

COCKTAIL RECEPTION

OUR BUILD YOUR OWN BUFFET MENU ALLOWS YOU TO PERSONALIZE YOUR MENU SELECTION TO BEST ACCOMMODATE YOUR PARTY NEEDS.

EACH APPETIZER IS SPECIALLY PREPARED & SERVED BUFFET STYLE.

30 GUEST MINIMUM

APPETIZERS

APPETIZERS CAN BE SERVED PASSED OR BUFFET STYLE

CHOOSE FOUR [4] ITEMS FOR \$35 PER PERSON • ADD AN ADDITIONAL ITEM FOR \$8 PER PERSON

SPINACH & ARTICHOKE DIP

BACON, SOUR CREAM, RED ONIONS
& TORTILLA CHIPS

CRISPY BRUSSEL SPROUTS

HONEY GARLIC SAUCE

MEATBALL MARINARA

PARMESAN & BASIL

CRISPY BUFFALO SHRIMP

GREEN ONION & BLUE CHEESE DRESSING
ADD \$4 PER PERSON

COCONUT SHRIMP

SWEET THAI CHILI SAUCE
ADD \$4 PER PERSON

LOBSTER MAC & CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER,
PARMESAN CHEESE & HERB BUTTER PANKO
ADD \$10 PER PERSON

SHRIMP COCKTAIL

COCKTAIL SAUCE & LEMON
ADD \$4 PER PERSON

VEGETABLE SPRING ROLLS

SWEET THAI CHILI SAUCE

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE. SERVED WITH CELERY,
CARROTS & BLUE CHEESE

MAC & CHEESE

WHITE CHEDDAR

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

CAPRESE SALAD

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL,
OLIVE OIL & BALSAMIC GLAZE
ADD \$2 PER PERSON

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES
ADD \$3 PER PERSON

MIDNIGHT CUBAN SLIDERS

CUBAN ROASTED PORK, BLACK FOREST HAM, SWISS CHEESE,
PICKLES & DIJON MAYONNAISE ON GRILLED MEDIANOCHE BREAD
ADD \$3 PER PERSON

PLATTERS SERVES 30 GUESTS

EAST COAST OYSTERS*

COCKTAIL SAUCE, MIGNONETTE & HORSERADISH
MP

SMOKED FISH DIP

PAPRIKA & JALAPEÑOS. SERVED WITH CELERY & TORTILLA CHIPS
\$175 PER ORDER

SESAME SEARED AHI TUNA*

SLICED. TOASTED ALMONDS, GRAPE TOMATOES,
ARUGULA & POLYNESIAN SAUCE
\$225 PER ORDER

SEASONAL VEGETABLE PLATTER

RANCH
\$100 PER ORDER

ASSORTED CHEESE & CRACKERS

\$125 PER ORDER

SEASONAL FRUIT PLATTER

\$100 PER ORDER

COOKIES & BROWNIE PLATTER

\$125 PER ORDER

*NOTICE: consumer information, there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. All food and beverage pricing & availability are subject to change depending on market availability.