

THE FLORIDA AQUARIUM



CATERING MENU

RISE & SHINE BREAKFAST

Service for up to 1.5 Hours
Requires a Minimum Order of 25 Guests
- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:

Coffee & Hot Teas | Filtered Water | Orange Juice

SEASONAL CONTINENTAL | \$15 PER PERSON

ASSORTED BREAKFAST PASTRIES | ORGANIC, FRESH SLICED FRUIT

HEALTHY START CONTINENTAL | \$18 PER PERSON

ASSORTED BREAKFAST PASTRIES

ASSORTED BERRIES | GRANOLA | ORGANIC YOGURT

SUNSHINE SKYWAY BREAKFAST BUFFET | \$24 PER PERSON

ASSORTED BREAKFAST PASTRIES | ASSORTED CEREALS & MILK

ROASTED BREAKFAST POTATOES | SCRAMBLED EGGS

CHOICE OF:

APPLEWOOD-SMOKED BACON -OR- CHICKEN-APPLE BREAKFAST SAUSAGE

add-ons

Minimum Food Quantity Order Must Match the Guest Guarantee

Apple -or- Cranberry Juice \$3 PER PERSON

Applewood-Smoked Bacon \$5 PER PERSON

Assorted Bagels & Cream Cheese \$6 PER PERSON

Assorted Breakfast Pastries \$4 PER PERSON

Assorted Muffins \$4 PER PERSON

Breakfast Croissants \$10 PER PERSON

Cheesy Hash Brown Casserole \$5 PER PERSON

Chicken-Apple Sausage \$5 PER PERSON

Creamy Grits \$4 PER PERSON

French Toast \$7 PER PERSON

Served with Maple Syrup

Yogurt Parfait \$6 PER PERSON

Breakfast Quiche \$7 PER PERSON

Seasonal Fruit Salad \$4 PER PERSON

Smoked Salmon \$8 PER PERSON

Served with Capers | Dill | Red Onion

Herb-Roasted Breakfast Potatoes \$4 PER PERSON

BRUNCH BARS

Service for up to 2 Hours

BLOODY MARY BAR | \$15 PER PERSON

Standard Vodka | Bloody Mary Mix | Celery | Peppercorn Peppers

Green Olives | Tabasco | Celery Salt | Lemons & Limes

MIMOSA BAR | \$17 PER PERSON

Standard Sparkling | Oranges | Raspberries | Assorted Juice Mixers

See 'Bar Services' for Bars & Bartender Pricing
Upgraded Liquor or Champagne Available Upon Request

BISTRO LUNCH

For Groups of (75) Guests or Fewer
Groups of (76) or Larger - Please Inquire for Additional Menus

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

BOXED LUNCHES | \$16 PER PERSON

Drop-Off Service | Requires a Minimum Order of 20 Guests

Served in Eco-Friendly Compostable Tableware

INCLUDES:

Chocolate Chip Cookie | Kettle Chips | Whole Fruit | Bottled Water

SELECT UP TO (2) SALADS -OR- (2) SANDWICH OFFERINGS PER EVENT

GRAINS & GREENS BUFFET | \$24 PER PERSON

Service for up to 1 Hour | Requires a Minimum Order of 20 Guests

INCLUDES:

Chocolate Chip Cookies | Kettle Chips | Filtered Water | Infused Water

SELECT (2) SALADS & (2) SANDWICHES

add-ons

Assorted Canned Sodas \$5 PER PERSON

Iced Tea -or- Lemonade \$4 PER PERSON

Additional Salad Selection \$5 PER PERSON

Additional Sandwich Selection \$7 PER PERSON

Add Cup of Soup \$6 PER PERSON

Please view 'Plated Dinner' Menu for Options

Vegetarian options are available as protein substitutes upon request.

Due to the seasonal nature of our sustainable practices, items & prices are subject to change.

Prices are subject to a 22% service charge (where applicable) and sales tax.

SANDWICHES

BACON TURKEY CLUB

Applewood Bacon | Greenleaf Lettuce | Thick-Sliced Tomato

Herb-Ranch Aioli | Focaccia

DIJONNAISE HAM

Sliced Pit Ham | Lettuce | Swiss Cheese | Tomato

Dijon Aioli | Whole Grain Bread

MEDITERRANEAN FALAFEL WRAP (V)

Arugula | Crumbled Feta | Falafel | Roasted Tomato

Curried Tzatziki | Naan Bread

SMOKED CHICKEN SALAD

Candied Pecans | Dried Cherries | Arugula

Stone Ground Mustard | Croissant

SALADS

CAESAR SALAD

Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan

GREEK PASTA SALAD (V)

Artichokes | Feta | Sun-Dried Tomatoes | Kalamata Olives

Lemon | Oregano | Olive Oil

POWER GRAIN CHOPPED SALAD (GF)

Toasted Quinoa | Candied Bacon | Chopped Egg | Florida Avocado

Grape Tomato | Shaved Kale | Herb Dressing

TOSSED GREEN SALAD (GF, VG, V)

Spring Greens | Grape Tomato | Shaved Carrot

Sliced Cucumber | Balsamic Vinaigrette

Minimum Food Quantity Order Must Match the Guest Guarantee

Assorted Grilled Vegetables \$6 PER PERSON

Avocado \$4 PER PERSON

Chickpeas \$2 PER PERSON

Grilled Chicken \$4 PER PERSON

Hummus Spread \$4 PER PERSON

Tofu \$2 PER PERSON

menu add-ons

HOT LUNCH BUFFETS

Service for up to 1.5 Hours

Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:

Filtered Water | Infused Water

EVERGLADES BARBECUE | \$24 PER PERSON

CHOPPED SALAD (GF,V)

Cucumbers | Tomato | Pickled Onion | Buttermilk Herb Dressing

DRY RUBBED BBQ CHICKEN | SLOW-SMOKED PULLED PORK

SERVED WITH:

[Chopped Coleslaw](#) | [Pit Beans](#) | [Potato Salad](#)

[Cornbread Muffins](#) | [Watermelon](#) | [Fudge Brownies](#)

LITTLE HAVANA | \$26 PER PERSON

THE TAMPA CLASSIC SALAD (GF)

Mixed Greens | Grape Tomatoes | Green Olives

Pit Ham | Swiss Cheese | Garlic-Herb Vinaigrette

FLANK STEAK ROPA VIEJA | MOJO-MARINATED CHICKEN QUARTER

SERVED WITH:

[Charred Peppers & Onions](#) (GF,VG,V) | [Moros](#) | [Sweet Plantains](#) (GF,VG,V)

[Smashed Florida Avocado](#) | [Salsa Roja](#) | [Cilantro Crema](#) | [Caramel Flan](#)

ASIAN | \$28 PER PERSON

WONTON SALAD (V)

Field Greens | Carrots | Cucumber | Crispy Wontons | Kohlrabi

Mandarins | Toasted Sesame-Ginger Dressing

BEEF & BROCCOLI | TERIYAKI CHICKEN

SERVED WITH:

[Fried Tofu Vegetable Stir Fry](#) (VG,V) | [Vegetable Fried Rice](#) (V)

[Chicken Potstickers](#) | [Vegetable Spring Rolls](#) (V)

[Mango-Coconut Rice Pudding](#) (GF,V)

ITALIANO | \$28 PER PERSON

CAESAR SALAD

Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan

CHICKEN ALFREDO

Searched Herb Chicken | Parmesan | Roasted Garlic Cream

GRILLED ITALIAN SAUSAGE | OLIVE OIL PASTA (V)

THREE-CHEESE TORTELLINI (V)

Basil | Spinach | Sun-Dried Tomatoes | Alfredo Sauce

SERVED WITH:

[Garlic Bread](#) (V) | [Chocolate Chip Cannoli](#) (V)

MEDITERRANEAN | \$28 PER PERSON

GREEK STYLE SALAD (V)

CHICKEN SHAWARMA | TRADITIONAL LAMB GYROS

SERVED WITH:

[Grilled Zucchini & Red Peppers](#) (GF,VG,V) | [Saffron Rice](#) (GF,VG,V)

[Pita Bread](#) (V) | [Hummus](#) (GF,V) | [Tzatziki](#) (GF,V)

[Feta Cheese](#) | [Lettuce](#) | [Tomato](#) | [Red Onion](#)

[Baklava](#) (V)

SOUTHERN COMFORT | \$28 PER PERSON

CHOPPED GREEN SALAD (GF,V)

Mixed Greens | Carrot | Tomato | Buttermilk Herb Dressing

BLACKENED CATFISH | FRIED CHICKEN | SAUSAGE GUMBO

SERVED WITH:

[Dirty Rice](#) | [Stewed Tomatoes](#) | [Sweet & Sour Collards](#)

[Buttermilk Biscuits](#) | [Bananas Foster Bread Pudding](#)

add-ons

Assorted Canned Sodas \$5 PER PERSON

Gluten Free Brownies \$4 PER PERSON

Iced Tea \$4 PER PERSON

Gluten Free Cookies \$4 PER PERSON

Lemonade \$4 PER PERSON

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge (where applicable) and sales tax.

BREAK TIME SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$5 PER PERSON | Full Day \$8 PER PERSON

COFFEE & HOT TEA PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$6 PER PERSON | Full Day \$10 PER PERSON

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

Assorted Canned Sodas | Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$12 PER PERSON | Full Day \$18 PER PERSON

SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 10 Guests

HEALTHY CHOICE | \$7 PER PERSON

Seasonal Crudité Platter

Served with Herb Dip & Hummus | Assorted Crackers | Pita Chips

ARTISANAL CHEESE BOARD | \$12 PER PERSON

Selection of Artisan Cheeses | Crackers

Dried Fruit | Nuts | Local Honey

GRANDE MEDITERRANEAN | \$17 PER PERSON

Assorted Cured Meats | Assorted Olives

Grilled Market Vegetables | Marinated Buffalo Mozzarella

Served with Roasted Garlic Hummus | Crostini | Warm Pita

add-ons

Whole Fruit \$3 PER PERSON

Cookies \$3 PER PERSON

Granola Bars \$3 PER PERSON

Fudge Brownies \$3 PER PERSON

Iced Tea \$4 PER PERSON

Kettle Chips \$4 PER PERSON

Lemonade \$4 PER PERSON

Trail Mix \$4 PER PERSON

Bottled Water \$5 PER PERSON

Canned Sodas \$5 PER PERSON

EVENING MENU

APPETIZER RECEPTION

Tray Passed Service for up to **(1) Hour** | Stationed Service for up to **(1.5) Hours**

Additional Passer Fee of \$125 Required per Passer | (1) Passer per 50 Guests

Food Quantities Must Match Guest Guarantee

Minimum Order of (25) Pieces per Item

Pricing is per Piece

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

Meat

ARGENTINIAN

GRILLED BEEF SKEWER (GF)

Citrus Chimichurri

\$5 PASSED | \$9 STATIONED

NASHVILLE HOT

CHICKEN & WAFFLE BITE

Chipotle Aioli | Dill Pickle Relish

\$4 PASSED | \$7 STATIONED

GRILLED CHICKEN SATAY (GF)

Sweet Chili Glaze

\$4 PASSED | \$7 STATIONED

JAMAICAN JERK PULLED DUCK (GF)

Pineapple Slaw | Black Bean Crema

Crispy Plantain

\$5 PASSED | \$9 STATIONED

MINI BEEF WELLINGTON

Fines Herb Cream

\$5 PASSED | \$9 STATIONED

PULLED PORK TOSTADA

Green Tomato Pico | BBQ Aioli

\$4 PASSED | \$10 STATIONED

SHORT RIB SLIDER

Pickled Vegetable Slaw | Horseradish Aioli

Brioche Bun

\$5 PASSED | \$9 STATIONED

SURF N' TURF SUSHI ROLL

Grilled Beef Tenderloin | Pink Shrimp Tempura

Chili Aioli | Sweet Soy

\$5 PASSED | \$9 STATIONED

Vegetarian

HERBED GOAT CHEESE TARTLET (V)

Preserved Lemon | Tomato Confit

\$3 PASSED | \$9 STATIONED

FLORIDA AVOCADO TOAST (V)

Palmetto Honey | Flowers & Herbs

Grilled Brioche

\$4 PASSED | \$10 STATIONED

GRILLED VEGETABLE BRUSCHETTA (V)

Burrata | Aged Balsamic | Crostini

\$3 PASSED | \$7 STATIONED

PIMENTO CHEESE DEVEILED EGG (V)

Chive | Mini Ritz

\$3 PASSED | \$9 STATIONED

SWEET CORN HUSH PUPPY (V)

Old Bay Remoulade

\$5 PASSED | \$9 STATIONED

TRIPLE CREAM BRIE CROSTINI (V)

Blackberry-Jalapeño Chutney

Roasted Garlic

\$3 PASSED | \$9 STATIONED

TWICE-BAKED MARBLE POTATO (GF)

Chive Cream

\$5 PASSED | \$7 STATIONED

WILD MUSHROOM ARANCINI (V)

Truffle Crème Fraîche | Tarragon

\$4 PASSED | \$10 STATIONED

Seafood

GULF OYSTER SHOOTER (GF)

Old Florida Bloody Mary | Pickled Celery

\$6 PASSED | \$11 STATIONED

HAMACHI CRUDO (GF)

Chili | Lime | Sesame | Cucumber Chip

\$6 PASSED | \$11 STATIONED

KEY WEST PINK SHRIMP

CEVICHE TOSTADA (GF)

Florida Avocado | Pickled Red Onion

Corn Tortilla

\$5 PASSED | \$9 STATIONED

ROASTED CORN

& DUNGNESS CRAB FRITTERS

Scotch Bonnet Remoulade

\$7 PASSED | \$12 STATIONED

SHRIMP & GRITS

Blackened Pink Shrimp

Stewed Tomato Relish | Cheesy Grit Cake

\$7 PASSED | \$12 STATIONED

SMOKED FISH SPREAD

Hot Sauce Gelée | Pickled Red Onion

Butter Cracker

\$5 PASSED | \$9 STATIONED

SMOKED SALMON BLINI

Florida Avocado Cream | Mango Relish

Pickled Fresno Chile

\$5 PASSED | \$9 STATIONED

SPICY COBIA POKE

Florida Avocado | Mango | Chili Aioli

Crispy Rice

\$5 PASSED | \$9 STATIONED

STROLLING RECEPTION

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

ARTISANAL CHEESE BOARD | \$12 PER PERSON

Selection of Artisan Cheeses | Crackers | Dried Fruit | Nuts | Local Honey

CHARCUTERIE STATION | \$14 PER PERSON

Selection of Artisan Cheeses | Marinated Olives & Vegetables
Toasted Nuts | Assorted Jams, Breads & Crackers

SLIDER BAR | \$14 PER PERSON

Select (2):

BARBECUE PULLED PORK

Roasted Garlic Aioli | Creamy Slaw

BISTRO CHEESEBURGER

Caramelized Onion | Cheddar Fondue
Dill Pickle | Secret Sauce | Pretzel Bun

CRISPY FALAFEL (v)

Argula | Tzatziki | Harissa Aioli

CRISPY SHRIMP PO' BOY

Everglades Remoulade

NOT-SO-CLASSIC REUBEN

Blackened Cobia | Creamy Coleslaw
Swiss Cheese | 1,000 Island Dressing

PASTA STATION | \$15 PER PERSON

Select (1):

CAVATELLI PASTA

Bacon | Braised Kale | Sage | Butternut Squash Cream

ORECCHIETTE PASTA (v)

Blistered Tomatoes | Peas | Roasted Red Bell Peppers
Spinach | Zucchini | Alfredo Sauce

PENNE PASTA

Roasted Chicken | Caramelized Onions | Mushrooms
Torn Basil | Parmesan Cheese | Marinara Sauce

TRUFFLE MAC N' CHEESE (v)

3-Cheese | Garlic Cream | Fresh Herbs | Toasted Breadcrumbs

CARVING STATIONS

Chef Attended | Includes House Rolls & Butter

Requires Chef Fee of \$150 per (1) Chef | (1) Chef per 75 Guests

HERB ROASTED TURKEY BREAST | \$12 PER PERSON

Cranberry Chutney | Pan Sauce

COFFEE-RUBBED PORK LOIN | \$15 PER PERSON

Apricot Mostarda

WHOLE ROASTED SALMON FILLET | \$25 PER PERSON

Crispy Capers | Preserved Lemon | Champagne Beurre Blanc

SLOW-ROASTED PRIME RIB | \$38 PER PERSON

Horseradish Cream | Au Jus

ROASTED BEEF TENDERLOIN | MARKET PRICE PER PERSON

Roasted Mushrooms | Red Wine Demi

CARVING STATION ADD-ONS:

Roasted Garlic Whipped Potatoes \$5 PER PERSON

Roasted Fingerling Potatoes \$5 PER PERSON

Roasted Seasonal Vegetables \$4 PER PERSON

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DINNER STATIONS

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

SEAFOOD RAW BAR | MARKET PRICE PER PERSON

Chef's Choice of Assorted Chilled Seafood including Clams, Oysters, and Shrimp

Cocktail Sauce | Mignonette | Lemon | Tabasco Sauce

OLD FLORIDA GRITS BAR | \$22 PER PERSON

CLASSIC BUTTERED GRITS | CREAMY SMOKED CHEDDAR GRITS

PROTEINS

Blackened Pink Shrimp | Candied Bacon | Seared Andouille

TOPPINGS

Assorted Hot Sauces | Charred Corn | Green Onion
Stewed Tomatoes | Sweet Peas

FISH CAMP | \$40 PER PERSON

CHOPPED GREEN SALAD (GF,V)

Mixed Greens | Carrot | Tomato | Buttermilk Herb Dressing

FRIED CATFISH | FRIED CHICKEN

SERVED WITH:

Creamy Coleslaw (GF,V) | Mac n' Cheese (V) | Stewed Tomatoes (GF,V)
Corn Hush Puppies (V) | Tartar Sauce (GF,V) | Assorted Hot Sauces (GF,V)

TASTE OF TAMPA | \$54 PER PERSON

MINI CUBAN SLIDERS

Pit Ham | Roasted Pork | Pickles | Swiss Cheese | Mustard | Cuban Bread

SMOKED FISH DIP

Assorted Hot Sauces | Butter Crackers | Tortilla Chips

12-HOUR MOJO PULLED PORK

Black Beans | Rice | Sweet Plantains | Cilantro Crema

TACO BAR

BLACKENED OPEN BLUE COBIA

Flour Tortilla | Cilantro-Lime Slaw | Mango-Habanero Pico

ROASTED POBLANO Y PAPAS FRITAS (GF,V)

Corn Tortilla | Queso Fresco | Salsa Verde

SLOW-ROASTED BARBACOA (GF)

Corn Tortilla | Cilantro-Onion | Smashed Avocado | Salsa Roja

SEAFOOD BOIL | MARKET PRICE PER PERSON

ANDOUILLE SAUSAGE (GF) | BLACK MUSSELS (GF) | BOILED PEEL N' EAT SHRIMP (GF)

CORN-ON-THE-COB | NEW POTATOES

SERVED WITH:

CORNBREAD (V)

Assorted Whipped Butters & Honey

HUSH PUPPIES (V)

Pimento Cheese | Pepper Jelly

ASSORTED HOT SAUCES | COCKTAIL SAUCE | EVERGLADES REMOULADE

GARLIC-LEMON DRAWN BUTTER | SLICED LEMONS

STROLLING DINNER BUFFETS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:

Filtered Water | Bread & Butter | Coffee & Hot Herbal Teas

(1) SALAD | (2) ACCOMPANIMENTS | (2) ENTRÉES | (3) MINI DESSERTS

\$60 per adult | \$25 per child

(2) SALAD | (3) ACCOMPANIMENTS | (3) ENTRÉES | (3) MINI DESSERTS

\$75 per adult | \$35 per child

SALADS

BABY SPINACH SALAD (GF)

Baby Spinach | Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

CHOPPED SALAD (GF,V)

Charred Pepper | Cucumbers | Pickled Onion
Tomato | Buttermilk Ranch Dressing

FARM HOUSE SALAD (GF,V)

Mixed Greens | Carrot | Cheddar | Cucumber
Herb Croutons | Herb Buttermilk Dressing

GRAINS & GREENS (GF,V)

Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre
Dried Cherries | Local Honey Vinaigrette

SUN-DRIED TOMATO CAESAR SALAD

Romaine | Focaccia Croutons | Shaved Parmesan

ACCOMPANIMENTS

BACON-MOLASSES BRUSSELS SPROUTS (GF)
BALSAMIC BROWN BUTTER GREEN BEANS (GF,V)
CREAMY SMOKED CHEDDAR GRITS (GF,V)
ROASTED GARLIC WHIPPED POTATOES (GF,V)

BAKED MAC N' CHEESE (V)
CHEESY HASH BROWN CASSEROLE (GF,V)
HERB-ROASTED FINGERLING POTATOES (GF,VG,V)
ROASTED SEASONAL VEGETABLES (GF,VG,V)

ENTRÉES

BACON-WRAPPED BEEF MEATLOAF (GF)

Waygu Beef | Molasses BBQ Glaze

BLACKENED COBIA (GF)

Mango-Black Bean Pico

BRAISED SHORT RIBS (GF)

Herb Gremolata

CIDER-BRAISED PORK (GF)

Pearl Onions | Roasted Wild Mushrooms

ROASTED CHICKEN BREAST (GF)

Lemon-Caper Butter

SEARED SALMON (GF)

Horseradish-Tarragon Cream

SLOW-ROASTED PORK SHOULDER (GF)

Citrus Mojo

SWEET POTATO GNOCCHI (GF)

Truffled Mushroom Ragout | Baby Kale

THREE CHEESE RAVIOLI (V)

Sun-Dried Tomato | Spinach
Alfredo Sauce

MISO-ROASTED CAULIFLOWER (VG,V)

Thai Chiles | Lime | Cilantro

MINI DESSERTS

BROWN SUGAR DONUTS

Raspberry Jam

CRÈME BRÛLÉE (GF)

Burnt Sugar | Fresh Berries

FLOURLESS CHOCOLATE TORTE (GF)

Bourbon Caramel | Espresso Whipped Cream

STRAWBERRY SHORTCAKE

Buttermilk Biscuit | Vanilla Bean Whipped Cream

VANILLA CHEESECAKE

Caramel Sauce | Candied Pecans

SALTED CARAMEL POT DE CRÈME (GF)

Almond Crumble | Florida Pure Sea Salt

add-ons

Additional Salad \$6 PER PERSON

Additional Accompaniment \$5 PER PERSON

Additional Entrée \$9 PER PERSON

Additional Dessert \$5 PER PERSON

PLATED DINNER

Requires a minimum order of 25 guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:

Filtered Water | Coffee & Hot Herbal Teas

3-COURSE DINNER

(1) SOUP -OR- SALAD | (2) PRE-SELECTED ENTRÉES | (1) DESSERT

\$75 per person

4-COURSE DINNER

(1) SOUP | (1) SALAD | (2) PRE-SELECTED ENTRÉES | (1) DESSERT

\$90 per person

SOUPS

CHILLED GAZPACHO VERDE (GF,V)

Pickled Cucumber | Herb Crema

ROASTED CORN CHOWDER (V)

Corn Bread Crouton | Pickled Sweet Corn

STEWED TOMATO BISQUE (V)

Grilled Cheese Croutons

WILD MUSHROOM BISQUE (GF,V)

Truffle Crème Fraîche | Chives

SALADS

BABY SPINACH SALAD (GF)

Baby Spinach | Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

CHOPPED SALAD (GF,V)

Charred Pepper | Cucumbers | Pickled Onion
Tomato | Buttermilk Ranch Dressing

FARM HOUSE SALAD (GF,V)

Mixed Greens | Carrot | Cheddar | Cucumber
Herb Croutons | Herb Buttermilk Dressing

GRAINS & GREENS (GF,V)

Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre
Dried Cherries | Local Honey Vinaigrette

SUN-DRIED TOMATO CAESAR WEDGE SALAD

Romaine | Focaccia Croutons | Shaved Parmesan

ENTRÉES

12-HOUR LAMB SHANK (GF)

Creamy Goat Cheese Polenta | Roasted Broccolini
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

BEEF SHORT RIB POT ROAST (GF)

Truffle Whipped Potatoes | Roasted Baby Carrots
Creamy Wild Mushroom-Sherry Demi Glace | Young Herbs

BLACKENED COBIA (GF)

Aged Cheddar Grit Cake | Braised Mustard Greens
Roasted Tomato Butter

GRILLED BONE-IN PORK CHOP (GF)

Roasted Sweet Potato Hash | Bacon-Molasses Brussels Sprouts
Black Fig-Redeye Gravy

GRILLED CELERY ROOT AU POIVRE (GF,V)

Truffled Whipped Potatoes | Honey-Roasted Baby Carrots | Roasted Vegetable
3-Peppercorn "Demi Glace"

PAN ROASTED SALMON (GF)

Saffron Couscous Risotto | Piquillo Pepper-Olive Oil Coulis | Shaved Asparagus Salad

ROASTED CAULIFLOWER WELLINGTON (GF,V)

Wild Mushroom Duxelle | Roasted Parsnip | Gruyère Cheese | Puff Pastry
Spiced Cider Gastrique

ROASTED CHICKEN BREAST (GF)

Butter-Whipped Sweet Potatoes | Applewood Bacon Collard Greens
Bourbon-Maple Glaze

DESSERTS

KEY LIME CHEESECAKE

Vanilla Bean Whipped Cream
Strawberry-Rum Coulis

BLUEBERRY CRISP

Granola Crumble | Lemon Whipped Cream

STRAWBERRY SHORTCAKE

Buttermilk Biscuit
Vanilla Bean Whipped Cream

FLOURLESS CHOCOLATE TORTE (GF)

Bourbon Caramel | Espresso Whipped Cream

SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise | Toasted Almonds

add-ons

Bread & Butter \$3 PER PERSON

Upgrade to Duo Entrée - Please Inquire for Additional Menu

Custom Menus Available Upon Request

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge (where applicable) and sales tax.

BAR SERVICES

CONSUMPTION BAR

Consumption Bar is Settled Post Event
Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service

DOMESTIC BEER - \$7 PER

CRAFT/IMPORTED BEER - \$8 PER

WINE - \$12 PER

PREMIUM LIQUOR - \$10 PER | **TOP SHELF LIQUOR** - \$14 PER

CANNED SODAS & BOTTLED WATER - \$5 PER

CASH BAR

Guests Purchase Their Own Beverages
Requires a Minimum Spend of \$500 per Bar
\$200 per Bartender up to (2) Hours of Service
Cash Pricing Includes Sales Tax

DOMESTIC BEER - \$8 PER

CRAFT/IMPORTED BEER - \$9 PER

WINE - \$13 PER

PREMIUM LIQUOR - \$11 PER | **TOP SHELF LIQUOR** - \$15 PER

CANNED SODAS & BOTTLED WATER - \$6 PER

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

ALL PACKAGES ARE BASED ON (2) HOURS OF SERVICE

Each Additional (1) Hour - \$5 per Person

\$150 per Bartender up to (2) Hours of Service

BEER & WINE BAR | \$26 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

PREMIUM BAR | \$30 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

TOP SHELF BAR | \$38 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines
Top Shelf Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

BARS & BARTENDERS

CONSUMPTION & HOSTED BAR

Requires (1) Bartender per (75) Guests
Requires a Bartender Fee of \$150 per Bartender

NO-HOST BAR

Requires (1) Bartender per 100 Guests
Requires a Bartender Fee of \$200 per Bartender

**Bar Set-Up Fee of \$150 Waived After
\$500 Minimum Spend is Met, per Bar**