

# 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 -

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## 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

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## 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

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## 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

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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

Seared 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

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# 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

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## 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

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## 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 -

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## 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

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## 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

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# 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

### CRÈME BRÛLÉE (GF)

Burnt Sugar | Fresh Berries

### FLOURLESS CHOCOLATE TORTE (GF)

Bourbon Caramel | Espresso Whipped Cream

### BLUEBERRY CRISP

Granola Crumble | Lemon Whipped Cream

### STRAWBERRY SHORTCAKE

Buttermilk Biscuit  
Vanilla Bean 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**

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# BAR SERVICES

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## 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

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## 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

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### 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**