

| butler passed selections |

(v) vegetarian, (vg) vegan, (gf) gluten free, (🍷) good food favorite

| classic bites |

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

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

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" CONE | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, pesto cone (v)

DUCK CONFIT | cornbread stuffing, spiced cranberry-orange marmalade

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 chilau, grated romano
spanish chorizo, shredded manchego

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

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

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

BUTTERMILK VICHYSOISE | chilled potato-leek soup, crème fraiche, 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 (v)

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

MARINATED CALAMARI TOAST | grilled, marinated squid with adobo aioli on 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, 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, 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 with 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 (gf)

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

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 (vg)

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

CHICKEN KORMA SKEWER | coconut cashew cream sauce (gf)

| cheese + charcuterie table displayed selections |

CHEESE AND 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 AND DOMESTIC CHEESE DISPLAY

chef selected assorted artisan cheeses

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



GRAZING TABLE

Elevate your Cheese + Charcuterie experience with a custom Grazing Table!

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

Guests will enjoy a variety of **imported and domestic cheeses, cured meats, pickled vegetables, fresh & dried fruit, artisan breads & crackers, assorted confections, Cajun candied pecans and chef selected accoutrements.**

*Upgrading to our custom Grazing Table?! Receive a **COMPLIMENTARY** cheese + charcuterie platter for your bridal party! Delivered upon our arrival to your event, your closest friends and family will have the chance to enjoy a cheese + charcuterie spread before the ceremony and during photos.

| table displayed selections |

TAMPA TAPAS

deviled crab croquettes, mini cuban sandwiches, citrus grilled & chilled shrimp, heart of palm ceviche, beef empanadas, mushroom "chorizo" empanadas

ANTIPASTI

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

SPANISH TAPAS

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

SOUTH PACIFIC DISPLAY

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

MEDITERRANEAN MEZZE

hummus, baba ghanoush, muhammara, marinated + grilled vegetables, semidried tomatoes, pepperoncini, olives, toasted pita, artisan breads (vg)

CAPRESE BAR

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

CEVICHE AND POKE STATION (CHOOSE 3)

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

ARTISAN BRUSCHETTA BAR (CHOOSE 3) | SERVED WITH GRILLED RUSTIC BREAD

olive tapenade | heirloom tomato bruschetta | roasted tomato "tartare"
asparagus + corn bruschetta
grilled pineapple, roasted poblano, crispy SPAM bruschetta

table displayed selections | continued

RAW BAR

FRESH SHUCKED OYSTERS | [fresh shucked] two selections of either local, east coast or west coast oysters

SESAME CRUSTED SEARED AHI TUNA | cucumber wasabi sauce and soy sauce

KEY WEST CEVICHE | jumbo shrimp and bay scallops, red onion, peppers, scallions, key lime dressing

CREOLE 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

CHARGRILLED OYSTER STATION | chargrilled on site with parmesan garlic butter, artichoke stuffing, or plain in liquor, served with grilled French bread

| artisan food cart upgrade |

Take your event to the next level with an authentic handcrafted artisan food cart! Inspired by the good old-fashioned street food carts that often-lined bustling city streets, this experience will be a memorable conversation piece and Instagram opportunity for any event!

Our Artisan Food Cart has endless possibilities and can be used at all sorts of different events both inside and outside- Weddings, Corporate Events, Social Events, and so much more.

OYSTERS | CHAMPAGNE + OYSTERS | CHAMPAGNE | RAW BAR | CRAFT BEER | BLOODY MARY + MIMOSA



"It's not a great party without Good Food"

| Updated August 2024 |