

Gourmet
Chef
At your
Dining
Table



Menu

CATERING MENU

Elegant Catering

We speak the good food language

We use the freshest ingredients to provide you and your guests some of the meals in town!

We offer trendy, traditional and international catering menus and manage the creative details that will make your event memorable.

Our menu items are made with superior ingredients and attention to detail

Ultimate
Wedding

Social
Events

Corporate
Events

Innovative Catering & Exquisite Taste Make a Fine Distinctions'



Elegant Hors d'oeuvre

Elegant Fruit Selections \$9 ea.

Apple Grand Marnier & Goat Cheese

Apricot Dried Boursin & Nuts Apricot Dried

Blue Cheese Granny Smith Apple

Brie Caramelized Pear & Almond

Dried Fruit Compote with Brie Dijon Tart

Cherry Tomato Gorgonzola

Mousse Fig Wrapped in Prosciutto

Fig Boursin Fig Stilton Almond

Fresh Fruit Skewer

Melon & Prosciutto Pears with Gorgonzola

Seared Pineapple, Manchego Skewer

Plum Tomato & Mozzarella Crostini

Guava, Cheese & Mint Strawberry filled
with Triple Brie Cream

Strawberry Grand Marnier Watermelon Cup with Feta

Bruschetta Olive Tapenade, Goat Cheese

Olive Tapenade, Goat Cheese on Melba toast

Veggie \$9 ea.

Mediterranean Artichoke

Artichoke Bottoms, Feta & Sun-dried Tomato

Cyrus Grilled Vegetable

Asparagus & Roasted Red Pepper

Beet Root Tartines

Beets mousseline on Asian Rice Cracker

Endives & Nuts

Belgium Endive, Roquefort Cheese Mousse Topped with Candied Pecan glaze

Bruschetta trio's

Gourmet Bruschetta Tricolor: Kalamata olive, green olive, tomato

Kobe Caprese Skewer

Authentic mozzarella, kumato with fresh basil

European cucumber Canape

Cucumber cup with Gorgonzola mousse and toasted Walnut

Goat Cheese & Sun-dried Tomato Baguette

Goat cheese mousse on crispy tomato baguettes topped with marinated sun-dried tomato

Hearts of Palm, Roasted Tomato & Asparagus

Marinated hearts of palm with roasted heirloom tomato & asparagus

CANAPE OFFERINGS



Gourmet Food Stations

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less stated on the contract.
Pricing is priced per person, for up to two hours of continuous consumption

BRUSCHETTA BAR | \$34

Prosciutto, Pear and Asiago Salad, Herb Crostini Tuna Tartare,
Mustard, Caper and Lemon Maine Lobster, Citrus Tarragon
Mayonnaise, Fennel Pollen

IMPORTED & DOMESTIC ARTISAN CHEESE DISPLAY | \$32

Imported and Domestic Artisan Cheeses,
Grapes, Dried Fruit,
Nuts, Assorted Crackers and European Breads

SERRANO FERMIN DE BELLOTA | 38

dollars per guest | Live action station

Alberca, Salamanca, Spain | Using Corta Fiambre Machine from ITALY

Olive Oil Roasted garlic, Marinated smear ripe tomato

sea salt, Spiced Olives, Shaved Manchego Cheese Rustic Breads, Crisp Baguette,
Grissini. Include Antipasti Display Olive Oil, Roasted Peppers, Citrus Artichokes,
Spiced Olives, Grilled Asparagus Boursin, Manchego, Drunken Goat Cheeses
Parma Ham, Cured Chorizo Soppressata, Duck Prosciutto Rustic Breads, Crisp
Baguette, Grissini, Olive Rolls

ELEGANT SEAFOOD DISPLAY \$65

Jumbo Shrimp North Atlantic Oysters on a Half Shell

Green Lip Mussels on a Half Shell
Jonah Crab Claw

Cocktail, Mignonette, Mango Mustard,
Brandy Sauces and Lemon Wedges

Add Lobster for \$45 per person

ANTIPASTI DISPLAY \$ 39

Grilled Peppers, Portobello
Mushrooms, Endive, Zucchini,
Yellow

Squash, Eggplant, White and Green
Asparagus, Yellow and
Red Tomatoes, Marinated Baby
Artichokes, Cipollini Onions,
Green and Black Olives, Olive
Tapenade, Baby Mozzarella with
Sun-Dried Tomato and Basil,
Parmesan, Ciabatta, Olive Bread,
Grissini, Lavash



Gourmet Food Stations

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less stated on the contract.
Pricing is priced per person, for up to two hours of continuous consumption

MEAT LOVER MINI STATION | \$35

Beef Tenderloin, Risotto Fontina Cheese
Lamb Chop Lolli's, Apple Mint Jelly with Fennel Slaw Green goddess
Lux's Short Ribs, Wild Mushrooms Demi, Blue Cheese & Garlic Marble potato skewers

SOUTH AMERICA MINI EMPANADAS | \$26

Chicken Sofrito, Carne Asada, Vegetable Manchego Cheese
Accompaniments Cilantro Aioli, Pico de Gallo, Avocado-Tomatillo Sauce

THE TASTE OF ASIA DIMSUM BAR | \$26

Beef and Shitake Shumai, Shanghai Pot sticker and Chicken Dumpling,
Shrimp Har Gow, Fresh Vietnamese Vegetable Spring Roll
Accompaniments: Chili Sauce, Soy Vinaigrette

*CHINESE PANCAKE STATION

(Add \$8 Per Person)

Peking Duck
Whole roasted Peking duck Head on, Mushoo Wraps, Charred Scallions, julienne carrots, fresh cilantro, and Hoisin Plum Sauce

THE GRAND SLIDERS | \$26

Kobe Beef Slider,
Truffle Scented Chicken Slider,
Pulled SUV1 BBQ Pork
Crab Cake, Mustard Aioli, (Add \$5 Per Person)
Accompaniments: Sautéed Mushrooms, Caramelized Onions,
Tomatoes Boston Lettuce, Pickles, Creamy Citrus Coleslaw,
Crushed Avocado, Brioche Rolls, Ketchup, Mustard, Mayonnaise,
Cheddar Cheese, Crispy Shallots, BBQ Sauce

TAQUERIA RED LAND | \$26

Pork Cilantro Carnitas, Chicken in Salsa Verde, Beef al Pastor
Flour and Corn Tortillas Accompaniments: Shredded Lettuce,
Lime, Sour Cream, Guacamole
Cheddar Cheese, Cotija Cheese, Salsa Verde, Pico de Gallo, Salsa
Asada Black Bean and Corn Salsa

CEVICHE BAR | \$30

Rock Shrimp, Sweet Potato, Sour Orange, Jalapeño Local Snapper,
Lime, Aja Amarillo, Avocado Crema, Shaved Onion, Scotch
Bonnet, Tomato, Cilantro, Leche de Tigre Accompaniments:
Plantain Chips, Choco, Crostini

AHI TUNA POKE BAR | \$39

"LITTLE CONES" Cones with Siracha Masala & Poke Seasoned fresh
Ahi tuna

Old bay Chips Home Fries

Elegant Hors d'oeuvre



CANAPE OFFERINGS

Seafoods \$12 EA.

The Cozy shrimp

Mediterranean Spice, hand folded in spring roll skin with Sriracha tartar sauce

Scallops in bacon

Pan seared scallop wrapped in bacon with lemon aioli sauce

Salmon sate

Asian spice Salmon fillet on a bamboo stick with red curry peanut sauce

Salmon wellington

Delectable fresh salmon seasoned and sautéed with mushrooms hugged by a flaky dough

Lobster wellington

Succulent Maine lobster chunk and sautéed mushroom in Marsala wine sauce

Curry crab lollipop

Penang Curry flavored crab lollipop with pineapple chutney & daikon sprout

The Coconut shrimps

Dusted jumbo coconut shrimp with a mandarin chili sauce

Tuna Tartare in Miso Cones

Fresh tuna marinated in spicy wasabi, ginger, soy sauce and a splash of citrus in miso cones

Hankou Lobster roll

Pan seared New England Split-Top Roll, stuffed with fresh house made Lobster salad

Crab cakes

Pan sear Maryland's Eastern Shore fresh crab blended w/herb & spice topped with Seaair remoulade

Chicken & Duck \$10

Rumaki

Chicken Foie gras wrapped in lean bacon

Duck wonton

Sous vide duck with Fresh vegetables in a classic wonton & spiced soy dip

Chicken Fajitas

Cancun White meat chipotle chicken, corn, black beans, bell peppers and onions with guacamole dip

Chicken Sate

Ponorogo, grilled marinated chicken satay served in peanut sauce

Mini Chicken Pot pie

Rotisserie chicken pie made from scratch with carrots, peas and celery

Duck ala Orange

Slow roast Duck Peychaud Bitters on a savory dough with sweet orange sauce

Southwestern Chicken Empanada

Stuffed with juicy chicken, black beans, bell peppers, and cheese Save sauce

Chicken Pecan

Pan seared chicken tendons with spiced pecans and honey mustard sauce

Spicy Asian Chicken Wings lollipop

Fresh Chicken Drumette formed lollipop shape, brine and dry rub with Asian spice & Sambal Glazed

Foie Gras on Gashouse Egg Toast

Goose liver on Gashouse French toast with quail egg, caviar & Unagi Sauce

Carving Station



Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less than stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption.

New York Strip Loin | \$30 Per person

Roasted New York Strip Loin, Green Peppercorn Sauce

Minimum 30 PX

Chili Glazed Mahi | \$30 Per person

Center cut Mahi mahi warped in banana leaves

Chili beurre blanc sauce, Asian Slaw

Minimum 30 people

Roasted Tom Turkey | \$25 Per person

Whole Roasted Tom Turkey
Cranberry-Orange Marmalade
Sage Giblet Gravy

(Serves 30 people)

Beef Wellington Station | \$45 per person

Foie Gras, Spinach, Wild Mushrooms, Beef Tenderloin
Madeira Truffle Sauce

Minimum of 20 PAX

Salted Crusted Prime Rib of Beef | \$39 Per person

Slow Roasted Prime Rib, Cabernet Sauce, Horseradish Cream

Minimum of 20 PAX

Roasted Pork Belly & Grilled pawns | \$45

Pork Belly Bitter Orange Lemongrass essence
Foie gras sauce

Minimum of 20 PAX

PLATED SELECTIONS

Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

CLASSIC | \$120 per person

First Course
Select One

Roasted Beet Salad, St. Andre Cheese, Haricot Vert,
Candied Pecans, Banyuls Vinaigrette

Or

Iceberg Wedge Salad, Blue Cheese Crumbles, Cherry
Tomatoes, Crispy Bacon,
Buttermilk Ranch Dressing

Entrées
Select one

Herb Marinated Chicken Breast
Honey Glazed Carrots, Creole Spiced Fingerling Potatoes,
Mushroom Sauce

or

Onion marmalade stuffed chicken breast
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

DOU PLATE | \$140 per person

First Course
Select One

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

or

Farmers Market Salad, Shaved Tri-Color Carrots,
Asparagus, Cherry Tomatoes, Herb Vinaigrette

Entrées
Select one

Seared Salmon, Beurre blanc sauce
and Arugula Filled Chicken Breast Sweet Potato
Mousseline, Steamed Broccoli, Chicken Jus

Or

Jumbo Shrimp & Braised Short Rib, Natural Jus
Yukon Gold Potato Puree, Steamed Broccoli

MEDIUM | \$135 per person

First Course
Select One

"New Style" Caprese Salad
Burrata, Olive Tapenade, Crouton,
Parmesan, Basil, Balsamic Reduction,
Basil Oil and Pesto

Tuna tartare napoleon,
Citrus aioli, avocado,
Crisp and extra virgin olive oil

Entrées
Select one

Seared Scallop and Braised Short Rib,
Tomato Chutney, Parsnip and Pumpkin
Purees, Baby Root Vegetable, Lemon Butter
Sauce and Pomme Laurette

Wine Pairing: Stag's Leap Wine Cellars, Chardon
nay, "Karia", Napa Valley

Soz Beef Tenderloin and Maine Lobster,
Wild Mushroom Risotto, Cilantro Parsnip
Puree, Baby Seasonal Vegetable
Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella
Classico, "Costasera", Veneto, Italy

PLATED SELECTIONS

ed dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

PREMIUM | \$189 per person

First Course Select One

Caramelized Apple and Baby Spinach
Salad, Heirloom Cherry Tomato, Warm
Bacon Raisin Vinaigrette

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

Appetizer Select One

Maine Lobster "Mac & Cheese"
Acini di pepe Pasta, Lobster Cream, Black
Truffle Shaving Organic Spinach

3oz Braised Short Rib
Celery Root Puree, Black Truffle Nage

Entrées Select one

Seared 7oz Grouper
Bell Pepper and Fennel Piperade,
Gremolada Sauce, Potato Shoestring

Wine Pairing: Cake bread Cellars, Chardonnay,
Napa Valley, California

Onion marmalade crusted 7oz Beef
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

Wine Pairing: Decoy by Duckhorn, Meritage,
Sonoma, California

DUAL COMBINATION | \$199 per person

First Course Select One

Caramelized Apple and Baby Spinach
Salad, Heirloom Cherry Tomato, Warm
Bacon Raisin Vinaigrette

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

Appetizer Select One

Entrées Select one

Seared 7oz Sea bass
& 6oz Beef Bourguignon
Bell Pepper and Fennel Piperade,
Gremolada Sauce, Potato Shoestring

Wine Pairing: Cake bread Cellars, Chardonnay,
Napa Valley, California

Onion marmalade crusted 7oz Beef
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

Wine Pairing: Decoy by Duckhorn, Meritage,
Sonoma, California

UPPER | \$169 per person

First Course Select One

"New Style" Caprese Salad
Burrata, Olive Tapenade, Crouton,
Parmesan, Basil, Balsamic Reduction,
Basil Oil and Pesto

Tuna tartare napoleon,
Citrus aioli, avocado,
Crisp and extra virgin olive oil

Entrées Select one

Seared Scallop and Braised Short Rib,
Tomato Chutney, Parsnip and Pumpkin
Purees, Baby Root Vegetable, Lemon Butter
Sauce and Pomme Laurette

Wine Pairing: Stag's Leap Wine Cellars, Chardon
nay, "Karia", Napa Valley

5oz Beef Tenderloin and Maine Lobster,
Wild Mushroom Risotto, Cilantro Parsnip
Puree, Baby Seasonal Vegetable
Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella
Classico, "Costasera", Veneto, Italy

Build your Own

PLATED SELECTIONS



ated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

Entrées

Herb Marinated Chicken Breast

Honey Glazed Carrots, Creole Spiced Fingerling Potatoes, Mushroom Sauce

Port Salute and Arugula Filled Chicken Breast

Sweet Potato Mousseline, Steamed Broccolini, Chicken Jus

Burgundy Braised Short Rib

White Truffle Grits, Wilted Spinach, Baby Carrots, Natural Jus

Grilled Filet of Beef

Caramelized Onion Jam, Dauphinoise Potatoes, Haricot Verts, Port Wine Sauce

Bone-In Pork Chop

Grit Cake, Haricots Verts, Tomato Ragout, Creole Mustard Sauce

Grilled Atlantic Salmon

Roasted Corn Grits, Broccolini, Leek Cream Sauce

Herb Panko Mahi Mahi

Sweet Plantain Hash, Roasted Carrots, Pineapple Lemon Sauce

Blackened Redfish

Brabant Potatoes, Brussels Sprouts, Crawfish Cream

Seared Gulf Snapper

Crab and Potato Hash, Haricots Verts, Tomato Vinaigrette

Cold Appetizers

Please select one of the following (Appetizer required for four-course dinners)

Pickled Shrimp, Cilantro and Fennel, Herb saint Vinaigrette

Seared Ahi Tuna, Napa Cabbage and Mirliton Slaw, Toasted Cashews, Wasabi Citrus Vinaigrette

Lobster Tail, Chilled Vadouvan Parsnip Puree, Citrus Braised Leek

Bourbon Cured Salmon, Arugula Salad, Creole Mustard Crème Fraîche, Grilled Crostini

Custom Duets

Our chef will pair final sauces based upon protein selections

the following for the entire group

Chocolate Vanilla Mousse,
Feuilletonism Crunch

Mango Chai Petit Gateau, Mango
Coulis

Café au Lait Crème Brûlée, Apricot
Financier, Fresh Berries

Banana Foster Cheesecake, Rum
Caramel Sauce, Banana Tuile

Passion Slice, Passion Diplomat Cream,
Gene Biscuit

White Chocolate Bread Pudding, Rum
Raisin Ice Cream, Vanilla Sesame Tuile

Praline Bread Pudding with Caramel
Sauce, Cinnamon Ice Cream, Sesame
Tuile



Dessert

Burlock Coast Key Lime Pie, Toasted

Meringue, Candied Lime Zest,

Key Lime Tart

Mango Opera

Flourless Chocolate Dessert, Chocolate

Ganache, Vanilla Custard, Coulis Filled

Raspberries, White Chocolate Praline

Dessert Station

Donut wall station & Banana foster

Each Station requires (1)

Chef per 50 guests, \$150 per Chef per hour.

@ \$18 per person



Build your Own Menu

Elegant Hors d'oeuvre (Canape' Offerings)	Fruit selections (100 Pax Minimum)	⋮
Apple Grand Marnier & Goat Cheese	\$9.00	⋮
fruit selections		
Apricot Dried Boursin & Nuts	Apricot Dried	\$9.00 ⋮
fruit selections		
Blue Cheese Granny Smith Apple	\$9.00	⋮
fruit selections		
Brie Caramelized Pear & Almond	\$9.00	⋮
fruit selections		
Dried Fruit Compote with Brie	Dijon Tart	\$9.00 ⋮
fruit selections		
Cherry Tomato Gorgonzola	\$9.00	⋮
Mousse Fig Wrapped in Prosciutto	\$9.00	⋮
fruit selections		

Fig Boursin Fig Stilton Almond
fruit selections

\$9.00



Fresh Fruit Skewer
fruit selections

\$9.00



Melon & Prosciutto Pears with Gorgonzola
fruit selections

\$9.00



Seared Pineapple, Manchego Skewer
fruit selections

\$9.00



Plum Tomato & Mozzarella Crostini
fruit selections

\$9.00



Guava, Cheese & Mint Strawberry filled with Triple Brie Cream
fruit selections

\$9.00



Strawberry Grand Marnier Watermelon Cup with Feta
fruit selections

\$9.00



Bruschetta Olive Tapenade, Goat Cheese

\$9.00



Elegant Hors d'oeuvre (Canape' Offerings) Seafoods selections (100 Pax Minimum)

The Cozy shrimp

Mediterranean Spice, hand-folded in spring roll skin with Siracha tartar sauce

\$12.00



Scallops in bacon

Pan seared scallop wrapped in bacon with lemon aioli sauce

\$12.00



Salmon sate

Asian spice Salmon fillet on a bamboo stick with red curry peanut sauce

\$12.00



Salmon wellington

Delectable fresh salmon seasoned and sautéed with mushrooms hugged by a flaky dough

\$12.00



Lobster wellington

Succulent Maine lobster chunk and sautéed mushroom in Marsala wine sauce

\$15.00



Curry crab lollipop

Penang Curry flavored crab lollipop with pineapple chutney & daikon sprout

\$15.00



The Coconut shrimps

\$12.00



Dusted jumbo coconut shrimp with a mandarin chili sauce

Tuna Tartare in Miso Cones

\$12.00



Fresh tuna marinated in spicy wasabi, ginger, soy sauce and a splash of citrus in miso cones

Hankou Lobster roll

\$15.00



Pan seared New England Split-Top Roll, stuffed with fresh house made Lobster salad

Crab cakes

\$12.00



Pan sear Maryland's Eastern Shore fresh crab blended w/herb & spice topped with Seafair remoulade

Add menu item**Elegant Hors d'oeuvre (Canape' Offerings) Chicken & Duck selections (100 Pax Minimum)****Rumaki**

\$10.00



Chicken Foie gras wrapped in lean bacon

Duck wonton Sous vide duck with Fresh vegetables in a classic wonton & spiced soy dip	\$10.00	⋮
Chicken Fajitas Cancun White meat chipotle chicken, corn, black beans, bell peppers and onions with guacamole dip	\$10.00	⋮
Chicken Sate Ponorogo, grilled marinated chicken satay served in peanut sauce	\$10.00	⋮
Mini Chicken Pot pie Rotisserie chicken pie made from scratch with carrots, peas and celery	\$10.00	⋮
Duck ala Orange Slow roast Duck Peychaud Bitters on a savory dough with sweet orange sauce	\$15.00	⋮
Southwestern Chicken Empanada Stuffed with juicy chicken, black beans, bell peppers, and cheese Save sauce	\$10.00	⋮
Chicken Pecan Pan seared chicken tendons with spiced pecans and honey mustard sauce	\$10.00	⋮

Spicy Asian Chicken Wings lollipop

\$10.00



Fresh Chicken Drumette formed lollipop shape, brine and dry rub with Asian spice & Sambal Glazed

Foie Gras on Gashouse Egg Toast

\$15.00



Goose liver on Gashouse French toast with quail egg, caviar & Unagi Sauce

Add menu item

Elegant Hors d'oeuvre (Canape' Offerings) Vegetarian selections (100 PAX Minimum)



Mediterranean Artichoke

\$9.00



vegetarian selections

Artichoke Bottoms, Feta & Sun-dried Tomato

\$9.00



vegetarian selections

Cyrus Grilled Vegetable

\$9.00



vegetarian selections

Asparagus & Roasted Red Pepper vegetarian selections	\$9.00	⋮
Beet Root Tartines Beets mousseline on Asian Rice Cracker vegetarian selections	\$9.00	⋮
Endives & Nuts vegetarian selections	\$9.00	⋮
Belgium Endive, Roquefort Cheese Mousse Topped with Candied Pecan Glazed Carrots vegetarian selections	\$9.00	⋮
Bruschetta trio's vegetarian selections	\$9.00	⋮
Kobe Caprese Skewers vegetarian selections	\$9.00	⋮
Goat Cheese & Sun-dried Tomato Baguette Goat cheese mousse on crispy tomato baguettes topped with marinated sundried tomato	\$9.00	⋮
European cucumber Canape Cucumber cup with Gorgonzola mousse and toasted Walnut / vegetarian selections	\$9.00	⋮

Hearts of Palm, Roasted Tomato & Asparagus

\$9.00



Marinated hearts of palm with roasted heirloom tomato & asparagus

Add menu item

Gourmet Food Stations Per Person (50 PAX Minimum)



Bruschetta Bar

\$34.00



Prosciutto, Pear and Asiago Salad, Herb Crostini Tuna Tartare, Mustard, Caper, and Lemon Maine Lobster, Citrus Tarragon Mayonnaise, Fennel Pollen

SERRANO FERMIN DE BELLOTA

\$38.00



Alberca, Salamanca, Spain |Using Corta Fiambre Machine from ITALY Olive Oil Roasted garlic, Marinated smear ripe tomato sea salt, Spiced Olives, Shaved Manchego Cheese Rustic Breads, Crisp Baguette, G...

ANTIPASTI DISPLAY

\$39.00



Grilled Peppers, Portobello Mushrooms, Endive, Zucchini, yellow squash, Eggplant, White and Green Asparagus, Yellow and red Tomatoes, Marinated Baby Artichokes, Cipollini Onions, Green, and Black Oliv...

IMPORTED & DOMESTIC ARTISAN CHEESE DISPLAY

\$32.00



Imported and Domestic Artisan Cheeses, Grapes, Dried Fruit, Nuts, Assorted Crackers, and European Breads

ELEGANT SEAFOOD DISPLAY Jumbo Shrimp North Atlantic Oysters on a Half Shell Green Lip Mussels on a Half Shell Jonah Crab Claw Cocktail, Mignonette, Mango Mustard, Brandy Sauces and Lemon Wedges Add Lobster for \$45 per person	\$65.00	⋮
MEAT LOVER MINI STATION Beef Tenderloin, Risotto Fontina Cheese Lamb Chop Lolli's, Apple Mint Jelly with Fennel Slaw Green goddess Lux's Short Ribs, Wild Mushrooms Demi, Blue Cheese & Garlic Marble potato skewers	\$38.00	⋮
SOUTH AMERICA MINI EMPANADAS Chicken Sofrito, Carne Asada, Vegetable Manchego Cheese Accompaniments Cilantro Aioli, Pico de Gallo, Avocado-Tomatillo Sauce	\$28.00	⋮
THE TASTE OF ASIA DIMSUM BAR Beef and Shitake Shumai, Shanghai Potsticker and Chicken Dumpling, Shrimp Har Gow, Fresh Vietnamese Vegetable Spring Roll Accompaniments: Chili Sauce, Soy Vinaigrette *CHINESE PANCAKE STATION (Add \$8	\$28.00	⋮
THE GRAND SLIDERS Kobe Beef Slider, Truffle Scented Chicken Slider, Pulled SUVI BBQ Pork Crab Cake, Mustard Aioli, (Add \$5 Per Person) Accompaniments: Sautéed Mushrooms, Caramelized Onions, Tomatoes Boston Lettuce, Pick...	\$26.00	⋮
CEVICHE BAR Rock Shrimp, Sweet Potato, Sour Orange, Jalapeño Local Snapper, Lime, Aja Amarillo, Avocado Crema, Shaved Onion, Scotch Bonnet, Tomato, Cilantro, Leche de Tigre Accompaniments: Plantain Chips, Choco,	\$30.00	⋮

AHI TUNA POKE BAR

\$39.00



LITTLE CONES™ Cones with Siracha Masala & Poke Seasoned fresh Ahi tuna Old bay Chips Home Fries

Add menu item

Appetizer (30 PAX Minimum)



Maine Lobster "Mac & Cheese"

\$25.00



Maine Lobster "Mac & Cheese" Acini di pepe Pasta, Lobster Cream, Black Truffle Shaving Organic Spinach

Braised Short Rib

\$25.00



3oz Braised Short Rib Celery Root Puree, Black Truffle Nage

Tuna tartare napoleon

\$25.00



Ahi Tuna tartare, Citrus aioli, avocado, Crisp and extra virgin olive oil

Pickled Shrimp Cold Appetizer

\$25.00



Pickled Shrimp, Cilantro and Fennel, Herb saint Vinaigrette

Seared Ahi Tuna Cold Appetizer

\$25.00



Seared Ahi Tuna, Napa Cabbage and Mirliton Slaw, Toasted Cashews, Wasabi Citrus Vinaigrette

Lobster Tails

\$35.00



Lobster Tail, Chilled Vadouvan Parsnip Puree, Citrus Braised Leek

Bourbon Cured Salmon

\$28.00



Bourbon Cured Salmon, Arugula Salad, Creole Mustard Crème Fraiche, Grilled Crostini

Add menu item**Salad (30 PAX Minimum)****Roasted Beet Salad De St. Andre Cheese**

\$20.00



Roasted Beet Salad, St. Andre Cheese, Haricot Vert, Candied Pecans, Banyuls Vinaigrette

Iceberg Wedge Salad

\$20.00



Iceberg Wedge, Blue Cheese Crumbles, Cherry Tomatoes, Crispy Bacon, Buttermilk Ranch Dressing

Baby Arugula Salad

Baby Arugula, Stilton Blue Cheese, Caramelized Walnuts, Pear Julienne, Pickled Shallot, Violet Mustard Vinaigrette

\$20.00

**Farmers Market Salad**

Baby Gems Lettuce, Shaved Tri-Color Carrots, Asparagus, Cherry Tomatoes, Herb Vinaigrette

\$20.00

**"New Style" Caprese Salad Burrata**

Burrata, Heirloom tomatoes, Olive Tapenade, Crouton, Parmesan, Basil, Balsamic Reduction, Basil Oil and Pesto

\$25.00



Add menu item

PLATED ENTREE (30 PAX Minimum)**Charred Diver Scallop and Braised Short Rib**

Seared Scallop and Braised Short Rib, Tomato Chutney, Parsnip and Pumpkin Purees, Baby Root Vegetable, Lemon Butter Sauce, and Pomme Fritée

\$150.00

**Seared Sea bass & Beef Bourguignon**

Seared 7oz Sea bass & 6oz Beef Bourguignon Bell Pepper and Fennel Piperade, Gremolata Sauce, Potato Shoestring

\$150.00



Onion marmalade crusted Beef Tenderloin Onion marmalade crusted 7oz Beef Tenderloin, Confit Heirloom Fingerling Potatoes, Mushroom Ragout	\$130.00	⋮
Beef Tenderloin and Maine Lobster Wild Mushroom Risotto, Cilantro Parsnip Puree, Baby Seasonal VegetableRed Wine Butter Sauce and Bearnaise	\$165.00	⋮
Herb Marinated Chicken Breast Honey Glazed Carrots, Creole Spiced Fingerling Potatoes, Mushroom Sauce	\$120.00	⋮
Port Salute and Arugula Filled Chicken Breast Sweet Potato Mousseline, Steamed Broccolini, Chicken Jus	\$120.00	⋮
Burgundy Braised Short Rib White Truffle Grits, Wilted Spinach, Baby Carrots, Natural Jus	\$130.00	⋮
Filet of Beef Caramelized Onion Jam, Dauphinoise Potatoes, Haricot Verts, Port Wine Sauce	\$140.00	⋮
Bone-In Pork Chop Grit Cake, Haricots Verts, Tomato Ragout, Creole Mustard Sauce	\$120.00	⋮

Grilled Atlantic Salmon

Roasted Corn Grits, Broccolini, Leek Cream Sauce

\$130.00



Piperade Grouper

Bell Pepper and Fennel Piperade, Gremolada Sauce, Potato Shoestring

\$130.00



Onion marmelade crusted Beef Tenderloin

Onion marmelade crusted 7oz BeefTenderloin, Confit Heirloom FingerlingPotatoes, Mushroom Ragout

\$140.00



Seared Gulf Snapper Crab

Snapper topped with Crab and Potato Hash, Haricots Verts, Tomato Vinaigrette

\$140.00



Blackened Redfish

Red Snapper with Brabant Potatoes, Brussels Sprouts, Crawfish Cream

\$130.00



Herb Panko Mahi Mahi

Herb Panko Mahi Mahi with Sweet Plantain Hash, Roasted Carrots, Pineapple Lemon Sauce

\$130.00



Add menu item

Desserts (50 PAX Minimum)



Burlock Coast Key Lime Pie, Toasted

\$25.00



Key lime Pie with Creme Anglaise lemon zest

Mango Opera

\$25.00



Mango Mousse with Miroir Glaze compote

Flourless Chocolate

\$25.00



Flourless Chocolate Bittersweet chocolate chips, heavy cream, eggs, espresso powder, Dutch process

CHOCOLATE & PRALINE TART

\$25.00



Passion Fruit Chantilly, Meringue

RASPBERRY Tartufo

\$25.00



Balsamic Reduction, Raspberry Crème Anglaise

Add menu item

We speak the good food language



Chef
Anthony's
Table

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