



TABLE FRIENDS  
4

## 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.

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### Chefs Artisanal Farm Cheese Display

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

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### Fine Charcuterie Display

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

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### Farm Vegetable Crudité Display

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

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### 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

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
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### Caviar Station

Osetra or Beluga Caviar

Accoutrements – Buckwheat or regular blinis, grated egg whites and yolks, finely chopped herbs, crème fraîche, red onion



## Passed Hors d'Oeuvres

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### Sea

#### Tuna Poke Cups

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

#### Yellowtail Hamachi Tartare

Avocado Crema, Citrus Ponzu, Crispy Rice Chips

#### Local Snapper Ceviche Spoon

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

#### Petit Lump Crab Cake

Meyer Lemon Aioli, Chives

#### GF-Petite Lobster "Puff"

Fresh Picked Lobster, Garden Herb Remoulade Sauce, Crispy Capers

#### Bacon Wrapped Bay Scallops

Sauce Rouille, Chive Blossom

#### Smocked Salmon Choux Buns

Chives Cream Cheese, Cucumber, Dill Sprig

#### Mini Potato Pave with Osetra Caviar

Garden Herb, Creme Fraiche

#### Conch Fritters (Bahamian Style)

Local Corn, Cajun Aioli

#### Day Boat Scallops Tartare Spoons

Mango-Ginger Sauce, Micro Cilantro

#### Lobster Bisque in Demitasse cups

Claw and Knuckle Meat, Crispy Tarragon

#### Lobster Deviled Egg

Shallots, Scallions, Fresh Lobster

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### Land

#### Angus Beef Tartare Crostini

Crispy Shallots, Chervil

#### Traditional Veal Meatballs

Heirloom Tomato Marinara Sauce, Basil Pesto, Parmesan Crisp

#### Mini Beef Wellington

Truffle Aioli, Aleppo Pepper

#### Curry Chicken Satay

Vadouvan Yogurt Dipping Sauce

#### Curry Chicken Salad in Philo Dough Cups

Granny Smith Apples, Fresh Scallions

#### Beef Sirloin Satay

Bordelaise Aioli

#### Marinated Lamb Lollipops

Ahi-Amarillo Aioli

#### Mini Short Ribs Tacos

Mango & Papaya Slaw

#### Pigs in a Blanket

Tripple Mustard Sauce

#### Mini Pressed "Cubano" Melt

Smoked Mojo Pork, Cured

Ham, Mustard, Pickles

#### Mini Wagyu Beef Slider

Truffle Aioli, Aged cheddar Cheese

#### Braised Pork Belly Bao Bun

Kimchi Aioli, Micro Cilantro, Pickled Red onion

#### Steamed Pork Dumplings

Soy-Ginger Dipping Sauce

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### Vegetarian

#### Gazpacho Verde Shooters

Avocado, Marcona Almonds, Aleppo Pepper

#### Heirloom Tomato Bruschetta

Shaved Pecorino Cheese, Balsamic Reduction, Micro Basil

#### Mini Avocado Toast

French Feta, Asparagus Tips, Shaved Cured Egg Yolk

#### Polenta Squares

Roasted Red Pepper Relish

#### Mozzarella Sticks

Cherry Tomato, Basil Aioli

#### Palm Beach Cheese Puffs

Parmesan Cheese, Aleppo Pepper

#### Broccoli Arancini

Spanish Style Romesco Sauce

#### Lion-Mane Mushroom Cake

Meyer Lemon Aioli, Chervil

#### Greek Style Spanakopita

Phyllo Dough "Purse", Lavender Honey, Pistachio