

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

Juliened 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

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 Ragu, Vadouvan Curry Seasoning

Garden Vegetable Platter

Roasted Seasonal Vegetables, Salsa Verde and Sea Salt Flakes

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

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
- Coconut Tres Leche Cake
- Homemade Cookies & Double Fudge Brownies
- 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.