



Stationary Appetizers

Selection(s) will be priced per guest.

Choose to have each display served individually or blended with the best selections and thoughtful accompaniments.

Chefs Artisanal Farm Cheese Display

\$21 per person

Selection of five artisanal farm cheeses, champagne grapes, fresh berries and figs, local jams and honeycomb, assorted fine crisps.

Fine Charcuterie Display

\$22 per person

Homemade chicken liver mousse, prosciutto, soppressata, saucisson sec, spiced mustard, cornichons, pickled local vegetables, assorted crisps.

Farm Vegetable Crudit  Display

\$8 per person

Choice of three dips:
Moroccan baba ghanoush,
roasted garlic hummus with za'atar,
farm yogurt tzatziki sauce, muhammara and curry
yogurt dipping sauce.

Raw bar

- Selection of West Coast or East Coast oysters
- Florida littleneck clams
- Poached Mexican U12 shrimp cocktail
- Half poached Maine lobster tail
- King crab legs
- Florida jumbo stone crab claws

Market Price

Accoutrements (included with oysters, clams, and shrimp cocktail)

- Bloody Mary cocktail sauce
- Freshly grated horseradish
- Sliced lemons
- Key lime aioli
- Traditional French mignonette
- Assorted hot sauces
- Yuzu-cucumber mignonette

Caviar Station

Market Price Osetra or Beluga Caviar

Accoutrements – \$5 per person

Buckwheat or regular blinis, grated egg whites and yolks, finely chopped herbs herbs, cr me fra che, red onion



Passed Hors d'Oeuvres

Our culinary team recommends an equal mix of hot and cold selections for your event reception.
Selection(s) will be priced one piece per item.

Sea

Tuna Poke Cups | 4.50

Cucumber Cups, Sriracha-Lime Aioli, Flying Fish Tobiko, Micro Cilantro

Yellowtail Hamachi Tartare | 4.50

Avocado Crema, Citrus Ponzu, Crispy Rice Chips

Local Snapper Ceviche Spoon | 4

Leche De Tigre Marinade, Sweetly Drop Peppers, Micro Cilantro, Crispy Chulpe Corn

Petit Lump Crab Cake | 5.50

Meyer Lemon Aioli, Chives

GF-Petite Lobster "Puff" | 5.50

Fresh Picked Lobster, Garden Herb Remoulade Sauce, Crispy Capers

Bacon Wrapped Bay Scallops | 4.50

Sauce Rouille, Chive Blossom

Smocked Salmon Choux Buns | 4

Chives Cream Cheese, Cucumber, Dill Sprig

Mini Potato Pave with Osetra Caviar | 6.50

Garden Herb, Creme Fraiche

Conch Fritters

(Bahamian Style) | 4

Local Corn, Cajun Aioli

Day Boat Scallops Tartare Spoons | 5.50

Mango-Ginger Sauce, Micro Cilantro

Lobster Bisque in Demitasse cups | 5.50

Claw and Knuckle Meat, Crispy Tarragon

Lobster Deviled Egg | 4.50

Shallots, Scallions, Fresh Lobster

Land

Angus Beef Tartare Crostini | 6.50

Crispy Shallots, Chervil

Traditional Veal Meatballs | 4.50

Heirloom Tomato Marinara Sauce, Basil Pesto, Parmesan Crisp

Mini Beef Wellington | 5.50

Truffle Aioli, Aleppo Pepper

Curry Chicken Satay | 3.50

Vadouvan Yogurt Dipping Sauce

Curry Chicken Salad in Philo Dough Cups | 4

Granny Smith Apples, Fresh Scallions

Beef Sirloin Satay | 5.50

Bordelaise Aioli

Marinated Lamb Lollipops | 6.50

Ahi-Amarillo Aioli

Mini Short Ribs Tacos | 4.50

Mango & Papaya Slaw

Pigs in a Blanket | 4.50

Triple Mustard Sauce

Mini Pressed "Cubano" Melt | 4.50

Smoked Mojo Pork, Cured Ham, Mustard, Pickles

Mini Wagyu Beef Slider | 8

Truffle Aioli, Aged cheddar Cheese

Braised Pork Belly Bao Bun | 6

Kimchi Aioli, Micro Cilantro, Pickled Red onion

Steamed Pork Dumplings | 5

Soy-Ginger Dipping Sauce

Vegetarian

Gazpacho Verde Shooters | 3.50

Avocado, Marcona Almonds, Aleppo Pepper

Heirloom Tomato Bruschetta | 3.50

Shaved Pecorino Cheese, Balsamic Reduction, Micro Basil

Mini Avocado Toast | 4

French Feta, Asparagus Tips, Shaved Cured Egg Yolk

Polenta Squares | 3

Roasted Red Pepper Relish

Mozzarella Sticks | 3.50

Cherry Tomato, Basil Aioli

Palm Beach Cheese Puffs | 3

Parmesan Cheese, Aleppo Pepper

Broccoli Arancini | 4

Spanish Style Romesco Sauce

Lion-Mane Mushroom Cake | 4

Meyer Lemon Aioli, Chervil

Greek Style Spanakopita | 4

Phyllo Dough "Purse", Lavender Honey, Pistachio