



Bites
Displays
Stations
Additions



Small Bites

Cauliflower Brie Lavash Flatbread Bites (veg)
Caprese & Balsamic Onion "Spedini" (Grilled Cheese) (veg)
Grilled Truffle Naan "Pizza", Reggiano Cheese, Chives (veg)
Apple Brie & Fig Jam Grilled Cheese (veg)
Mozzarella & Organic Tomato Skewers, Caprese Dip (veg/gf)
Portabella Reuben "Burrito", Black Bean Tortilla, Gruyere Cheese (veg)
Roasted Brussels Sprout Brochette, Vegan Ranch (v/gf)

BBQ Shrimp Skewer, Ancho Pepper Aioli (gf)
Shrimp Guacamole, Corn Tortilla Chip (gf)
Sesame Crusted Tuna, Sweet Chili Tamari Dip (gf)
Tuna Tartare, Sesame Lavash Crisp
Salmon Ceviche, Cucumber Cup (gf)
House Smoked Salmon Canapé, Horseradish Cream

Steak Skewers, Roasted Garlic Fig Jam (gf)
Sesame Pineapple Steak Bite, Sweet Chili Sauce (gf)
BBQ Short Rib "Philly" Grilled Cheese
Buffalo Chicken on a Stick, Ranch Dip (gf)
Ginger Glazed Chicken & Portabella Brochette (gf)
Mini Chicken Meatballs, Pesto Marinara Sauce (gf)

Three Selections \$14 per person

Four Selections \$18 per person

Five Selections \$21 per person

Stations

Chips, Dips & Bites (veg)

Crispy Tortilla Chips, Lavash Crisp, Whole Wheat Croustades
Garden Fresh Vegetable Bâtonettes
Pico de Gallo, Ancho Chili Aioli Dip, Tzatziki,
Roasted Pepper - Basil Pesto Hummus

\$10 per person

Garden Fresh Vegetable Crudit  (veg/gf)

Blue Cheese Dip, Vegan Cashew Ranch Dip, Chipotle Garlic Dip

\$125 Per Platter ~ approximately 30 people

Artisanal Cheese Display

Assorted International Cheese & Crackers

Fig Jam, Organic Strawberries, Melon

\$150 per platter ~ approximately 30 people

Seasonal Fruit Display (v/gf)

Carved Melon & Pineapple, Florida Oranges

Organic Apples & Fresh Berries

\$125 Per Platter ~ approximately 30 people

Flatbread Display

Please select 2 of the following

Cauliflower Brie with Fig Jam & Arugula (veg)

Mushroom & Goat Cheese, Caramelized Onions (veg)

Pulled First Cut BBQ Brisket Pepperonata, Cheddar Cheese, Pickled Red Onions

Kale Primavera v Kale Pesto, Roasted Garden Vegetables, Spinach, Tomato,

Vegan Mozzarella, Red Pepper Sauce (v)

Caprese, Organic Tomato, Mozzarella, Basil (veg)

The Greek with Onions, Peppers, Feta, Tzatziki, Romaine, Olives (veg)

\$9 per person

Poke Station

Sushi Grade Yellowfin Tuna & Salmon Poke

Cabbage & Carrot Kimchi, Rice Noodle Salad, Sesame Crackers

\$15 per person

Stations

Taco Station**

Chili Roasted Chicken & Chopped Taco Beef
Charred Onions & Peppers, Shredded Romaine Hearts
Pico de Gallo, Fresh Guacamole, Sour Cream, Cheddar Cheese
Soft Flour Tortilla & Corn Tortilla Chips

\$15 per person

Add Shrimp or Local Mahi for \$5 per person

Oriental Stir Fry Station (gf)**

Please select 2 Proteins of the following

Chicken, Beef, Tofu with Vegetable Stir Fry
Lemon Ginger Wok Sauce, Steamed Scallion Brown Rice, Soy Sauce

\$15 per person

Add Shrimp for \$5 per person

Italian Pasta Station**

Please select 2 Pastas

Whole Wheat Penne, Farfalle, Orecchiette, Bow Tie
House Made Pomodoro Sauce, Basil Pesto, Olive Oil, Garlic Confit
Zucchini, Spinach, Mushrooms, Roasted Peppers, Italian Sausage, Chicken

\$15 per person

Add Shrimp for \$5 per person

Requires Chef Attendant

Slider Station**

Please select 2 Proteins of the following

Mini Beef Burgers, BBQ Brisket, FTA Salmon Burgers, Ahi Tuna Burger
Mini Soft Roll, Lettuce, Tomato, Cheddar Cheese, Onion Fig Jam,
Sliced Pickles, Ketchup, Mustard, BBQ Sauce, Pepper Aioli
For Salmon or Tuna: Cucumber Slices, Thai BBQ Glaze

\$15 per person

Add Yukon gold fries - \$3 per person

Stations

House Smoked BBQ Brisket Carving**

Grass-Fed Whole BBQ Brisket, House BBQ Sauce, Mustard,
Honey Wildflower Slaw, Sliced Pickles, Mini Soft Rolls

\$15 per person

Whole Roasted Turkey**

Cranberry Orange Relish, Grain Mustard & Turkey Pan Gravy
Assorted Artisanal Rolls

\$14 per person

Miso Glazed FTA Salmon Fillet (gf)**

Slow Roasted Marinated Salmon
Pineapple Yuzu Relish, Sesame Veggie Slaw

\$17 per person

Maple Pepper Roasted NY Strip**

\$21 per person

Boneless Prime Rib Station

\$23 per person

Flame Grilled "Filet Mignon"***

\$25 per person

House Made Steak Sauce, Au Jus, Horseradish Sauce,
Assorted Artisanal Rolls

Add Sides:\$5 per person

Cauliflower Potato Gratin
Oven Roasted Brussel Sprouts
Quinoa & Cauliflower Fried Rice, Peas & Pineapple
Yukon mashed Potatoes
Maple Whipped Sweet Potato
Garlic Spinach

All ** stations require a chef attendant at \$150

Dessert Buffet Enhancement

Mini Vegan Blueberry or Chocolate Chip Scones (v)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

NY Style Crumb Cake (v)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

Coconut Macaroons & Chocolate Coconut Macaroons (gf)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

House-Made Cookies

Please select 2 flavors of the following

Selection of 3 flavors for 5 dozen or more

Almond Butter Chocolate Chip (gf)

Classic Chocolate Chip

Ginger Snap, Snickerdoodle, Peanut Butter

(Min. order 3doz./increase flavors by the dozen)

\$45/36 pieces - additional \$15 per dozen

Dessert Bar

Guest Selection of 5 Pastries offered

~~~Custom designed Buffet Pastries at \$10 per person~~~

**Additional charge of \$7 per person applied to base Buffet Menu cost**

Key Lime Parfait

Dulce de Leche Shooter

Chocolate Mousse

Chocolate Coconut Bars

Strawberry Short Cake

Mini Chocolate Ganache Cake

Vanilla Raspberry Petit Fours

Lemon Berry Cheese Cake

Chocolate Dipped Strawberries

## Ice Cream Sundae Bar

### **Vanilla, Chocolate & Strawberry Ice Cream\*\***

Assorted Ice Cream Toppings, Caramel & Chocolate Sauce, Ice Cream Cones

**\$9 per person**