

A MENU AS
UNIQUE
AS *You!*



GREAT EVENTS

WEDDING PACKAGES

925 TRUMAN AVENUE, KEY WEST | INFO@GREATEVENTSCATERING.COM | 305.294.2252

The Important Stuff

Pricing

Florida State Sales Tax of 7.5% and a 22% service charge are added to all prices.

Additional fees for servers and chefs will apply. These fees will be based on menu, set up and complexity of the event. Service charge is taxable in the state of Florida.

Deposits & Payments

- A non-refundable deposit of \$2,500 is due with the signed contract and will be applied toward your final balance.
- A second payment equal to 50% of the estimated banquet check is due one hundred and twenty (120) days prior to your event.
- A third payment equal to 75% of the estimated banquet check is due sixty (60) days prior to your event.
- The estimated final balance is due ten (10) business days prior to your event along.
- All payments are accepted in the form of check, credit card or cash. For final payment any personal check must be received no later than ten (10) business days prior to your event, or it will not be accepted.

Food & Beverage Guarantee

A firm guarantee of attendance must be given to the catering/sales department ten (10) business days prior to your event. The number is not subject to reduction.

Dietary Restrictions

If you have any dietary or allergy restrictions, our chefs are able to customize the menu to fit your needs.

Additional Function Time

If you decide to extend your function past the initial time allotted for your event, you will be subject to additional charges.

What's Included

Four Hour Hosted Premium Open Bar

Choice of Four Wines and Sparkling Wine from Tier One

Choice of Two Domestic and Two Import Beers

Premium Brand Liquor

Champagne Toast or Welcome Drink

A Variety of Hot and Cold Hors d'Oeuvres Butler Passed
(Based on one Hour Cocktail Reception)

Your Choice of a Plated, Stations or Buffet Dinner

60" Round Dinner Tables and Four High Top Cocktail Tables

Tables for Escort Cards, Guest Book and Cake

White Padded Chairs (One Set)

(can be moved for an additional cost)

Silverware, China and Glassware

Cake Cutting Services

Solid Color Poly Linens and Napkins

Complimentary Menu Tasting for Two Once Contract is Signed

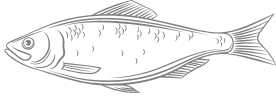
(based on availability)



Hors d'Oeuvres

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Hong d' Oeuvres



TUNA POKE

*maui sweet onion, cucumber, scallion, kimchee,
lime, roasted sesame seeds, sesame cup*

JUMBO SHRIMP (GF)

cocktail sauce, lemon, horseradish

EDAMAME FRITTER

sweet chili glazed shrimp, black sesame

BACON SCALLOP (GF)

crisp bacon, citrus agave

TOSTADA

pink shrimp, cucumber, avocado, chili, lime

BAJA SHRIMP COCKTAIL

*spiced tomato base, avocado, cucumber, serrano,
cilantro*

TATAKI

*seven spiced tuna, wake, cucumber, wonton rice cracker,
passion fruit ponzu*

CRAB CAKE

maryland style, chili lime glaze

PETITE TACO

blackened lobster, grilled corn, smoked gouda

COCONUT SHRIMP

habanero marmalade

FRITTER

island conch, key lime mustard

MAC AND CHEESE

lobster, smoked gouda, butter breadcrumbs

GRIT CAKE

creole spiced blackened shrimp

BEIGNET

lump crab, old bay, jalapeños, scallion



CARPACCIO (GF)

*black pepper seared tenderloin, parmesan wafer,
pesto, caper salad*

STICK

*bacon wrapped beef skewer, water chestnuts,
ginger rumaki*

BURGER

baby burger, American cheese, onion jam, soft roll

AREPA

short rib, pickled red onions, queso fresco

WELLINGTON

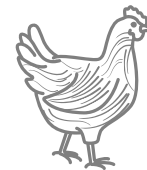
short rib, mushroom duxelle, dijon, parmesan

CROUSTADE

tenderloin, tomato jam, black garlic aioli

TOSTONES (GF)

ropa vieja, tomato, olive and caper relish



EMPANADA

chipotle chicken and grilled corn

BRAZI BITE (GF)

*chicken-avocado salad, red bell pepper, lime cream,
cilantro*

CHICKEN TOSTADA (GF)

black bean puree, cotija, micro cilantro

TANDOORI CHICKEN

raita, cilantro, chutney, pita chip

CHICKEN N' WAFFLE

crispy chicken, corn waffle, hot pepper jam

Hors d'Oeuvres



TOSTADA

avocado, grilled corn relish, citrus, jalapeno

BITE

spinach and artichoke, parmesan gratin

BURRATA

roasted peaches, local spiced honey, salted wonton

FIG & RICOTTA CROSTINI

lemon glaze, honey, thyme, evoo

CHICKPEA TOAST

heirloom cherry tomatoes, aged balsamic, chives

SPICED CARROT SOUP SHOOTER (GF)

green curry, Thai basil

CEVICHE (GF)

hearts of palm, jicama, orange, jalapeño

CAPRESE SKEWER (GF)

*fresh mozzarella, cherry tomatoes, basil pesto,
sweet balsamic drizzle*

TARTS

ratatouille, sun dried tomato, feta

PROFITEROLE

wild mushroom medley, allouette pesto



CORN GRIDDLE CAKE

bbq pulled pork, cabbage slaw, lemon-poppy dressing

CUBANO BITE

*roasted pork, jamon, swiss, house-made pickles,
dijonnaise*

EMPANADA

chorizo, smoked cheddar

BUTTER BISCUITS

prosciutto, pimento cheese

FLANTAS

roasted pork, black bean, poblano

DATES (GF)

bacon wrapped stuffed with goat cheese

PRETZEL BITES

cider bbq pork, white cheddar cheese, mojo onions

TWICE BAKED POTATO (GF)

boursin crema, apple bacon, scallion, black pepper

PIZZA BITE

pepperoni, mozzarella, pesto

ANTIPASTO PROFITEROLES

prosciutto, red onion jam, manchego

CARNITAS

mojo verde elote, queso fresco

WHEN ORDERED A LA CARTE 25 PIECE INCREMENTS REQUIRED | ALL PRICES ARE SUBJECT TO 7.5% TAX AND 22% SERVICE FEE

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Stations

Stations

STATION ONE

COCKTAIL HOUR

- four butler passed hors d'oeuvres selected from our list of offerings on pages six and seven

SALAD CUP DISPLAY *(choice of two from page fifteen)*

Examples:

- spinach salad, granny smith apples, spicy pecans, dried cherries, crumbled feta, fuji apple vinaigrette
- butter lettuce salad, avocado, strawberries, grape tomatoes, manchego cheese, muscat vinaigrette
- southernmost caesar salad with grilled pineapples
- mixed green salad, pomegranate seeds, mandarin oranges, goat cheese, marcona almonds, champagne vinaigrette

HOUSEMADE ASSORTED SEASONAL BREAD

SPANISH PAELLA *(chef attendant required)*

- saffron infused rice
- chicken
- local shellfish
- slow-cured chorizo
- green & red bell peppers
- onions
- garlic
- sweet peas
- piquillo peppers

STICKS *(choice of three)*

- ARGENTINA STYLE CHURRASCO - chimmichurri
- PESTO GLAZED PINK SHRIMP
- HAWAIIAN STYLE CHICKEN - roasted pineapple, sweet & sour
- BALSAMIC GLAZED MUSHROOMS
- BANG BANG SHRIMP
- RATATOUILLE - balsamic, rosemary dijon glaze
- MEXICAN MARINATED CHICKEN WITH PEPPERS & ONIONS

\$140++ PER PERSON

CHEF ATTENDANT FEE OF \$150 PER 75 PEOPLE | PRICING BASED ON A 90 MINUTE SERVICE | 25 PERSON MINIMUM

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Stations

STATION TWO

COCKTAIL HOUR

- *four butler passed hors d'oeuvres & one starter station selected from our list of offerings on pages six and seven*

SALAD CUP DISPLAY (*choice of two from page fifteen*)

Examples:

- *spinach salad, granny smith apples, spicy pecans, dried cherries, crumbled feta, fuji apple vinaigrette*
- *butter lettuce salad, avocado, strawberries, grape tomatoes, manchego cheese, muscat vinaigrette*
- *southernmost caesar salad with grilled pineapples*
- *mixed green salad, pomegranate seeds, mandarin oranges, goat cheese, marcona almonds, champagne vinaigrette*

HOUSEMADE ASSORTED SEASONAL BREAD

CHICKEN & BISCUITS

- **CHICKEN** - *crispy fried chicken*
- **BISCUITS** - *jalapeño, cheddar biscuits, butter biscuits*
- **SMOTHER** (*choose two*) - *cider bbq sauce, country gravy, honey butter, pimento cheese*

WITHOUT BEING CHEESY (*chef attendant required*)

- **THE NOODLES** - *smokey cheese petite penne*

TOPPINGS (*select four*)

- *roasted poblanos*
- *crispy onions*
- *blistered cherry tomatoes*
- *chorizo*
- *applewood bacon*
- *battered garlic herb breadcrumbs*
- *roasted forest mushrooms*
- *roasted shrimp*
- *house made hot sauce*

GRILLIN AND CHILLIN (*chef attendant required*)

- **NEW YORK STRIP** - *steak sauce demi*
- **SHRIMP SKEWERS** - *old bay dusted, citrus salsa*
- **MARINATED CHICKEN** - *romesco*
- **GRILLED SEASONAL VEGGIES** - *poblano-feta dressing*

\$160++ PER PERSON

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Stations

STATION THREE

COCKTAIL HOUR

- *four butler passed hors d'oeuvres selected from our list of offerings from pages six and seven*

POKE STATION

PUT THIS

- *sushi grade ahi, scottish salmon and pink shrimp*

ON TOP OF *(choose one)*

- *sticky jasmine rice or brown rice*

WITH SOME *(choice of four)*

- *avocado, cucumber, green onion, pickled red onion, diced mango, edamame, daikon, radish sprouts, pickled ginger, roasted sesame seeds, wakami salad*

COVER IN

- *citrus ponzu, soy, chilli yuzu, sriracha lime mayo*

SALAD CUP DISPLAY *(choice of two from page fifteen)*

Examples:

- *spinach salad, granny smith apples, spicy pecans, dried cherries, crumbled feta, fuji apple vinaigrette*
- *butter lettuce salad, avocado, strawberries, grape tomatoes, manchego cheese, muscat vinaigrette*
- *southernmost caesar salad with grilled pineapples*
- *mixed green salad, pomegranate seeds, mandarin oranges, goat cheese, marcona almonds, champagne vinaigrette*

HOUSEMADE ASSORTED SEASONAL BREAD

SURF & TURF STATION *(chef attendant required)*

FILET MIGNON - *short rib demi glacé*

LOCAL WHOLE FISH - *chimmi churri, mango salsa, key lime tartar*

MASHED POTATO BAR

- *classic gold yukon potatoes and sweet potatoes*

TOPPINGS *(choice of four)*

- *sour cream*
- *short rib demi glacé*
- *sharp cheddar cheese*
- *applewood bacon bits*
- *scallions*
- *caramelized onions*

\$190++ PER PERSON

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Plated

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The Main Event

STARTING COURSE

FORMAL SEATED EXPERIENCE

FOUR BUTLER PASSED HORS D'OEUVRES FROM PAGES SIX AND SEVEN, ONE FIRST COURSE OPTION, TWO MAIN ENTREES
25 PERSON MINIMUM | A PLACE CARD WITH ENTREE CHOICE IS REQUIRED FOR EACH PERSON

PRE-SET AMUSE

chef's choice

FIRST COURSE

HOUSE MADE ASSORTED SEASONAL BREADS

SPINACH

cana de cabre, shaved fennel, walnuts, dried cherries, champagne vinaigrette

ARUGULA

passion fruit vinaigrette, fresh berries, avocado, goat cheese crumbles

FUJI APPLE

mixed greens, fuji apple vinaigrette, feta crumbles, dried cranberries, granny smith apples

LITTLE GEMS

parmesan, pickled red onions, cornbread crumbs, citrus black pepper dressing

CAPRESE

field greens, grilled peaches, avocado & cherry tomatoes, burrata, balsamic infused pepper jam

BIBB

strawberries, corn nuts, avocados, shaved manchego, muscat vinaigrette

HEARTS OF PALM

baby arugula, plantain chips, mandarin oranges, jicama, queso fresco, toasted sesame dressing

SOUTHERNMOST CAESAR SALAD

grilled pineapple and house made caesar dressing

TEMPURA ROLL**

crispy yellow fin, jasmine rice, passionfruit ponzu, arugula, seaweed, pickled vegetables

CORN DUSTED CRAB CAKE**

roasted tomato, red pepper concasse, tasso, garlic aioli

SHRIMP & GRITS**

tomato creole, smokey parmesan grits, herb salad

** SURCHARGE TO APPLY

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The Main Event

THE ENTREES

FORMAL SEATED EXPERIENCE

FOUR BUTLER PASSED HORS D'OEUVRES FROM PAGES SIX AND SEVEN, ONE FIRST COURSE OPTION, TWO MAIN ENTREES
25 PERSON MINIMUM | A PLACE CARD WITH ENTREE CHOICE IS REQUIRED FOR EACH PERSON

LIGHTLY BLACKENED MAHI \$119

grilled corn and sweet potato hash, key lime cilantro butter

CHICKEN \$119

prosciutto wrapped, roasted broccolini, boursin whipped potatoes, passion fruit bbq

SWORDFISH \$129

charred green beans, peruvian potato mash, sun dried tomato sofrito

BISTRO SKIRT STEAK \$129

lemon asparagus, garlic mashed potatoes, whiskey mushroom sauce

YELLOWTAIL SNAPPER \$139

grape tomato gazpacho, mashed potatoes, herb chimichurri

NEW YORK STRIP STEAK \$159

lemon asparagus, gorgonzola scalloped potatoes, demi glacé

WAGYU SHORT RIB \$159

mushroom rockefeller, brown butter gremolata, merchant du vin

TENDERLOIN OF BEEF \$169

charred broccolini, golden potato empanada, roasted shallot demi

LOCAL LOBSTER \$169

toasted orzo salad with summer corn, tomato, edamame, vin blanc

DIVER SCALLOPS \$169

tempura green beans, cauliflower mash, caper brown butter

GROUPER (seasonal pricing to apply)

smoked cheddar spoon bread, blue crab succotash, tomato jus, haricot verts

YELLOWTAIL SNAPPER & KEY WEST PINK SHRIMP \$159

tempura green beans, cauliflower mash, caper brown butter

TENDERLOIN OF BEEF & BUTTER ROASTED LOCAL LOBSTER \$189

leek risotto mushroom ragout, trim-colored scalloped potatoes, red wine demi, maitre d' butter

GROUPER & LOCAL LOBSTER MEDALLIONS \$189

spring vegetable hash, butternut rosti, summer corn jus

Any proteins can be made into a duo | Third choice available at an additional price | Vegetarian/Vegan option available upon request

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Buffets

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Buffets

COCKTAIL HOUR

- buffet one or two will receive four butler passed hors d'oeuvres selected from our list of offerings from pages six and seven
- cuban style buffet will receive three butler passed hors d'oeuvres selected from our list of offerings from pages six and seven

SALAD DISPLAY (choice of two from page fifteen)

Examples:

- spinach salad, granny smith apples, spicy pecans, dried cherries, crumbled feta, fuji apple vinaigrette
- butter lettuce salad, avocado, strawberries, grape tomatoes, manchego cheese, muscat vinaigrette
- southernmost caesar salad with grilled pineapples
- mixed green salad, pomegranate seeds, mandarin oranges, goat cheese, marcona almonds, champagne vinaigrette

HOUSEMADE ASSORTED SEASONAL BREAD

CUBAN STYLE BUFFET \$119

CILANTRO LIME CHICKEN - pineapple black bean relish

LOCAL CATCH - mango salsa

CHURRASCO STEAK - chimmichurri

SIDES

- cuban yellow rice & beans
- plantains

BUFFET ONE \$129

ROASTED CHICKEN BREAST - wilted arugula, confit cherry tomatoes, charred vinaigrette

CABERNET SHORT RIB - merchant du vin, gremolada

BRONZED MAHI MAHI - lemon crema

SIDES (choose two)

- haricot verts
- baby carrots
- fingerling potatoes
- herbed basmati rice

BUFFET TWO \$139

GARLIC BRINED CHICKEN - romesco

PEPPERED STRIP STEAKS - whiskey mushroom sauce

YELLOWTAIL SNAPPER - roasted tomato vinaigrette

SIDES (choose two)

- charred broccolini
- seasonal vegetables
- herb basmati
- sweet potato corn hash
- purple peruvian potatoes



Beverage

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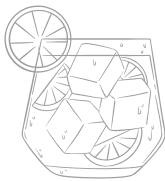
Beverage Packages

Premium Bar

4 hours included in your package

CHOICE OF FOUR WINES FROM TIER ONE | CHOICE OF TWO DOMESTIC & TWO IMPORT BEERS | WATER, SOFT DRINKS, JUICES AND GARNISH

CHOICE OF SIGNATURE WELCOME COCKTAIL OR CHAMPAGNE TOAST



DEEP EDDY VODKA
DEEP EDDY LEMON VODKA
TANQUERAY GIN
CRUZAN WHITE RUM
CAPTAIN MORGAN SPICED RUM
JOSE CUERVO GOLD
SAUZA HORNITOS
JIM BEAM BOURBON
JACK DANIELS TENNESSEE WHISKEY
DEWARS SCOTCH



RIFF PINOT GRIGIO
DANTE CHARDONNAY
WITHER HILLS SAUVIGNON BLANC
CAMPUGET ROSE
YULUMBE CABERNET SAUVIGNON
BLOCK NINE PINOT NOIR
BLOCK NINE MALBEC
SANTA JULIA RED BLEND



IMPORTED

HEINEKEN
CORONA
STELLA
MODELO
PACIFICO
AMSTEL LIGHT

DOMESTIC

BUDWEISER
BUD LIGHT
MILLER LITE
YEUNGLING
FOUNDERS IPA
MICHELOB ULTRA

SIMONET BLANC DE BLANC BRUT
MAS FI ROSE CAVA
MONTELLIANA PROSECCO

**Brands are subject to substitution, based on availability.*

ONE BARTENDER INCLUDED UP TO 60 PEOPLE | ADDITIONAL BARTENDER AT \$125 ABOVE 60 PEOPLE

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Beverage Packages

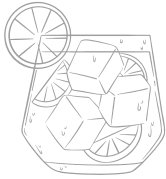
Ultra Premium Bar

additional \$20.00++ per person

CHOICE OF FOUR WINES FROM TIER TWO | CHOICE OF TWO DOMESTIC | ONE IMPORT | ONE CRAFT BEER

WATER, SOFT DRINKS, JUICES AND GARNISH

CHOICE OF SIGNATURE WELCOME COCKTAIL OR CHAMPAGNE TOAST



LIQUOR

TITO'S VODKA
BOMBAY GIN
BACARDI WHITE RUM
CAPTAIN MORGAN SPICED RUM
1800 GOLD TEQUILA
PATRON SILVER
MAKERS MARK BOURBON
CROWN ROYAL WHISKEY
JACK DANIELS TENNESSEE WHISKEY
JOHNNY WALKER BLACK SCOTCH



BUBBLES

FRANCOIS MONTAND BRUT
FRANCOIS MONTAND BRUT ROSE
TIAMO PROSECCO



WINE

ZENATO PINOT GRIGIO
NOVELLUM CHARDONNAY
ALLEN SCOTT SAUVIGNON BLANC
CHARMEL ROSE
LA POSTELLE CABERNET SAUVIGNON
SEAN MINOR PINOT NOIR
CATENA MALBEC
BLACKBOARD RED BLEND

**Brands are subject to substitution, based on availability.*

DOMESTIC

BUDWEISER
BUD LIGHT
MILLER LITE
YEUNGLING
FOUNDERS IPA
MICHELOB ULTRA



CRAFT

FUNKY BUDDHA FLORIDIAN | LA RUBIA BLONDE ALE FLORIDA CRACKER (CANS)
JAI ALAI IPA (CANS)
FOUNDERS DAY IPA (CANS) | WHITE CLAW "SPIKED" SELTZER (CANS) | HIGH NOON (CANS)
(SPECIALTY BEER MAY BE ADDED ON A CASE PRICE BASIS)

IMPORTED

HEINEKEN
CORONA
STELLA
MODELO
PACIFICO
AMSTEL LIGHT

ONE BARTENDER INCLUDED UP TO 60 PEOPLE | ADDITIONAL BARTENDER AT \$125 ABOVE 60 PEOPLE

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Additional Beverage Options

SIGNATURE COCKTAILS | \$200 per Gallon ++ (1 gallon = 18 drinks)

RUM PUNCH

*piced rum | coconut rum | light rum | orange juice
pineapple juice | grenadine | squeeze of lime*

KEY LIME MARGARITA

*tequila | sour mix | triple sec | orange juice
key lime juice*

SPIKED ARNOLD PALMER

sweet tea vodka | lemonade | splash of club soda



SPRITZ BAR (choose two)
(\$15 per person + bartender)

TRADITIONAL

prosecco | aperol | soda water | orange slice

LIMONCELLO

prosecco | limoncello | soda water | candied lemon wheel

HUGO

prosecco | elderflower | mint | soda water | lime

GRAPEFRUIT

prosecco | Campari | fever tree sparkling grapefruit soda water

BLUSHING BRIDE

bubbles | splash of cassis | raspberries

MINT TO BE MOJITO

light rum | mint | simple syrup | lime

HEMINGWAY MULE

vodka | ginger beer | squeeze of lime



MOJITO BAR (choose two)
(\$19 per person + bartender)

TRADITIONAL - bacardi white rum

GOLD - bacardi gold rum

LOCALS - papa's pilar rum**

CITRUS - bacardi white rum

SEASONAL FRUIT - bacardi white rum

*All mojitos include rum, fresh mint, lime, simple
syrup and soda water.*

***Upgrade fee may apply, inquire about other rum
options.*

HYDRATION STATION

*CITRUS | WATERMELON BASIL | VERY BERRY | CUCUMBER MINT
SPARKLING BLUEBERRY ORANGE | SPARKLING RASPBERRY MINT*

\$125 UP TO 50 PEOPLE | \$250 UP TO 100 PEOPLE | CHOICE OF 2 FLAVORS

CHANGES TO THE RECIPE WILL RESULT IN A PRICE ADJUSTMENT

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Enhancements

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Cocktail Hour Enhancements

GRAZING TABLE

- triple cream, semi-soft, blue, hard cheeses, provencal style baked brie
- chef's selection of cured meats and salami olives, tomatoes, almonds, jams and jellies

\$27.00 ++

ARTISAN CHEESE BOARD

- triple cream, semi-soft, blue, hard cheeses
- seasonal fruit, candied nuts, dried fruit
- rustic bread, gourmet crackers

\$20.00 ++

THE FISH MARKET

- cold water oysters, jalapeno yuzu mignonette, hot sauce
- middleneck clams, cocktail sauce
- tuna tartar, yuzu, chili glaze, wonton crackers
- local fish dip

(add ons available: stone crab and or florida lobster tail market pricing to apply)

\$Market Price ++

CEVICHE BAR (CHOICE OF THREE)

(Chef Attendant Required)

- island conch Bahamian style, habanero citrus sour orange
- tuna tartar, chili yuzu, kimchee, avocado, cucumber
- pink shrimp, citrus, charred tomatoes, tri pepper, cholula
- smoked wahoo, jicama, orange, pickled red onions, mariscos verde, grilled pineapple, serrano, tomatillo, lime
- escabeche, adobo lobster, sour orange, lime, cilantro
- scallops, jalapeno yuzu, coconut milk, sesame

\$27.00 ++

MEZZE PLATTER

- grilled flatbread, garlic hummus, lemon zest, evoo, paprika, nduja lavosh, baba ganoush, tzatziki, yogurt, cucumber, dill, boursin, greek salad brochettes, cherry tomato, artichoke heart, cucumber, marinated feta, marinated olives

\$18.00 ++

TRIO STARTER

- assorted spreads, garlic tomato-basil relish, golden pepper, pesto, green olive tapenade
- soft cheeses, herbed goat, fresh mozzarella, boursin
- grilled pita, crunchy crostini

\$16.00 ++

GUACAMOLE STATION (Chef Attendant Required)

- avocado muddled to order

TOPPINGS

- black beans, roasted corn, blackened shrimp, chipotle glazed chicken, salsa criolla, cojita, jalapenos, cilantro, tomatillo verde, pickled red onions

\$16.00 ++

TOSTADA STATION (CHOICE OF FOUR)

(Chef Attendant Required)

Crispy tortillas topped with your choice of the following:

- yellowfin tuna, avocado, yuzu chili seaweed salad
- aquachile shrimp, cilantro, lime, heirloom tomato, scallion, cucumber
- smoked fish, jicama, hearts of palm, jalapeño, cilantro, pickled red onion
- pulpo, marinated octopus, edamame cucumber, poblanos, tomatoes
- mixto, mixture of shrimp, lobster, octopus, cucumber, tomato, lime

\$24.00 ++

CHEF ATTENDANT FEE OF \$150 PER 75 PEOPLE | PRICING BASED ON A 60 MINUTE SERVICE | 25 PERSON MINIMUM

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Late Night Snack

BUILD YOUR OWN TACO BAR

PROTEINS (choice of three)

- braised beef
- machaca
- roasted chicken
- lightly blackened fish
- adobo shrimp

SERVED WITH:

- flour and corn tortillas, tricolor chips, guacamole, pico de Gallo, roasted corn, shredded cheese, sour cream, shredded lettuce, jalapeños, pineapple and black bean salsa

\$25.00++

FRENCH FRY BAR

- hand cut fries and sweet potato fries

SERVED WITH:

- ketchup
- fry sauce
- gravy
- bacon bits
- shredded cheese

\$14.00++

EMPANADAS (choice of three)

- beef and chorizo
- chipotle chicken and corn
- mushroom and goat cheese
- pork and black bean
- turtle cheesecake

\$15.00++

SLIDER DISPLAY (choice of three)

- mini cuban on coco rolls
- bbq pork, cheddar, pretzel roll
- fried chicken, blue cheese aioli, celery slaw
- mini Philly, peppers & onions, provolone, coco roll
- burger slider, American cheese, applewood bacon

\$20.00++

FLATBREADS (choice of three)

- smoked chicken, chipotle tomato, balsamic onions, fresh mozzarella
- pepperoni, herb tomato sauce, three cheese
- mushroom, arugula, goat cheese
- spinach, artichoke, pesto spread
- barbecued chicken, bacon, ranch
- tomato, fresh mozzarella, basil

\$18.00++

GRAB AND GO (choose one)

Includes a to go bag and one small bottle of water.

- salted pretzel with choice of cheese or mustard sauce
- choice of one option from slider display
- duo street tacos (chicken or beef)
- traditional hot dog with ketchup and mustard

\$12.00++

Any hors d'Oeuvres or cocktail hour enhancements can be added as a late night snack.

CHEF ATTENDANT FEE OF \$150 PER 75 PEOPLE | PRICING BASED ON A 60 MINUTE SERVICE | 25 PERSON MINIMUM

ALL PRICES ARE SUBJECT TO 7.5% TAX AND 22% SERVICE FEE

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The Grand Finale

Add on of any of these sweet treats to leave a lasting impression with your guests.

MISU

passionfruit soaked lady fingers, berries, vanilla mascarpone

SMORE'S

milk chocolate ganache, graham cracker shell, brûléed marshmallow fluff

SALTED CARAMEL CHOCOLATE TARTLET

layered salted caramel, chocolate ganache, maldon salt

COCONUT TRES LECHÉ

brown butter pound cake, three cream, toasted coconut

NEW YORK CHEESECAKE PROFITEROLE

dark chocolate drizzle, rosemary infused strawberry

BLACK BOTTOM KEY LIME TARTLET

key lime curd, chocolate crust, fresh berries

WHITE CHOCOLATE CHEESECAKE BITES

graham cracker crust, raspberry gelee

BLACK AND WHITE

layers of creme brûlée, chocolate pot de creme, melted english toffee

SALTED CHOCOLATE TARTS

raspberries, chocolate crust

CARROT CAKE

cinnamon, vanilla cream cheese frosting

EMPANADA

turtle cheesecake, cinnamon infused crust

TORTUGA RUM CAKE

blackstrap caramel, infused pineapples

SOPAPILLA

turtle cheesecake, milk chocolate caramel

STRAWBERRY TEMPURA

vanilla scented chantilly

CREME BRÛLÉE TARTLET

fresh berries, shortbread crust

SHOTS & SPOONS

FLUFFERNUTTER

peanut butter mousse, banana cream, marshmallow fluff, peanut butter cookie

STRAWBERRY SHORTCAKE

sponge cake, vanilla-scented strawberries, cheesecake infused whipped cream

FUNFETTI

birthday cake crumb, pastry cream with sprinkles, vanilla buttercream whip

MEXICAN CHOCOLATE MOUSSE

dulce de leche, churro crumbs, cinnamon ancho dust

BLACK FOREST

chocolate cake, black cherry mousse, vanilla bean whipped cream, luxardo cherry

BUTTERSCOTCH PUDDING

ganache, caramel, chocolate shavings, caramel corn

CHOCOLATE TRES LECHE

coconut custard, spiced black joe cake, chocolate ganache

LOOPY

crushed fruit loop, orange pastry cream, lemon curd

LEMON CURD

blueberry compote, shortbread cookie, chantilly cream

BANANA CREAM PIE

vanilla wafers, rum fried bananas, vanilla custard

All desserts are butler passed

\$6.50 per piece | 50 piece increments

Desserts are small bite sized portions

For plated dinners, inquire about larger desserts at an additional cost.

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