

PASSED BITES

Minimum 2 Dozen Per Item

\$3 PER PIECE

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

\$4 PER PIECE

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

\$5 PER PIECE

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

\$6 PER PIECE

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

\$7 PER PIECE

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

MINGLING ACTION STATIONS

THE PAELLA

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

26 Per Person - 150 Chef Fee Required

THE MOZZARELLA

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

THE PASTA

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

THE SUSHI

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

22 Per Person (6 Pieces Per Person)

THE CEVICHE AND TARTARE

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

THE SLIDER STATION

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

VEGGIE TABLE

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

9 Per Person

SAY CHEESE

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

14 Per Person

ANTIPASTO

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

NOODLE

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

18 Per Person

TACO BAR

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

SUSHI DISPLAY

Assortment of Sushi, Sashimi and Nigiri Served with Wasabi, Pickled Ginger and
Soy Sauce

22 Per Person (6 Pieces Per Person)

RAW BAR

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