

| butler passed selections |

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

| classic bites |

**TASSO CHEDDAR CROQUETTE** | tasso ham, white cheddar cheese, scallion, cider honey drizzle 🍷

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

**MINI BEEF WELLINGTON** | tender beef, red wine reduction, mushroom duxelles wrapped in puff pastry

**DUCK CONFIT FRITTER** | cornbread stuffing, spiced cranberry-orange marmalade 🍷

**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 🍷

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

**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)

**HOMESTYLE BEEF MEATBALL** | roasted garlic ricotta, marinara, parsley (gf)

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

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

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

**STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA** | steak, creamy blue cheese, sharp cheddar and caramelized red onions 🍷

**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)

**SPICED APPLE + BACON SKEWER** | applewood smoked pork belly and fuji apple with a brown sugar cinnamon glaze (gf)

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

**ARTICHOKE FLATBREAD** | marinated artichokes, roasted garlic oil, vegan mozzarella, teardrop peppers & fresh thyme (vg)

**| 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

**HAZELNUT PESTO + TOMATO BRUSCHETTA** | classic bruschetta on a toasted hazelnut pesto crostini (vg)

**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) 🍷

**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, grilled jicama, 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** | honey butter yellow sriracha glaze (gf)

**CRAB + CORN FRITTER** | key lime aioli, jalapeno chili crisps

**| 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 SLIDER** | sous vide smoked pork belly, sorghum glaze, roma tomato, Calabrian chili aioli, spicy jalapeno slaw 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, chili crisps, scallions (v)

**CHICKEN KORMA SKEWER** | coconut cashew cream (gf)

**| 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

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**| table displayed selections |**

**MODERN AMERICAN SIGNATURES | CHOOSE 5**

rum runner shrimp, spiced apple bacon skewer, pimento cheese tart, crab + corn fritter, southern fried chicken slider, pork belly slider, steak gorgonzola quesadilla, shrimp cocktail shooters, tasso cheddar croquette, duck confit fritter, roasted tomato "tartare"

**TAMPA TAPAS**

mini cuban sandwiches, citrus grilled + chilled shrimp,  
heart of palm "ceviche", beef empanadas, saffron potato empanadas

**ANTIPASTI**

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

**SPANISH TAPAS**

marinated manchego, 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, 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",  
grilled poblano-pineapple + crispy SPAM bruschetta, chef-inspired seasonal bruschetta presented with  
rustic breads

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**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** | creole poached jumbo shrimp cocktail

**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!

**RAW BAR | OYSTERS | CHAMPAGNE | CAVIAR SERVICE | CHEESE AND CHARCUTERIE**  
**DESSERT STATIONS | CRAFT BEER | BLOODY MARY + MIMOSA**



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