



PASSED

RAW

tuna poke

tamari. yuzu. cucumber. nori. cilantro.

snapper ceviche

aji amarillo. coconut. lime. cilantro. jicama.

lobster ceviche

passion fruit. red onion. vanilla. lime. cilantro. jicama.

beet cured gravlax

dark rye. cream cheese. pickled shallot. caviar.

tuna or hamachi crispy rice

yuzu. cilantro. serrano. sushi rice.

beef tartare crisps

potato. white truffle. quail egg. shallot.

COLD

chicken liver mousse

blackberry jam. jalapeno. toasted baguette.

caviar + crème fraiche tart

chives. chervil. savory shortbread.

white gazpacho shooter

grapes. marcona almonds. spanish olive oil.

lump crab profiteroles

shallot. crème fraiche. mustard seed caviar.

watermelon "elotes"

heirloom watermelon. cotija. chipotle crema. corn dust.

vegan beet tartare

avocado crema. pumpernickel soil. yuzu vinaigrette.

champagne + caviar deviled eggs

tarragon-shallot yolk mousse. champagne gelee. caviar. chervil.

Sample Menus



HOT

foie gras rumaki

tamari. honey. bacon. water chestnut.

goat cheese tart + leek tart

fresh thyme. hazelnut pastry.

pimento grilled cheese

tomato-pepper jam. brioche.

jumbo lump crabcake

saffron aioli.

thai shrimp toast

water chestnut. brioche. black sesame.

pork + shrimp dumpling

smoky ponzu. chili oil. cilantro.

bbq quail on cheddar grit cake

smoked quail. vanilla bbq. caramelized onion. cheddar grit cake.

orange duck springroll

pulled roast duck. five spice. sour orange. thai basil.

devils on horseback

dates. bleu cheese. bacon. romesco.

merquez in a blanket

merquez sausage. puff pastry. harissa yogurt. mint

lamburger slider

tazatziki. roast tomato. cucumber. kalamata. brioche.

vegan slider

roast tomato. spicy mayo. baby lettuce. hot mustard.

Sample Menus



STATIONS

dim sum

Chef manned station serving handmade dumplings and buns from towers of steaming baskets.

assortment of steamed pork, shrimp, and vegetable dumplings

shrimp and crab shumai.

barbecue pork buns.

spare ribs

chinese hot mustard. chili-garlic soy. sweet citrus soy.

mezze

Self serve table featuring a hit list of Mediterranean favorites.

hummus. babaganoush. taramasalata. grilled vegetables.
toasted pita. greek olive oil.

heirloom tomato greek salad
feta cheese. sumac vinaigrette.

spanakopita

lamb and chicken kofta skewers

Sample Menus



pasta toss

Chef manned station offering guests multiple options to customize their favorite pasta dish.

pastas

bucatini. penne. linguini. cavatappi.

saucers

putanesca. butternut alfredo. kale pesto.

meats

guanciale. italian sausage. roast chicken.

vegetables

broccoli rabe. charred cauliflower. artichoke. kalamata olives. tomato.
roasted peppers.

raw bar

An elegant selection of fresh shellfish and ceviche served with herbed mignonettes, and sauces served over crushed ice.

key west pink shrimp

or

colossal shrimp

snow crab legs

or

alaskan king crab

or

stone crab claws (october 15 - may 15)

selection of east and west coast oysters on the half shell

mignonette. mustard aioli. cocktail sauce. cornichon tartar. sliced citrus.

Sample Menus



soups

(Vegan Options Available)

mushroom bisque

butternut squash bisque

truffled sweet corn bisque

spanish gazpacho

white gazpacho

lobster bisque

shrimp bisque

tuscan bean with kale

parsnip puree

seafood gumbo

creamy tomato

chili

clam chowder

manhattan clam chowder

Sample Menus



salads

panzanella

Italian bread salad with heirloom tomatoes, cucumbers, red onion, basil and white balsamic vinaigrette

little gem wedge

Shaved carrot, toasted pistachios, za'atar, lemon cream, parmesan.

fennel-citrus

Shaved fennel, orange and grapefruit supremes, frisee, castelvetrano olives. Tarragon vinaigrette.

ancient grains

Barley, quinoa, farro, brown rice, kale, toasted almonds, apricots, cherries, toasted curry vinaigrette.

roasted vegetable

Carrots, butternut squash, eggplant, tomato, zucchini, herbs de provence, champagne vinaigrette.

soba noodle

Shaved vegetable slaw. spicy coconut-almond sauce, thai basil, cilantro, sesame.

all american potato

Yukon golds, hard boiled egg, celery, onion, sweet relish, yellow mustard, mayo.

classic macaroni

Cavatappi pasta, mayo, dijon, celery, red bell pepper, hard boiled egg, onion, dill.

roasted pear-endive

Caramelized bosc pears, Roquefort, julienne on endive, toasted walnuts, lemon-thyme vinaigrette.

arugula-parmesan

arugula, parmesan, extra virgin olive oil, pink peppercorns, meyer lemon.

Sample Menus



MAIN COURSES

LAND

Lemon-Fennel Chicken

roast chicken breast and thigh with caramelized fennel and lemon slices.

Exotic Mushroom Chicken

roast chicken breast and thigh with charred exotic mushrooms and leeks in a creamy madeira-herb jus.

Jamaican Jerk Chicken

Jerk spice rubbed chicken breast and thigh with abanero honey glaze and pineapple-cucumber salsa.

Bone-In Pork Chop

caramelized apples. bourbon apple butter. toasted pecan bread crumbs.

Carved Herb Crusted Prime Rib

Served with au jus. creamy horseradish. black currant spicy mustard.

Carved Sweet Tea Brined Roast Turkey

Served with orange-cranberry chutney. herb aioli. turkey neck gravy.

Carved Honey Brined Pork Loin

Served with smoked barbecue sauce. apricot-mustard chutney.

Carved Leg of Lamb

Served with mint chimichurri. tzatziki. lamb au jus.

Sample Menus



SEA

Hazelnut-Mustard Crusted Halibut

pan roasted halibut filet. toasted hazelnuts. whole grain mustard. fresh thyme.

Miso Roast Black Cod

72 hour miso-sake-mirin cured black cod filet.

Guava BBQ Mahi Mahi

spicy-sweet guava barbecue baste. mango-jalapeno salsa.

Coconut-Ginger Crusted Grouper

pan roasted grouper. toasted coconut-ginger crust.

Salmon Veracruzana

roast tomato. green olive. capers. pimento. chili. lime.

VEGETARIAN

Charred Cauliflower Steak (vegan)

marcona almond gremolata. roasted grapes. coconut-parsnip puree.

Mediterranean Eggplant + Maiitake Mushrooms (vegan)

za'atar spice. fava bean puree. smoked tomatoes.

Ricotta Stuffed Shells

spicy puttanesca. heirloom tomato. fresh mozzarella.

Wild Mushroom Farro Risotto Cake

summer vegetable ratatouille. herbes de provence.

Sample Menus



STARCHES

Ancient Grains Pilaf

Steamed Quinoa

Fruited Couscous

Fried Brown Rice

Butter Whipped Yukon Gold Potatoes

Garlic + Gruyere Potato Gratin

VEGETABLES

Roasted Cauliflower

za'atar spice. tahini sauce.

Steamed Seasonal Vegetables

maldon salt. extra virgin olive oil.

Haricots Verts

maldon salt. extra virgin olive oil. crushed hazelnuts.

Summer Vegetable Ratatouille

herbes de provence.

Sample Menus



Deli Box

Gourmet deli sandwiches utilizing the freshest meats, cheeses, veggies and breads.

Roast Beef + Swiss
Smoked Turkey + Cheddar
Caprese: Tomato + Basil + Mozzarella
Italian Combo + Provolone
Ham + Swiss
Red Bliss Potato Salad
vegetable pasta salad
Heirloom Apple
Brownie, Lemon Bar, or Chocolate Chunk Cookie.
\$12.50

Southern Box

Classic Southern sandwiches made with the best ingredients and love.

Sweet tea brined chicken-pecan salad
Albacore tuna salad
Pimento Cheese
Egg Salad
Choice of: All American Potato Salad or Classic Macaroni Salad
Picnic Deviled Egg
Heirloom Apple
Brownie, Lemon Bar, or Chocolate Chunk Cookie.
\$12.99

Vegan Box

Plant based sandwiches available on a variety of breads/wraps.

Roasted Vegetable Wrap
Avocado, Hummus, Sprout
Beyond Chicken Salad
Pasta Salad
Garden Salad
Mariquitas with Garlic Sauce
\$12.99

Minimum of 12 boxes per order.