passed signature appetizers

ROPA VIEJA | shredded braised beef on La Segunda Cuban crostini, chipotle crema, cilantro

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze

GULF COAST CEVICHE | local fresh Florida fish, citrus, chef inspired seasonal ingredients, plantain chip

CUBAN EMPANADA | roast pork, ham, salami, Swiss cheese, pickles topped with yellow mustard aioli

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

| chef-attended buffet style dinner |

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

SAUTÉED GULF COAST GROUPER | fresh locally caught Gulf grouper, **CITRUS SALSA VERDE**

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

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

SAUTÉED PLANTAINS (vg)

COCONUT BRAISED BABY BOK CHOY (vg)

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)

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy corn tortilla strips, fresh garlic-lime vinaigrette (v)

FRESH CUBAN BREAD | salted butter

| Cajun-Creole |

passed signature appetizers

PAN SAUTÉED LUMP CRAB CAKE | petit crab cake, creole white remoulade

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

SHRIMP + GRITS CROQUETTE | creole white remoulade

PIMENTO CHEESE TART | southern style pimento cheese (v)

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, Hawaiian roll

| chef-attended buffet style dinner |

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

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

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

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

RED BEANS WITH SMOKED SAUSAGE

WHITE RICE | long grain rice with salt (vg)

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

THE ORLEANS SALAD | iceberg and artisan greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg)

FRENCH BREAD | herb whipped butter

Interactive Stations | small plates

indian

(grab and go station, server attended)

VEGETABLE CURRY | a healthy blend of seasonal vegetables cooked in curry sauce and spices, or

CHICKEN TIKKA MASALA | a signature Indian chicken curry dish cooked in a rich and flavorful bright orange masala sauce and yogurt

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

SPINACH + CHEESE SAMOSA | coriander-mint yogurt (v)

caribbean

(grab and go station, server attended)

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

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

CARIBBEAN COCONUT RICE | with coconut milk + pigeon peas (vg)

HEART OF PALM CEVICHE | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (vg)

bayou

(grab and go station, server attended)

CHICKEN AND SAUSAGE JAMBALAYA

BOUDIN BALLS | cornmeal crusted; creole white remoulade

with chef prepared **SHRIMP CREOLE, RED BEANS WITH SMOKED SAUSAGE + WHITE RICE**

stations | continued

pad thai station

(live-action chef attended station)

a Thai themed action station attended by a chef who will treat your guests to flavor and flair!

choose one, from **CHICKEN, SHRIMP OR TOFU**

tossed in traditional Pad Thai sauce,
with chopped scallions, cilantro, napa cabbage, crushed peanuts and lime wedges

served with chop-sticks (and forks, just in case)

fried rice station

(live-action chef attended station)

our chef prepares fried rice fresh on the station with Asian influence and Florida flair!
our servers will dish up your guest's choice of **(choose 2)**

CUBAN PORK FRIED RICE | mojo pork, scrambled egg, green peas, carrot, scallions

KOREAN BBQ TOFU FRIED RICE | cubes of tofu marinated in Korean bbq sauce, kimchi, scrambled egg,
bok choy, edamame, carrot, scallions (v)

CITRUS GRILLED CHICKEN + SHRIMP FRIED RICE | citrus marinated grilled chicken and shrimp, scrambled
egg, green peas, carrot, scallions

PORK BELLY FRIED RICE | diced sous vide smoked pork belly, scrambled egg, bok choy, carrot, scallions

served with chop-sticks (and forks, just in case)

tex mex fajita bar

GRILLED POBLANO CHICKEN with **SAUTEED ONIONS AND PEPPERS**

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

served on a **FLOUR TORTILLA**

TOPPINGS BAR

toppings | shredded cheese, shredded lettuce, cilantro, pico de gallo, sour cream

SALSA & HOT SAUCE BAR

REFRIED BEANS and **WHITE RICE**

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 do our best to make it happen.

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