



P A S S E D A P P E T I Z E R S

Chipotle Churrasco Skewers

Chili Lime Chicken Kebab

Balsamic Fig and Goat Cheese Flat Bread
with Charred Rock Shrimp

Cinnamon Sweet Potato Puff
with Smoked Pork Shoulder and Bourbon Glaze

Fig and Mascarpone in Phyllo

Mini Chicken and Waffles – Vanilla Waffle
with White Cheddar Crispy Chicken

Lemon Grass and Chicken Gyoza
with Yuzu Ponzu

Coconut and Lime Ceviche on Phyllo Nest

Tuna Tartare in Wonton Crisp
with Chive and Soy Air

Miniature Vegetable Cruditè
with Zaatar Spiced Hummus

Panyang Shrimp
with Smoked Coffee Soy Dip

Mac and Cheese Bites with Bacon Jam

Mini Ruben Crisp with Caraway Seed Cream

New England Crab Cakes
with Mango Chili Crema and Cilantro Lime Candy

Candied Bacon Rice Crisps
with Korean Beef Bulgogi

Mini Black Angus Cheeseburgers
with Red Onion Ketchup and Pickled Mustard

Miniature Shrimp and Grits Bites
with Tomato Compote and Chive Dust

Mini Brie En Croute Gooseberry Jam

Gorgonzola and Beef Puff
with Red Wine and Dr. Pepper Jus

Coconut Shrimp
with Sweet Chili Mandarin Orange Glaze

Pulled Pork Biscuit
with Pickled Okra, Carrots and Cucumber Slaw

Beef Tartare
with Minced Shallots and Cured Quail Egg

Salmon Tartar
with Dill Gremolata, Pumpnickel Toast,
Crème fraîche and Caviar

Tiger Shrimp "Bloody Mary" Cocktail
with Cornichons and Celery





M A I N C O U R S E

Sea Bass with Citrus Thyme Reduction

Filet Crusted with Garlic and Herbs

Sous Vide Pork Belly Champagne Risotto

Salmon with Red Stripe and Pernod Beurre Blanc

Ahi Tuna with Wasabi Air, Oolong Tea Broth, Tuna Crackling and Pea Shoots

Stuffed Pepper with Israeli Couscous Fine Herbs (Vegan Option)

Charred Prawns Garlic Rouille Crab Velouté

Butter Poached Lobster Tail with Cardamom Butter, Fresh Mint and Chives

Local Grouper "Escabeche" with Quinoa, Citrus and Fennel Celery and Parsley "Salad"

Lemongrass and Citrus Seared Chicken

S I D E I T E M S

White Truffle Mash

Herbed Crispy Hash

Fingerling Potato with Fresh Herbs and Smoked Maldon

Sweet Potato Duxelles with Candied Pecans

Mediterranean Vegetable Stack

Peeled Asparagus with Smoked Fleur De Sel and Whole Butter

Sautéed French Beans with Crispy Garlic





S A L A D S

Seafair Wedge with Bleu Cheese, Bacon Lardons, Heirloom Tomatoes, Sunflower Crisps

Homestead Burrata, Heirloom Tomato Confit, Genovese Basil, Black Garlic, Black Salt, Balsamic Glaze

Field Greens, Endives, Baby Radish, Goat Cheese, Candied Pecans in Citrus Fennel Vinaigrette

Modern Ceasar Salad with Romaine, Creamy Ceasar, Boquerones,
Crispy Jamon Serrano Bits, Sweet Bread Micro Croutons

S T A T I O N S

Seafood Station

Chilled Seafood with Assorted Dipping Sauces with Iced Shrimp
Mussels, Clams, Oysters, Lobster and Crab

Sushi Station

Display of assorted Maki Rolls, Sashimi, Nigiri, Sea Weed Salad, Soy
and Dipping Sauces

Pasta Station

with Choice Of Sauces, Toppings, Chicken Or Shrimp and Pasta

Classic Carving Station

with Choice Of Pork Loin, Roasted Turkey Breast,
Or New York Strip Loin with Chef Made Condiments and Accoutrements

Risotto Station

Seafood and Vegetable Risottos Served with an Assortment of Toppings





D E S S E R T S

A Medley Of Our Signature Individual Mini Desserts
Ornately Displayed Or Passed For You And Your Guests To Enjoy!
(Choose 4)

Double Chocolate Mousse

Cappuccino Chocolate Mousse

Lemon Raspberry Cream

Crème Caramel Mousse

Opera Tart with Gold Essence

Lemon Tart with Roasted Berry Compote

Mini White Passion Cake

Mini Marquise Au Chocolate

Milk And Cookies Chocolate Chip, Macadamia Nut, Oatmeal Raisin

Assorted Mini Cheese Cakes

P L A T E D D E S S E R T S

Trio Of Lemon Tart with Roasted Berry Compote and Citrus Cheese Cakes

Bombe Of Chocolate Hazelnut Pyramid with Spiced Goat Cheese Whipped Cream

Chocolate Ribbon Cake with Salted Caramel

Chocolate and Raspberry Squares with Berry Compote (Gluten Free)

Minty Citrus Granita With Almond Milk Puree (Vegan)

