

# BBQ & Buffet Selection

Selection(s) will be priced \$80 per guest. Choose among 3 protein, 3 sides and 1 dessert.



## SALADS & COLD

### Cobb Salad

Boston Bibb Lettuce, Buttermilk Dressing, Chicken Breast, Corn, Cherry Tomatoes, Apple-Smoked Bacon, Red Onions, Blue Cheese, Hard-Boiled Eggs

### Cesar Salad

House-Made Caesar Dressing, Charred Kale, Shaved Pecorino, Brioche Croutons, Crispy Prosciutto, White Anchovies (if Desired)

### Caprese Salad

Florida Heirloom Tomato, Mozzarella, Garden Basil Pesto, Grilled Local Eggplant, Cherry Balsamic Reduction, Micro Basil

### Traditional Greek Salad

Heirloom Tomato, Summer Cucumber, Farm Feta Cheese, Florida Sweet Peppers, Pickled Red Onion, Kalamata Olives, Red Wine Oregano Vinaigrette

### Coleslaw

Julienned Red & White Cabbage, Toasted Celery Seeds, Apple Cider Vinaigrette

### Pasta Salad

Sundried Tomatoes, Castelvetrano Olives, Roasted Red Peppers, Capers, Red Onions, Fresh Herbs

### German Potato Salad

Fingerling Potatoes, Confit Shallots, Haricots Verts, Honey Mustard Dressing

## PROTEIN

### Jerk Chicken

Homemade Jerk Seasoning, Scallions

### Slow Roasted Whole Bell & Evans Chicken

Rosemary Chicken Jus

### Grilled Yellowtail Snapper

Grilled Pineapple & Papaya Slaw

### Grilled Swordfish Kebab

(Can be made vegetarian upon request)

Gochujang & Charred Grilled Onion  
Glace

## CHOICE OF BREAD (included in the price)

- Aged Cheddar Corn Bread with Whipped Honey Butter
- Fresh Baked Focaccia with Garden Basil Pesto Sauce

## Hot Dog & Burgers

Selections are \*\*\$65 per guest\*\* and include:

- \*\*French Fries\*\*  
(Truffle Fries if desired)
- \*\*Onion Rings\*\*
- \*\*Choice of one cold side\*\*
- \*\*One dessert\*\*
- Classic Accompaniments:  
Ketchup, Mayonnaise, Mustard  
Bread & Butter Pickles  
Sweet Relish  
Variety of Cheeses  
Bacon,  
Brioche Buns
- Bibb Lettuce, Tomatoes, Red Onions

## HOT SIDES

### Potato Gratin

Fontina cheese, Fresh Herbs

### Roasted Garlic & Truffle Fingerling Potatoes

Fine Herbs

### Pilaf Rice

Carrots, peas, confit shallots, and aromatic spices

### Truffle Mac & Cheese

Fresh Cavatappi Pasta, Homemade Five-Cheese Béchamel, Shaved Black Truffle

### Mexican Street Corn

Chipotle Light Crema, Cotija Cheese, Micro Cilantro

### Slow-Braised Collard Greens

Smoked Bacon, Roasted Garlic and Pancetta

### Roasted Acorn Squash

Braised Kale Ragù, Vadouvan Curry Seasoning

### Garden Vegetable Platter

Roasted Seasonal Vegetables, Salsa Verde and Sea Salt Flakes

**Upon request, we can cook different cuts of steaks, with different charges.**

### Marinated Grilled Hanger Steak

Argentinian Chimichurri Sauce

### Grilled Whole Tenderloin (Surplus \$10)

Homemade Horseradish Cream, Bordelaise Sauce

### Slow Smoked Saint Louis Ribs

Homemade BBQ Sauce

### Grilled 14oz Bone-in Kurobuta Pork Chop

Apple Cider & Mustard Glace

## DESSERTS

- Florida Key Lime Pie
- Homemade Cookies & Double Fudge Brownies

- Coconut Tres Leche Cake
- Seasonal Berry or Peach Cobbler with French Vanilla Ice Cream

\* Consumption of raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of food borne illness.

\*Before placing your order, please inform us if a person in your party has a food allergy.