

## APPETIZERS

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### GULF SHRIMP

Prosciutto Wrapped Gulf Shrimp  
Grilled Artichoke Meyer  
Lemon Crema

### CALAMARI

Corn Dusted Day Boat Calamari  
with Basil Cocktail

### GROUPEL

Blackened Bites with  
Cajun Remoulade

### AHI TUNA

Five Spice Encrusted Sushi  
Grade Tuna with a Wasabi Ponzu  
Seaweed Cracker

### MINI LOBSTER ROLLS

with Tarragon Aioli

### CRAWFISH

ETOUFFEE BEIGNETS  
with Chive Crema

### ANTARCTICA SALMON CAKES

with Greek Yogurt Wild Dill Drizzle

## SALAD

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### WEDGE

Baby Iceberg, Heirloom Tomatoes,  
Shaved Red Onion, Nueske Pork  
Belly Lardons with Amish  
Buttermilk Ranch

### SPINACH

Grilled Artichoke, Baby Heirloom  
Tomatoes, Shaved Red Onions,  
Gorgonzola Poached Egg with a  
Balsamic Vinaigrette

### ROCKET-BABY ARUGULA

Pecans, Apples, Cranberries,  
Gorgonzola. Napped with  
a Meyer Lemon Vinaigrette

### HOUSE-MIXED GREENS

English Cucumber, Baby Carrot,  
Shaved Red Onion, Yellow Grape  
Tomato, Shaved Parmesan and  
Fresh Basil Italian Vinaigrette

### WINGS

Jamaican Jerk with Grilled  
Pineapple Salsa

### SMOKED CHICKEN

#### QUESADILLAS

Fire Roasted Chicken Thighs  
Black Beans, Jack Cheese,  
Pico De Gallo, and Cholula Crema

### PULLED PORK SLIDERS

Smoked Pork Butt,  
Carolina Gold BBQ, House Made  
Pickles, Slaw, on a Brioche Bun

### STUFFED CRIMINI MUSHROOM

Maryland Crabmeat,  
Italian Sausage, Alouette Sun,  
with Dried Tomato

### GREEN ZEBRA

#### HEIRLOOM TOMATO

Prosciutto, Fontina Panini

### PORK POTSTICKERS

with Cilantro Ponzu Dipping Sauce

## ENTREES

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### PORK TENDERLOIN

Nueske Bacon Encased  
atop Cider Au Jus

### QUAIL

Andouille Sausage and Fire  
Roasted Corn Stuffed. Napped with  
Pomegranate Molasses

### LAMB CHOPS

Espresso rubbed Topped  
with a Raspberry Reduction

### GRILLED GULF GROUPEL

Mango Macadamia Nut  
Beurre Blanc

### GRILLED MAHI MAHI

Blood Orange Beurre Blanc,  
Macadamia Grilled Pineapple  
Rice Pilaf, and Sautéed Baby  
Green Beans

### NY STRIP

Black Peppercorn Cognac Cream

### BEEF SHORT RIBS

Barolo Wine Braised,  
Roasted Pearl Onions

### LACQUERED DUCK

Slow Roasted Grand Marnier  
Blood Orange Gastrique

### PESTO ROASTED CAULIFLOWER

Tri Colored, Sautéed  
Shiitake Mushrooms, Broccolini,  
Sundried Tomatoes and  
Shaved Parmesan

### PHILLY STEAK STROGANOFF

Seared Filet Tips, Crimini  
Mushrooms, Roasted Red  
Peppers, Vidalia Onions,  
Dijon Cream Sauce  
over Gemelli Pasta

## DESSERTS

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### CHOCOLATE CROISSANT BREAD PUDDING

with Kraken Rum Praline Sauce  
and French Vanilla Bean Ice Cream

### APPLE CRISP

with French Vanilla Bean Ice Cream

### FLORIDA KEY LIME PIE

Pancetta Roasted Brussel Sprouts  
Coconut Jasmine Cilantro Rice  
Truffled Roasted Baby Fingerling Potatoes  
Dilled Baby Carrots

### CREME BRULEE MOUSSE

Original, Amaretto, Double Chocolate,  
Basil Strawberry, Wild Blueberry

### RED VELVET CAKE

### TIRAMISU

1-2-&3 TIER WEDDING CAKE  
with Matching Flowers

### SIDES

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Spinach Parmesan Gratin  
Wild Cranberry Almond Pilaf  
Green Bean Almondine



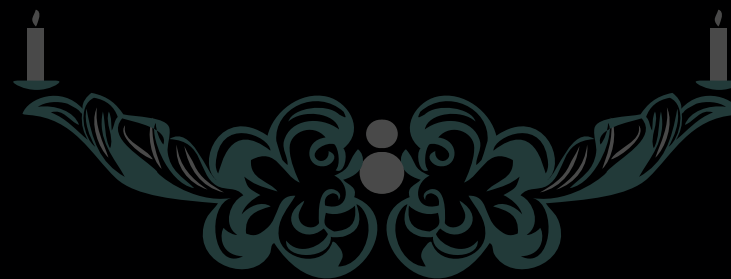
Delectable food will make your event an event to remember.

The Devyn specializes in creating unique cuisine, customized and within your budget. Bundle pricing and custom packages are available.

The Devyn also offers off-site catering. Let us do the work for you, while you enjoy your event! This is a great option for any occasion. We will work with you to make sure your catering experience is delicious, hassle-free, and on-time.



THE DEVYN  
SARASOTA'S PREMIER EVENT VENUE



PREMIER CATERING

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SARASOTA'S PREMIER EVENT VENUE

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