

*GATHERINGS AND EVENTS

Cocktail and Reception menu

*Seared ahi tuna over crispy plantain
a touch of spicy guacamole, mango salsa*

*BBQ short ribs, poblano peppers
on corn belinis*

*Herbed marinated Calamari
Over broscata aioli*

Grilled Portobello mushrooms stuffed with crab meat

*Marinated Octopus capers
Over potato latke*

Bite Size Lamb chops in Mint, pine nuts and touch of lemon (please add \$3 pp)

*Rock shrimp mushrooms spring rolls
fire aioli sweet chili sauce*

Baskets of phyllo dough filled with 4 cheese

Miniature beef Wellington dipped in light Dijon cream

Beef skewers wrapped over green olive stuffed with peppers

*Ceviche Martini with a touch of vermouth and ginger
On a spoon*

Radishes cups filled with tartar tuna

*Assorted sushi rolls
Tuna, California, spicy tuna,*

*Shrimp cocktail in
Phyllo baskets*

*Caramelized Port figs stuffed with stilton
wrapped with prosciutto*

*Mini skewers capresse
drizzle of balsamic reduction*

*Five spices Steak Onglet
Skewered with stuffed almond green olive*

*Seared Ahi Tuna
Over wakame seaweed salad cake*

*Asian meatball Wrap
Misso glazed in bok Choy*

*Scandinavian Smoked Salmon
dill aioli on Bellini's a touch of Caviar*

Buffet

Creative Elegant Hors D' oeuvres

Braised Cab short ribs on polenta squares

*Shrimp colossal stuffed with Asian pear wrapped
With bacon Guava BBQ dipping sauce*

Dragon Fruit Cobia Ceviche

Dinner:

Salad - Nordic organic Greens Goat Cheese roasted walnuts Cranberry Dressing

*Angus Braised Rolled Skirt Steak with Asparagus tip and Chimichurrie/ or
Fillet Tenderloin Au poivre*

*Grilled Salmon picata /or
Baked oven Black Grouper Beurre Blanc*

*Home Style Yum, potato Mashed
Black Seafood Risotto*

Sit Down Dinner

Ostera Caviar, Bellini's, crème fraîche

Braised Cab' short ribs on polenta squares

Grilled Baby Lamb chops dusted with Pistachio, mint

Florida Keys Lobster tale Medallions wrapped with kadaifi Noodles

Oregano lemon chili vinaigrette

Dragon Fruit Cobia Ceviche

The Menu:

Appetizer:

Colossal stone crab with all the condiments

Salad:

Roasted pear salad, apples D'Ambert Blue cheese hazelnut vinaigrette

Main:

Lamb Ossobuco, Organic Kasha- Caramelized onions and Fig, Shaved Fennel mint and Pomegranate salad /or

Aged Rib Eye Steak topped with local crab salad, Baby market Rosemary potatoes, Herricot Verde

/and

Florida Black Grouper Roasted beats Butter, Risotto- okra and Japanese eggplant

Oriental Kale Salad, with lemon Serrano chilies and Mint

Dessert:

Individual flourless Coffee chocolate cake topped with Chantilly and blackberry compote

Hot granny, Remy Martin tart tatin White chocolate ice cream roasted hazelnuts and shaved coconut

Port Wine - Domestic and Imported Cheese and Fruit

Platters

Charcuterie and cheese

Assorted imported cheese, Genoa salami, sliced prosciutto, Italian Mortadela and slices of Roast Pork and turkey Breast all accompanied with Anti pasti and Crackers

Puff pastry delights and Pigs in the blanket

Mediterranean Platter

Hummus, Tahinni, Grape leaves, Falafel and pita points

Assorted Wraps

Asian style: Shrimp brochette, spring rolls, Korean Meatballs

Smoked Brisket chipotle, and Smoked Turkey Sliders

Crudit 

Elegant fruits assortment Cookies and Brownies-