

| signature interactive stations |

Our food stations are designed for “tapas style” dining and each station presents a carefully composed dish or small plate. Though these suggestions are our most popular, let us know if you have a specific request, as each menu is custom designed and priced for your specific event.

| “light” + cocktail style inspired stations |

pig + pickle station

guests can help themselves to a delicious assortment of house cured bacon and smoked sausages elegantly displayed on large sizzling griddles

CURATED BACON BAR | traditional hardwood smoked bacon, maple-chipotle bacon

SMOKED PORK BELLY | hot honey glaze

SLICED SMOKED PORK SAUSAGE and **ANDOUILLE SAUSAGE**

MUSTARDS + HOUSE MADE PICKLES

ceviche bar | choose 3

this stationary display allows your guests to choose from three distinct selections of traditional and modern preparations of seafood, served with **TORTILLA CHIPS + PLANTAIN CHIPS**

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 (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)

cheese + charcuterie

IMPORTED + 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

raw bar

FRESH SHUCKED OYSTERS | two selections of either local, east coast or west coast oysters

AHI TUNA POKE | sushi grade ahi tuna, soy marinade, cucumber, sesame, scallions

SHRIMP COCKTAIL 2 WAYS | creole jumbo shrimp cocktail + coctel de camarones

ACCOUTREMENTS | saltine crackers, lemon wedges, Tabasco minis, horseradish, traditional cocktail sauce, mignonette pearls

oyster bar

FRESH SHUCKED OYSTERS | two selections of either local, east coast or west coast oysters

ACCOUTREMENTS | saltine crackers, lemon wedges, tabasco, horseradish, traditional cocktail sauce, mignonette

roasted oyster bar

Take your oyster bar or raw bar up a notch with a grill! Oysters are shucked + chargrilled on site, served with grilled French bread. Choice of the below preparation(s):

CREOLE | creole butter, gluten free panko, parmesan

YBOR | crab chilau, grated romano

SPANISH | spanish chorizo, shredded manchego, herbs

caprese bar

- TOMATOES** | heirloom tomatoes, cherry tomatoes, heirloom tomato bruschetta
- CHEESES + MEATS** | fresh mozzarella slices, marinated mozzarella, shaved prosciutto
- ACCOUTREMENTS** | basil, arugula, EVOO, pesto, balsamic glazes, flavored sea salts

mediterranean mezze

- DIPS + SPREADS** | classic hummus, baba ghanoush, muhammara, tzatziki, tirosalata
- ACCOUTREMENTS** | marinated + grilled vegetables, semidried tomatoes, pepperoncini, marinated mozzarella, olives
- BREADS** | toasted pita, artisan breads

artisan bruschetta bar | choose 3

- HEIRLOOM TOMATO** | **GRILLED POBLANO, PINEAPPLE + CRISPY SPAM** | **ARTICHOKE, ROMANO + SHALLOT**
| **ROASTED BUTTERNUT, RED ONION + MAPLE CANDIED WALNUTS** | **WATERMELON, FETA + BASIL**
- BREADS** | garlic crostini, artisan breads

tampa tapas

- BEEF EMPANADA** | Tampa style beef picadillo, chimichurri crema
- MINI CUBAN SANDWICHES** | house mojo roast pork, ham, salami, swiss, pickles, and yellow mustard aioli, pressed on fresh baked Cuban bread
- CITRUS GRILLED + CHILLED SHRIMP** | citrus marinated jumbo shrimp, avocado crema
- HEART OF PALM CEVICHE** | heart of palm, jalapeno, red pepper, lime, cilantro, red onion, plantain chip (vg)
- SAFFRON POTATO EMPANADA** | queso fresco, piquillo salsa brava sauce (v)

steamed buns + sliders | choose 2-3

your choice of **CRISPY TATER TOTS**: togarashi seasoned or classic

PORK BELLY BÁNH MI BUN | smoked pork belly, pickled cucumber + carrot, fresh cilantro, sriracha aioli, steamed bun

HOISIN MUSHROOM BUN | creamy kewpie mayo, toasted sesame seeds, pickled red onion, cilantro, steamed bun (v)

KOREAN BBQ BUN | shredded beef, Korean bbq sauce, kimchi relish, steamed bun

PORK BELLY BLT | sous vide smoked pork belly, artisan lettuce, roma tomato, garlic aioli, brioche bun

MINI LOBSTER ROLLS | new england style lobster salad, split top roll

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, hawaiian roll

HEIRLOOM TOMATO BISCUIT | marinated heirloom tomato, open faced biscuit, garlic aioli (v)

PIMENTO BISCUIT | pimento cheese, southern style biscuit, Dr Pepper pepper jelly (v)

NASHVILLE HOT CHICKEN SLIDER | buttermilk fried Nashville hot chicken, Alabama white bbq, pickled cucumber, Hawaiian roll

MINI BISTRO BURGER | sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

south pacific display

AHI TUNA POKE | sushi grade ahi tuna, soy marinade, cucumber, sesame, scallions

VEGETABLE SPRING ROLLS

STEAMED DUMPLINGS + POTSTICKERS | presented in bamboo steamer baskets

KFC BITE | karaage fried chicken, sriracha kewpie, sesame (gf)

ACCOUTREMENTS | soy sauce, cucumber wasabi sauce, sweet chili sauce, sriracha

| elevated carving stations |

latin steakhouse

[chef-attended carving station]

GRILLED CHURRASCO STEAK | hand carved; marinated + seasoned simply with sea salt and fresh ground black pepper, served with cilantro chimichurri

SPICY PORK SAUSAGE | hand carved

ARROZ CONGRÍ | cuban rice with black beans, cooked together with house-made sofrito oil

SAUTÉED PLANTAINS + GRILLED SEASONAL VEGETABLES

bistro steakhouse experience

[chef-attended carving station]

GRILLED BISTRO STEAK | hand carved, with choice of sauce (choose one): classic bordelaise, brandy peppercorn cream sauce, or caramelized leek + gorgonzola fondue

served with

HERB ROASTED POTATO WEDGES + CREAMED SPINACH

ahi tuna carving station

(chef-attended carving station)

MAPLE SOY TUNA LOIN | grilled to rare, sliced thin by our chef, served with maple ginger miso sauce served with **COCONUT BRAISED BABY BOK CHOY, PICKLED VEGETABLES**

+ CARROT GINGER QUINOA

| small plates + “main course” inspired stations |

tampa bay “cuban fries”

[attended station]

FRIED POTATO WEDGES | tossed with garlic and salt

station servers will top your wedges with:

SLOW ROASTED MOJO PORK | **SWISS MORNAY** | **DICED SALAMI**
CHOPPED DILL PICKLES | **YELLOW MUSTARD AIOLI** | **SCALLIONS**

(these are all components to a Tampa style Cuban sandwich; fried potatoes are vegan and can be custom topped for dietary restrictions)

cuban sandwich press | grab + go!

[chef-attended action station]

Enjoy the infamous sandwich from Ybor City, composed + fresh pressed at your event! Commercial sandwich presses are set up right in front of your guests, pressing each sandwich to order- ensuring the most delectable cuban sandwich in tampa bay!

CUBAN SANDWICH | house mojo roast pork, ham, salami, Swiss cheese, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban bread, presented in kraft paper!

served with **CRISPY FRIED CHIPS + JICAMA SLAW**

southern small plates | grab + go!

[composed plates, chef attended]

Our signature southern-style **WHITE CHEDDAR GRITS** or **BASMATI RICE**, topped with your guest’s choice of entree (**choose 2-3 for the station**), composed by a station attendant:

“CHARLESTON STYLE” SHRIMP | smoked sausage, onions, peppers, white-wine cream sauce

EGGPLANT ETOUFFEE | onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices (vg)

SHRIMP CREOLE | simmered in a Creole (New Orleans style) tomato-based sauce

SHREDDED CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless and shredded

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

pasta creation station

[chef-attended action station]

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef:

Choose 2 or 3 selections for your event from our menu or let us create one just for you!

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

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)

gourmet mac-n-cheese bar

[chef-attended action station]

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!).

Choose 2 selections for your event from our menu or let us create one just for you!

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar, smoked gouda cheeses (v)

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

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

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

| build-a-bowl stations |

These compose-a-bowl stations are best for groups of 50-200 guests!

sushi bowl

proteins (choose 2) | **AHI TUNA, LOMI LOMI SALMON, THAI SHRIMP**
bases | jasmine rice, artisan greens
sauces (choose 2) | sriracha kewpie, eel sauce, soy sauce, cucumber wasabi sauce
topping bar (choose 4) | diced fresh cucumber, seaweed salad, carrot, sliced asparagus, smelt roe, wasabi peas, pickled ginger, fried shallots, crispy garlic

fresh bowl

proteins (choose 2) | **BLACKENED CHICKEN, CHURRASCO STEAK, THAI SHRIMP**
bases (choose 2) | jasmine rice, sweet potato noodle salad, super greens
vegetables | sesame broccoli, teriyaki mushrooms
toppings | kimchi, scallions, toasted garlic, fried onions
sauces | sriracha coconut, dijon vinaigrette, cilantro chimichurri

taco bowl

proteins (choose 2) | **CARNE ASADA, TACO BEEF, BARBACOA, CARNITAS, TOMATILLO CHICKEN, GRILLED POBLANO CHICKEN, CHILI ROASTED CAULIFLOWER**
bases | cilantro rice, flour tortillas
beans (choose 1) | black or refried
toppings (choose 5) | cotija cheese, citrus lime slaw, cilantro, guacamole, pico de gallo, limes, salsa picante, pickled veg medley
sauces | cilantro chimi crema + chipotle crema

mediterranean bowl

proteins (choose 2) | **CHICKEN SOUVLAKI, FALAFEL, BRAISED LAMB**
bases | super greens + saffron basmati rice
dips + spreads (choose 2) | tzatziki, hummus, muhammara, baba ghanoush
toppings | pickled red onions, feta, Kalamata olives, tomato + cucumber salad
dressings | harissa, greek vinaigrette, toum

“It’s not a great party without Good Food”
| Updated August 2024 |