

### | hand-carved |

**GRILLED BISTRO STEAK** | 24-hour marinated beef shoulder tender, house seasoned, choice of sauce

**ROASTED BEEF TENDERLOIN** | house seasoned, choice of sauce

**TOMAHAWK STEAK** | bone in, house seasoned, choice of sauce

**SAUCES** | classic bordelaise  
brandy peppercorn cream sauce  
cilantro chimichurri  
caramelized leek + gorgonzola fondue  
black garlic sherry jus  
morel dijon cream sauce

**CHURRASCO STEAK** | marinated and grilled, cilantro chimichurri

**SMOKED PORK BELLY** | 24-hour sous vide, blackberry-bourbon glaze

**GRILLED TUNA LOIN** | sushi grade, maple ginger miso sauce

**RACK OF LAMB** | rosemary garlic crust, classic bordelaise

**PORCHETTA** | citrus salsa verde and classic bordelaise

### | beef |

**CABERNET BRAISED BEEF SHORT RIB** | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace

**CHILE BRAISED SHORT RIB** | slow braised with chile, coffee and black lager, boneless, finished with espresso mole negro, elote garnish

**SMOKED BEEF BRISKET** | dry rubbed and slow smoked brisket, sliced and basted with a tangy house made BBQ sauce

### | seafood |

#### local + fresh caught fish

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

#### SAUTÉED GULF COAST GROUPER

#### MAHI MAHI A LA PLANCHA

#### PAN SEARED SALMON

#### PREPARATIONS

artichoke, lemon, and leek cream sauce  
creole remoulade + gf panko crusted  
citrus salsa verde  
calabrian chile + pistachio pesto  
bearnaise  
aji verde  
lemon caper beurre blanc

**“CHARLESTON STYLE” SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served with **WHITE CHEDDAR GRITS**

**SAUTEED SHRIMP + BAY SCALLOPS** | lemon butter sauce with crispy pancetta; served over **LEMON BASIL PEARL BARLEY RISOTTO**

### | pork |

**HICKORY SMOKED PORK SHOULDER** | smoked low and slow over hard wood, hand pulled and tossed in our Memphis-style house BBQ sauce

**MOJO MARINATED PORK SHOULDER** | slow cooked Cuban style pulled pork, with mojo-sour orange reduction, grilled spanish onions

**PORK BELLY RILLONS** | cubes of smoked pork belly tossed in **honey-bourbon BBQ sauce** OR **strawberry rhubarb gastrique**, garnished with pickled mustard seeds

### | poultry |

- HERB GRILLED CHICKEN** | Italian citrus salsa verde
- AJI AMARILLO CHICKEN** | Peruvian style marinated boneless chicken thigh, aji verde sauce
- CHAR-GRILLED CHICKEN** | sundried tomato chimichurri
- PAN-ROASTED CHICKEN** | artichoke, lemon, and leek cream sauce
- FRENCH ONION ROASTED CHICKEN** | caramelized onion gravy, gruyere
- CHICKEN RUSTICA** | wild mushroom and caramelized onion ragout, fontina
- PISTACHIO PESTO CHICKEN** | calabrian chile + pistachio pesto
- CHICKEN DIJON** | morel dijon cream sauce
- JERK CHICKEN** | smoked boneless chicken thigh, jerk marinade, mango scotch bonnet chutney
- BLACKENED CHICKEN** | roasted red pepper + cajun cream sauce
- TUSCAN CHICKEN** | goat cheese, sundried tomato, lemon basil beurre blanc

### | vegetarian |

Please view our plant first menu | [Good Food Catering-Plant First Menu](#)

### | for the kids |

- KIDS BURGER SLIDERS** | sharp cheddar, fresh baked brioche bun (two sliders), tater tots, steamed broccoli
- CITRUS HERB GRILLED CHICKEN STRIPS** | herb roasted potato wedges, green beans (gf)
- BUTTERMILK FRIED CHICKEN NUGGETS** | served with ketchup, kraft mac-n-cheese, steamed broccoli

### | pasta |

**OXTAIL RAGU GNOCCHI** | slow cooked tender oxtail in a rich sauce of red wine, onion, carrot, herbs, tomato

**PAN FRIED GNOCCHI** | charred broccolini, blistered grape tomatoes, parmesan cream sauce (v)

**BUTTERNUT SQUASH GNOCCHI** | kale, brown butter sauce, crispy sage, pine nuts (v)

**SHRIMP ROBAN** | shell pasta, spicy cajun cream sauce, chopped green onion

**CHICKEN PENNE** | charred asparagus tips, caramelized onions, parmesan, wild mushroom, marsala cream sauce

**DUCK CONFIT CAVATELLI** | oyster mushrooms, spring peas, roasted garlic cream sauce

**THREE CHEESE MAC-N-CHEESE** | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

**GORGONZOLA TRUFFLE MAC-N-CHEESE** | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

**LOBSTER MAC-N-CHEESE** | cavatappi pasta, Atlantic lobster, gruyere, truffled breadcrumb topping

**Please ask us about grass fed beef, wagyu beef, and locally raised beef, pork and chicken.  
Lamb, bison and other specialty meats or seafood are available upon request.**

### | signature sides |

**WHITE CHEDDAR GRITS** | creamy southern style (gf)

**MUSHROOM PEARL BARLEY RISOTTO** (v)

**ARROZ CONGRÍ** | Cuban style rice cooked with black beans and house-made sofrito oil (gf)

**CARAMELIZED ONION MASHED POTATOES** (v, gf)

**CORN SOUFFLE** (v)

**HERB ROASTED FINGERLING POTATOES** (v, gf)

**SWEET POTATO AND BUTTERNUT SQUASH MASH** | savory rustic style (v, gf)

**CARAMELIZED LEEK + GORGONZOLA AU GRATIN** (v, gf)

### | vegetables |

**SAUTÉED GREEN BEANS** | seasoned simply with Kosher salt and fresh ground black pepper

**ROASTED HEIRLOOM CARROTS**

**ROASTED ASPARAGUS** | seasoned simply with Kosher salt and fresh ground black pepper

**GARLICKY RAPINI** | tossed in melted butter with fresh garlic and herbs

**ROASTED BROCCOLINI** | seasoned simply with Kosher salt and fresh ground black pepper

**CARAMELIZED BRUSSELS SPROUTS** | pearl onions, hard wood smoked bacon

**GRILLED SEASONAL VEGETABLES** | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper

**SLOW ROASTED ROOT VEGETABLES** | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper

### | salads |

**SIGNATURE ARTISAN SALAD** | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v, gf)

**STEAKHOUSE SALAD** | romaine, tomatoes, red onion, gorgonzola crumbles, crispy bacon, red wine vinaigrette (gf)

**YBOR SALAD** | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette (gf)

**KALE CAESAR SALAD** | romaine, kale and artisan greens, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

**GREEK SALAD** | romaine, tomatoes, pepperoncini, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v, gf)

**HEIRLOOM TOMATO SALAD** | baby heirloom tomatoes, arugula, mozzarella, basil leaves, olive oil, balsamic glaze, cracked pepper (gf)

**NAP(P)A SALAD** | artisan greens, nappa cabbage, feta, toasted sliced almonds, cranberries, radish, carrot, champagne vinaigrette (v, gf)

**SEASONAL PANZANELLA SALAD** | tomato, garlic, balsamic, evoo, basil, Italian croutons, chef selected seasonal additions (v)

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen!

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