

Hot Hors D'Oeuvres

Albóndigas España

Spanish Meatballs

Andouille Sausage & Smoked Gouda Quesadillas

with Avocado Mojito Sauce

Angels on Horseback

Mango-Stuffed Bacon Wrapped Dates

Artichoke Wonton Tortelloni

in Asian Spoons with Fresh Tomato Coulis & Basil-Steeped EVOO

Asian Chicken Sliders

Kim Chi Slaw, Hoisin BBQ and Scallion Brush

Vegetarian Egg Rolls

with Sweet & Sour Dipping Sauce

Baked Oysters Bienville

with Pernod-Shrimp Glacage

Balsamic Glazed Beef Tenderloin Skewers

Chicken Yakitori

Sweet Mirin Ponzu

Chili Fried Shrimp

with Chipotle Remoulade

Chorizo & Pimientos del Piquillo

Chorizo & Roasted Peppers

Chorizo Stuffed Dates

with Aged Balsamic

Coconut Breaded Shrimp

with Tamarind Ginger Sauce

Crispy Crab & Pork Spring Rolls

with Chili Nuac Cham

Crispy Creole Oyster Spoons

with Tarragon & Cornichon Remoulade

Crispy Lobster Spring Rolls

Cucumbers & Shredded Carrots with Sweet & Spicy Dipping Sauce

Crispy Mozzarella & Mushroom Risotto Balls

with Housemade Marinara

Crispy Shrimp

with Nuac Cham Dipping Sauce

Crispy Tarragon Chicken Bites

Lemon-Vermouth Dipping Sauce

Curried Beef Samosas

Sweet and Spicy Dipping Sauce

Down Island Conch Fritter

with Zesty Lemon Tartar Sauce

Duck Confit and White Bean Crostini

with White Truffle Essence

Chinatown Egg Rolls

with Sweet & Saur Sauce and Chinese Mustard

Frikkadels

Pork and Coconut Meatballs with Mango Chutney

Gaucho Beef Empanadas

Spicy Aji Salsa

Gorgonzola Popovers

with Fresh Thyme & Walnut Pesto

Grilled Barbacoa Beef Quesadillas

Pulled Slow-Cooked Brisket, Monterey Jack Cheese & Pico De Gallo

Grilled Barbacoa Pork Quesadillas

Pulled Slow-Cooked Pork, Monterey Jack Cheese & Pico De Gallo

Grilled Shrimp & Shiitake Skewer

Brushed with Hoisin Barbecue Sauce

Halloumi Satay

with EVOO and Lemon Thyme

Harissa Lamb Kebabs

with Pomegranate-Cumin Glaze

Hand Picked Blue Crab Cakes

with Chipotle Remoulade

Holy-Mole Chicken Wings

with Enchilada Dipping Sauce

Indonesian Chicken Sates

Served from pineapple tops

Indonesian Shrimp Sates

Served from pineapple tops

Lemon-Poached Shrimp Sates

with Housemade Cocktail Dipping Sauce

Lobster Pizza

with Roasted Garlic Pesto

Manchego con Membrillo

Manchego with Quince Paste

Mango Chutney Wontons

with Goat Cheese Fondue, 3 Citrus Glaze & Sesame Seeds

Rosas Farms 100% Organic Beef Sliders

with Thousand Island & Swiss

Bacon-Wrapped Meatloaf Balls

with Merlot Dipping Sauce

Miniature Meatballs alla Marsala

with Parmesan & Mushrooms

Molé Chicken Taquitos

with Mexican Crème & Enchilada Sauce

Molly's Mac & Cheese Balls

Deep Fried with Sherry-Cheddar Dipping Sauce

New England Crab Pot Sticker

with Old Bay Remoulade

Pan Seared Dim Sum

Shrimp & Pork Gyoza, Steamed then Pan-Seared & Served with Aged

Rice Wine Vinegar Dipping Sauce

Pan Seared Dim Sum Tortelloni

Shrimp & Pork Gyoza, Steamed then Pan-Seared with Aged Rice Vinegar

Dipping Sauce Served in Asian Spoons

Vegetarian Panko Crusted Longboat Rolls

Veggies wrapped in Sushi Rice and Nori, Flash Fried, served with Ponzu

Dipping Sauce

All Beef Pigs in a Blanket

with Honey Mustard

Pollo Ala Plancha

Sliced and Skewered Chicken Breast, Marinated in Lime-Mojo

Potato Croquetas

with Saffron Aioli

Pulled Pork Gorditas

with Tomatillo Salsa

Pushcart Minced Chicken Samosas

with Ponzu Dipping Sauce

Queso De Cabra

Baked Goat's Cheese Crostini with Tomato & Basil

Ratatouille Tartlet

with Goat Cheese Fondue

Rosemary Rubbed Baby Lamb Chops

with Sundried Cherry Demi-Glace

Salmon Satay

with Spicy Cilantro Chili Sauce

Sambuca-Fired Prosciutto Shrimp Skewers

Spicy Shrimp Rolls

Nuac Cham Dipping Sauce, Cucumber and Shredded Carrots

Hoisin Diver Scallops

Sugar Cane Skewered

Tamarind & Chipotle Glazed Duck Breast Spoons

on Shiso & Soba Noodles

Teriyaki Chicken and Asian Vegetable Spring Rolls
Hoisin Dipping Sauce
 Thai Green Curry Mussels
with Coconut & Kaffir Lime Broth
 Thai Flank Steak Satay
with Spicy Peanut Sauce
 Tommy K's Minced Chicken & Lettuce Cups
 Truffled Goat Cheese Fondue
Baked in Sunburst Squash
 Truffled Lobster "Corn Dog"
with Honey-Mustard Dipping Sauce
 Warm Duck Confit Crepes
with Hoisin Glaze
 Warm Roasted Chicken Rollatini
in Crepe with Pesto
 Roasted Butternut Squash Bisque
Served with Pepitas in Demitasse Cups
 Steamed Fresh Asparagus Spears
Prosciutto-Wrapped & Olive Oil Drizzled
 Chuck-Wagon Meatless Chili
Served in Demi-Tasse Cups
 Ancho Crusted Beef Kebob
with Chile con Queso Dipping Sauce
 Lamb Boudin-Noir
In Mini-Buns with Harissa Aioli
 Boneless Buffalo Wings
With Chef Damon's NYC Wing Sauce
 Pan Seared Potato Pancakes
with Smoked Salmon, Sour Cream & Chives
 Pushcart Veggie Samosas
with Ponzu Dipping Sauce
 King Farm Sweet Corn and Swiss Chard Fritters
 Scallops Wrapped with Bacon
 Shepards Pie Spoons
 Handcrafted Gourmet Pizzas
buffalo margherita with house pizza sauce, fresh buffalo mozzarella, fresh basil, olive oil
pesto chicken with slow roasted chicken breast, house made pesto, house cheese blend
sopressata pepperoni pizza with lemon-olive oil, arugula salad
jaden's pizza with honey & soy marinated chicken, dried figs, spicy peanut sauce, bean sprouts, cilantro
quattro formaggi with daily selection of artisan cheeses, fresh basil, pine nuts
 Southern Fried Chicken Pops
with Brown Gravy Dipping Sauce
 Mini Potato Latkes
with Sour Cream & Apple Sauce
 Tortilla Española
Caramelized Onion & Potato Spanish "Frittata"
 Pastrami-Style Duck Breast Sliders
Horseradish Pickles, Juniper, Three-Mustard Mayo, Jicama Slaw
 Pushcart Beef Samosas
Minted Yogurt
 Flat-Top Griddled Quesadillas
Chicken, Poblano Peppers, Queso Fresco, Guacamole, Pico De Gallo
 Churrascos De Argentina
Skewers of Lime-Marinated Black Angus Skirt Steak with Romesco Dipping Sauce
 Pan Seared Dim Sum
Ginger & Lemongrass Chicken Dim Sum, Steamed then Pan-Seared & Served with Aged Rice Wine Vinegar Dipping Sauce

Mideastern Mini Falafels
Mini Pita Filled with Housemade Falafels with Tahini Yogurt Sauce
 Grilled Mongolian Lamb Chop Lolli-Pops
Marinated in Middle Eastern Barbeque Sauce
 Little Pancetta & Cheese Frittatas
with Sour Cream & Fresh Chives
 Shredded Hoisin Pork Dim-Sum
Steamed then Pan-Seared Pork & Hoisin Gyoza with Aged Rice Wine Vinegar Dipping Sauce
 Vegetable Pakoras
with Minted Yogurt
 Indian Rolls
Curried Sushi Rice, Tikka Chicken & Saag with a Lime-Mango Dipping Sauce
 Ham & Gyuyere Crepe
with 3-Mustard Aioli
 Old Fashioned English Fish & Chips
Old Fashioned Served in Paper Cone with Housemade Tartar Sauce
 Mini Enchiladas
Shredded Chicken, Flour Tortilla, Enchilada Sauce & Queso Fresco
 Prociutto-Wrapped Grilled Leeks
Marinated in Sherry Vinaigrette Topped with Shaved Parm
 Soy-Marinated Steak Brochette
with Roast Pepper & Scallion
 Tempura Oysters
in Asian Spoons or 1/2 Shell with Wakami Salad & Wasabi Cream
 Farm to Fork Pizzetta
Oven Dried Tomato, Fresh Mozzarella & Basil Oil

Cold Hors D'Oeuvres

Ahi Tuna Sashimi
with Salmon Caviar & Wasabi on Japanese Rice Cracker
 Bocconcini of Mozzarella
with Roasted Red Peppers
 Bruschetta
with Fresh Tomatoes, Olives and Basil
 Crostini
with Roasted Eggplant and Capers
 Duck Prosciutto
with Pistachio and Apricot Salad in Endive
 Duck Prosciutto Rolls
with Asparagus and Arugula
 Finger Sandwiches
Honey Cured Ham with Mustard & Swiss Cheese
Oven Roasted Turkey with Pesto Mayo & Tomato
Served on White Bread with a Green Olive
 Foie Gras Profiterole
with Port Glaze
 Freshly Cracked Stone Crab Claws
with Classic Mustard Dipping Sauce
 Gazpacho Shooters
with Fresh Lump Crab Meat
 Herbed Goat Cheese Mousse
in a Crisp Parmesan Tuile
 Chicken Crostini
Pesto Roasted
 Prosciutto Rolls
with Asparagus and Arugula
 Roast Tenderloin & Arugula Roll-Up
with Star Anise Tamarind Glaze

Rösti Potatoes
with Smoked Salmon and Mustard Vinaigrette
 Shrimp Cocktail
Passed Individually with Spicy Housemade Cocktail Sauce
 Smoked Salmon, Fennel and Goats Cheese
on Toasts
 Smoked Salmon Rolls
with Ricotta & Chives
 Snapper Ceviche
on Housemade Tortilla Chips
 Sushi rolls
Garden Vegetables & Ahi Tuna
 Tuna Tartare
with Wasabi, Caviar, Sesame Oil & Wakami Salad
 Tuna Tartare Asian Spoons
with wasabi, caviar, sesame oil & wakami salad
 Tuna Tartare Wonton Tacos
Minced Ahi with Wasabi Caviar and Sakimole
 Vietnamese Rolls
Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce
 French Baguette Finger Sandwiches
Grilled Eggplant, Mozzarella & Greens
Jambon Cuit & Butter
Pesto Roasted Chicken
Rosemary Roasted Tenderloin with Horseradish Sauce and Frizzled Shallots
 Shrimp Ceviche Mini Wonton Tacos
with Sakimole & Wasabi Caviar
 Fresh Melon & Prosciutto Pop
 Salsa Criolla Bruschetta
 House Made Relishes
Red Pepper Tapenade, Tebouleh, Hummus
 Wok-Tossed Spicy Anchovy & Green Peas
Housemade and Complimentary
Served in Bowls at Bars
 Greek Salad Skewer
with Marinated Feta, Cherry Tomatoes, Cucumber, Peppers, Olives, Oregano & Garlic
 Caprese on a Stick
Mini Fresh Mozzarella with Grape Tomatoes & Basil Leaf

Hors or Dinner Stations

3-Salad Station

1- *Polo Grill Julienne Salad Romaine Lettuce, Kalamata Olives, Genoa Salami, Feta, Chickpeas, Red Onion, Fennel, Tomatoes, Green Beans and Garlic Oregano Dressing*
 2- *Lynn's Salad Field Greens, Corn, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber, Shredded Mozzarella and Balsamic Vinaigrette*
 3- *Shanghai Chili Chicken Salad Romaine, Crispy Wontons, Lemongrass Chicken and Spicy Peanut Dressing*

BBQ Skewers Station

Thinly Sliced and Skewered Chicken Breast, Marinated in Lime-Mojo
Grilled Salmon Satay with Spicy Cilantro Chili Sauce
Harissa Lamb Kebabs with Pomegranate-Cumin Glaze
 Creole Spiced Shrimp Scampi
Julienne Carrots & Zucchini with Coconut Jasmine Rice

Carpaccio Bar
Raw - Beef, Swordfish, Tuna
Cured - Prosciutto, Bresaola
Smoked - Salmon, Trout, Swordfish
Melon, Mango, Papaya, Kiwi
 Chipotle Seared Flank Steak
with Fresh Mini-Buns & Adobo Mayonnaise

Crostini Bar

Pesto Roasted Chicken Crostini
Grilled Pepper Crostini with Grilled Red & Yellow Peppers, Gorgonzola & Mint
Traditional Bruschetta with Fresh Tomatoes, Olives and Basil
Crostini with Roasted Eggplant and Capers
Baked Brie Croustade with Sundried Tomato
Roast Tenderloin Crostini with Horseradish Aioli
Smoked Salmon, Fennel and Goats Cheese Toasts
Roasted Tomato Bruschetta with Roasted Garlic and Preserved Meyer Lemon
Bruschetta with White Beans, Sun-dried Tomatoes and Basil
Portobello "Steak" Bruschetta with Gorgonzola Butter and Red Pepper Vinaigrette
Grilled Bruschetta with Grilled Red & Yellow Peppers, Gorgonzola & Mint
Chorizo Puffs-Bunuelos de Chorizo

Fabulous Fete Artisanal Cheese Display

An Impressive Assortment and Gorgeous Display of Boutique Cheeses, Grapes & Olives Served with Sliced French Baguette

Housemade Charcuterie Station

All Served Cold with Traditional Accompaniments: Poached Egg Vinaigrette, Cornichons, Capers, Stone Ground Mustard, Minced Red Onion, Water Crackers
Mousse Truffee de Foie Poulet
Game Terrine with Whole Duck, Pheasant, Partridge, Quail, Goose Foie Gras, in a Delicate Pastry Shell
Seafood Galantine, Gently Poached Scottish Salmon, Stuffed with a White Fish and Scallop Boudin and Fines Herbs

Made-to-Order Savory Crepe Station

Warm Duck Confit with Hoisin Sauce
Butter Poached Lobster & Scallops with Sauce Newburg
Marinated Veggies & Cellophane Noodles with Ponzu Reduction

Mashers Martini Station - 3-Ways

Served in Martini Glasses - Choose 3
Cabernet Mash with Pancetta, Pearl Onions & Creme Fraiche
Saffron Mash with Bay Scallops & Roasted Red Pepper Coulis
Lobster Mash with Sautéed Maine Lobster, Corn, Basil Cream & Chives
Purple Peruvian Mash with Pancetta, Roasted Garlic & Creme Fraiche
Sweet Potato Mash with Cinnamon, Candied Pecans & Vermont Maple Syrup
Yukon Gold Mash with Butter, Corn, Basil Cream & Chives

Pasta Station

Imported Handmade Pastas Freshly Sautéed with Your Choice of Shrimp or Chicken and Fresh Basil Pesto, Pomodoro Oreganatto
Vine-ripened Tomatoes, Basil and Fresh Mozzarella

Dim Sum & Sushi Chef Station

Steamed then Pan-Seared Gyoza with Aged Rice Wine Vinegar

Dipping Sauce:

Chicken & Water Chestnut

Vegetarian

Sushi Rolls Wrapped in Colorful Soy Wrappers with Ponzu Dipping Sauce, Wasabi & Pickled Ginger:

Tuna, Asparagus & Pickled Daikon

Salmon, Cream Cheese & Chives

Pan-Seared Seafood Station

Hoisin-Glazed Maine Diver Scallops with Wakami Salad & Sesame Blini

Hand Picked Blue Crab Cakes with Chipotle Remoulade

Quesadillas A La Plancha

Flat-Top Seared Housemade Quesadillas with Sides of Guacamole, Pico De Gallo & Sour Cream

Pulled Slow-Cooked Brisket & Monterey Jack with BBQ Sauce

Andouille Sausage & Smoked Gouda with Avocado Mojito Sauce

Goat Cheese & Roasted Veggies with Chipotle Sauce

Roasted Molokai Pork Tenderloin

with Hula Sauce & Mini Buns

Shrimp Display

with Spicy Housemade Cocktail Sauce

Sliced Roast Tenderloin

with Horseradish Sauce, Dijon Mustard and Fresh Mini-Buns

Sliders Station

White-Castle Style Burgers with Thousand Island & Swiss

Pulled-Pork with Napa Cabbage Cole Slaw

Asian Chicken with Kim Chi Slaw and Hoisin Barbeque Sauce

Veggie Sliders with Tahini Sauce

Standing Roast Prime Rib of Beef

with Au Jus & Horseradish Sauce and Fresh Mini-Buns

Flatbread Pizza Station

Lobster with Pesto

Pizza Bianco

Steak & Swiss w/ Horseradish

BBQ Chix with Onions

Peanut Butter & Banana

Primavera - All Veggies

Hoisin Duck

Mexican Pizza

Polenta 'Pizza' With Pancetta and Spinach

Prosciutto & Arugula w/ Shaved Parm

Asiago Cheese, Prosciutto, Fresh Figs & Truffle Oil

BLT

Cheeseburger

Chocolate Pizza

Fruit Pizza

Wheel of Baked Brie

with Pecans & Honey wrapped in Decorative Puffed Pastry served with Sliced Baguettes, Crackers & Bread Sticks

Wonton Fish Taco Station

Minced Ahi with Wasabi Caviar and Sakimole

Snapper Ceviche and Fresh Lime

Pan-Seared Grouper with Housemade Guacamole, Sour Cream,

Chopped Onions and Salsa

Wonton Taco & Lettuce Cup Chef Station

Minced Ahi with Wasabi Caviar and Sakimole

Minced Chicken with Hoisin Sauce & Shredded Lettuce

Lime-Marinated Skirt Steak with Mango & Bermuda Onion Salsa

Lamb Chop Chef Station

Rosemary Rubbed Baby Lamb Chop with Sundried Cherry Demi-Glace

Classic Meat N Taters Station

Carved-to-Order Chipotle-Seared Flank Steak with Freshly Baked

Artisinal Bread Rolls & Adobo Mayonaise

Twice Baked-Stuffed Potatoes with Bacon, Butter & Chives with Sour Cream on the Side

Sautéed Baby Green Beans Almondine

Baked Stuffed Brie Station

Baked Stuffed Brie with Sundried Tomatoes & Roasted Garlic

Warm Baked Brie Stuffed with Raspberry Jam Topped with Sweet Pecans

NY Flatbreads, Sliced French Sticks & Fresh Fruit Display

Shrimp/Stone Crab/Tuna Station

Fresh Jumbo Gulf Shrimp Served with Homemade Cocktail Sauce (3pp)

Large Stone Crab Claws with English Mustard Sauce (2pp)

Seared Rare Pepper Crusted Tuna with Wasabi Cream Sauce

Fabulous Fete Artisanal Cheese, Breads & Antipasto

A Fabulous Large Assortment of Boutique Cheeses Served with a Variety of Breads, Hummus, Babaganoush, Salamis, Pita Bread, Olives, Dipping Sauces, Nuts, Artichoke Hearts, Grapes, Vegetables, etc

Sophisticated Crudite

Artful Display with Various Dips

Ahhhazing Duck Station

Hanging Peking Duck Traditionally Prepared

Served with Scallion Brushes, Hoisin Sauce & Moo Shu Wrappers

Stir-Fried Asian Spring Vegetables

Asian Station

Steamed then Pan-Seared Pork Dim-Sum with Aged Rice Wine Vinegar Dipping Sauce

Panko Crusted Vegetarian Longboat Rolls with Ponzu Dipping Sauce

Palermo Pad Thai with Fettuccine Noodles, Shrimp & Vegetables with Spicy Tamarind-Peanut Sauce

Asian Chicken Sliders with Kim Chi Slaw, Hoisin BBQ and Scallion Brush

Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar and Sakimole

Vietnamese Rolls - Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce

Chinatown Station

Classic Chinatown Egg Rolls with Hot Mustard and Sweet and Sour Sauces

Crispy Shrimp with Stir Fried Egg Noodles, Rice Wine and Chili Paste

Fiery Orange Chicken with Sweet and Zingy with Scallions and Sake

PG's Special Vegetarian Fried Rice

Stir-Fried Vegetables

Carved-to-Order Coriander Roast Lamb Leg
With Fresh Mint-Cashew Pesto & Naan Bread

Global Soul Station
Street Style Mole Chicken Enchiladas
Housemade Flatbreads - Lobster with Pesto, Primavera (All Veggies),
BBQ Chix with Red Onions
Roast Tenderloin Roll-Up with Tamarind Glaze
Pan-Seared Shrimp and Pork Dim Sum with Aged Rice Wine Vinegar
Dipping Sauce
Ahi Tuna Tartare Wonton Tacos with Wasabi Caviar and Sakimole

Handcrafted Gourmet Pizza Station
Margherita Pizza with Fresh Mozzarella, Marinara, Basil
Sopressata Pepperoni Pizza with Lemon-Olive Oil, Arugula Salad
Quattro Formaggi - Daily Selection Of Artisan Cheeses Fresh Basil,
Pine Nuts
Pesto Chicken Pizza - Slow Roasted Breast, House Made Pesto, Goat
Cheese
Buffalo Chicken Pizza With Blue Cheese with Shaved Red Onion And
Monterey Jack
Spicy Italian Sausage, Peppers & Onion Pizza

Chef-Manned Hibachi Griddle Station
Steak, Shrimp & Veggie Hibachi with Housemade Dipping Sauces
Sesame Noodles with Scallions & Ginger
Shanghai Chili Chicken Salad with Spicy Peanut Dressing & Crispy
Wontons

French Bread Crostini & Deep Fried Pita Bar (7:00)
Pesto Roasted Chicken (MYO)
Traditional Fresh Tomatoes, Olives & Basil (MYO)
Grilled Sausage & Pepper Crostini (MYO)
Roasted Eggplant & Capers (MYO)
Baked Brie Croustade with Sundried Tomato (Fete Make)
Roast Tenderloin Crostini with Horseradish Aioli (Fete Make)
Snapper Ceviche with Fresh Lime (MYO)
Smoked Salmon, Fennel & Goats Cheese Toasts (Fete make)

Carved-to-Order Mongolian Lamb Chops
with Sweet Soy, Spring Onion & Shaoxing

Mashers Martini Station (Make Your Own)
Yukon Gold and Sweet Potato Mashers in Martini Glasses served with
a Selection of Toppings to Include: Homemade Bacon Bits,
Shredded Cheddar Cheese, Corn, Chives, Sour Cream, Caramelized
Onions, Jalapeños, Brown Sugar, Pecans, Mini Marshmallows
& Butter

Mini Soup & Pressed Sandwich Station
Roasted Butternut Squash Bisque with Pepitas
Sarasota Seafood Chowder
Jarlsberg Swiss & Cured Ham
Mozzarella, Grilled Eggplant & Marinara
Roast Beef with Horseradish Sauce & Frizzled Shallots
Pesto Roasted Chicken with Fontina Cheese

Seafood Bar
Freshly Cracked Stone Crab Claws (Cleaned Up with Knuckles
Separately in Bowl)
Jumbo Shrimp
Mussels
Cherry Stone Clams on the Half Shell

Oysters Shooters - PEI Malapaque, Pearl Point, Kumamoto, Fanny Bay,
Quilcene, Pen Cove, Wellfleet (based on availability)
Sauces - Tomatillo, Wine Vinegar Mignonette, Classic Mustard Dipping
Sauce, Spicy Housemade Cocktail Sauce
Vodka - Citron, Pepper, Limonatta
Lemon Wedges

'Grilled Cheese Please' Station
Fun 'Design Your Own' Grilled Cheeses Station on Ironing Board with
Chef Ironing Your Grilled Cheese Sandwich - Choice of
Breads, Cheeses & Veggies

Retro School Cafeteria Station
Green Beans, Breaded Chicken Fingers, Mashed Potatoes, Macaroni
Salad, Chopped Salad, Cookies, Chocolate or White Milk Box
Served in Retro Divided Lunch Tray

Fall Soup Station
Earthy, Hearty Butternut Squash Bisque with Roasted Squash & Toasted
Pumpkin Seeds
AND
Bad-Ass Real Texas Chili ~ No-Beans, Chopped (not ground) Beef with
Housemade Fried Tortilla Strips

Salads

Fresh Hearts of Palm & Fresh Asparagus
with White Truffle & Shallot Vinaigrette with Mussels & Lobster
Shanghai Chili Chicken Salad
Romaine, Crispy Wonton's, Julienne Tomatoes & Peanut Dressing
Sun Kissed Caesar Salad
Garnished with Fresh Citrus Segments
Insalata Mista
Field Greens Tossed, Julienne Tomatoes, Carrots and Cucumbers with
White Balsamic Vinaigrette & Toasted Pinenuts
Salad of Spinach, Lobster, Shrimp, Artichokes & Fresh Hearts of Palm
Tossed with a White Truffle Tarragon Vinaigrette
Fresh Hearts of Palm & Lobster Salad
Tossed with a White Truffle Tarragon Vinaigrette
PG's Chopped Salad
Roma Tomatoes, Iceberg, Romaine, Cucumbers, Blue Cheese &
Oregano-Garlic Dressing
Tomato, Basil and White Peach Salad
Thai Beef Salad
Apple and Arugula Salad
with Black Currant-Walnut Vinaigrette
Watermelon, Arugula and Feta Salad
with Fresh Mint Balsamic Vinaigrette
Grilled Asparagus and Fresh Hearts of Palm
with Shallot Vinaigrette
Fête House Salad
Mesclun Greens with Walnuts, Grape Tomatoes, Sun-Dried Cherries &
White Balsamic Vinaigrette
Thai Chicken Salad
Fresh Mango and Papaya
Roasted Beets and Mache Salad
with Walnuts, Roquefort and Jerez Vinaigrette
Salad Niçoise
with Ahi Tuna Confit, Haricots Vert, Fingerling Potatoes and Heirloom
Tomatoes
Grilled Leek and Feta Salad
with Fresh Tarragon, Capers and Cider Vinegar Splash

Avocado, Mango, and Jicama Salad
with Micro Greens

Greek Composed Salad
Baby Mache, Australian Marinated Feta, Kalamata Olives, Roasted Artichoke Hearts, Heirloom Tomatoes, Toasted Croustade with Garlic-Oregano Drizzle

The Wedge
Clean Cut Wedge of Crisp Iceberg Lettuce served with Thousand Island, Balsamic Vinaigrette & Ranch Dressings Diced Cucumber, Diced Tomatoes & Shredded Carrots Crumbled Maytag Blue Cheese, Applewood Smoked Bacon Bits, Housemade Garlic Croutons

Spiced Watermelon and Feta Salad
Layers of Red and Yellow Watermelon with Sheep's Milk Feta with Spiced Watermelon Dressing

Lynn's Salad
Field Greens, Corn, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber, Shredded Mozzarella and Balsamic Vinaigrette

Polo Grill Chopped Salad
Romaine Lettuce, Kalamata Olives, Genoa Salami, Feta cheese, Chickpeas, Red Onion, Fennel, Tomatoes, Green Beans and Garlic Oregano Dressing

Polo Grill House Salad
Greens, Grape Tomatoes, Red Onion, Crumbled Blue Cheese & Cilantro-Lime Vinaigrette

Sliced Cajun Skirt Steak Salad
Romaine Lettuce, Crumbled Blue Cheese, tomatoes, Cucumbers, Olives with a Balsamic Vinaigrette

Grilled Chicken Breast Salad
Asparagus, Grapes, Bacon, Candied Pecans & Romaine Tossed in a Stone Ground Mustard & Honey Vinaigrette

Pear & Blue Cheese Salad
Field Greens, Dried Cranberries, Blue Cheese, Seasonal Pears and Dark Cherry Vinaigrette

Classic Caesar Salad
Roasted Garlic Croutons, Anchovy Fillets & Grated Parmesan Cheese

Caprese Salad
Layers of Fresh Mozzarella, Red & Yellow Tomatoes, Fresh Basil with Balsamic Reduction & EVOO Drizzle

Baby Vegetable Salad
with Butter Lettuce & Hazelnut Dressing Served with Demitasse of Roasted Butternut Squash Bisque & Pepitas

Chopped Market Salad
Green Market Vegetables, Red Wine Lemon Vinaigrette

Roasted Local Beet Salad
Dry Aged Ricotta, Organic Mâche, Spiced Candied Walnuts, White Balsamic

Five Lettuce Salad
Greens, Grape Tomatoes, Red Onion, Crumbled Blue Cheese & Cilantro-Lime Vinaigrette

Rocket Salad with Herb Seared Salmon
Arugula with Roma Tomatoes, Bermuda Onions & Warm Lemon Vinaigrette

Mr. Dickey's Salad
Fresh Spinach, Spiced Pecan, Crumbled Stilton & Pepper-Jelly Balsamic Vinaigrette

Angkor Chicken Salad
with Pink Apple, Nashi Pear, White Radish & Cashews with Nut & Chili Lime Dressing

King Farm Heirloom Tomato & Mozzarella Salad
Torn Croutons, Basil, EVOO & Balsamic

Farm to Fork Salad
Locally Harvested Greens, Herbs & Heirloom Tomatoes, Red Onion Confit, Humboldt Fog Croustade, Champagne-Dijon Vinaigrette

Ahi Tuna Niçoise
Herb-Crusted Rare Tuna Loin, Marinated Vegetables, Balsamic Glaze

Twice Baked Cheese Soufflé
Basil, Pine Nuts, Herb Salad

Heirloom Tomato Gazpacho
Crab Salad, Avocado, Herbs

Tropical Salad
Fresh Tropical Fruits, Marcona Almonds, Julienne Red Peppers & Baby Lettuce with Sweet & Sour Vinaigrette Garnished with Quartered Pineapple Top

Fresh Spinach Salad
Spiced Pecan, Crumbled Stilton & Pepper-Jelly Balsamic Vinaigrette

"The Colony" Classic Wood Bowl Caesar
Made Fresh at the Buffet in Wood Bowls

Marvin Gardens Tossed-To-Order Salad Station
Romaine, Chopped Iceberg, or Field Greens Balsamic, Ranch, Garlic-Oregano

Dried Cranberries, Shredded Mozza, Crumbled Blue Cheese, Sesame Seeds, Cucumbers, Tomatoes, Croutons, Shaved Parma, Hearts of Palm, Candied Pecans, More!

First Courses

Fresh Rock Shrimp Sang Chow Bow
with Lettuce Cups

Miso Glazed Chilean Seabass
on Truffled Soba Noodles with Crispy Leeks

Soup Trio
Tomatillo Gazpacho with Avocado Puree Poblano Corn Chowder with Grilled Shrimp Lobster Bisque with Stilton Toasts

Hand Picked Blue Crab Cakes
with Celery Root Remoulade

Iron Seared Main Diver Scallops with Wilted Frisée
Roasted Grapes and Verjus Broth

Absolute Marinated Salmon Ceviche
with Cucumber and Dill

Hoisin Glazed Maine Diver Scallops
with Wakami Salad

Pan Seared Fresh Foie Gras
with Mango and Ginger Beurre Blanc

Hoisin Glazed BBQ Ribs
Fresh Mango Relish

Lobster "Mac & Cheese"
Butter Poached Maine Lobster Tail, Creamy Lobster Broth, Parmesan Tuile

Sweet Corn Soup
Florida Succotash, Pork Belly Croutons

Two-Taco Plate
Wonton Fish Taco with Wasabi Caviar & Sakimole Papadum with Chicken Tandoori & Taboule

Sarasota Seafood Bisque Ca D'Zan
Fresh Snapper, Shrimp and Blue Crab

Fiery Jungle Red Curry
with Shrimp, Mussels, Grouper and Coconut Jasmine Rice

Cast Iron Roast Foie Gras
with Sauternes Green Grapes Veronique

Potato & Leek Soup
 Tandoori-Style Seared Tuna
Tamarind-Marinated, with Cucumber Yoghurt Dipping Sauce
 Charlotte Harbor Crispy Soft Shell "BLT"
Celery root remoulade, king farm heirloom tomato concasse tasting
 Bad-Ass Real Texas Chili
No-Beans, Chopped (not ground) Beef
 Plantain Tostada
With Hand Picked Crab Meat & Chipotle Remoulade
 Pan Roasted Breast of Duck
with Porcini & Pomegranate Demi on Wilted Spinach topped with Frizzled Leeks
 Duck Liver Pate
with Cornishons & Whole Grain Mustard
 Furikake Ahi Tatake
Tuna Sashimi with Wasabi & Ginger
 Indonesian Seafood Panroast
Snapper, Mussels, Shrimp & Calamari with Coconut, Kaffir Lime & Curry
 Grilled Shrimp & Haricot Vert Salad
Fresh Hearts of Palm, Tarragon, and Whole Grain Mustard Vinaigrette
 Russet Potato Ravioli
with Chile Beef Short Rib
 Hand-Cracked Fresh Local Stone Crab
Julienne Celery Root Salad with Capers, Tarragon & Fried Lemon & Sauce Remoulade
 Heirloom Farm to Fork Tomato & Mozzarella
with Micro Greens, Opal Basil, Torn Croutons & Balsamic Vinaigrette
 Stone Crab Two-Ways
Fresh Local Stone Crab Cocktail with Grain Mustard Aioli & Micro Greens
 Stone Crab Wonton Cannolis with Meyer Lemon Gastrique
(price may vary up or down based on market prices)
 Wild Mushroom Soup
with Arugula, Crispy Serrano Ham
 Soup & Salad - Fete Style
Coral & Green Layered Grilled Vegetable Terrine Plated with Roasted Butternut Squash Bisque with Pepitas in Demi-Tasse Cups
 Ahi Tuna Niçoise
Herb-Crusted Rare Tuna Loin, Marinated Vegetables, Balsamic Glaze
 Twice Baked Cheese Soufflé
Basil, Pine Nuts, Herb Salad
 Heirloom Tomato Gazpacho
Crab Salad, Avocado, Herbs
 Pastrami-Style Duck Breast Sliders
Horseradish Pickles, Juniper, Three-Mustard Mayo, Jicama Slaw
 Cajun-Poached Shrimp Cocktail
Housemade Cocktail Sauce
 Thai Green Curry Mussels
Coconut Milk, Shallots, Peppers & Ginger
 Crackling Five Spice Calamari
Orange Blossom Honey-Mustard Dipping Sauce
 Rhode Island Style Fried Calamari
Italian Hot Green Peppers with Adobo Mayonnaise

Sides

Coconut Jasmine Rice
 Hashed Brussels Sprouts
with Lemon & Poppy
 Chilled Sesame Grilled Asparagus
 Kicked-Up Wasabi Mashed Potatoes

Broccoli Rabe
With EXVOO and Roasted Garlic
 Grilled Vegetable Platter
with Fresh Lemon Aioli
 PG's Spicy Bar Nuts
Secret Recipe!
 Edamame
Pan Salted
 Pumpkin & Zucchini Risotto
 Asparagus in Black Butter
 White and Green Asparagus Salad
Shallot Mignonette
 Oven Roasted Gold Potatoes
Roasted Garlic Cloves & Rosemary
 Freshly Baked Artisanal Breads
with Whipped Butter
 Roasted Artichokes-Aioli
Olive Oil & Lemon Aioli Dipping Sauce
 Baked Spinach with Feta Cheese
 Sauteed Asparagus
with Extra Virgin Sesame Oil and Toasted Pine Nuts
 Vine-Ripened Tomatoes, Basil and Fresh Mozzarella
with Verjus Splash
 Mediterranean Orzo
with Feta, Green Beans & Tomatoes, Lemon, Garlic & EXVOO
 Fried Eggplant Salad
with Lemongrass and Shaoxing
 Enginar
Fresh Artichokes braised in Lemon and Olive Oil, garnished with Dill and Fresh Green Peas
 Banya
Baby Okra baked with Fresh Tomatoes, Onions, Green Peppers, served with White Rice
 Battered Onion Rings
 Steamed Broccolini
 Achiote Rice
with Chimichurri Sauce
 Wild Mushroom Risotto
 Seasoned Wedge Fries
 Roasted Garlic Mashers
 Asparagus with Garlic Butter
 Sautéed Baby Green Beans
 China Town Fried Rice
 Crispy Frites
with Ketchup & Shaker of Parm on the Side
 Molly K's Fried Mac & Cheese
 Caribbean Slaw
with Fresh Ginger
 Chilled Penne Salad
with Pesto
 Roasted Red Bliss Potato Salad
 Soba Noodles & Asian Spring Mixed Vegetables
Tossed with Wasabi-Mango Vinaigrette
 Roasted Eggplant Towers
with Fresh Mozzarella, Roasted Red Peppers and Basil Steeped EXVOO
 Grilled Artichokes
Olive Oil & Lemon Aioli Dipping Sauce
 Twice Baked-Stuffed Potatoes
with Bacon, Butter & Chives with Sour Cream on the Side
 Medley of Sauteed Baby Vegetables
 Mexican Corn on the Cob
Slathered in Mayonnaise, Cotija Cheese, Powdered Chile Peppers & Lime Juice

Caramelized Onion Potato Gratin
 Black Roasted Baby Vegetables
Red & Green Peppers, Squash, Carrots, Zucchini
 Grilled Baby Corn Skewers
Black Butter & Salt
 Chilled Mango
with Cracked Peppercorn
 Housemade Southwestern Cornbread
with Butter
 Asian Slaw
Rice Wine Vinegar, Ginger & Sesame Oil
 Baked Stuffed Chard Leaves with Spring Garlic
Potatoes, Goat Cheese and Black Olive Vinaigrette
 Spring Vegetable Risotto
with English Peas, Asparagus, Mint and Chèvre
 Cole Slaw and Potato Salad
 Ranchero Baked Beans
with Molassas & Smoked Bacon
 Housemade Kettle Potato Chips
 Herbed Cous-Cous
 Papadums
in Baskets on the Tables
 Freshly Baked Ciabiatta Bread
with PGB's Famous Dipping Oil
 Mashers - 3-Ways
 Served in Shot Cups
Purple Peruvian Mash with Pancetta, Roasted Garlic & Creme Fraiche
Sweet Potato Mash with Cinnamon, Candied Pecans & Vermont Maple Syrup
Yukon Gold Mash with Butter, Corn, Basil Cream & Chives
 Mashers Martini Station
Yukon Gold and Sweet Potato Mashers in Martini Glasses served with a Selection of Toppings to Include: Homemade Bacon Bits, Shredded Cheddar Cheese, Corn, Chives, Sour Cream, Caramelized Onions, Jalapeños, Brown Sugar, Pecans, Mini Marshmallows & Butter

Entrees

Madras Curry Shrimp Chow Mein
Chow Mein Noodles, Snow Peas, Shiitake Mushrooms, Julienne Tomato & Scallions
 Crispy Pork & Pineapple
Wok Tossed Vegetables, Ginger-Soy Glaze & Jasmine Rice
 Palermo Pad Thai
Fettuccine Noodles, Chicken, Shrimp & Vegetables with Spicy Tamarind-Peanut Sauce
 Buddha's Wok
Spicy Stir-Fried Tender Vegetables, Tofu & Wide Rice Noodles
 Linguine with Shrimp
Asparagus, Julienne Roma Tomato and Parmesan
 Rigatoni with Spicy Sausage
Roasted Eggplant, Fresh Basil and Marinara
 Paella a la Valencia
Snapper, Shrimp, Chorizo, Chicken, Shiitake Mushrooms and Saffron Rice
 Sundried Cranberry Roast Pork Tenderloin
with Aged Balsamic
 Short Rib "Osso Buco"
Braised in Coffee & Ancho-Chile Sauce
 Hoisin Glazed Maine Diver Scallops
with Wakami Salad

Fettuccine
with Smoked Salmon and Snipped Chives
 Roasted Split Main Lobster
Citrus-Chive Beurre Blanc
 Moulard Duck 3 Ways
Paper Thin Moulard Duck Prosciutto, Confit Leg and Rare Breast
 Grilled Auckland Apricots with Frizzled Orange Zest
 Banana Leaf Mahi-Mahi
Sweet Soy Glaze and Coconut Risotto with Orange Pineapple
 Roast Summerfield Farm Kobe Beef Sirloin
Porcini Pearà Sauce, Roasted Garlic Broccoli Rabe
 Wok About Chicken
Kaffir Lime, Lemongrass, Yucca Chips & Jasmine Rice
 Wok Charred Filet Mignon of Yellowfin Tuna
Cool Orange-Tamarind Glaze, Baby Bok Choy & Wasabi Mashed Potatoes
 Grilled New Zealand Rack of Lamb
Sundried Cherry Demi Glace, Herbed Cous-cous & Grilled Asparagus
 Thai Green Curry Grouper
Kaffir Lime & Lemongrass, Coconut Jasmine Rice, Wilted Sesame Spinach
 Pan Seared Native Snapper
Arugula and Warm Red & Yellow Tomato Salad
 Three Citrus Glazed Wild Salmon
with Asparagus & Shiitake Risotto
 Green Curry of Tiger Prawns
Kaffir, Lemongrass with Mango-Lime Salad & Coconut Jasmine Rice
 Standing Roast Prime Rib of Beef
with Au Jus & Horseradish Sauce
 Scaloppine Chicken Tandoori
Coconut Jasmine Rice & Tzatziki Sauce
 Wheat Germ Strozapretti
with Spicy Tomato Olive Sauce
 Wheat Germ Strozapretti
with Walnut Sauce, Arugula, EVOO & Ricotta Salata
 Creole Spiced Shrimp Scampi
Julienne Carrots & Zucchini
 Saag Murghi
Chicken Curry with Indian Condiment Selection (raisins, coconut, cashews, chutney)
 Carved Prime Rib of Beef
with Horseradish Sauce and Au Jus
 Gulf White Shrimp
with Barolo Marinara, Truffle Oil & Roasted Garlic
 Sliced Roast Tenderloin
with Horseradish Sauce & Dijon Mustard
 Grapefruit Glazed Dayboat Pompano
Fresh Hearts of Palm, Wilted Spinach and Roasted Red Bliss Potatoes
 Pan Seared Line Caught Swordfish
Preserved Lemons, Olives and Confit Tomatoes
 Sliced Tenderloin Campagnolo
Porcini, Tomato & Fresh Basil Demi-Glace
 Grilled Broccolini & Roasted Garlic Mashed Potatoes
 Pollo Rustica
Pan Seared Breast of Chicken, Roasted Apples, Capers, Sage & Pancetta
Porcini, Tomato & Fresh Basil Demi-Glace
 Grilled Broccolini & Roasted Garlic Mashed Potatoes
 Salt Crusted Roasted New York Strip
Creamed Morel Mushrooms and Aged Madeira on Toast with Rissole Potatoes
 Olive Oil Poached Kodiak Island Halibut
with Housemade Shallot & Mango Marmalade

Hand-Carved Roast Tenderloin
Thick Sliced with Fresh Tarragon Bernaise, Wild Mushroom Risotto & Haricot Vert

Adana Kebab
Ground Lamb Flavored with Red Bell Peppers then slightly seasoned with Paprika and Grilled on Skewers

Mahi Mahi Amok
Steamed with Lemongrass, Khmer Spices & Coconut Cream wrapped in a Banana Leaf

Brick House Chicken
Lemongrass and Soy Marinated with Chinatown Fried Rice & Baby Bok Choy

Three Citrus Glazed Atlantic Salmon
Coconut Jasmine Rice and Wilted Spinach

Chili-Rubbed French Pork Chop
Apple & Peach Chutney, Hashed Brussels Sprouts & Soft Mascarpone Polenta

Colorado Rack of Lamb
Minted Balsamic Reduction, Soft Mascarpone Polenta & Broccolini

Pan Seared Native Grouper
Pesto Risotto, Fresh Tomato Ragout & Asparagus

Pan-Roasted Scallops
Brown Sugar Cure, Madeira Demi-Glace, Wild Mushroom Risotto & Asparagus

Vegetable Lasagna
Roasted Eggplant, Zucchini, Squash, Caramelized Onions & House Sauce

Tilapia Provencal
Served with Tomatoes, Capers & Black Olives

Iron Skillet Seared Petit Filet
Shiitake Mushroom Hash, Pinot Noir Demi & Asparagus

Pan Roasted Scottish Salmon
Kaffir-Coconut Jasmine Rice, Sautéed Spinach & Kim Chi

Grilled Organic Chicken Paillard
Cucumber, Arugula and Flatford Swamp Farm Radish Ribbon Salad

Lemongrass-Roasted Range Chicken
with Asparagus Risotto and Broccolini

Pan Seared Native Grouper
Green Pea Risotto, Broccoli Rabe & King Ranch Heirloom Tomato Jam

Crispy Bahamian Lobster Tails
Asian Slaw, Red Bliss Potatoes & Honey Mustard Sauce

Prime Dry Aged Bistro Strip
Herbed Pomme Frites, String Beans & Roasted Garlic-Thyme Butter

Fall Off The Bone Pork Ribs
with Tommy's Famous Rib Sauce

Zinfandel Braised Beef Short Ribs
Broccoli Rabe, Pappardelle & Snipped Chives

Breast of Chicken Milanese
Thinly Pounded and Breaded & Sautéed Breast of Chicken Finished with Lemon, Fresh Tomatoes and Arugula. Served with Grilled Broccolini & Garlic Mashed Potatoes

Baked Eggplant Parmigiana
Mozzarella, Ricotta, Reggiano, Basil and Toasted Bread Crumbs

Rosas Farms Organic Burger
with Your Choice of Cheese on a Pretzel Bun
Artisan Raised, 100% Grass fed, No Added Hormones, Never Antibiotics, Always Fantastic!

Grilled Applewood Bacon Wrapped Pork Loin
Hashed Brussels Sprouts, Mango Relish & Garlic Mashed Potatoes

Brown Sugar Cured Scallops
Madeira Demi-Glace, Wild Mushroom Risotto & Asparagus

Rosemary Grilled Sliced Breast of Chicken
Served with Lemon Vouvray with Garlic Mashed Potatoes & Brown Butter Grilled Asparagus with Pine Nuts

Hand-Carved Roast Sirloin
with a Bordelaise Sauce served with Wild Mushroom Risotto & Brown Butter Grilled Asparagus with Pine Nuts

Wild Striped Bass
with Soft Mascarpone Polenta, Broccolini, Artichokes, Capers, Lemon & Shallot

Pan-Seared Escolar
with Wild Mushroom Risotto, Grilled Asparagus & Fresh Basil Beurre Blanc

Free Range Chicken Two Ways
Pan Roast Lemongrass Chicken Breast
Yuzu & Mirin Thigh
Mitchell's Farm Baby Pac Choy and Coconut Jasmine Rice

Pan Seared Native Black Grouper
Mint Pasta, King Ranch Tomato Ragout & Broccoli Rabe

Prime NY Strip and '2 day' Oxtail Ragout
Butter Braised Celery, Palmetto Honey-Poached Cranberries, Natural Jus

Pomegranate Cured Duck Breast
Cauliflower Puree, Wilted Frisee, Russet Potato

Linguine
Clams, Pancetta, Hot Chiles

Orecchiette
Sweet Sausage, Rapini

Spaghetti Alla Carbonara

Penne Puttanesca
Anchovies, Capers, Olives, Chiles, Roasted Tomato

Chicken & Virginia Ham Pot Pie
Mashers, Bacon-Wrapped Green Beans

Bacon Wrapped Meatloaf
Smashed Potato, String Beans, Mushroom Gravy, Onion Rings

Grilled Salmon
with Citrus Salsa Verde, Asparagus & Shrimp Risotto

Pan Roast ½ Organic Chicken
Smashed Potato, Broccolini, Roasted Garlic Jus

Oven Roasted Shrimp Scampi
Wild Mushroom Risotto, String Beans

Lamb Schnitzel
Harris Crust, Spiced Eggplant, Black Olives, Lemon

Pan Seared Snapper
Chickpeas, Curried Cauliflower, Roasted Red Pepper Tapenade

Polo Grilled 16oz Bone in Ribeye
Chimichurri Sauce, White Truffle Parmesan Frites, Broccolini

Miso Glazed Chilean Sea Bass
Lobster Consommé, Fresh Fennel, Carrots, Coconut Jasmine Rice

Pork Chop Kolbas
Sweet Potato Waffle, Roasted Brussels Sprouts & Savory Apple Cuder Syrup

6oz Petit Filet
Smashed Potato, Chinese Long Bean, Frizzled Leeks, Merlot Demi

Grilled Bahamian Lobster Tails
with Lemon-Butter

Boneless BBQ Chicken Thighs & Breasts
with PG's Famous BBQ Sauce

Creole Barbequed Shrimp
with Crusty Bread

Grilled Honey Chicken
with Peach and Apple Chutney served with Wild Rice and Baby Carrots

Crisp Paupiette of Sea Bass in a Barolo Sauce

Roast Rack of Pork
with Hard Cider & Peach Butter with Soft Mascarpone Polenta

Grilled Tandoori Lamb
with Cucumber Mint Raita and Grilled Eggplant
 Hot South Indian Chicken & Spinach Curry
Madras-Style, with Cardamom, Coconut & Fresh Curry Leaves
Garnished with Mango & Mint Chutney
 Shao Xing Braised Palmetto Creek Farms Pork Belly
Thai Basil & Mint Pasta, Bok Choy, Chinatown Broth
 Ancho & Coffee Rubbed Hanger Steak
Chorizo, Chimichuri, Boniato Puree
 Braised Beef Short Ribs
tiny potatoes, roasted shallots, red wine sauce
 Scaloppine of Veal Marsala
Cremeni Mushrooms, Marsala Demi Glace, Wild Rice, Broccolini
 Grilled Petit Filet
Roasted Garlic Mahers, Pinot Demi & Chinese Long Beans & Frizzled Leeks
 Oven Roasted Lamb Shanks
Roasted Root Vegetables, Toasted Orzo
 Crispy Eggplant "Steaks"
Herb Cheese-Stuffed, Braised Radicchio, Fennel, Escarole
 Baked Vegetable Lasagna
Mozzarella, Marinara, Roasted Summer Vegetables
 Coffee and Ancho Lamb Shanks
5 Hour Braised, Green Beans, Mascarpone Polenta
 Ahi Tuna Niçoise
Herb-Crusted Rare Tuna Loin, Marinated Vegetables, Balsamic Glaze
 Hand Cut Filet Mignon
6 Oz Petit Filet 23
9 Oz Filet 29
Gratin Potatoes, Spinach, Merlot-Braised Wild Mushrooms, Frizzled Leeks
 Churrascos De Argentina
Marinated Black Angus Skirt Steak, Plantains, Romesco, Pico De Gallo
 Chicken Tikki Masala
Spinach Saag Paneer, Naan Bread, Scented Basmati Rice
 Twice Baked Cheese Soufflé
Basil, Pine Nuts, Herb Salad
 Grilled Mongolian Rack of Lamb
with Ginger-Scallion Sweet & Sour Glaze
 Haldi Jhinga
Crisp Marinated Shrimp
 Vegetarian Locavore Risotto
Seasons Best Local Vegetables, Carnoroli Rice, Shaved Parmesan & Fresh Basil
 Char Grilled Lamb T-Bone Chops
Our Secret Marinade, Grilled Asparagus, Shoestring Onions & Basmati Rice
 16 Oz. Bone In Rib Eye
Polo Steak Sauce, Broccolini, Sweet Corn & Garlic Mashed Potatoes
 Today's Sustainable Catch
Market Selection, Market Pricing
 Surf And Turf
6oz Petit Filet & Grilled Bahamian Lobster Tail
Gratin Potatoes, Broccolini
 Tuna Steak Au Poivre
with Tuscan White Bean Cake & Broccoli Rabe
 Sunday Prime Rib Night
Au Jus, Roasted Potatoes, Green Beans, Popovers
With House Salad & Dessert Of The Day

Entrée Duets

Entree Duet

Pan-Seared Native Snapper with Fresh Basil Buerre Blanc
Grilled Filet Mignon with White Truffle Demi-Glace
Shitake Mushroom Hash
Broccolini

Bacon-Wrapped Meatloaf & Chile Fried Shrimp
Served with Roasted Garlic Mashers, Green Beans, Mushroom Gravy & Chipotle Remoulade

Duet

Pan-Seared Native Snapper with Fresh Basil Buerre Blanc
Hand Carved Tenderloin with White Truffle Demi-Glace
Served with Shiitake Mushroom Hash & Brown Butter Asparagus with Pine Nuts

Salt Crust Roasted New York Strip & Native Grouper
Creamed Shitake Mushrooms and Aged Madeira with Rissole Potatoes & Asparagus

Duet

Pan-Seared Native Snapper & Hand Carved Tenderloin
Served with Creamed Shitake Mushrooms, Roasted Garlic Mashers & Asparagus

Entree Duet

Skewer of Grilled Shrimp Brushed with Lemon Butter
Hand Carved Tenderloin with White Truffle Demi-Glace
Sauteed Asparagus with Extra Virgin Sesame Oil and Toasted Pine Nuts
Pumpkin & Zucchini Risotto

Entree Duet

Skewer of Grilled Shrimp Brushed with Lemon Butter
Hand Carved Tenderloin with White Truffle Demi-Glace
Medley of Sauteed Baby Vegetables
Wild Mushroom Risotto

Entree Duet

Kosher Teriyaki Chicken & Pineapple Brochette
Three Citrus Glazed Atlantic Salmon
Coconut Jasmine Rice
Medley of Sauteed Baby Vegetables with EXVOO & Fresh Lemon

Entree Duet (served)

Curry-Seared Chilean Sea Bass with Fresh Lemon
Pan-Roasted Organic Airline Breast of Chicken with Roasted Garlic Jus
Caramelized Onion Potato Gratin
Roasted Baby Vegetables
Filet Mignon & Grapefruit Glazed Pompano
with White Truffle Demi-Glace, Crispy Potato Basket, Filled with a Medley of Baby Vegetables

Entree Duet

Filet Charlemond
Pompano EnCroute with Scallop Mousse
Brabant Potatoes
Asparagus Meuniere

Entree Duet

*Curry-Seared Chilean Sea Bass
Hand Carved Tenderloin with White Truffle Demi-Glace
Roasted Garlic Mashers
Brown Butter Asparagus with Pine Nuts
Garnished with Edible Nasturtium Flower*

India Entree Duet

*Rack of Lamb with Mint & Onion Sauce
King Prawns in Saffron Almond Sauce
Masala Mashed Potatoes
Stir-Fried Okra with Dried Mango*

Entree Duet

*Skewer of Grilled Shrimp Brushed with Lemon Butter
Ancho & Coffee Rubbed Hanger Steak with Chorizo & Chimichuri,
Carmelized Onion Potato Gratin
Broccolini*

Classic Entree Duet

*Hand-Carved Roast Tenderloin
Thickly Sliced with Sauce Bordelaise
and*

Lemon Sole Veronique

*Fresh Chervil, Grapes & Lemon Beurre Blanc
Wild Mushroom Risotto & Haricot Vert*

Entree Duet

*Skewer of Grilled Shrimp Brushed with Lemon Butter
Handed Carved Tenderloin with Pinot Noir Demi
Shiitake Mushroom Hash
Sautéed Asparagus with Extra Virgin Sesame Oil & Toasted Pine Nuts
Garnished with Nasturtium Flower
(Vegetarian Pasta or Lasagna will be available upon request)*

Entree Duet

*Braised Beef Short Ribs
Three Citrus Salmon
Tiny Potatoes, Roasted Shallots, Broccolini*

Entree Duet

*Marinated, Rolled & Skewered Black Angus Skirt Steak with
Chimichurri
Three Citrus Dayboat Pompano
Coconut Jasmine Rice
Sautéed Asparagus with Extra Virgin Sesame Oil & Toasted Pine Nuts*

Theme Packages

20's Old Hollywood Menu

20's Hors D'Oeuvres

*Deviled Eggs
Egg Froth, Fresh Chives & Smoked Hungarian Paprika
Pressed & Cured Watermelon w/ White Anchovies
Aged Balsamic, Tiny Mustard Greens
Clams Casino
Bay Scallop Fondue
Fresh Bay Scallops, Goat Cheese & Pancetta Fondue Dipping Sauce
Scottish Smoked Salmon on a Cucumber Chip
Ancho Marinated Chicken Skewers
Ancho Peppers & Fresh Cilantro*

Crudités

*Shared at Table
Olives, Celery, Carrots, Radish Roses, Cornichon, Tomatoes
Brown Bread and Cream Cheese Sandwiches
Bowls of Spicy Nuts
Plates of Deviled Eggs*

Brown Derby Cobb Salad

*Finely Chopped Greens, Turkey Breast, Egg, Bacon, Tomatoes,
Crumbled Blue Cheese, Avocado, Chives and Classic French
Dressing.*

Breast of Chicken Charlemagne

*Stuffed with Artichokes and Brie served with Saffron Rice and Asparagus
or
Wild Salmon Veronique
Fresh Chervil, Grapes and Lemon Beurre Blanc with Parsley Potatoes*

Individual Baked Alaska

Flamed and Paraded through Ballroom

50's/60's Menu

*White Castle Burgers
Sweet & Sour Meatballs
Sticky-Spicy Chicken Drumsticks
Stuffed Mushrooms
Beer-Boiled Shrimp
Eggs ala Russe
Pigs in a Blanket
Oysters Rockefeller
Scallops Wrapped in Bacon
Shrimp Kabobs
B.L.T. Bites
Baby Corn Dogs
Beer Batter Shrimp
Blue Cheese Stuffed Mushrooms
Buffalo Shrimp Appetizers
Crab Stuffed Mushrooms
Devilled Crabs
Rumaki*

Thailand Station

*Coconut Jasmine Rice
Pan-Seared Dim Sum - Pork & Prawn Gyoza Steamed then Seared with
Aged Rice Vinegar Dipping Sauce
Thai Chicken or Shrimp Stir Fried with Holy Basil (Gai Pad Graw) &
Spicy Fresh Chillies
(http://www.templeofthai.com/recipes/basil_chicken.php)
Shanghai Chili Salad - Romaine, Crispy Wontons, Julienne Tomatoes &
Spicy Peanut Dressing
Vegetable Pad Thai
Saracha & Sambal Sauces & Chopsticks Offered on the Side
Traditional Thai Iced Coffee*

Autumn Celebration

*Celery Bisque with Stilton Toasts
Prosciutto with Figs and Aged Balsamic
Butter Lettuce, Persimmon, Feta, and Hazelnut Salad
Roasted Cauliflower and Radicchio Salad
Orecchiette with Spiced Duck Ragù
Grilled Pink Swordfish with Braised Endive
Slow Cooked Coq Au Vin
Coffee-Braised Short Ribs with Ancho Chile*

Asian Dinner

Passed Hors d'Oeuvres

Sushi Rolls

Vietnamese Rolls

Lobster Spring Rolls

Tuna Tartare Wonton Tacos

Indonesian Shrimp Sate

Buffet

Shanghai Chili Chicken Salad

Hoisin Glazed Barbeque Ribs

Crispy Sweet & Sour Fish with Cucumber Salad

Hong Kong Pineapple Teriyaki Chicken

Shrimp Chow Mein

Asain Vegetable Stir Fry

Vegetable Fried Rice

Pan Seared Dim Sum - Shrimp and Pork Gyoza Steamed with Aged

Rice Vinegar Dipping Sauce

Madras Curry Shrimp Chow Mein - Chow Mein Noodles, Snow Peas,

Shiitake Mushrooms, Julienne Tomato & Scallions

Thai Beef & Noodle Salad

Asian Dessert Station

Mandarin Bananas Flambe with Green Tea Ice Cream

Other

Kosher Barbeque Buffet Dinner

Passed Hors d'oeuvres

Molé Chicken Taquitos

Warm Fish Taco with Yellow Tomato Salsa

Barbeque Buffet Dinner

Roast Kosher Adobo Chicken with Grapefruit & Shallot Vinegrette

Baby Spinach Salad with Yellow Pear Tomatoes, Hearts of Palm, Feta

Cheese & Burnt Honey Ranch Dressing

Homemade Southwestern Cornbread & Dipping Oil

Ranchero Vegetarian Baked Beans

Grilled Vegetable Platter

Dessert

Minted Fresh Fruit Salad

Baltics Menu

Bangers and Mash

Roasted Beet Borscht with Pumpnickel Croutons and Sour Cream

Potato and Cheese Pirogies (action station)

Gravlax on Crispy Salmon Skin

Pickled Herring Sushi Style

Vol au Vent of Finian Haddie

Bistro Latino

Specialty Cocktails:

Mojitos

Sangria

Hand Picked Blue Crab Cakes with Chipotle Remoulade

Molé Chicken Taquitos with Mexican Crema & Enchilada Sauce

Snapper Seviche Tostadas

Chile Fried Shrimp with Chipotle Remoulade

Holy-Mole Chicken Wings

Pulled Pork Gorditas with Tomatillo Salsa

Street Style Red Chile Enchiladas with Zucchini, Aged Cheese and

Crunchy Garnishes

Avocado, Mango, and Jicama Salad

Adobo Rubbed Pork Medallions - Torta de Calabacitas

Grapefruit Glazed Dayboat Pompano or Tipi Tapa Snapper with Gallo Pinto

Seared Skirt Steak with Chipotle and Garlic

Mexican Rice with Fresh Corn & Frijoles

Achiote Rice with Pork Carnitas and Chimichurri Sauce

Baked Spinach with Queso

Tamalitos de Pollo

Papaya and Mango Flambé with Café con Leche Ice Cream

Carving Station

Carved Roast Beef Tenderloin with Horseradish Sauce

Fresh Baked Mini Rolls

Grilled Vegetables with Red Pepper Aioli

Chinatown Menu

Steamed Sesame Edamame on Tables

Hot and Sour Soup

Shiitake and Artichoke Wontons

Sticky Spicy Chicken Wings

Creamy Cilantro Dipping Sauce

Classic Chinatown Egg Rolls

Hot Mustard and Sweet and Sour Sauces

Hoisin Glazed BBQ Ribs

Mango Relish and Cilantro

Pork & Prawn Dim Sum

Steamed Gyoza with Aged Rice Vinegar Dipping Sauce

Firecracker Shrimp

Stir Fried Egg Noodles, Rice Wine and Chili Paste

General Tso's Chicken

Dried Red Chillies, Sesame Oil, Ginger and Dark Soy

Fiery Orange Chicken

Sweet and Zingy with Scallions and Sake

PG's Special Fried Rice

Pork and Shrimp with Wok Tossed Vegetables

Mongolian Ginger Beef

Thinly Sliced Flank Steak tossed with Broccoli, Peppers and Onions

Chow Mein

Chicken, Shrimp, Tofu or Pork with Stir Fried Vegetables

Formal Dinner 1

Herb Gnocchi with Zucchini and Niçoise Olives

Heirloom Tomato Medley with Aged Sherry Vinegar and EXVOO

Lobster Salad with Hazelnuts, Chervil and Haricots Vert

Tenderloin of Lamb with Garlic Braised Baby Artichokes

Mango Flambé with Pistachio Ice Cream

Formal Dinner 2

Roasted Red Pepper Salad with Harissa
Indonesian Seafood Pan Roast
Micro Green Salad with Pumpkin Seeds
Grilled Spiced Lamb with Gingered Mint Pesto
Chai Pots de Crème

Cuban Wedding Menu Ideas

Lobster and Crab Coconut Ceviche
Habanero Chillies, Ginger and Lime Sorbet

Empanada de Verde
Spinach, Manchego Cheese and Artichoke Escabeche

Braised Oxtail Empanada
Panca Chile Empanada Dough, Cabrales Fondue, Truffled Pea Greens and Roasted Shiitake Mushrooms

Royal Palm Dates
Almond-Stuffed Dates Wrapped in Bacon with Cabrales Bleu Cheese

Havana Baked Oysters
Crispy Fried over Fufu (Mashed Sweet Plantains with Bacon), Sautéed Spinach with Horseradish and Mint Sauce

Sancocho de Pollo
Coconut-Chicken Broth with Poached Chicken, Yucca, Carrots, Cilantro, Green Peas and Lime Juice

Duck Raspado
Pomegranate Marinated Duck Breast and Jasmine Rice with Duck Confit, Sherry Raisins, Scallions and Pine Nuts

Vaca Frita "Fried Cow"
Twice Cooked Crispy Skirt Steak with Onions and Cuban Oregano with Tomato Escabeche

Lechon Asado
Crispy Skinned Pork with Garlic-Oregano Mojo, Black Beans, Lime and Plantains

Beef Tenderloin
Churrasco Style with Grilled Asparagus, Jumbo Lump Crab Dressing and Horseradish Chimichuri

Sugarcane Tuna
Coffee-Rum glaze, Malanga Fondue with Shrimp and Roasted Tomato Escabeche

SIDE DISHES

Black Beans and White Rice
Fried Sweet Plantains
Grilled Green Asparagus with Black Truffle Mojo
Yucca Fries with Mojo
Ajillo Spinach

French Dinner

Tomato Pistou Tart Tatin
with Crispy Rolls of Salsify with Prosciutto and Parmesan

Cast Iron Roast Foie Gras with Sauternes Green Grapes Veronique

Scallop Quenelles Glacage with Mushrooms and Caviar

Crisp Potato Wrapped Paupiette of Sea Bass in a Barolo Sauce

Short Ribs Bordelaise with Céleri Deux Façon

Caramelized Pineapple with Walnut Cake and Rum Sabayon

Garden Dinner Party

Couscous Salad with Watercress and Avocado
Crispy Sweet and Sour Fish with Cucumber Salad
Baby Spinach Leaves with Citrus Fruits and Crushed Pine Nuts
Hummus bi Tahini-Roasted Vegetables and Pita Chips
Vietnamese Rolls with Nuac Cham Dipping Sauce
Satay Shrimp with Green Papaya Salad
Chicken Tangine with Green Herb Couscous and Sumac
Grilled Spiced Mini Lamb Chops with Mint
Roast Salmon with Preserved Lemon Chermoula
Grilled Snapper with Walnut-Pomegranate Dressing
Grilled Tuna with Cool Orange-Tamarind Glaze
Spicy Merguez with Onion, Tomato and Harissa
Indonesian Seafood Panroast with Mussels
Sauteed Zucchini with Tzatziki
Almond Roesti Potatoes with Goats Cheese
Roasted Artichokes-Aioli
Fried Eggplant Salad with Lemongrass and Shaoxing

Global Buffet

Shanghai Chili Chicken Salad
Buddah's Wok - Thai Vegetable & Noodle Stir-Fry
Crispy Sweet and Sour Fish with Cucumber Salad
Fried Eggplant Salad with Lemongrass and Shaoxing
Keema Kabobs ~ Lamb Kabobs with Sweet Tomato Chutney
Saag Murghi ~ Chicken Curry with Indian Condiment Selection (raisins, coconut, cashews, chutney)
Baked Spinach with Feta
Coconut Jasmine Rice
Pork Carnitas with Achiote Black Beans and Chimichurri Sauce
Paella a la Valencia with Snapper, Shrimp, Chorizo, Chicken, Shiitake Mushrooms and Saffron Rice
Searched Skirt Steak with Chipotle and Garlic (to be carved)
Papadums

Holiday Buffet

Carved-to-Order Roast Tenderloin w/ Horseradish Sauce & Dijon Mustard
Roast Turkey with Pomegranate Gravy
Chestnut, Bacon, Dried Apple, and Corn Bread Stuffing
Double Cranberry and Dried-Cherry Sauce
Baked Ham with Honey Mustard Glaze and Rhubarb Chutney
Creole Spiced Shrimp Scampi
Green Beans Almondine
Mesclun Greens with Walnuts, Sun-Dried Cherries & White Balsamic Vinaigrette
Spiced Whipped Sweet Potatoes with Brown Sugar
Butter Steamed Red Bliss Potatoes with Rosemary
Freshly Baked Mini Buns with Whipped Butter

Indian

Haldi Jhinga ~ Crisp Marinated Shrimp
Keema Kabobs ~ Lamb Kabobs with Sweet Tomato Chutney
Curried Beef Samosas
Sabzi Pakoras ~ Vegetable Pakoras
Jhinga Masala ~ Masala Scallops
Saag Murghi ~ Chicken and Spinach Curry with Coconut Rice & Indian Condiment Selection
Honeyed Mango and Banana Flamb  
Papadums

Island Interlude Menu

Station:
Iced Jumbo Shrimp with Tropical Cocktail Sauce - cold
Furikake Ahi Tatake - cold
Roasted Macadamia Nut Mahi Mahi in Lobster Butter Sauce - chafer

Station:
Luau Sweet and Sour Chicken Long Rice - wok
Soba Noodles & Asian Spring Mixed Vegetables Tossed with Wasabi-Mango Vinaigrette - cold
Chilled Sesame Grilled Asparagus - cold

Station:
Kona Grilled Lobster Tails - bbque
Szechuan Spiced Baby Back Pork Ribs - bbque
Fiery Orange Peel Tenderloin with Maui Slaw - carved
Shanghai Chili Salad - cold

Dessert Station:
Macadamia Nut Brownies - cold
Coconut Bread Pudding - kitchen oven
Mandarin Bananas Flambe with Vanilla Bean Ice Cream - burner
Salad of Fresh Tropical Fruits & Berries - cold

Italiano Station

Choice of:
Strotzapretti and/or Bowtie Pastas
Mushroom Pistou and/or Housemade Pesto
Rock Shrimp and/or Grilled Chicken
Diced Tomatoes, Shaved Parmesano Reggiano
Vine-ripened Tomatoes, Basil and Fresh Mozzarella
Sun Kissed Caesar Salad Garnished with Fresh Citrus Segments (possibly cut)
Freshly Baked Garlic Ciabatta Bread

Korean Dinner & Demo

Passed
Korean-style tuna tartar
Tea-smoked ocean trout with spring onion cake
Dinner
Salad of pulled soy chicken, sea scallops and kim chee cucumber
Bulgogi roast tenderloin with king prawn dumplings, korean noodles and fragrant broth
Saki-Mango sorbet with minted berries

Mexican Station

Street Style Red Chile Enchiladas with Zucchini, Aged Cheese and Crunchy Garnishes
Achiote Rice with Pork Carnitas and Chimichurri Sauce
Seared Skirt Steak with Chipotle and Garlic and Freshly Baked Mini-Buns

Medieval Supper

Passed at Cocktail Hour:
Baked Oysters with Crabmeat Glac  ge
Skewered Bangers with Mint
Angels on Horseback - Mango-Stuffed Bacon Wrapped Dates
Sheppard's Pie Spoons
Fish on Chips

Family Style Supper (presented as 2 courses):
Baked Breads
Herb and Flower Salad with Verjus Vinaigrette
Seven Hour Gigot of Lamb    l'Ancienne OR Braised Pork in Ale with Figs
Stewed Chicken Lady Veronique with Almonds and Grapes OR
Gressingham Duck Breast with Rhubarb Sauce OR Roast Turkey Legs with Pomegranate Gravy
Brook Trout with Mushrooms and Leeks
Tart of Spinach OR Fried Broad Beans
Boiled Small New Potatoes

The Queen's English Trifle OR Themed Wedding Cake (design & flavor TBD)

Mediterranean Buffet

Tomato & Mozzarella Caprese with Basil & Balsamic Vinaigrette
Grilled Asparagus and Fresh Hearts of Palm with Shallot Vinaigrette
Wheat Germ Strozapretti with Spicy Tomato Olive Sauce
Swordfish Nicoise with Fresh Thyme, Calamata Olives, Peppers, Tomatoes & Lemon Zest
Keema Kabobs ~ Lamb Kabobs with Sweet Tomato Chutney
Chicken Scaloppine with Porcini, Radicchio & Prosciutto
Roasted Artichokes-Aioli
Mediterranean Pork with Artichokes, Almonds and Olives
Paella a la Valencia with Snapper, Shrimp, Chorizo, Chicken, Shiitake Mushrooms and Saffron Rice
Fresh Baked Ciabatta Bread with PG's Famous Dipping Oil

Modern Irish Dinner

Selection of Irish Farm house Cheeses (Bountiful Display) with Walnut and Raisin Bread

Passed Hors D'Oeuvres
Prosciutto & Asparagus in Phyllo
Bruschetta of Oak Smoked Salmon & Brie Cheese with Black Olives
Sausage Stuffed Mushrooms
Cottage Pie Asian Spoons

Dinner Buffet/Stations

Three Citrus Glazed Wild Irish Salmon
Stuffed Quail with Roasted Hazelnut Dressing
Roast Loin of Lamb with Curry Roasted Root Vegetables
Guinness Braised Pork Butt with Chive Champ and Mustard Shallot Jus
Saut  ed Kale with Irish Bacon
Irish Soda Bread

Apple and Blackberry Crumble

Moroccan Buffet Dinner

Marrakech Chicken

Simmered in Saffron, Cinnamon, and Ginger with Picholine Olives and Preserved Lemons, Cilantro and Parsley

Tuna Balsamico

*Grilled Sushi-Grade Tuna, Roasted Tomato and Balsamic Glaze
Served with Roasted Eggplant and Potato Hash*

Grilled Swordfish

Skewered Kebobs, Olive, Lemon and Anchovy Butter

Seven Hour Leg of Lamb Provencal

Roasted then Braised in Red Wine with Roasted Garlic and Herbs de Provence

Couscous with Dates and Seven Vegetables

Moroccan-Spiced & Scented Vegetable Broth with Chick Peas and Hardboiled Eggs

Green Basmati Rice with Pinenuts

Casablanca Salad

Rocket Arugula, with Zaatar Leaves in a Tangy Pomegranate Dressing, topped with Grilled Halloumi Cheese

New Orleans

French 75 Cocktail & Hurricane Cocktail

Scallops in Gumbo Sauce

*Grilled Andouille Sausage with Creole Mustard
Oysters Bienville*

Creole Barbequed Shrimp with Crusty Bread

Swordfish in Hot Fanny Sauce

DirtyRice and Creamed Spinach

Bananas Foster

Old South Cocktail Party

Deviled Crabcakes with Cajun Tarter Sauce (passed)

Delux Meatloaf Balls with Cabernet Mushroom Gravy (passed)

Truffled Lobster Corn Dogs with Whole Grain Mustard Soubise (passed)

Fete Artisanal Boutique Board with Sliced French Baguette (station)

Pan Seared Catfish with Sweetwater Shrimp and Corn Succotash (station)

Charleston Chicken and Sausage with Red Rice (station)

Mini Pulled BBQ Pork Sandwiches with Sweet and Sour Onions and Cucumbers (station)

Banana's Foster (station)

Passover

Matzoh with Sundried Cherry and Pecan Haroseth

Salmon Gefilte Fish with Parsley-Horseradish Mayonnaise

Stage Deli Matzoh Ball Soup

Braised Beef Brisket or Chicken with Rosemary, Shallots & Red Wine

Matzoh Meal Polenta, Carrot and Apple Tsimmes

The Ultimate Flourless Chocolate Cake

Philadelphia Night Menu

Hors D'Oeuvres:

*Philadelphia Cream Cheese and Artichoke Wonton Tortelloni
Smoked Salmon Quesadillas with Warm Tomatoes and Arugula*

Buffet:

Grilled Vegetable Platter

Antipasto with Mixed Greens, Prosciutto, Genoa Salami, Provolone Cheese, Tomatoes, Red Onions and Black Olives

Chop Chop Salad with Oregano Dressing, Cucumbers, Tomatoes and Crumbled Blue

Seared Line Caught Atlantic Halibut with Broccoli Rabe and Myer Lemon

Philly Cheese Steak with Fried Peppers, Onions and Provolone

Hoagie with Turkey, Provolone, Olive Oil, Lettuce, Tomatoes, Onions, Hot Peppers and Seasoning

Rigatoni with Spicy Italian Sausage, Fresh Basil, Roasted Garlic and Parmigiano Reggiano

Cheese Fries

White Chocolate Cheese Cake

Pizzas/Flatbreads Gone Wild (Thin Crusts)

Lobster with Pesto

Plain Ole Pizza

Steak & Swiss w/ Horseradish

BBQ Chix with Onions

PB & J or PB & Banana

Primavera - All Veggies

Hoisin Duck

Mexican Pizza

Polenta 'Pizza' With Pancetta and Spinach

Prosciutto & Arugula w/ Shaved Parm

BLT

Cheeseburger

Chocolate Pizza

Fruit Pizza

South African Station

Frikkadels - Pork and Coconut Meatballs with Mango Chutney

Peri Peri Chicken Skewers

Cape Town Grilled Shrimp

Crispy Plantains with Scallops

Biltong Spiced Beef Jerky

South African Lamb Sostaties - kebabs with a unique flavor

Southwest Station

Seared Strips of Garlic-Lime Chicken and Chili Beef

SautiPeppers & Onions with Cilantro

Fresh Tomato Salsa

Homemade Guacamole

Shredded Monterey Jack Cheese

Sour Cream and Warm Flour Tortillas

Spanish Station

Potato Croquetas with Saffron Aioli

Chorizo & Pimientos del Piquillo (Chorizo with Fire Roasted Peppers)

Bunuelos de Bacalao-Salt Cod Fritters with Aioli

Albóndigas España-Spanish Meatballs

Paella a la Valenciana with Shrimp, Mussels, Clams, and Snapper

Manchego con Membrillo ~ Manchego with Quince Paste

Polo al Chilindron, Navarah Braised ~ Chicken with Peppers, Peprika & Brandy

Sweet Potato Queens Menu

*Dixie Shrimp and Tasso Etouffee
Rosemary Jus and Soft Polenta*

*Queen Pecan's Spinach Salad
Apples, Raisins, Mini Marshmallows and Ginger Vinaigrette*

*Bitchy Snapper with Crabby Sweet Potato Hash
Never Mind the Vegetables and Motor-Home Meuniere Sauce*

*Extra Padding Bread Pudding
Sexy Vanilla Essence and Redneck Rum Sauce*

Tapas Buffet

*Chorizo & Pimientos del Piquillo
Chorizo and Roasted Peppers
Mushrooms Sautéed with Parsley Garlic Sauce
Grilled Fillets of Salmon
Served with Green Olive Relish and Sliced Baguettes
Grilled Seasonal Vegetables
with Roasted Red Pepper Aioli
Pinchos de Pollo
Marinated and Grilled Skewers of Chicken with Orange and Mint Aioli
Tortilla Española
Caramelized Onion and Potato Spanish "Frittata"
Pan Seared Prawns in Garlic Sauce
Calamari and Pepper salad
Albondigas
Meatballs in Garlic and Almond Sauce*

Thanksgiving Buffet

*Roasted Butternut Squash Bisque (served)
Roast Turkey with Pomegranate Gravy
Chestnut, Bacon, Dried Apple, and Corn Bread Stuffing
Double Cranberry and Dried-Cherry Sauce
Baked Ham with Honey Mustard Glaze and Rhubarb Chutney
Crispy Duck Breasts with Pear and Green Peppercorn Sauce
Green Beans with Grape Tomatoes
Wild Mushrooms with Chestnuts and Thyme
Butter Lettuce, Persimmon, Feta, and Hazelnut Salad
Spiced Whipped Sweet Potatoes with Brown Sugar
Butter Steamed Red Bliss Potatoes with Rosemary*

Tuscany

*Figs and Prosciutto
Cold Steamed Mussels with Marjoram Pesto
Pan Fried Scallops with Romaine and Fava Bean Vinaigrette
Celery Root Slaw
Grilled Eggplant Salad
Grilled Portobello Mushrooms with Parsley and Tomato Salad
Fennel Pear and Arugula Salad
Halibut Poached in Olive Oil with Tapenade
Tuscan Minestrone
Rigatoni with Duck Confit Ragout
Penne alla Puttanesca
Veal Bolognese with Pappardelle
Farfale with Gorgonzola, Walnuts and Spinach
Black Cod with Lemon and Charred Rosemary
Grilled Organic Chicken with Confit of Lemon and Garlic
Grilled Scallops with Warm Pancetta and Leek Salad
7 hour Braised Leg of Lamb with Red Cabbage and Port*

*Osso Buco with Gremolata and Soft Mascarpone Polenta
Caramelized Root Vegetables
Stuffed Artichokes*

Vegetarian

*First Course:
Marinated Raw Fennel Salad
Radishes, Carrots, and Spring Greens
or
Blanched New Asparagus with Organic EXVOO
Lemon and Cracked Pepper*

*Second Course:
Leek and English Pea Soup
Chervil Oil and Roasted Tomato Crostini
or
Red Lentil and Eggplant Ragout
Lemon Aioli and Mint*

*Third Course:
Baked Stuffed Chard Leaves with Spring Garlic
Potatoes, Goat Cheese and Black Olive Vinaigrette
or
Curry Roasted Root Vegetables
Fennel Pollen, Oranges and Carnoroli Rice
or
Warm Mushroom Pancake with Caramelized Onions
Summer Berries and White Cheddar Toast*

*Dessert:
Strawberry-Citrus Short Cake
or
Brown Butter-Cherry Clafoutis
or
Jaymie's Chocolate Insanity*

Wedding Dinner Station(s)

*Carved to Order Rack of Lamb with Sundried Cherry Demi-Glace
Pan Seared Native Snapper with Warm Red & Yellow Tomato Salad
Madras Curry Shrimp Chow Mein - Chow Mein Noodles, Snow Peas,
Shiitake Mushrooms, Julienne Tomato & Scallions
Shanghai Chili Chicken Salad - Romaine, Crispy Wontons, Julienne
Tomatoes & Peanut Dressing
Grilled Vegetable Platter with Red Pepper Aioli
Rosemary Roasted Potatoes*

Winemaker's Dinner

*Roasted Artichoke and Grilled Prawn Salad
Shaved Reggiano, Lemon and EXVOO*

*Pan Seared Chatham Codfish
Sweet Corn and Smoked Bacon Risotto
with Basil-Truffle Oil*

*Cumin Dusted Veal Porterhouse
Grilled Eggplant and Pomegranate Rosemary Glaze*

*Fete Artisanal Cheese Course
Cracked Nuts, Preserved Kumquats and Sliced Baguette*

*Sliced Chocolate Ganache
Housemade Toffee Sauce and Raspberry Drizzle
with Fresh Berries & Vanilla Bean Ice Cream*

Meat 'n Potatas with a Twist Station

Masher Martinis Served in Martini Glasses

Cabernet Mash with Pancetta, Pearl Onions, & Creme Fraiche

Saffron Mash with Bay Scallops & Roasted Red Pepper Coulis

Rosemary Rubbed Baby Lamb Chops with Sundried Cherry

Demi-Glace

Pear & Blue Cheese Salad with Field Greens, Dried Cranberries, Blue Cheese, Seasonal Pears and Dark Cherry Vinaigrette

Texas-Style Tables

Piles of Haystack Onion Strings with Spicy Housemade Ketchup

Deep Fried Dill Pickles with BBQ Ranch Dipping Sauce

Iron Skillet Cornbread with Honey Butter

Cattleman's Platter

Slow-Smoked Texas Beef Brisket Brushed with TK's Masterpiece Sauce

Dry-Rubbed All White Chicken with Spicy Hickory Mop

King Ranch Creamed Corn

Tater Tots with Jalapeno Marmalade

Collard Greens

Jamaica Me Crazy Station

Carved to Order Jerked Pork Loin

Mashed Plantains with Bacon & Onion

Island Fruit & Mixed Green Salad with Crushed Cashew Nuts

Scotch Inspired Dinner

Hors d' Oeuvres

Sheppard's Pie Spoons

Oysters Gratin with Smoked Bacon

Peppered Foie Gras Toast

1st

Roasted Veal Sweetbreads

Garlic Confit, Beet and Horseradish Relish

Dalmore 12

2nd

Three Citrus Glazed Pompano

Wilted Spinach and Fresh Hearts of Palm

Laphroaig 10

3rd

Marrow Bone-In Fillet Mignon

Sage Roasted Root Vegetables, Truffle Jus and Aged Vinegar

Laphroaig 15

4th

Bittersweet Chocolate Crème Brûlée

Whiskey Cinnamon Crème Anglaise

Laphroaig 30

Coffee Service

French Desserts Station - Oui, Oui!

Made-to-Order Crepes Suzette

Mini Napoleans

French Cookies

Coffee

Authentic Chinese/Taiwanese Dinner

Passed Hors D'Oeuvres:

Chicken and Herb Potsticker Spoons with Mint-Chili Sauce

Crispy Lobster Spring Rolls with Nuac Cham Dipping Sauce

8-Course Dinner, Served Family-Style:

1) Double boiled chicken and crab with ginseng soup

2) Crispy Frogs' Legs with Spicy Salt

3) Fried Udon with Zucchini, Shrimp and Shredded Pork flavored with Curry

4) Wok-Fried Prawns with Dried Chili and Shallots

With Side of Sautéed Broccoli with Beancurd and Black Bean Sauce

5) Wok-Fried Chicken Fillet with Sesame in Lemon Sauce

With Side of Steamed Eggplant with Garlic

6) Steamed Whole Grouper with Spiced Lime Sauce and Garlic

With Side of Fried Rice with Lobster and Seafood

7) Tommy K's Ah-Mazing Roast Duck with Happy Buns, Scallions and Hoisin

8) Sichuan Style Sautéed Beef Tenderloin Strips with Vegetables

Other Possible Dishes if the Any of the Ones Listed Don't Appeal:

Chinese Char Siu Grilled Lamb Chops

Simmered Beef Ribs with Eggplant in Garlic Sauce

Simmered Chilean Sea Bass Fillet with Ginger and Spring Onions

Traditional Thanksgiving Buffet

Roast Turkey with Grandma's Gravy

Chestnut, Bacon, Dried Apple, and Corn Bread Stuffing

Double Cranberry and Dried-Cherry Sauce

Baked Ham with Honey Mustard Glaze

Green Beans Amondine

Polo Grill House Salad

Peasant Corn Casserole

Mashed Sweet Potatoes with Marshmallow Crust

Turkish Station

Lamb Shish Kebap

Rice Pilaf with Chick Peas

Roasted Eggplant Puree (Hunkar Begendi)

Egyptian Station

Ful Mudammas (Broad Beans in Sauce)

Fried Fish with Potatoes

Okra

Churrasco - Brazilian Steakhouse Station

Slow Roasted & Perfectly Seasoned Cuts of Bisteca, Lamb & Sausages on Sword-Like Skewers

Hearts of Palm Salad with Molho Apimentado

Brazilian Cheese Bread

Brazilian

Feijoada with Pork & Black Beans
Salpacio Salad with Grilled Chicken
Snapper Moqueca with Peri Peri Sauce
Crispy Hot Polenta
Greens (TBD)

Make Your Own Fajitas/Tacos

Soft Flour Tortillas
Wonton Tacos
Seared Strips of Garlic-Lime Chicken
Pan-Seared Grouper
Housemade Guacamole, Sour Cream, Chopped Onions and Salsa,
Sautéed Peppers & Onions with Cilantro

Spanish Rice

Five Lettuce Salad with Greens, Grape Tomatoes, Red Onion,
Crumbled Blue Cheese & Cilantro-Lime Vinaigrette

Cuban Station

Vaca Frita "Fried Cow"
Twice Cooked Crispy Skirt Steak with Onion and Cuban Oregano with
Tomato Escabeche
Sancocho de Pollo
Coconut-Chicken Broth with Poached Chicken, Yucca, Carrots,
Cilantro, Green Peas and Lime Juice
Black Beans and White Rice
Fried Sweet Plantains
Ajillo Spinach

SB Shrimp Boil

Mr. Dickey's Salad ~ Fresh Spinach, Spiced Pecan, Crumbled Stilton &
Pepper-Jelly Balsamic Vinaigrette
Gumbo "Ya Ya Acadian with Popcorn Rice
Crawfish Corn Dogs with Honey Mustard
Billeaud's Classic Cajun Boudin
Central Grocery Style Muffulettas
Zatarain's Boiled Shrimp with Sweet Corn & Andouille Sausage
Cornmeal Fried Catfish with Old School Tartar Sauce
Bad-Ass BBQ Beef Brisket Sliders
Cole Slaw
Potato Salad
Biscuits & Butter
Beignets du Monde
Tommy 'Kobbler' and More
Sweet Tea, Lemonade and Soda

Luau Buffet

Island Fruit, Mango, Mixed Green Salad with Crushed Cashew Nuts
Freshly Baked Artisanal Breads with Whipped Butter
Coconut Breaded Shrimp with Tamarind Ginger Sauce
Adobo Rubbed Pork Medallions - guest has requested that there is
plenty of adobo
Crispy Chicken & Pineapple
Banana Leaf Mahi Mahi with Sweet Soy Glaze
Grilled Vegetable Platter with Fresh Lemon Aioli
Fried Green Plantains with Whipped Cream Cheese
Coconut Jasmine Rice

Italian-Inspired Buffet

Fresh Baked Ciabatta Bread with PGB's Dipping Oil
Sun-Kissed Caesar Salad Garnished with Fresh Citrus Segments
Linguine & Rigatoni Pasta Served with your Choice of Grilled Chicken or
Sauteed Shrimp,
Sliced Flank Steak Campagnolo with Porcini, Tomato & Fresh Basil
Demi-Glace
Fresh Tomato Provençal Sauce or Classic Alfredo Sauce
Flank Steak
Roasted Eggplant Towers with Fresh Mozzarella, Roasted Red Peppers
and Basil Steeped EXVOO
Roasted Artichokes Aioli

Jewish Holiday Buffet

Traditional Smoked Whitefish Terrine (Whitefish Salad) with Dill Raita
served back in the Skins
Bagels (Plain & Everything) with Thinly Sliced Smoked Nova Scotia
Salmon
Capers, Bermuda Onions, Chopped Eggs, Tomato, Lettuce and Cream
Cheese
Roasted Organic Chicken Salad with Grapes and Candied Walnuts
Apple and Apricot Noodle Kugel
Chocolate Macaroons, Coffee Cake, Rugalach
Ultrathin Sweet & Savory Blintzes with Ricotta and Fruit Filling
Sliced Fruits and Berries with Freshly Snipped Mint

BBQ Buffet

Hand Picked Field Greens with Balsamic Vinaigrette, Garnished with
Candied Walnuts & Fresh Citrus Segments
Grilled Mahi-Mahi with Hoisin BBQ Sauce
Prime Dry Aged New York Strip Steak with Roasted Garlic-Thyme Butter
Fall-Off-The-Bone Pork Ribs with Tommy's Secret Rib Sauce
PGB Famous Baked Stuffed Potatoes
Grilled Vegetables with Fresh Lemon Aioli

The Lighter Side

Grilled Vegetable Platter with Fresh Lemon Aioli
Vine-Ripened Tomatoes, Basil and Fresh Mozzarella with Verjus Splash
Chilled Soba Noodles with Lemongrass Grilled Chicken, Wasabi-Mirin
Dressing with Sugar Snaps and Pickled Daikon

Wine Dinner 4-Course + Amuse

Amuse

Tuna Tartare Wonton Taco
Wasabi Caviar and Sakimole

1st Course

Crispy Crab Risotto
Tomato and Tarragon Coulis

2nd Course

Pan Roasted Breast of Duck
Porcini and Pomegranate Demi

3rd Course

Syrah Braised Beef Short Ribs
Marble Potatoes and Roasted Shallots

4th Course

Jaymie's Chocolate Fix
Chocolate Mousse, Chocolate Cake, Orange Scented Chocolate Sauce

Polo Tailgate Lunch

Lynn's Salad

Sautéed Shrimp Scampi

Sliced Roast Tenderloin w/ Horseradish Sauce & Dijon Mustard

Mini Rolls

Chilled Penne Salad with Pesto & Chicken

Sesame Grilled Asparagus

Housemade Potato Crisps

Basket of Freshly Baked Chocolate Chunk & Smores Cookies

Salad of Fresh Berries with Snipped Mint

Super Bowl Housemade Heavy Hors Buffet

Grilled Barbacoa Pork Quesadillas with Pulled Slow-Cooked Pork,

Monterey Jack Cheese & Pico De Gallo

Pigs in a Blanket with Honey Mustard

Tommy's "I am from Buffalo" Chicken Wings

Nachos Grande with Sour Cream, Jalepenos & Housemade Tortilla

Chips, Tomatillo Salsa, Guacamole & Nacho Cheese Sauce

Rosas Farms Organic Beef Sliders with Thousand Island & Swiss

Creole Barbequed Shrimp with Crusty Bread

Farm to Fork Station #3

Rosas Farms Grass-Fed Beef Sliders with Your Choice of Cheese on a Pretzel Bun

Grilled Local Honey-Glazed Organic Chicken Paillard

Grilled Organic Zucchini, Eggplant, Squash & Peppers with Fresh Lemon Aioli

Roasted Locally Grown Beets with Goat Cheese, Toasted Pecans, Tangerine Vinaigrette

Housemade Kettle Chips

Farm to Fork Station #2

Carved-to-Order Shao Xing Braised Palmetto Creek Farms Pork Butt with Roasted Garlic Pan Jus

Baby Arugula & Watermelon Salad with Sweet Cane Vinaigrette,

Spiced Pecans, Shaved Sweet Onions & Crumbled Blue Cheese

Heirloom Tomato Salad with Basil, EXVOO & White Balsamic

Freshly Baked Local Artisanal Breads with Dakin Dairy Farms Butter

Farm to Fork Station #1

Fresh Stone Crab with Classic Mustard Sauce

Sarasota Seafood Chowder

Fresh Conch, Sweet Corn & Swiss Chard Fritters

Pan-Seared Native Grouper Wonton Tacos with Sakimole &

Freshly-Made Pico De Gallo

Locally Grown Cabbage Asian Slaw

Oyster Roast

Barbecue Oysters with Garlic Chili Butter

Peel 'n Eat New Orleans BBQ Shrimp

Grilled Corn on the Cob (Mexican Style?)

Grilled Rosas Farms Grass Fed Beef Sliders

Fully Loaded Twice Baked Jones Farm Potatoes

Garden Lettuce with Scallion-Buttermilk Dressing

Watermelon & Feta Salad

Jalapeño Cornbread Muffins

East African Chef Station (Swahili Coast)

Zanzibar Lobster Samosas with Tamarind Sauce and Cashews

Tanzanian Banana Gratin

Cardamom Lamb Pilau with Tomato Kachumbar

Comoro Island Biriani with Chicken, Coriander and Saffron

Mango Pickles and Tomato Chutney

Thai/Asian Chef Station

Miso Glazed Chilean Sea Bass with Lobster Consomme, Fennel & Carrots

Thai Chicken Stir Fried with Holy Basil (Gai Pad Graprow) & Spicy Fresh Chillies

Coconut Jasmine Rice

Szechuan Green Beans a la Betelnut

Shanghai Chili Salad - Romaine, Crispy Wontons, Julienne Tomatoes &

Spicy Peanut Dressing

Saracha & Sambal Sauces Offered on the Side

Chopsticks

Latin Chef Station

Street Style Red Chile Enchiladas with Zucchini, Aged Cheese and Crunchy Garnishes

Achiote Rice with Pork Carnitas and Chimichurri Sauce

Empanadas de Pino with Savory Beef, Raisins and Eggs

Seared Skirt Steak with Chipotle and Garlic and Freshly Baked Mini-Buns

Avocado, Mango, and Jicama Salad with Micro Greens

Curry Menu

1st course

Selection of Street Foods & Dips

2nd course

Tandoori Sea Bass & Shrimp with Mint & Onion Raita

3rd course

Chicken Tikka Masala with Coriander Scented Basmati rice

Dessert

Caramel, Coconut, Banana Custard with a Coconut Tuile

Farm-to-Fork Dinner Buffet

Locally-Baked Artisanal Breads with Dakin Dairy Farms Butter

Baby Arugula & Watermelon Salad with Sweet Cane Vinaigrette, Spiced

Pecans, Shaved Sweet Onions & Crumbled Blue Cheese

Citrus-Glazed Dayboat Pompano

Grilled Medley of Fresh Local Vegetables with Fresh Lemon Aioli

Carved-to-Order Shao Xing Braised Palmetto Creek Farms Pork Butt with Roasted Garlic Pan Jus

Fully Loaded Twice Baked Jones Farm Potatoes

Chicago Station

Chicago-Style Deep Dish Pizza (Plain, Meat-Lovers)

Italian Sausage On Hoagie Bun with Peppers & Onions

Seasoned Wedge Fries

Mediterranean Avenue Chef Station (on Pushcart)

Falafels with Tahini Sauce & Pita Bread

Babaganoush, Hummus, Grape Leaves, Pita

Chicken Kebabs with Sweet Tomato Chutney

Grilled Salmon Kebobs with Olive, Lemon and Anchovy Butter

Israeli Herbed Cous-Cous

Roasted Artichokes-Aioli (quartered)

Fresh Baked Ciabatta Bread with PG's Famous Dipping Oil

Oriental Avenue Chef Station

Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar and Sakimole
Thai Beef Stir Fried with Holy Basil (Gai Pad Graprow) & Spicy Fresh Chillies
Coconut Jasmine Rice
Chow Chow Sesame Noodles with Hoisin BBQ Chicken (with Tofu also available), Snow Peas, Broccoli, Bamboo Shoots, Straw Mushrooms and Crunchy Sprouts (can be served without chicken for the vegetarians) - this is a hot dish
Saracha & Sambal Sauces Offered on the Side
Chopsticks

Gluten Free Heavy Hors Buffet

Grilled Grape Leaves
with Salmon & Chili-Kumquat Glaze

Indonesian Chicken Satay
Served from Pineapple Tops

Miniature Rosas Farms Meatballs
Wrapped with Zucchini

Sugar Cane Skewered Hoisin Diver Scallops
with Wakami Salad

Greek Salad Skewers
Marinated Feta, Cherry Tomatoes, Cucumber, Peppers, Olives, Oregano & Garlic

House Made Relishes, Crudités & Rice Crackers
Red Pepper Tapenade, Tebouleh, Hummus

Vietnamese Rolls
Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce

Tuscan Seafood Chef Station

Black Cod with Lemon and Charred Rosemary
Pan Fried Scallops with Romaine and Fava Bean Vinaigrette
Saffron Risotto
Fennel, Pear and Arugula Salad
Grilled Baby Artichokes with Olive Oil Drizzle
Traditional Tuscan Panzenella Salad - Bread Salad with Fresh Tomatoes, Cucumber, Olives, Lemon, Parmesan & Basil

Tuscan Carving Chef Station

Carved-to-Order 7 hour Braised Leg of Lamb with Red Cabbage and Port
Grilled Organic Chicken with Confit of Lemon and Garlic
Soft Mascarpone Polenta
Caramelized Root Vegetables
Housemade Sun-Dried Tomato Focaccia

Tuscan Pasta Chef Station

Orecchiette with Duck Confit Ragout
Farfale with Gorgonzola, Walnuts and Spinach
Veal Bolognese with Pappardelle
Grilled Portobello Mushrooms with Parsley and Tomato Salad
Roasted Eggplant Salad

Theme Items

Crawfish Corndogs
On a stick with Remoulade Dipping Sauce
Tortilla Espanola
Carmelized Onion & Potato Spanish Frittata
Chilled Cajun Spiced Shrimp
on Southern Style Fried Green Tomatoes with Devilled Eggs & Remoulade Dressing
Gumbo YaYa Acadiana
Ladled into bowls
Southern Deep Fried Chicken
Boiled Head-On Shrimp, Corn and Andouille
Pearl Onions, Tiny Red Potatoes with Melted Butter, Remoulade, Cocktail Sauce and Lemon
Soft Shell and Oyster Po Boy Sandwiches (Fully Dressed or Naked)
Cornmeal Crusted in Italian Hogie Roll with Shredded Lettuce, Sliced Tomato and Tartar Sauce
Billeaud's Famous Louisiana Boudin
Brazilian Chicken
Baked in White Wine, Pineapple, Cilantro & Tomatoes
Snapper Moqueca
Pan Roasted Florida Snapper, Finished in a Coconut & Ginger Broth
Salada de Xuxu
Orange, Chayote, Romaine, Red Onions, Black Olives, Garbanzo Beans, Chopped Parsley & Spanish Olive Oil
Feijoada
Traditional Brazilian Stew with Pork, Beans & Rice
Street Style Red Chile Enchiladas
with Zucchini, Aged Cheese and Crunchy Garnishes
Corazon de Alcachofa
Grilled Artichoke Hearts and Asparagus with Sea Salt and Balsamic Vinaigrette
Ensalada De Vegetales
A Selection of Seasonal Grilled Vegetables Marinated with Sherry Vinaigrette
Asian Passed Hors D'Oeuvres
Pan Seared Dim Sum - Shrimp and Pork Gyoza Steamed with Aged Rice Vinegar Dipping Sauce
Vietnamese Rolls - Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce
Sushi Rolls - Garden Vegetable & Ahi Tuna
Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar and Sakimole
Passed Hors D'Oeuvres
Indonesian Shrimp & Chicken Sate - Served from pineapple tops
Artichoke Wonton Tortelloni - with Fresh Tomato Coulis & Basil Steeped EXVOO
Crispy Mozzarella & Mushroom Risotto Balls
Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar and Sakimole
South African Station
Frikkadels (Pork and Coconut Meatballs with Mango Chutney)
Peri Peri Chicken Skewers
Cape Town Grilled Shrimp
Crispy Plantains with Scallops
Biltong Spiced Filet of Beef
South African Lamb Sosaties (kebabs with a unique flavor)
Shared Appetizers
Tommy K's Minced Chicken & Lettuce Cups
Wonton Fish Tacos - housemade guacamole
Crackling Five Spice Calamari - orange blossom honey mustard dipping sauce

Panko Crusted Longboat Rolls - shrimp & daikon wrapped in sushi rice & nori with ponzu dipping sauce
 Tropical Passed Hors D'Oeuvres:
Ahi Poke Gyozas with Soy-Vinegar Chile Dipping Sauce
Manama Duck & Green Mango Noodle Spring Roll with Lemon Wasabi Jam
Pua Fei - Cooked Bananas wrapped in Smoked Bacon
Macadamia Nut Crusted Coconut Shrimp with Carmelized Pineapple Dipping Sauce
 Brazilian Onion Bites
 Pasteis
Crispy Wontons Filled with Cheese & Jalepeno
 Heart Tarts
Stuffed Heart-Shaped Pastries with Spinach, Bacon, Cheese, Crab Meat, Etc.
 Pua Fei
Cooked Bananas wrapped in Smoked Bacon
 Lebanese Mezze on Each Dinner Table
Hummus Bil Tahina and Moutabal with Pomegranate Seeds served with Toasted Pita
Warak with Lemon, Mint and EXVOO
Moussaka bi Zeit
Lahma with Lamb and Pinenuts
 Greek-Inspired App Buffet
Ratatouille Tartlets
Spanikopita
Melintzanosalata (Eggplant & Parsley Dip) with Housemade Pita Chips
Orzo-Stuffed Baby Peppers
Grilled Octopus with Red Onions (traditionally prepared) in Radicchio Cups

Dessert

Pastry Buffet
Assorted Pastries & Cookies with Salad of Fresh Seasonal Fruit & Berries
 Homemade Pastry Buffet
Assorted Mini Tartlettes (fruit, chocolate)
Petite Fours
Mini Cheesecakes
Mini Chocolate Eclairs
Mini Napoleans
Chocolate Chip Cookies
Brownies
Swiss Cake Chocolate Dipped Roll Ups
Chocolate Dipped Strawberries
 And More
 Chocolate Fountain
with Fresh Fruit, Sponge Cakes, Marshmallows, Peanut Butter Cookies, Graham Crackers, Etc.
 Salad of Fresh Fruits and Berries
with Freshly Snipped Mint
 Cake Plating
with Fresh Berries
 Dessert Flambe Station
Banana Crepes Flambe a la Orange
Original Key Lime Pie
Sliced Chocolate Ganache with Toffee Sauce and Raspberry Sauce
Fresh Berries with Snipped Mint
 Dessert Trio
Sliver of Chocolate Ganache, Key Lime Tart and Scoop of Raspberry Sorbet Served with Fresh Berries and Mint

Fresh Strawberries Zabaglione
 Sliced Chocolate Ganache with Toffee & Raspberry Sauces
 I Scream, You Scream Dessert Bar
Variety of Ice Cream Flavors (Ben & Jerry Plain & Interesting) And Toppings (cones, M&Ms, hot fudge, shell, sprinkles, oreos, cookie dough, nuts, whipped cream, reeses)
Salad of Fresh Berries
Housemade Chocolate Chip Cookies & Brownies
 Jaymie's Famous Tollhouse Ice Cream Sandwiches
 Cheesecake Beignet
with Red Berry Sorbet
 Warm Mango Tarte Tatin
with Ginger Ice Cream
 Birthday Cake
Plated with Fresh Berries
Flavors & Design TBD (price subject to change based on specifications)
 Mandarin Bananas Flambe
with Vanilla Bean Ice Cream & Candied Ginger
 White Chocolate Cheesecake
with Fresh Berries & Mint
 Almond Crepes Flambe
with Gran Marnier & Blood Orange Ice Cream
 Baked Peaches
with Crumbled Amaretti & Fresh Raspberry Sauce
 Banana Bread Pudding
 Chocolate Pear Tart
 Panko Crusted Fried Banana
 Gourmet Cheesecake Pops
An inspired assortment of cheesecake pops including Cherry Pink Cashmere, Three Chocolate Tuxedo and Toffee Top Hat
 Smorgasbord of Pies
Chocolate Pear Tart
Maple Pumpkin Pie
Pecan Pie with Kahlua and Chocolate Chips
Blue Ribbon Apple Pie
 Flambe Station with Vanilla Bean Ice Cream
Bananas Foster
Cherries Jubilee
Ruskin Strawberries Flambe
Peach Melba
 Chocolate & Fresh Fruit Sate
Skewers of Fine Housemade Chocolate Ganache & Seasonal Fruits & Berries Served from Pineapple Tops with Grand Marnier Toffee, Dark Chocolate & Raspberry Dipping Sauces
 The Slab
Chocolate & Vanilla Ice Creams Hand Blended-to-Order on a Cold, Marble Slab, with Cookie Dough, Peanut Butter, M&Ms, Cookies, Fresh Berries, Nuts, Chocolate Sauce, Raspberry Sauce, Mini Marshmallows, Chocolate Chips
 Classic Chocolate Lava Cakes
with Housemade Toffee & Fresh Raspberry Sauces
 Chocolate Crème Brûlée
Garnished with Berries and Dark Chocolate Quill
 Chocolate Tower
Rich Belgian Chocolate Mousse with Brownie Base
 Warm Ginger Pear Crisp
Vanilla Ice Cream & Candied Pecans
 Chocolate Croissant Bread Pudding
Bourbon Whiskey Caramel Sauce
 Honey-Mascarpone Cheesecake
Draped in White Chocolate with Frangipan Crust & Candied Orange Zest
 Freshly Baked Chocolate Chunk Cookies
 Cupcake Tower

Individual Cream & Fruit Filled Cupcakes in Assorted Flavors
 Cheese Cake Lollipops
White Chocolate Cheesecake with Chocolate Shell or Pistachio Crust
 Chocolate Creme Brulee
Garnished with Berries & Dark Chocolate Quill
 Cappuccino Cake
Chocolate Swirl Sponge Cake with Cappuccino Mousse
 Baked Ginger Pear Crisp
Vanilla Bean Ice Cream & Candied Pecans
 Chocolate Chip Bread Pudding
Garnished with Caramel Cream Sauce & Berries
 Key Lime Calypso Tower
Key Lime Mousse Fenced with Dark Chocolate
 Chocolate Mouse Tower
On Housemade Goopy Brownie Base with Fresh Berries
 Damon's Famous Ice Cream Sandwiches
Mink Chocolate Cookie, Vanilla, Chocolate Ice Creams
on Freshly Baked Housemade Chocolate Chunk Cookies
 Fresh Cherry Terrine
with Chocolate Peanut Brittle Tuille
 Individual Kahlua Chocolate Fondue
Large Pineapple Slice (or 1/2 Coconut Bowl) Speared with Skewers of
Fresh Fruit & Angel Food Cake & Centered with Hot Soy
 Milk Chocolate-Kahlua Fondue
 Hazelnut Mascarpone Tiramisu
Cocoa Powder Dusted
 Flourless Chocolate Cake
 Summer Stone Fruit Clafouti
Fresh Berries & Vanilla Bean Ice Cream
 The Ultimate Chocolate Fix
Sinful Housemade Chocolate-Filled Syringes - Double Chocolate,
Chocolate Hazelnut, Chocolate Raspberry & Chocolate Mint
 Chocolate Pots De Crème
with Fresh Berries & Whipped Cream
 Godiva Dark Chocolate Creme Brulee
Topped with White Chocolate Shavings & Fresh Raspberries
 Assorted Petit Fours
 Dessert Shooter
The Sundae, Carrot Cake, White Chocolate Caramel, Key Lime
Mousse, Triple Chocolate Espresso, Amaretto Cheesecake, Fresh
Fruit & Black and White Chocolate Mouse
 Croquembouche
 Papaya Flambe
with Coconut Ice Cream
 Passed Mini Gelato Cones
 Chocolate-Nutella
 Pistacio
 Vanilla Biscotti
 Crispy Cheesecake Spring Rolls
 White Chocolate Cheesecake
 Mocha Hazelnut Cheesecake
 Dark Chocolate Cheesecake
with Raspberry & Chocolate Dipping Sauce
 Steamed Dark Chocolate Cheesecake
with Graham Cracker Crust, Fresh Berries & Freshly Whipped Cream
 Mini Plated Dessert Trio
Death by Chocolate, Eclair & Amaretto Strawberry Cheesecake
 Viennese Hour Dessert Buffet
Ultimate Chocolate Fix in Syringes
 Housemade Tiramisu Shooters
 Housemade Mini Cannolis
 Italian Amaretti Cookies served from the Tin
 Tartufo ~ Chocolate Covered Nutella Gelato & Raspberry Gelato

Dusted with Cocoa Powder served on Bed of Smoking Dry Ice
 Mini Fruit Tartlettes
 Petite Fours
 Cheesecake Lollipops
 Chocolate Dipped Strawberries
 Jaymie's Fix
Chocolate Mousse, Chocolate Cake, Orange Scented Chocolate Sauce
 Cajeta
Dulce De Leche Crepes with Coffee Ice Cream
 Bourbon Flavored Pecan Pie & Small Chocolate Cowboy Hats (or boots)
with a Warm Apple Fritter, Vanilla Bean Ice Cream and Caramel Sauce
 Dessert Buffet
Ultimate Chocolate Fix in Syringes
 Pumpkin Pie Shooters
 Smores Cookies
 Mini Fruit Tartlettes
 Petite Fours
 Cheesecake Lollipops
 Chocolate Dipped Strawberries
 Fresh Peach Tart Tatin
with Vanilla Bean Ice Cream
 Homemade Chocolates
 Beignets du Monde
Topped with Powdered Sugar
 Tommy Kobbler
Hot Fruit Cobbler Served with Vanilla Ice Cream
 Smores
At Fire Pit - Hershey's Bars, Graham Crackers, Marshmallows - Sticks
 Freshly Baked Smores Cookies
 Fete Artisanal Cheese Course
An Assortment Boutique Cheeses with Sliced French Baguette
 Chocolate Covered Strawberries
 Housemade Chocolate Truffles
 SRQ Peach Flan
LWR Blueberry Gelato, Caramel Tuille
 Housemade Dessert Platters (one per table)
Flavor Assortment of Mini Cupcakes, White Chocolate Covered
Raspberries with Mint, Milk-Chocolate Dipped Strawberries,
Housemade Chocolate Truffles & Dulce De Leche Cheesecake Lollipops
 Dessert Crepe Station
Almond Crepes Flambé with Gran Marnier and Blood Orange Ice Cream
Bananas Foster Crepes Flambé
Dulce de Leche Crepe Flambé with Kahlua
 Chocolate Dessert Station
Mini Chocolate Pots De Crème with Fresh Berries & Whipped Cream
Crispy White Chocolate Cheesecake Spring Rolls with Chocolate Dipping
Sauce
Ultimate Chocolate Fix - Sinful Housemade Chocolate-Filled Syringes
(Double Chocolate, Chocolate Hazelnut, Chocolate
Raspberry & Chocolate Mint)
 Wedding Cake
Plated with Fresh Berries
Flavors & Design TBD (price subject to change based on specifications)
 Housemade Mini Dessert Display
 White Chocolate Cheesecake Lollipops
 Freshly Baked Mini Chocolate Chunk Cookies
 Dark Chocolate Truffles
 Milk Chocolate Dipped Strawberries
 Classic Chocolate Lava Cakes
with Scoop of Housemade Raspberry Sorbet or Vanilla Bean Ice Cream
in Asian Spoon
 Chocolate Chip Cookie Ice Cream Sandwich
 Vanilla Bean or Chocolate Ice Cream Filled

Farm to Fork Dessert Buffet
Platter of Fresh, Sliced, Local Melon
Key Lime Pie Shooters
Big Olaf's Locally Made Ice Creams Sandwiched by Housemade
Chocolate Chunk Cookies
Florida Citrus Crepes Suzette
Chocolate Covered Ruskin Strawberries
Lyndsy's Homemade Mini Cupcakes
 Banana, Coconut & Caramel Flan
with Chocolate Coated Macaroons
 Dulce de Leche Cheesecake
with Macadamia Nut Brittle
 Tasting of Artisan Cheeses
Toasted Hazelnut Raisin Bread, Grape Chutney
 Warm Bread Pudding
Mango & Pineapple Custard, Rum Sauce
 Jaymie's Chocolate Fix
A Tasting of 3 Presentations of Chocolate
 Boardwalk Desserts
Old Fashioned Sundaes with Vanilla & Chocolate Ice Creams, Hot
Fudge, Caramel, Nuts & Cherries
The Ultimate Chocolate Fix - Sinful Housemade Chocolate-Filled
Syringes
White Chocolate Cheesecake Pops with Chocolate Shell & Pistachio
Crust
Housemade Chocolate Covered Macaroons
Rainbow Swirl Lollipops
Chocolate Dipped Strawberries
Variety of Dessert Shooters (Key Lime, Smores & More!)
Coffee with Flavorings
Hot Chocolate with Mini Marshmallows
 Fresh Italian Dessert Chef-Manned Buffet
Fresh Mission Fig & Amaretto Flambe with Almond Ice Cream
Housemade Tiramisu
Housemade Cannolis
Italian Cookies
Fresh Fruit Tartlets
 Make Your Own Candy Apple Bar
Mini Apples (if available), Caramel, Nutella, Chocolate, M&Ms,
Chocolate Chips, Candy Bits, Mini Marshmallow Fluff, Cinnamon,
English Toffee, Pecan

Lunch

Poached Organic Chicken
with Tomatoes, Olives & Green Beans
 Herb Roasted Grouper Ratatouille
with Basil Steeped EXVOO & Jasmine Rice
 Firecracker Grilled Alaskan Salmon
with Avocado and Arugula Salad
 Grilled Halibut
with Mango -Serrano Pico
 Indian Grilled Grouper
with Cucumber Relish
 Beef & Watercress Stir-Fry
 Curry Seared Bahamian Lobster
with Wilted Spinach and Shiitake Salad with Cauliflower Mashed
Potatoes
 Three Citrus Glazed Salmon
with Shiitake & Asparagus Risotto
 Polo Luncheon
PG's Famous Bar Nuts

Insalata Mista
Sautéed Shrimp Scampi
Sliced Roast Tenderloin w/ Horseradish Sauce & Dijon Mustard
Mini Rolls
Chilled Penne Salad with Pesto & Chicken
Sesame Grilled Asparagus
Sliced Chocolate Ganache with Toffee & Raspberry Sauces
Salad of Fresh Berries with Snipped Mint
 Chicken Tarragon Salad
with fresh Pineapple and Spinach
 Tandoori Chicken Salad
with Romaine & Mango
 Crunchy Chicken Salad
with Shiitake Mushrooms, Spicy Sesame Dressing and Peanuts
 Saffron Braised Filet of Snapper
with Courgette and Fennel Compote, Lime Preserve
 Grilled Shrimp and Pineapple Skewers
with Walnuts, Roquefort and Jerez Vinaigrette
 Chilled Penne Salad
with Pesto & Chicken
 Poached Wild Salmon
with Fresh Dill and Dijon Sauce
 Pan Seared Native Grouper
Warm Red & Yellow Tomato Salad, Balsamic Tossed Arugula
 Cold Poached Wild Salmon
with Cucumber-Dill Raita Sauce
 Italian Hoagie Boxed Lunch
Genoa Salami, Prosciutto & Provolone Cheese on a Hoagie Roll
Extra Virgin Olive Oil & Red Wine Dressing
Tomato & Fresh Mozzarella Salad
Apple or Orange
Dried Apricot-Pistachio Biscotti
 Middle Eastern Boxed Lunch
Hummus, Tomato, Onion & Cucumber in Pita Bread
Tabouleh Salad
Moroccan Olives
Apple or Orange
Honey & Pine Nut Cookie
 Southern Favorite Boxed Lunch
Southern Fried Chicken
Red Cabbage Cole Slaw
Homemade Biscuits
Apple or Orange
Chocolate Brownie
 French Picnic Boxed Lunch
Ham & Brie with Mustard Butter on a Baguette
Apple-Celery Remoulade
Apple or Orange
Sablé Nantais
 American Deli Boxed Lunch
Roasted Turkey Breast & Smoked Ham on a Croissant
New Potato Salad
Kosher Dill Pickle
Apple or Orange
Chocolate Chip Cookie
 Vegetarian Boxed Lunch
Hummus, Sprouts, Tomato, Avocado & Carrot Julienne in Pita Bread
Tabouleh Salad
Apple or Orange
Homemade Magic Bar

Chicken Athena Boxed Lunch
 Freshly Grilled Chicken Breast Wrap with French Feta Cheese,
 Roasted Red Peppers, English Cucumbers & a Sun Dried Tomato
 Aioli
 Fresh Minted Fruit Salad
 Jessica's Famous Heath Bar Brownie
 Raspberry or Peach Iced Tea
 Asian Bento Boxed Lunch
*Lemongrass Grilled Breast of Chicken in Rice Paper Wrap with
 Julienne Asian Vegetables & Nuac Chom Dipping Sauce
 Soba Noodle Salad ~ Red and Green Cabbage, Asian noodles, Red &
 Green Bell Peppers & Snow Peas with a Sweet Spicy Soy
 Cilantro Dressing
 Fresh Minted Fruit Salad
 Jessica's Famous Heath Bar Brownie
 Ginger Iced Tea
 Chopsticks*
 Chicago Hot Roast Beef
*with Roasted Peppers, Giardiniera & Provolone on a Garlic Butter
 Baguette*
 Grilled Chicken Breast Wrap
*Asparagus, Grapes, Bacon, Candied Pecans & Romaine Lettuce with
 a Stone-Ground Mustard & Honey Vinaigrette*
 Grilled Florida Mahi
Hoisin Glazed with Asian Slaw on a Pretzel Bun
 House-Made Sirloin Burger
with Your Choice of Cheese on a Pretzel Bun
 Smoked Turkey & Brie Wrap
With Raspberry Spread
 Grilled Atlantic Salmon
Sweet & Spicy Slaw & Chinatown Rice
 Chilled Asian Noodles with Lemongrass Grilled Chicken
Wasabi-Mirin Dressing & Pickled Daikon
 Open-Face Tuna Melt
*Tuna Salad on Sour Dough Bread with Sliced Avocado, Vine-Ripe
 Tomatoes & Jack Cheese*
 Grilled Cheese & Tomato
on Sour Dough Bread
 B.L.T.
*"Lacquered" Apple Wood-Smoked Bacon, Grilled Sour Dough Bread &
 Cilantro-Lime Mojito*
 Chipotle Seared Flank Steak Salad
*Field Greens, Dried Cranberries, Blue Cheese and Dark Cherry
 Vinaigrette*
 Blackened Talapia
*Served over Mixed Greens with Roasted Corn & Cilantro Lime
 Vinaigrette*
 Pannini Bar
*Grilled Eggplant, Ricotta Salata & Greens
 Mozzarella, Pesto & Roasted Radicchio
 Pulled Pork Piled High with Smoked Chipotle Mayonnaise
 French Baguette with Jambon Cuit & Butter
 Chicken Paillard with French Tarragon Splash
 Rosemary Roasted Tenderloin with Horseradish Sauce & Frizzled
 Shallots*
 Turkey Club
*Oven Roasted Turkey, Garlic Aioli, Mixed Greens, Cranberry Chutney,
 Apple Wood Smoked Bacon, Roma Tomatoes on Sour
 Dough*
 Sirloin Ciabatta
*Slow Roasted Sirloin, Arugala, Olive Oil, Roma Tomatoes, Onion Jam,
 & Garlic Aioli*
 Roast Chicken Sandwich

*Slow Roasted Chicken Breast, Garlic Aioli, Mixed Greens, Haricot Vert,
 Roma Tomatoes, on Multi-Grain Bread*
 Seared Ahi Sandwich
*Blackened Ahi Tuna, Cilantro Lime Vinaigrette, Mixed Greens, Jicama
 Slaw on Ciabatta*
 Black Forest Ham & Cheese
*Black Forest Ham, Provolone & Gruyere Cheese, Dijon Mustard, on
 Sourdough*
 Spicy Peanut Coconut Noodles
with Ginger & Lime Vinaigrette, Asian Marinated Chicken & Portobello
 Sliced Tandoori Breast of Chicken
*On A Bed of Fresh Boston Bibb Lettuce with Vegetables, Mango, Dried
 Cherries, Candied Walnut and Sweet & Sour Vinaigrette*
 Rosemary Grilled Sliced Breast of Chicken
*Atop Orzo with Feta, Green Beans & Tomatoes, Lemon, Garlic &
 Mediterranean Lemon Vinaigrette*
 Slow Roasted Chicken Panini
*Garlic Aioli, Mixed Greens, Roma Tomatoes, Haricot Verts, Sliced
 Avocado & Gruyere on Focaccia*
 Roasted Alaskan King Salmon & Mandarin Rubbed Chicken Breast
*Served with Flax Seed Risotto Cake & Sautéed Julienne Garden
 Vegetables*
 Glass Noodles with Lemongrass Grilled Chicken
Sesame Seeds, Thai Basil & Frizzled Leeks
 Crispy Chicken Chinois Salad
With Glass Noodles, Lime & Napa
 Chow Chow Sesame Noodles with Hoisin BBQ Chicken
*Snow Peas, Broccoli, Bamboo Shoots, Straw Mushrooms & Crunchy
 Sprouts*
 American Tuna Niçoise
*Pole-Caught Certified Sustainable Albacore Tuna Niçoise
 Olives, Egg, Haricot Verts, Petit Tomatoes, Red Onions, Potatoes &
 Balsamic Vinaigrette*
 Tamarind Roast Organic Chicken
*Served with Lemongrass Cashew Noodles & Chilled Pea Shots with
 Spicy Crab & Mint*
 Atlantic Salmon
Mediterranean Orzo Salad, Green Beans and Pesto Dressing
 Petit Filet & Frites
Herb Pomme Frites, Rocket Salad & Kalamata Aioli
 Herb Roasted Chicken Breast
Roasted Yukon Potatoes, Arugula & Toasted Pine Nuts
 Make Your Own Sandwich Board
*Black Forest Ham, Oven Roasted Turkey, Applewood Smoked Bacon,
 Italian Meats, Provolone, American & Swiss Served with
 Dijon Mustard, Garlic Aioli, Mayonnaise, Sliced Tomatoes, Sliced Pickles,
 Lettuce, Hot Peppers & a Selection of Bread*
 Old School Reuben
*House Cooked Corned Beef, Jarlsberg Swiss, Lager Kraut, Marble Rye,
 Thousand Island Dressing*
 The Polo Club
*Garlic Aioli, Mixed Greens, Roma Tomatoes, Oven Roasted Turkey,
 Cranberry Chutney, Applewood Smoked Bacon, Gruyere,
 Multi-Grain Bread*
 Rosas Farms Organic Burger
Pretzel Bun, Your Choice of Cheese
 Baked Ham with Honey Mustard Glaze and Rhubarb Chutney
 Roast Beef & Swiss Wrap
with Thousand Island
 Lobster Hot Dog
*Served on a Mini New England Bun with Tarragon & Lemon Aioli & Stone
 Ground Mustard*

Ginger & Honey-Soy Lacquered Hangar Steak
Atop Sesame Noodles, Broccoli Florets, Sugar Snaps & Red Pepper
 Chef Marc's Vegetarian Creation
Daily Offering
 Pasta Oggi
Today's Pasta Special - Delizioso!
 Ahi Tuna Niçoise
Herb-Crusted Rare Tuna Loin, Marinated Vegetables, Balsamic Glaze
 Churrascos De Argentina
Marinated Black Angus Skirt Steak, Plantains, Romesco, Pico De Gallo
 Lemon Seared Chicken Breast
on Braised Spinach, Roast Garlic Mashed Potatoes & Broccolini
 Butterflied Greek Chicken
with Feta, Oregano, Olives, Butter Lettuce, Cucumbers, Tomatoes & Potatoes
 Chicken Parmigiana
with Penne, Broccoli Rabe & Garlic Bread
 The Polo Club
Garlic Aioli, Mixed Greens, Roma Tomatoes, Oven Roasted Turkey, Cranberry Chutney, Apple Wood Smoked Bacon & Gruyere on Multi-Grain

Breakfast

Fete Breakfast

Spinach, Pancetta & Gruyere Quiche, Housemade Hash Browns, Freshly Baked Muffins, Smoked Salmon, Croissants, Bagels, Fruit Preserves, Cream Cheese and Butter, Sliced Fruits & Berries with Freshly Snipped Mint, Orange Juice, Coffee, Tea

Continental Breakfast

Coffee, Juice & Water

Freshly Baked Muffins, Danish, Croissants & Mini Bagels

Fruit Preserves, Cream Cheese & Butter

Yogurt with Granola & Berries

Sliced Fresh Fruit

Fete Brunch

Smoked Norwegian Salmon, Capers, Bermuda Onions, Tomato, Lettuce & Cream Cheese

Assorted Bagels

Elaborate Pastry Table to Include Freshly Baked Muffins, Housemade Cookies, Rugalach, Danish & Croissants, Fruit Preserves & Butter

Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling

Sliced Fruits & Berries with Freshly Snipped Mint

Frittata Station: Goat Cheese, Cheddar, Shiitake Mushrooms, Green

Onions, Peppers, Tomato, Ham, Bacon & Salsa

Made to Order Grand Marnier French Toast with Maple Syrup and Whipped Cream

Flat-As-A-Pancake Crabcakes topped with Poached Eggs, Orange Hollandaise Sauce

Saffron Poached Eggs in Brioche Cups with Fresh Coriander-Lime Hollandaise

Rosemary Roasted Baby New Potatoes or Applewood Smoked Bacon Hash Browns

Quiche

Spinach, Pancetta & Gruyere

Unique Brunch

Saffron Poached Eggs on Shiitake Mushroom Hash with Fresh

Tarragon Bernaise

Avocado, Mango, and Jicama Salad with Micro Greens

Made to Order Grand Marnier French Toast with Maple Syrup &

Whipped Cream

Frittata Station: Goat Cheese, Artichoke Hearts, Green Onions, Asparagus, Roasted Peppers and Tomato

Wheat Germ Strozapretti with Organic Basil Pesto

Housemade Dulce De Leche Crepes with Kaluah Creme Fraiche

Salad of Fresh Berries with Freshly Snipped Mint

Gourmet Cheesecake Pops - An inspired assortment of cheesecake pops including Cherry Pink Cashmere, Three Chocolate Tuxedo & Toffee Top Hat

Bagel Chip Canapé with Smoked Salmon

Chive Crème Fraiche & Caramelized Onion

Mini Croissant Sandwich

Maple Glazed Applewood Bacon, Eggs and Boursin

French Toast Crostini

Topped with Strawberries & Whipped Cream

Plated Breakfast

Spinach, Pancetta & Gruyere Quiche, Housemade Hash Browns,

Applewood Smoked Bacon & Fresh Fruit

Breakfast

Scrambled Eggs with Mascarpone & Fresh Chives, Rosemary Roasted

Baby New Potatoes & Fresh Fruit

Flat-As-A-Pancake Crabcakes

Topped with Poached Eggs, Orange Hollandaise Sauce

Plated Breakfast

Flat-As-A-Pancake Crabcakes topped with Poached Eggs, Applewood

Smoked Bacon Hash Browns, Heritage Sausage Links &

Fresh Fruit with Mint

Scrambled Eggs

with Mascarpone & Fresh Chives

Buttermilk Pancakes

Applewood Smoked Bacon

Housemade Hash Browns

Breakfast Buffet

Scrambled Eggs

Housemade Hash Browns

Canadian Bacon

Freshly Baked Muffins, Croissants, Bagels, Fruit Preserves, Cream Cheese & Butter,

Sliced Fruits & Berries

Breakfast Buffet

Spit-In-The-Eye Fried Eggs in/on Toast

Breakfast Sausages

Yogurtinis with Crunchy Granola

Sliced Fruits & Berries with Freshly Snipped Mint

Toast with Butter & Preserves, Freshly Baked Muffins, Housemade

Cookies

Breakfast Buffet

Mini Croissant Sandwich with Maple Glazed Applewood Bacon, Eggs, & Swiss

French Toast Crostini Topped with Strawberries & Whipped Cream

Bagel Chip Canapé with Boursin Cream Cheese

Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling

Sliced Fruits & Berries with Freshly Snipped Mint

Breakfast Buffet

Omelet Station: Goat Cheese, Cheddar, Shiitake Mushrooms, Green Onions, Peppers, Tomato, Ham, Bacon & Salsa

Made to Order Grand Marnier French Toast with Maple Syrup & Whipped Cream

Rosemary Roasted Baby New Potatoes

Danish & Muffins

Sliced Fruits & Berries with Freshly Snipped Mint

Housemade Bagel Chips

with 3 Cream Cheese Blends

Southern Eggs Benedict Plated Breakfast
Fried Green Tomatoes topped with Pulled BBQ Pork, Poached Eggs & Tobasco-Hollandaise
 Stone Ground Buttered Grits
 Smoked Sausage Links
 Southern Breakfast Buffet
Eggs Benedict with Fried Green Tomatoes
 Stone Ground Buttered Grits
 Applewood Smoked Bacon
 Heritage Sausage Links
 Housemade Biscuits with Gravy
Freshly Baked Muffins & Danish, Fruit Preserves & Butter
 Sliced Fruits & Berries
 Hearty Breakfast Buffet
Scrambled Eggs with Chives & Mascarpone
 Housemade Hashed Browns
 Applewood Smoked Bacon
 Heritage Sausage Links
 Buttermilk Pancakes with Maple Syrup
Freshly Baked Muffins, Bagels, Fruit Preserves, Cream Cheese & Butter
 Sliced Fruits & Berries
 South of the Border Breakfast Buffet
Huevos Rancheros with Tri-Color Peppers & Side of Housemade Salsa
Refried Beans with Queso Fresco & Tortilla Chip Garnish
 Mexican Chorizo
 Pan-Fried Ham
 Soft Corn Tortillas
Freshly Baked Mexican Cornbread & Butter
 Sliced Fruits & Berries
 Mixed Breakfast Buffet
Scrambled Eggs with Chives & Mascarpone
 Rosemary Roasted Tiny Potatoes
 Applewood Smoked Bacon
 Breakfast Sausages
 Yogurt with Crunchy Granola
Freshly Baked Croissants & Danish, Fruit Preserves & Butter
 Sliced Fruits & Berries
 Heavy Hors D'Oeuvres Style Breakfast Buffet
Mini Croissant Sandwich with Maple Glazed Applewood Bacon, Eggs & Swiss
French Toast Crostini Topped with Syrup, Strawberries & Whipped Cream
Housemade Bagel Chip Canapé with Boursin Cream Cheese & Smoked Salmon
Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling
Pan-Seared Potato Pancakes with Dollop of Applesauce
Pastry Cups with Spinach & Gruyere Quiche
 Fresh Fruit Skewers
 Un-Breakfast Buffet
Folded 'Un-Scrambled' Eggs
 Corned Beef Hash
 Heritage Sausage Links
Grand Marnier French Toast with Maple Syrup & Whipped Cream
Freshly Baked Muffins & Cinnamon Rolls, Fruit Preserves & Butter
 Sliced Fruits & Berries
 Home-Style Breakfast Buffet
Egg-le with Bagle, Eggs & Swiss
 Housemade Hashed Browns
 Applewood Smoked Bacon
 Homestyle Sausage
 Oatmeal with Brown Sugar

Freshly Baked Banana Bread with Butter
Sliced Fruits & Berries

Kids Menu Items

Panko-Crusted Chicken Fingers
with BBQ Dipping Sauce
 White-Castle Style Burgers
with Thousand Island
 Smorgasbord of Thin Crust Pizzas
Woo-Woo Pizza - Shrimp, Lemongrass Chicken & BBQ Hoisin Sauce
Classic Pepperoni Pizza
Primavera Arosta Pizza - Vegetables
Thai Chicken Pizza
Cheese Pizza
 Make Your Own Taco Time
Housemade Wonton Taco Shells or Soft Corn Tortillas
Mole Pulled Pork, Queso Fresco, Cheddar Cheese, Guacamole, Pico di Gallo, Jalepenos
 Molly's Famous Fried Mac & Cheese
 Belly-Buster Hot Dogs
 Pasta with Marinara or Butter
 Mozzarella Stix
with Marinara Dipping Sauce

Breaks & Snax

Going Green Break
Green Apples Slices, Key Lime Tarts, Green M&Ms & Crudites with Broccoli, Green Pepper & Celery with a Green Goddess Dipping Sauce
 Red Rush Break
Red Apples Slices, Red Hots, Red Sugar Cookies & Sun-Dried Cranberries
 Yellow Break
Bananas, Lemon Bars, Dried Pineapple, Lemon Heads & Assorted Spicy Nuts
 Tea Sandwiches
Smoked Salmon on Raisin Nut Bread
Tuna Salad
Cucumber & Cream Cheese
Watercress
Tomato, Basil & Goat Cheese
Free Range Egg Salad with Chives
Arugula, Roasted Red Pepper & Goat Cheese
Curried Chicken Salad
**Sandwiches Are Served On Thin White Or Brown Bread Crusts*
 Removed
 Chocoholic Break
Chocolate Covered Strawberries, Ultimate Chocolate Fix, Chocolate Smores Cookies, Mini Chocolate Pots De Crème, Chocolate Candy

Interactive Dinners/Lunches

N'awlins Interactive Dinner

French 75 Cocktail
Hurricane Cocktail

Scallops in Gumbo Sauce
Grilled Andouille Sausage with Creole Mustard
Oysters Bienville

Creole Barbequed Shrimp with Crusty Bread

Swordfish in Hot Fanny Sauce
DirtyRice & Creamed Spinach

Bananas Foster
Florida Interactive Dinner
Aprons w/ Logo
Open Premium Bar

Specialty "Florida" Cocktails:
Mango Martini's
Minneola Mimosa's

Passed Hors D'Oeuvres:
Tuna Tartar Wonton Taco's with Wasabi Caviar
Crispy Bon Secure Oysters with Key Lime Tartar
Panko Crusted Longboat Rolls with Citrus Ponzu
Crackling 5-Spice Calamari
Cracked Fresh Florida Stone Crabs

1st Course:
Sarasota Seafood Panroast
Native Snapper, Shrimp and Clams with Coconut-Key Lime Broth,
Jasmine Rice & Spinach

2nd Course:
Skillet Roasted Myakka Ranch Filet
Hand Picked Blue Crab, Shiitake Mushrooms, Immokalee Tomatoes &
Basil
Soft Mascarpone Polenta

3rd Course
Ruskin Strawberries Flambe
Vanilla Bean Ice Cream & Down South Shortbread

Passover Interactive Luncheon

Open Bar
Pomegranatini
Kosher Wines with Each Course

Passed Hors D'Oeuvres:
New World Chicken Liver Crostini
Potato and Zucchini Pancakes with Smoked Salmon & Salmon Caviar
Artichoke Wonton Ravioli with Basil Steeped EXVOO & Tomato Coullis

On Tables
Matzo with Sundried Cherry & Pecan Haroseth

First Course
Three Citrus Glazed Pompano
Matzo Meal Polenta

Second Course
Brisket Style Medallions of Tenderloin
Mirepoix Vegetables, Tomatoes, & Red Wine Demi Glace

Third Course
Ruskin Strawberry and Riesling Compote
Macaroons, Lemon Zest & Fresh Mint

An Asian Flair Interactive Luncheon

Specialty Cocktail: Kir Royale
Wines Matched to Each of 3 Courses

Passed Hors D'Oeuvres:
Crispy Lobster Spring Rolls
Panko Crusted Longboat Rolls

First Course:
Spicy Mint Noodles with Shrimp

Second Course:
Lemongrass Organic Breast of Chicken with Kaffir Lime & Coconut Green
Curry, Crushed Tomatoes, Thai Basil & Jasmine Rice

Third Course:
Mandarin Bananas Flambe with Fresh Ginger Ice Cream

Grape-Inspired Interactive Luncheon
Specialty Cocktail (created with Ciroc Grape Vodka)

Passed:
Roasted Garlic, Brie and Grape Crostini
Stone Crab Dolmades with Orange Tzatziki

Three Cooking Course:

Mustard Seed Crusted Wild Salmon with Oven Dried Chardonnay Grapes

Pan Seared Tenderloin Scaloppini
Verjus-Port Reduction, Grape Tomatoes & Shiitake

Cabernet Grape, Water Chestnut & Grappa Flambe
Champagne-Myer Lemon Sorbet

Flavors of the Riviera

Petites Cuillère Assorties:

Huitres Glace au Sabayon
Soupe a L'Onion Gratinee
Escargots a la Bourguignone
Tartare de Legumes

Premier Plat
Bouillabaisse du Pecheur

Deuxième Plat
Tournedos de Veau é Thon a la Nicoise

Troisième Plat
Fricassee D'abricots Briochee
Sicilian Passion
Antipasti

Melone con Aceto Balsamico e Menta
Melon with Aged Balsamic and Mint

Vongole Ripiene alla Moda di Palermo
Stuffed Clams Palermo Style

Crostini con Fegatini di Pollo e Acciughe
Chicken Liver Crostini with Anchovy

Dinner

Orecchiette con Broccoli di Rape e Frutti di Mare
Orecchiette with Broccoli Rabe and Seafood

Vitello ai Funghi Trifolato
Veal Scaloppini with Roasted Red Peppers, Anchovie, Parsley and Lemon, Porcini and Chanterelle Mushrooms

Fico Flambé ai Amaretto, Gelato di Mandorla
Fresh Mission Figs Flambé with Amaretto and Almond Ice Cream

Indonesian Excursion

COCKTAILS

Mai Tais
PG's Famous Hulatinis

POO POO

Lime Marinated Chicken Sate
With Tandoori Sauce

Curried Oysters
With Caramelized Mangos

Luau Shrimp
Coconut Shrimp

FIRST COURSE

Tom Mi Kay
Indonesian Seafood Panroast with Rice Noodles

SECOND COURSE

Fiery Jungle Curry Seared Filet of Beef
Coriander-Herb Crusted with Sesame Scented Baby Pak Choy & Jasmine Rice

DESSERT

Mandarin Bananas Flambé with Vanilla Bean Ice Cream
Chocolate Drizzle

USA Interactive

Specialty Cocktails
Manhattans
Hurricane

Wines to Match Each Course

Passed Starters:

Balsamic Marinated Beef Tenderloin Skewers
Pollo a la Plancha - Sliced and Skewered Chicken Breast, Marinated in Lime-Mojo
Spicy Shrimp Rolls - Nuoc Cham Dipping Sauce, Cucumber & Shredded Carrots
Vermont Cheddar Cheese Strudel

First Course:

Tommy K's Minced Chicken in Lettuce Cups

Second Course:

Skillet Roasted Myakka Ranch Filet
Hand Picked Blue Crab, Shiitake Mushrooms, Immokalee Tomatoes & Basil
Soft Mascarpone Polenta

Third Course:

Fresh Apricot Fricassee Flambe with Almond Crepes & Lavender Honey Scented Chevre

Coffee Service

Chef's Hats

Beverages

Bar Setup

Non-Alcoholic Beverages, Fruit, Mixers, Soda, Water, Straws, Ice

Beverages

House Wines, Beer, Specialty Cocktail, Soda, Bottled Water

Beverage Station

Soda & Bottled Water

Bottled Water

Sparkling & Flat

Cash Bar

Coffee Station

with Flavorings

Non-Alcoholic Beverages

Iced Tea & Coffee

Champagne

Passed Upon Arrival or Champagne Toast

Premium Bar

Includes Premium Brand Full Bar, Bottled Sparkling & Flat Water,

Sodas, Fine Wines, Domestic & Imported Beers

Top Shelf Bar

Includes Top-Shelf Brand Full Bar, Bottled Sparkling & Flat Water,

Sodas, Fine Wines, Domestic & Imported Beers, Specialty

Cocktail (shots not included)

Under 21 Bar

Non-Alcoholic Specialty Drink, Sodas, Bottled Water

Well Bar

Includes Full Bar, Soft Drinks, House Wines & Beer

Wine

By Bottle on Consumption

Wine Service with Dinner

Coffee Service

Wine, Beer & Bottled Water

2 Red & 2 White Fine House Wines, Domestic & Imported Beer, Bottle

Sparkling & Still Water

Beverage Trough

All Beverages to Be in Mini Individual Bottles, Boxes or Cans - NO

Glassware - Served from Iced Troughs

Beer, Wine Coolers, Mikes Hard Lemonade, San Pel, Panna, Sophia

Champagne, Thai Iced Coffee, Mini Coffees and Teas,

Individual Bottled and/or Boxed Wines, Mini Margaritas, Mini Sodas

Coffee & Hot Chocolate Station

with Flavorings & Mini Marshmallows

Canned Soda & Bottles of Water

Specialty Cocktails

Bloody Mary Bar

Sky Vodka, Bloody Mary Mix, Tomato Juice & Chef Damon's Spicy

Mixer. Condiment Bar with all of the Accoutrements

Shakin Martini Bar

Fresh Fruit Juices & Syrups Paired with Your Favorite Liquor. Guests

Can Select the Ingredients For Their Own Concoction or

Can Look to Fete's Bartenders For Advice.

The Muddle Class

Make Your Own Muddle Bar... Take muddled drinks to another level.

FETE MUDDLING BAR offers fresh fruits, herbs, purees and syrups

paired with your favorite liquor. Guests can select the

ingredients for their own concoction or can look to Fete's bartenders

for advice and the appropriate muddling muscle.

Additional Charges

Flowers

Band

DJ

Planning Services

Valet

Rentals (for off-site)

A/V Equip

Podium with Mic

Screen 9x7

LCD Projector

Wireless Microphone

Microphone (Lavalier)

Speakers for Sound

AV Tech

\$60 Hour

Delivery & Setup Charge

Lightstand

Lights

Piano

Podium

VCR

DVD

Monitor

Screen 7x5

Microphone

Standing Microphone

Extension Cord

Easel

Chalkboard

Whiteboard

Flip Chart with Markers

Screen 10x10