

# PASSED BITES

Minimum 2 Dozen Per Item

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## \$3 PER PIECE

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Tomato, Mozzarella and Olive Skewer  
Bruschetta with tomato, parmesan and garlic  
Yuca Barrels, Mango Jalapeño Aioli

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## \$4 PER PIECE

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Pork Loin Crostini, Apple Cilantro Chutney  
Artichoke and Manchego Cheese Tart  
Arancini, Arborio Rice Balls with Ground Lamb  
Goat Cheese and Wild Mushroom Tart, Caramelized Onions

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## \$5 PER PIECE

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Shrimp Cocktail, Ancho Chili Cocktail Sauce  
Mini Short Rib Taco, Pico De Gallo  
Corvina Ceviche on Lime Wheel  
Chicken Tostada  
Prosciutto Ham Croquettes  
Homemade Beef Short Rib Empanadas

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## \$6 PER PIECE

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Deko Maki shrimp, tempura, eel sauce  
Filet Crostini, Oven Roasted Horseradish Cream  
Asian Shrimp Ceviche  
Sea Scallop Tiradito, Passionfruit Dressing  
Tuna Taco, Guacamole  
Vegetable Salmon Roll

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## \$7 PER PIECE

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Sugar Cane Black Grouper Skewer, Chimichurri  
Steak Tartare, Foie Gras, Black Garlic on Brioche Toast  
Mini Crab Cakes, Chipotle Aioli

# MINGLING ACTION STATIONS

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## THE PAELLA

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Spanish Bomba Rice Prepared Tableside, Shrimp, Lobster, Calamari, Clams, Mussel and Garlic Parsley Olive Oil

*26 Per Person - 150 Chef Fee Required*

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## THE MOZZARELLA

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Fresh Mozzarella Prepared Tableside and Pulled to Perfection with Local Heirloom Tomatoes, Fresh Basil, American Charcuterie and Marinated Olives

*16 Per Person - 150 Chef Fee Required*

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## THE PASTA

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Rigatoni, Pappardelle, Penne, Spaghetti Tossed Tableside with Chicken Breast, Italian Sausage, Shrimp, Vegetables, Parmesan and your Choice of Sauces; Pomodoro, Wild Mushroom Cream and Basil Pesto

*16 Per Person - 150 Chef Fee Required*

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## THE SUSHI

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**Assortment of Sushi Rolls, Sashimi and Nigiri** served with wasabi, pickled ginger and soy sauce

*22 Per Person (6 Pieces Per Person)*

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## THE CEVICHE AND TARTARE

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Fresh Scallops, Shrimp, Salmon, Tuna, Corvina, Grouper and Snapper Served with Traditional Ceviche, Yuzu Soy, Passionfruit, Lemon, Lime and Aji Amarillo Marinades.

*18 Per Person*

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## THE SLIDER STATION

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**Rusty Mickey D, American Kobe Burger, Pickles, Special Sauce** 7 Each

**Foie Gras, Pear Chutney** served on a brioche bun 16 Each

**Far East Chicken Slider, Sweet Chili Mayonnaise Crispy Wonton** served on a brioche bun 6 Each

**Baked Crab Cake, Chipotle Aioli** served on a brioche bun 9 Each

**Short Rib Slider, Arugula, Red Pepper Aioli** 8 Each

# MINGLING TABLES

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## VEGGIE TABLE

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Rainbow Cauliflower, Baby Carrots, Celery, Cucumber, Broccoli, Cherry Tomatoes  
Served with Roasted Tomato Cream Cheese, Hummus, Creamy Italian Dressing  
*9 Per Person*

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## SAY CHEESE

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Assorted International and Artisanal Domestic Cheeses with Dried Fruit, Nuts,  
Berries and Olives Served with Baguettes, Focaccia and Pita Breads  
*14 Per Person*

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## ANTIPASTO

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American Charcuterie, Italian Sausage, Marinated Mediterranean Grilled Vegetable  
Medley, Humus, Olive Tapenade, Roasted Tomato Cream Cheese Served with  
Baguettes, Focaccia and Pita Breads  
*16 Per Person*

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## NOODLE

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Rich Chicken Broth, Ramen Noodles, Shredded Chicken, Bean and Daikon Sprouts,  
Baby Mushrooms, Scallions and Hard Boiled Eggs  
*18 Per Person*

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## TACO BAR

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Seasoned Ground Beef, Shredded Chicken, Lettuce, Tomatoes, Pico de Gallo,  
Guacamole, Sour Cream, Jalapeño, Cilantro, Cheddar and Cotija Cheeses Served  
with Soft Flour and Crunchy Corn Tortillas  
*18 Per Person*

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## SUSHI DISPLAY

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Assortment of Sushi, Sashimi and Nigiri Served with Wasabi, Pickled Ginger and  
Soy Sauce  
*22 Per Person (6 Pieces Per Person)*

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## RAW BAR

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Seasonal Oysters on the Half Shell, Chilled Poached Shrimp, Steamed Mussels,  
Alaskan King Crab Legs, Corvina Ceviche, Stone Crab Claws (Seasonal) served  
with Cocktail Sauce, Mustard Sauce, Horseradish, Mignonette Dressing, Lemons,  
Capers, Tabasco, Crackers  
*MARKET PRICE*

# THE CARVERY

Each Piece Serves 15 Guests

**Roasted NY Sirloin** pink peppercorn sauce, horseradish cream *275 Per Piece*

**Maple Roasted Turkey** dried apricots, cardamon – cranberry sauce *175 Per Piece*

**Citrus Marinated Salmon** caper lime tartar sauce *175 Per Piece*

**Coconut Crusted Mahi-Mahi** mango-papaya salsa *200 Per Piece*

**Herb Marinated Pork Loin** *125 Per Piece*

**Ancho Chili Rubbed Prime Rib** chimichurri *275 Per Piece*

**Dry Aged Beef Tenderloin** horseradish demi-glas *300 Per Piece*

**Rosemary and Garlic Leg of Lamb** mint – chili reduction *300 Per Piece*

*One Chef Required for Every 60 Guests*

*A Chef Fee of \$150 will Apply*