



BUFFET MENU

Cocktail Hour

Lobster " smoked gouda mac and cheese" spoons

Coconut shrimp citrus habanero marmalade

Chorizo and smoked cheddar empanadas

Salads

Arugula, watermelon & feta salad with mojito vinaigrette

Butter Lettuce salad, strawberries, avocado, toasted corn nuts, shaved shallots, aged gouda cheese, basil vinaigrette

Entrees

Lightly blackened Mahi with mango salsa

Grilled churrasco steak with gazpacho salsa, and chimmi churri

Cilantro Lime glazed chicken with roasted corn and black bean relish

Accompaniments

Fingerling patatas bravas, smokey tomato aioli

Sweet potato and grilled corn hash

Rockefeller stuffed mushrooms, with garlic spinach, and Parmesan

PLATED DINNER MENU

Cocktail Hour

Burrata cheese grilled peaches truffle salted wontons

Mini chicken & waffles with hot pepper jelly

Mini biscuits with pimento cheese, prosciutto

Salad

(Choice of)

Anjou pear salad, aged goat cheese, shaved fennel,
roasted walnuts, white balsamic vinaigrette

or

Southernmost Caesar salad, charred pineapple croutons, aged Parmesan cheese

Entrée

(Choice of)

Seared red grouper, fava bean succotash, chorizo crumbles,
oven dried heirloom tomatoes, basil jus

or

Smoked beef tenderloin, wild mushroom risotto, heirloom vegetables, truffle demi

STATIONS DINNER MENU

Cocktail Hour

Chipotle chicken and corn empanadas

Twice baked potato bites, stuffed with black pepper boursin, bacon and scallions

Beef Carpaccio on Parmesan wafer with pesto & caper arugula salad (GF)

Guacamole Station - (Chef Attended)

Avocado muddled to order with your choice of black beans, roasted corn, pico de gallo, orange glazed chicken, mojo marinated shrimp, jalapeno's, and cilantro

Salad Cups Display

Spinach salad, granny smith apples, spicy pecans, dried cherries, crumbled feta, Fuji apple vinaigrette

Summer caprese salad of, watercress, heirloom tomatoes, avocados, grilled peaches, Ciliegine Mozzarella, lemon pesto vinaigrette

Samba Salad of mixed greens, avocado, mangoes, grape tomatoes, queso fresco, toasted pepitas, citrus vinaigrette

Grill Station - (Chef Attended)

Petit New York strips, Demi Glace

Old Bay shrimp, cherry tomato ceviche

Cilantro Lime chicken breasts, pineapple black bean relish

Lightly blackened local catch Mango salsa

Paella Station - (Chef Attended)

Saffron infused dirty rice, tossed with classic ingredients such as olives, capers chicken, chorizo, shrimp, fish bites, clams, mussels, calamari, and sofrito