



The original POGO's Kitchen was located in the Okefenokee Swamp in North Florida. Walt Kelly, a syndicated cartoonist, created POGO, the Possum, in 1948 and the rest of the more than one hundred swamp characters within. They'd stop by Pogo's kitchen daily to get a 'speshul 'meal and discuss life and the wide world beyond.

We created this POGO's Kitchen so our guests could stop by and have a 'speshul' meal and talk, laugh and eat with their friends. Unlike the swamp, our POGO's is a cozy casual restaurant with banquet seating, full bar, private dining room, lush garden, covered patio and outdoor seating.

POGO's Kitchen won't be serving alligator tail (just yet...) or swamp food, but Executive Chef Alan Heckman has crafted a menu that celebrates a medley of modern flavors. Alan's storied culinary career includes being featured at the James Beard House and receiving a 4-star review from the New York Times before moving to Amelia Island.



Private Dining

\$60 Per Person

BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

CHOOSE 1:

BOLOGNESE

Meat Sauce | Rigatoni Pasta | Grana Padano Cheese

SMOKED CHICKEN LASAGNA

Roasted Tomato | Mozzarella | Parmesan Cream

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable
Roasted Chicken Jus

BANANA "PUDIDNG"

Panna Cotta | Wafer | Vanilla Cream

**Please note each guest will be charged a 20% service fee and 7% tax*

**Price subject to change*



Private Dining

\$70 Per Person

BABY GEM SALAD

Poached Pear | Candied Hazelnut | Goat Cheese
Local Honey Vinaigrette

CHOOSE 1:

BOLOGNESE

Meat Sauce | Rigatoni Pasta | Grana Padano Cheese

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable
Roasted Chicken Jus

PAN SEARED SALMON

Roasted Mushroom | Sugar Snap Pea
Bacon Vinaigrette

CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

**Please note each guest will be charged a 20% service fee and 7% tax*

**Price subject to change*

PRIVATE DINING

\$89 Per Person

CHOOSE 2:

BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

SMOKED POTATO BISQUE

Bacon | Chive | Crouton

MUSHROOM AGNOLOTTI

Crispy Shiitake | Truffle | Grana Padano

CHOOSE 2:

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED SCOTTISH SALMON

Whipped Yukon Gold Potato | Market Vegetable | Lemon Beurre Blanc

CHAR GRILLED FILET OF BEEF

Yukon Gold Potato Pave | Roasted Asparagus | Port-Onion Jus

CHOOSE 1:

CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

SEASONAL COBBLER

Granola | Vanilla Ice Cream

ICE CREAM/ SORBET

Vanilla Whipped Cream | Wafer

**Please note each guest will be charged a 20% service fee and 7% tax*

**Price subject to change*



Private Dining

\$115 Per Person

CHOOSE 1: BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

SHE CRAB SOUP

Crab Cake | Pickled Celery | Smoked Roe

CHOOSE 1: SMOKED SHORT RIB SPRING ROLL

Pickled "Slaw" | Roasted Onion Cream

MUSHROOM AGNOLOTTI

Crispy Shiitake | Truffle | Grana Padano

CHOOSE 2: ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED HALIBUT

Wheatberry | Celery | Truffle

BRAISED SHORT RIB OF BEEF

Cheddar and Onion Grits | Market Vegetable | Braising Jus

SURF AND TURF

Char Grilled Filet of Beef | Herb Roasted Shrimp

Roasted Fingerling Potato | Market Vegetable

CHOOSE 2: CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

SEASONAL COBBLER

Granola | Vanilla Ice Cream

ICE CREAM/ SORBET

Vanilla Whipped Cream | Wafer

BANANA "PUDIDNG"

Panna Cotta | Wafer | Vanilla Cream

**Lobster Tail available for additional \$35 per person*

**Please note each guest will be charged a 20% service fee and 7% tax; Price subject to change*



Buffet Style Dinner

\$85 Per Person

SODA, TEA, & COFFEE

BABY GREEN SALAD

Tomato | Cucumber | Red Onion | Honey Vinaigrette

HEIRLOOM TOMATO AND MOZZARELLA

Basil Vinaigrette

CHOOSE 1:

FRIED CHICKEN with Chimichurri Sauce

ROASTED CHICKEN with Chicken Jus

CHOOSE 1:

BROILED FLOUNDER with Citrus Beurre Blanc

GRILLED SALMON with Dill Cream Sauce

CHOOSE 1:

GRILLED PORK LOIN with Peach Marmalade

BRAISED SHORT RIB with Pearl Onion Jus

CHOOSE 1:

GOLDEN RAISIN AND ALMOND RICE PILAF

HERB AND GARLIC ROASTED FINGERLING

POTATOES

YUKON GOLD WHIPPED POTATOES

CHOOSE 1:

GREEN BEANS with Lemon Butter

GRILLED SQUASH with Herb and Garlic Vinaigrette

ASSORTED PASTRIES

**Please note each guest will be charged a 20% service fee and 7% tax*

**Price subject to change*



Cocktail Reception

\$55 Per Person

BUTLERED HORS D'OEUVRES

Choose 6

ROASTED TOMATO TART
KALBI BEEF SKEWERS
GRILLED VEGETABLE KABOBS
BEEF AND GOAT CHEESE TART
BACON BEIGNET WITH MAPLE AIOLI
VEGETABLE EGG ROLL
MUSHROOM CROQUETTE
GRILLED CHICKEN SATAY
TUNA POKE
HONEY NUT SQUASH SHOOTER
BUFFALO CHICKEN SPRING ROLL
GRILLED SHRIMP SKEWER

CHARCUTERIE & CHEESE DISPLAY

Chef's selection of artisanal charcuterie and cheese served with house-made bread, fruits, nuts and classic accompaniments

STATIONARY PASTA

Choose 1

SOY CAMPANELLE PASTA
Roasted Mushrooms | Black Garlic | Caramelized Onion Cream Sauce
RICOTTA CAVATELLI PASTA
Cumin-Tomato Sauce | Grilled Chicken
RIGATONI PASTA
Walnut and Spinach Pesto

**Please note each guest will be charged a 20% service fee and 7% tax*





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