



## Reception Specialties

### Florida Raw Bar

(Minimum of 50 pieces)

Iced Gulf Shrimp	575 per 100 pieces
Cultured Oysters on the Half Shell	525 per 100 pieces
Cocktail Crab Claws	625 per 100 pieces
Served with Lemon, Key West Cocktail and Remoulade Sauce	

### Caviar and Vodka

Beluga Caviar with Toast Points, Capers, Chopped Eggs, Chopped Red Onion Sour Cream and Lemon Assorted Premium Vodkas Presented in an Ice Sculpture	Market Price
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### Smoked Salmon

Twin Sides of Scottish Smoked Salmon Chopped Red Onions, Capers and Chopped Eggs Bagel Chips, Toast Points and Cocktail Breads	600
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### Sushi Display

An Array of Sashimi and Sushi Served with Pickled Ginger, Wasabi Soy Sauce and Rice Vinegar	650 per 100 pieces
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## Reception Specialties, *continued*

Serves 25 people

### **Caribbean Fondue**

Fresh Florida Fruits and Berries, Cubed Pound Cake  
Chocolate Fondue and Powdered Sugar 250

### **Display of Imported and Domestic Cheese**

Garnished with Fresh Fruit and Berries, Assorted Carr's Water Crackers  
French Crusty Bread, Crozzini 325

### **Snacks and Dip**

Potato Chips, Spinach Dip in Country Rye Bread  
Onion Sour Cream Dip, Tortilla Chips, Homemade Pico de Gallo  
Terra Chips and Pretzels 300

### **Crudite Presentation**

An Assortment of Fresh Vegetables and Relishes  
Ranch and Blue Cheese Dip 225

### **Greek Antipasto**

Imported and Domestic sliced Julienne Meats  
Assortment of Cheeses with Roasted Peppers  
Pepperoncini, Olives, Marinated Stuffed Grape Leaves 475

### **Bruschetta**

Traditional Toasted Garlic Bread Drizzled with Olive Oil, Served with  
Sliced Capicola, Sliced Salami, Fresh Mozzarella and Asiago Cheese  
Roasted Red Pepper, Oven Dried Tomato, Kalamata and Nicoise Olives  
Grilled Eggplant 450



## Culinary Action Demonstrations

Minimum of 50 people

### Stir Fry

Stir Fry Chicken or Beef with Oyster Sauce and Broccoli

Young Chow Fried Rice, Spring Rolls

Served with Hot Mustard, Duck and Soy Dipping Sauces 18

### Pasta

Fettuccini, Tortellini and Penne Pasta

Marinara, Alfredo, Basil Pesto Sauce

Choice of Toppings to include:

Fresh Diced Tomatoes, Onions, Peppers, Sliced Mushrooms and Pepperoni 16

### Enhancement

Add Shrimp and Scallops 19

### Fajita

Marinated Chicken or Beef Served with Onions, Tri-Colored Peppers, Mushrooms

Diced Tomatoes, Cheddar Cheese, Sour Cream, Guacamole, Jalapeno Peppers

Fresh Homemade Pico de Gallo and Warm Tortillas 18

### Paella Station

Saffron Rice with Shrimp, Chicken, Chorizo, Mussels, Clams and Calamari

Topped with Sweet Red Pimentos, Green Peas 20

Station Prepared to Order with Attendant 125 each



## Reception Enhancements

Minimum 25 people

### **Wings Over the Caribe**

Original Buffalo Style Wings, Chipotle Citrus Pork Wings

Sweet Chili Barbecue Boneless Wings

Celery and Carrot Sticks, Blue Cheese, Ranch Dressing

9 per person  
(2 pieces per person)

### **Seafood Taco Bar**

Build Your Own Taco

Tequila Lime Grouper, Cumin Chili Shrimp

Soft Flour Tortilla, Pico de Gallo, Cilantro Lemon Slaw

Guacamole, Sour Cream

13 per person  
(2 pieces per person)

### **Potato Skin Bar**

Build Your Own Potato

Chili Con Carne, Pulled Barbecue Pork,

Bacon Bits, Cheddar Cheese, Sour Cream, Chives

11 per person  
(2 pieces per person)

### **Empanada Bar**

Choice of two of the following:

Corn: Chicken Sofrito, Black Bean, Shrimp Chipotle

Flour: Carne Asada, Chorizo, Guava Cheese

Mojo Paprika Mayonnaise, Pico de Gallo

12 per person  
(2 pieces per person)



## Reception Enhancements, *continued*

### **Ice Cream Of Your Life**

Experience our Liquid Nitrogen Ice Cream Bar  
(As the mouth watering dessert is made before your eyes)

Select Three Flavors and Six Toppings from below:

#### **Ice Cream**

Madagascar Vanilla, European Chocolate, Sweet Cream Caramel, Peanut Butter and Praline Ice Cream

#### **Gelato**

Tropical Banana, Strawberry Fields, Pistachio, Cappuccino and Mint Chocolate Chips

#### **Sorbet**

Lemon, Watermelon, Orange, Cranberry and Pomegranate

#### **Toppings**

Crushed Oreo, Butterfinger Pieces, Cookie Dough, Mini M&M's  
Heath Bar Crunch, Mini Marshmallow, Shaved coconut  
Chocolate or Rainbow Sprinkles, Ghirardelli Milk or  
White Chocolate Chips, Brownie Pieces, Marshmallow Fluff 12 per person

#### **Enhancements**

Bananas Foster and Cherries Jubilee Served over Vanilla Ice Cream 16 per person

Minimum 150 people Attendant Included

\*\*Price based on 2 hour event\*\*



## Receptions

### Carving Stations

#### Country Style Honey Glazed Ham

Florida Orange Blossom Honey, Brown Sugar, Aged Balsamic Vinegar Glaze  
 Country Style Biscuits 450  
 (Serves 75 people)

#### Roasted Prime Rib of Beef

Fresh Rosemary, Oregano, Kosher Salt, Slow Roasted Prime Rib, Au Jus  
 Horseradish Cream, Yorkshire Pudding 550  
 (Serves 40 people)

#### Roasted Pork Loin

Sour Orange Mojo and Turmeric Marinated, Red Currant Sauce  
 Sweet Media Noche Rolls 475  
 (Serves 30 people)

#### Rotisserie Style Turkey

Rotisserie Style Spice Rubbed and Citrus stuffed Tom Turkey  
 Cranberry Mayonnaise Sauce and Assorted Artisan Mini Rolls 425  
 (Serves 40 people)

#### Pepper Crusted New York Sirloin Strip

Coarse Ground Pepper, Kosher Salt Crusted New York Strip  
 Bordelaise Sauce with an Assortment of Artisan Mini Rolls Market Price  
 (Serves 40 people)

#### Au Poivre Tenderloin of Beef

Three Peppercorn, Smokey Sea Salt Crusted Au Poivre Tenderloin of Beef  
 Béarnaise Sauce, Assorted Artisan Mini Rolls 650  
 (Serves 30 people)

#### Steamship Round of Beef

Garlic Cumin Chili Dusted, Fajita Seasoning Steamship Round, Au Jus  
 Whole Ground Mustard, Horseradish, Mayonnaise, Assorted Artisan Mini Rolls 875  
 (Serves 130 people)

Carver Fee 125



Receptions, *continued*

**Cold Canapés**

**Seafood**

Seared Sesame Crusted Ahi Tuna, Cucumber Round, Wakame Salad, Ginger Soy Glaze  
Fruit di Mare Lobster, Scallops and Shrimp Terrine, Sweet Brioche Toast Point, Crème  
Fraiche, White Fish Caviar

Belgium Endive Spear, Hickory Smoked Salmon, Mini Salad

Golden Poached Shrimp Stuffed with Almond Cream, Kumquat Segment, Fresh Cilantro  
Saffron Potato Cup, Coconut Curried Sea Scallop, Cucumber Fan

Sock Eye Salmon Roulade, Chive Cream, Pumpnickel Toast Point, American Caviar

Spanish Mini Sardines, Roasted Red Pepper, Grilled Artichoke Ratatouille Tartlets,

Caper Berries 7 each

**Poultry and Meat**

Wagu Beef and Yorkshire Pudding, Purple Horseradish Cream

Curry Chicken and Pineapple Roulade, Crème Fraiche, Golden Raisin Compote

Chipotle Chicken Salad in Bouche, Spicy Candied Walnuts

Smoked Breast of Duck, Blood Orange Glaze, Focaccia Flat

Potato Knish, Roasted Apricot Glazed Pork 6 each

**Vegetarian**

Pepper and Pistachio Crusted Goat Cheese, Caramelized Figs, Chiabata Toast

Yellow Patty Pan Squash, Mushroom Confit

Roasted Red Pepper Hummus Tartlet, Kalamata Olive Tapenade, Goat Cheese,  
Caramelized Golden Beets

Brie Cheese, Mango Cream, Duet of Wild Berries

Ciabatta Hard Crusted Buttered Crouton, Fresh Mozzarella, Organic Zebra Tomato, Basil Oil

Peppercorn Crusted Boursin Cheese Stuffed English Cucumber, Fresh Basil Cream Fraiche

Tri Colored Lentils and Sweet Corn Citrus Salad, Flakey Filo Cup

Forestiere Yellow Corn Polenta, Grilled Haricot Vert Tips, Organic Tear Drop Tomato,

Balsamic Cream 5 each



Receptions, *continued*

**Hot Canapés**

**Seafood**

- Conch Fritters with Key Lime Remoulade Sauce
- Scallops Wrapped in Smokey Bacon
- Oysters Rockefeller, Pernod Scented Hollandaise Sauce
- Coconut Shrimp with Tropical Fruit Curry Chutney
- Mini Crab Cake, Whole Grain Mustard Butter Sauce

7 each

**Poultry and Meat**

- Mini Reubens wrapped in Puff Pastry, Russian Dressing
- Baby Back Ribs, Honey Garlic Glaze
- Chicken Wings, Louisiana Hot Sauce, Blue Cheese Dressing
- Beef Teriyaki Ginger Lime Glaze
- Premium All Beef Meat Balls, Sweet and Sour Sauce
- Pot Stickers, Hoisin Balsamic Sauce
- Mini Beef Empanadas, Mango Chili Salsa
- Grilled Citrus Marinated Chicken Tenderloins
- Jerk Spiced Crusted Chicken Kabob
- Ropa Vieja Quesadillas with Sour Cream and Pico de Gallo

5 each

**Vegetarian**

- Mini Quiche, Pancetta, Onion, Gruyere Cheese
- Vegetable Spring Rolls, Plum Duck Sauce
- Stuffed Mushrooms, Boursin Cheese, Baby Spinach Stuffing
- Fried Ravioli, Roasted Roma Tomato Marinara Sauce
- Spinach Pie, Feta Cheese Wrapped in Phyllo Dough

6 each





## Reception Packages

### Hors d'euvres Combinations

Designed specifically for one hour receptions.

Based on seven (7) pieces per person.

Per person with a minimum of 50 people.

#### Sierra

Assorted Canapés, Spicy Sausage Stuffed Mushrooms

Mini Quiche, Mini Reubens, Scallops Wrapped in Bacon

Spring Rolls and Duck Sauce 35

#### Palm

Fresh Vegetable Crudités and Dip

Conch Fritters, Key Lime Remoulade

Coconut Shrimp, Tropical Chutney

Boneless Chicken Tenders, Blue Cheese Dressing

Beef Teriyaki

Fried Ravioli, Marinara Sauce

Pot Stickers, Hoisin Balsamic Sauce 39

#### Caribbean

Domestic and Imported Cheese, Fruit Garnish, Sliced Breads and Crackers

Iced Gulf Shrimp and Cultured Oysters on the Half Shell, Cocktail Sauce

Mignonette, Lemon

Mini Crab Cakes, Honey Dijon Sauce

Baby Back Ribs

Grilled Baby Lamb Chops, Cilantro Concasse

Ropa Vieja Quesadillas, Sour Cream and Pico de Gallo 42