

| butler passed selections |

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

| classic bites |

TASSO CHEDDAR CROQUETTE | tasso ham, white cheddar cheese, scallion, cider honey drizzle (GF)

PROSCIUTTO WRAPPED FIG | black mission figs, herbed goat cheese, crispy prosciutto, balsamic glaze (gf)

BEEF TARTARE | dry aged beef, saffron rouille, pickled shallots and mustard seeds, cured egg yolk, savory basket

DUCK CONFIT | cornbread stuffing, spiced cranberry-orange marmalade (GF)

KALE + GOAT CHEESE RISOTTO ARANCINI | calabrese pepper + roasted red pepper sauce (v)

SOUTHERN FRIED CHICKEN + WAFFLE BITE | buttermilk fried chicken, Belgian waffle square, pecan-maple butter (GF)

ROASTED TOMATO "TARTARE" CONE | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraîche, pesto cone (v) (GF)

COCONUT FRIED CHICKEN BITE | pina colada honey mustard (gf)

WALKING OYSTER BAR | tray passed fresh shucked oysters on the half shell with traditional cocktail sauce, mignonette (gf)

ROASTED OYSTERS | (choice of preparation) (gf)
creole butter, gluten free panko, parmesan
crab chila, grated romano
spanish chorizo, shredded manchego

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze (gf) (GF)

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

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

STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions (GF)

BUTTERMILK VICHYSOISE | chilled potato-leek soup, crème fraîche, chive and jumbo lump crab (gf)

CHILLED COCONUT CORN BISQUE | roasted corn, coconut milk, dehydrated chile (gf, vg)

CORN BLINI | mascarpone, pickled cucumber, smoked duck, hot honey

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

MONTE CRISTO EGGROLLS | turkey, ham, jarlsberg cheese, blackberry coulis, powdered sugar

| tartelettes + toast |

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, candied bacon crumble

GREEN PEA + LEMON RICOTTA TARTINE | fresh field peas, mint, dill

SHRIMP + AVOCADO TOAST | mashed fresh avocado, poblano grilled shrimp, toasted crostini

MARINATED CALAMARI TOAST | adobo aioli, garlic crostini

| ceviche |

AGUA CHILE | local fresh Florida grouper, lime, cilantro, cucumbers, chilis, shaved red onion, plantain chip (gf)

COCTEL DE CAMARONES | horseradish, tomato, cilantro, lime, shaved red onion, plantain chip (gf) 🍷

AGUA DE SANDIA | watermelon, tuna, jicama, cucumber, sesame seeds, citrus, herbs (gf)

KEY WEST CEVICHE | poached jumbo shrimp + bay scallops, red onion, peppers, scallions, key lime dressing, plantain chip (gf) 🍷

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

PINEAPPLE MANGO CEVICHE | peppers, avocado, plantain chip (gf, vg)

| tampa bay inspired creations |

MOJO PORK ARANCINI | plantain jam, chopped cilantro

MINI CUBAN SANDWICH | house mojo roast pork, ham, salami, Swiss cheese, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban bread 🍷

CITRUS GRILLED + CHILLED SHRIMP | avocado crema, lime (gf)

ELOTE QUESADILLA | monterey jack, cotija, grilled corn, cilantro, tajin crema (v)

CHICKEN + POBLANO QUESADILLA | banana leaf wrapped and roasted, chipotle crema

PIG WINGS | mango guajillo glaze (gf)

CRAB + CORN FRITTER | key lime aioli, dehydrated jalapeno

| house-made empanadas |

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema 🍷

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

SAFFRON POTATO EMPANADA | queso fresco, piquillo salsa brava sauce (v)

BUFFALO CHICKEN EMPANADA | spicy buffalo chicken, blue cheese

| steamed buns + sliders |

PORK BELLY BÁNH MI BUN | pork belly, pickled cucumber + carrot, 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, steamed bun (v)

PORK BELLY BLT | sous vide smoked pork belly, artisan lettuce, roma tomato, garlic aioli on a brioche bun

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

PIMENTO BISCUIT | pimento cheese, southern style biscuit, Dr Pepper pepper jelly (v)

MINI LOBSTER ROLLS | new england style lobster salad, split top roll 🍷

HEIRLOOM TOMATO BISCUIT | marinated heirloom tomato, open faced biscuit, garlic aioli (v)

| international flavors |

ZA'ATAR CRUSTED LAMB CHOP | crusted lamb chop with muhammara

SOY CHILI PORK BELLY | chili star anise jam, pickled cucumber, wonton crisp

NAAN FLATBREAD | curried hummus, roasted tomatoes, cilantro, yogurt on garlic naan (v)

KFC BITE | karaage fried chicken, sriracha kewpie, sesame (gf) 🍷

AHI TUNA SESAME CONE | diced tuna, scallions, ponzu, chili oil, masago, sesame cone

EDAMAME DUMPLING | soy sauce pipette (v)

BOOM BOOM CAULIFLOWER | sesame seeds, chile crisps, scallions (v)

CHICKEN KORMA SKEWER | coconut cashew cream

| cheese + charcuterie table displayed selections |

CHEESE + CHARCUTERIE

IMPORTED AND DOMESTIC CHEESES | our chef's hand selected imported and domestic cheeses

CURED MEATS | house cured and specially selected cured meats

ACCOUTREMENTS | fresh + dried fruits, house pickled vegetables, mustard and preserves, orange blossom honey, Cajun candied pecans, artisan breads, crackers

IMPORTED + DOMESTIC CHEESE DISPLAY

chef selected assorted artisan cheeses

ACCOUTREMENTS | fresh & dried fruits, orange blossom honey, house preserves and crackers



THE ULTIMATE GRAZING TABLE

Elevate your cheese + charcuterie experience with a custom-curated grazing table that will be a focal point of your event!

Displayed on a table lined with parchment paper, this station is interactive, visually appealing, and full of flavor! Selections may include:

IMPORTED CHEESES | manchego, triple creme brie, derby cheddar, parmigiano reggiano,

DOMESTIC CHEESES | smoked gouda, sharp cheddars, goat cheeses

CURED MEATS | salami, prosciutto, bresaola, copa, chorizo, pate

JAMS + SPREADS | seasonal berry jams, assorted mustards

ACCOUTREMENTS | seasonal pickled vegetables, artisan breads + crackers, fresh + dried fruits, cajun candied pecans, assorted confections

| table displayed selections |

MODERN AMERICAN SIGNATURES | CHOOSE 5

rum runner shrimp, mini lobster roll, philly cheesesteak eggroll, pimento cheese tart, crab + corn fritter, southern fried chicken slider, pork belly blt, steak gorgonzola quesadilla, shrimp cocktail shooters, tasso cheddar croquette, duck confit, roasted tomato "tartare"

TAMPA TAPAS

mini cuban sandwiches, citrus grilled + chilled shrimp, mojo pork arancini
heart of palm ceviche (vg), beef empanadas, saffron potato empanadas (v)

ANTIPASTI

kale + goat cheese arancini, wild mushroom tart, antipasti skewers, homemade Italian style beef
meatball with marinara, heirloom tomato bruschetta, prosciutto wrapped figs

SPANISH TAPAS

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

SOUTH PACIFIC DISPLAY

ahi tuna poke, vegetable spring rolls, chef selected steamed dumplings, potstickers, KFC bites
ACCOUTREMENTS | soy sauce, cucumber wasabi sauce, sweet chili sauce, sriracha

MEDITERRANEAN MEZZE

classic hummus, baba ghanoush, muhammara, tzatziki, tirosalata, marinated + grilled vegetables,
semidried tomatoes, pepperoncini, olives, toasted pita, artisan breads

CAPRESE BAR

heirloom tomatoes, cherry tomatoes, heirloom tomato bruschetta, fresh mozzarella slices, mozzarella
ciliegine, shaved prosciutto, basil, arugula, EVOO, pesto, balsamic glazes, flavored sea salts

CEVICHE STATION | CHOOSE 3

agua chile, coctel de camarones, agua de sandia, key west ceviche, heart of palm ceviche, pineapple
mango ceviche, presented with tortilla chips + plantain chips

ARTISAN BRUSCHETTA BAR | CHOOSE 3

olive tapenade, heirloom tomato bruschetta, roasted tomato "tartare", asparagus + corn bruschetta,
grilled poblano-pineapple + crispy SPAM bruschetta, presented with rustic breads

table displayed selections | continued

RAW BAR

FRESH SHUCKED OYSTERS | two selections of either local, east coast or west coast oysters

AHI TUNA POKE | sushi grade ahi tuna, soy marinade, cucumber, sesame, scallions

SHRIMP COCKTAIL 2 WAYS | creole jumbo shrimp cocktail + coctel de camarones

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

ROASTED OYSTER BAR

choice of preparation(s):

CREOLE | creole butter, gluten free panko, parmesan

YBOR | crab chilau, grated romano

SPANISH | spanish chorizo, shredded manchego, herbs

| artisan food cart upgrade |

Take your event to the next level with an authentic handcrafted artisan food cart! This experience will be a memorable conversation piece + Instagram opportunity for any event!

OYSTERS | CHEESE + CHARCUTERIE | CHAMPAGNE + OYSTERS | DESSERT TARTS | RAW BAR
CHAMPAGNE | CRAFT BEER | BLOODY MARY + MIMOSA



"It's not a great party without Good Food" | Updated May 2025