



## **Culinary Memories & Gastronomical Adventures**

### **BUTLERED HORS D'OEUVRES**

#### Hot Selections

Pulled Pork and Monterey Jack Quesadillas  
Crispy Crabcakes with Spicy Mayonnaise  
Crab Fritters with Cilantro and Orange Mayonnaise  
Chicken Sate with Peanut Sauce  
Churrasco Skewers with Onion Mojo  
Sugarcane Skewered Chicken with Jalapeño Pesto  
Ceviche Taco with Toasted Corn  
Pork Spring Rolls with Plum Sauce  
Smoked Salmon and Pesto Croquettes  
Mini Hamburgers with Gorgonzola and Onions  
Wild Mushroom and Rosemary Brochettes  
Crispy Calamari with Jalapeno and Tomato Dip  
Tempura Shrimp with Wasabi and Soy Mayonnaise  
Seafood Eggroll with Sake Soy Sauce  
Crisp Tostones with Pork Masitas

*\$5 per piece — We recommend 6 pieces per person, per hour*

### **BUTLERED HORS D'OEUVRES**

#### Cold Selections

Smoked Salmon Roulades with Avocado and Caper Cream  
Tuna Tartar in Crisp Tortilla and Tomatillo Sauce  
Goat Cheese and Pappadew Peppers  
Local Fresh Seafood Ceviche  
Steak Tartar on Malanga Chips with Chipotle and Dijon Dressing  
Fresh Oysters on the Half Shell with Tomatillo Cocktail Sauce  
New Potatoes Stuffed with Blue Cheese and Chives  
Arepas with Crème Fraiche and Caviar

*\$5 per piece — We recommend 6 pieces per person, per hour*

**DISPLAYED HORS D'OEUVRES**

*Based on One Hour of Service*

**DELUXE CRUDITÉS DISPLAY**

*Arranged Fresh Vegetables  
with Assorted Dips*

*\$10 per person*

**IMPORTED AND DOMESTIC CHEESE DISPLAY**

*Assorted Cheeses from around the World  
with Homemade Breads, Water Crackers, and Fresh Fruit Garnish*

*\$15 per person*

**DELUXE ANTIPASTO DISPLAY**

*Sliced Imported Deli Meats  
(Ham, Genoa Salami, Cappicola, Mortadella and Prosciutto di Parma)*

*Fresh Boconccini Mozzarella*

*Roasted Red and Yellow Peppers*

*Grilled Asparagus*

*Sliced Grana and Provolone*

*Assorted Marinated Olives*

*\$25 per person*

**GRILLED SKEWERS**

*Assorted Marinated Seafood and Meats with Floridian Spices*

*Meats \$8 per skewer*

*Seafood \$10 per skewer*

**Three Course Menu**  
***\$100 per person***

**First Course**  
*choice of one*

**Island Sushi Roll**

*Key West shrimp or conch, avocado Ceviche, Pickled tomato, aioli criollo, plantain crunch*

**Fresh Local Ceviche**

*Bermuda onion, garlic, jalapeño, ginger, tomato, lime, cilantro, yucca chips*

**Steak Empanadas**

*Chihuahua cheese fondue, gherkins & olives*

**Shrimp & Corn Fritters**

*Micro herb salad, grilled onion crème fraîche*

**Baby Greens Salad**

*Cucumber, tomato, Belgian endive, gaufrette potatoes  
choice of dressing: cilantro ranch, strawberry balsamic, pear vinaigrette*

**Caesar Salad**

*Hearts of romaine, aged parmesan cheese, tomato escabeche, seasoned croutons*

**Broccoli & Cheese Soup**

*Extra virgin olive oil, pancetta croutons*

**Cauliflower Parmesan Bisque**

*Fresh chervil*

*...add a second course for \$15 per person*

**Main Course**

*choice of two*

**Mahi Mahi**

*Boniato & herb mash, cilantro corn relish, double chicken lime reduction*

**Key West Shrimp**

*Saffron creamed potatoes, niçoise olive & piquillo pepper mojo, aioli criollo*

**Slow Roasted Herb Chicken**

*Aged white cheddar, cheesy mac, spinach crumbs, roasted thyme jus*

**Filet of Pork**

*Chipotle BBQ, white polenta, caramelized onion & sherry reduction*

**Grilled Churrasco**

*black bean risotto, manchego cheese, plantain crisps, chimichurri*

**Rocoto “Flatiron” Steak**

*Yucca puree, beefsteak tomato, lime, olive oil, sofrito demi*

**Dessert Selections**

*choice of one*

**Key Lime Pie**

*Cashew crusted with vanilla bean whipped cream*

**Guava Cheesecake**

*Almond shortbread crust and coconut tuile*

**Flourless Chocolate Cake**

*Vanilla ice cream and candied pistachios*

**Island Flan**

*Coconut custard caramel sauce and tropical fruit compote*

**Selection of Gelatos or Sorbets**

*With seasonal fruits*

**A Wedding Cake in the Flavor of your Choice**

*(Custom decorations such as edible sea shells or fresh flowers in your floral theme are available for an additional charge)*

**Three Course Menu**  
*We proudly offer at \$125 per person*

**First Course**  
*choice of one*

**Fiji Prawn Sushi Roll**

*Avocado relish, queso fresco, roasted tomato salsa, crema de limon, shallot crisps*

**Yellowtail Snapper Tiradito**

*Red onion, cilantro, mojo amarillo, extra virgin olive oil*

**Jumbo Lump Crab Cake**

*Heart of palm ceviche, poblano pepper crème fraîche*

**Berkshire Pork “Carnitas”**

*Onion mojo, wilted spinach, queso blanco, plantain chips, chimichurri Argentino*

**Singapore Beef Dumplings**

*Red bell pepper consommé, coconut pearls, Thai basil*

**Beef Tenderloin Tips**

*Gorgonzola cheese fondue & demi glaze*

**Spinach Salad**

*Artichokes, Belgian endive, pickled onions, mushroom ceviche, pink peppercorn vinaigrette*

**Baby Greens**

*Membrillo, manchego, papaya, toasted cashews, olive oil crostini, sherry vinaigrette*

**Island Caesar**

*Murcia cheese, chimichurri tomatoes, tostones, & Boquerón lemon dressing*

**Roasted Shallot & Bourbon Soup**

*Gruyere cheese croutons, smoked paprika, parsley*

**Coconut Conch Chowder**

*Fresh cilantro & toasted garlic*

**Yellow Tomato Gazpacho**

*Bleu crab or shrimp, extra virgin olive oil*

*...add a second course for \$15 per person*

**Main Course**

*choice of two*

**Crispy Yellowtail Snapper**

*Sautéed spinach, tomato escabeche, key lime creamed potato, chipotle crème fraîche*

**King Salmon**

*Roasted garlic, creamed malanga, grape tomatoes, rustic basil pesto, crispy leeks*

**Chimichurri Grilled Tuna**

*Boniatto puree, habanera pepper sofrito, jicama salsa, key lime crème fraîche*

**Chile Rubbed Organic Chicken**

*Shrimp & mushroom tamale, cilantro lime foam, rocoto pepper chicken jus*

**Berkshire Pork Tenderloin & Belly**

*Plantain “mofongo”, organic watercress, fresno peppers, caldo criollo*

**Barolo Braised Lamb Shank**

*Tomato gravy, fried polenta, & fresh basil*

**Prime Santa Rosa Steak**

*Bermuda onion escabeche, yucca steak fries & island steak sauce*

**Sirloin “Filet Mignon”**

*Béarnaise, fingerling potato medley, spinach coulis, peppercorn demi glaze*

**Rosemary Braised Short Ribs**

*Aged white cheddar, creamed potatoes, mushrooms, crispy shallots*

**Dessert Selections**

*choice of one*

**Key Lime Pie**

*Cashew crusted with vanilla bean whipped cream*

**Guava Cheesecake**

*Almond shortbread crust and coconut tuile*

**Flourless Chocolate Cake**

*Vanilla ice cream and candied pistachios*

**Island Flan**

*Coconut custard caramel sauce and tropical fruit compote*

**Selection of Gelatos or Sorbets**

*with seasonal fruits*

**A Wedding Cake in the Flavor of your Choice**

*(Custom decorations such as edible sea shells or fresh flowers in your floral theme are additional charges)*

**Four Course Menu**  
*We proudly offer at \$145 per person*

**First Course**  
*choice of one*

**Surf & Turf Sushi Roll**

*Lobster, ribeye steak, rice wine carrots, grilled asparagus, Tokyo mayo, ginger crunch, sake soy sauce*

**Grilled Octopus**

*Hearts of palm, shallots, mandarin sections, cilantro, frisee*

**Lobster Stuffed Tostones**

*White wine, onions, peppers, garlic, peppers, tomatoes*

**Seared Diver Scallop**

*Potato foam, poached quail egg, caviar, and crispy serrano*

**Kobe Beef Carpaccio**

*Organic mâche, onion mojo, queso fresco, caper berry confit, chimichurri argentino, y “pan con ajo”*

**Tuna & Oyster Sashimi**

*Daikon, watermelon, Fresno peppers, crispy soppressata, fingerlime caviar, sake soy sauce*

**Colorado Lamb Tartar**

*Truffles, mustard oil, tarragon, sweet garlic, sourdough toast*

**Seared Hudson Valley Foie Gras**

*Tropical fruit compote, red chile preserve, mandarin honey phyllo crisp, tamari vinaigrette*

**Foie Gras au “Torchon”**

*Creole onion marmalade, French baguette, salted pistachios*

**Second Course**

*choice of two*

**Artichoke Salad**

*Shrimp & lobster crostini, melted baby tomatoes, smoked caviar, preserved lemon vinaigrette*

**Jumbo Lump Crab Salad**

*Belgian endive, granny smith apples, manchego cheese, parsley, pommery mustard dressing*

**Lobster Escabeche**

*Herb salad, malanga, niçoise olives, piquillo peppers, saffron mojo, fried chorizo*

**Organic Greens**

*Guava, queso de hoja, pickled pearl onions, crisp pear chip, passion fruit vinaigrette*

**Baby Romaine**

*Mini apples, spiced walnuts, & creamy roaring 40's bleu cheese dressing*

**Creamy Artichoke Bisque**

*Parsley & truffle salad*

**Fresh Tomato Soup**

*Lemon cheese puff & extra virgin olive oil*

**Coconut Lobster Bisque**

*Lime crème fraîche & ginger oil*

**Poblano Venison & Potato Soup**

*Pickled chile relish*

**San Juan plantain Soup**

*Crispy rock shrimp, queso fresco, cilantro plush*

## **Main Course**

*choice of two*

### **Black Grouper**

*Roasted cauliflower, preserved lemon, applewood smoked bacon, onion mojo, French pea coulis*

### **Hogfish “al ajillo”**

*Malanga, boniato, and yuca hash; chorizo, quail eggs, chives*

### **Dover Sole “Meurnier”**

*Artichokes, capers, lemons, brown butter, spinach creamed potatoes*

### **Lobster Sofrito**

*Sweet corn & potato risotto, mascarpone cheese, yucca crisps*

### **Chilean Prawns**

*Coconut lime risotto, red basil jus, micro herb salad*

### **Filet Mignon**

*Stilton bleu cheese potato croquette, French green beans, braised shallots*

### **Garlic Crusted N.Y. Strip**

*Tostones, crab salad, aioli criollo, asparagus escabeche, chimichurri*

### **Veal Osso Bucco**

*Potato gnocchi, tomato gravy, mushrooms, buffalo mozzarella, parsley*

### **Rack of Lamb**

*Potato gratin, goat cheese toast, candied carrots & tarragon mustard jus*

### **Moullard Duck breast**

*Root vegetable puree, mushroom empanada, braised nappa cabbage, hoisin glaze*

## **Dessert Selections**

*choice of one*

### **Key Lime Pie**

*Cashew crusted with vanilla bean whipped cream*

### **Guava Cheesecake**

*Almond shortbread crust and coconut tuile*

### **Flourless Chocolate Cake**

*Vanilla ice cream and candied pistachios*

### **Island Flan**

*Coconut custard caramel sauce and tropical fruit compote*

### **Selection of Gelatos or Sorbets**

*With seasonal fruits*

### **A Wedding Cake in the Flavor of your Choice**

*(Custom decorations such as edible sea shells or fresh flowers in your floral theme are offered at an additional charge)*

**Chef's Wedding Buffet Menus**  
**Tropical Caribbean Island Fare**

**Plated Appetizer**

*choice of one ... served at the table*

**Steak Empanadas**

*Yellow tomato salad & aioli criollo*

**Shrimp & Scallop Empanadas**

*Grilled romaine, saffron aioli, micro cilantro*

**Mixed Empanadas**

*One of each from the above*

**Mahi Mahi Ceviche**

*Red onion, garlic, ginger, tomato, jalapeño, cilantro, lime, corn nuts*

**Conch Fritters**

*Heart of palm relish & charred onion lime crème fraîche*

**Avocado Salad**

*Queso fresco, fresno peppers, key lime sections, tomato salsa, extra virgin olive oil*

**Sancocho**

*Beef & root vegetable stew*

*...The plated appetizer can be replaced with four pieces of hors d'oeuvres per person*

## **Buffet**

### **Organics Greens**

*Manchego cheese, membrillo, pickled pearl onions, spiced almonds & olive oil croutons*

### **Crisp Hearts of Romaine**

*Roasted tomatoes, Creole onions, big capers, cilantro, plantain chips & sherry vinaigrette*

### **Adobo Grilled Chicken**

*Organic chicken marinated with chef's own homemade adobo, onion mojo & cilantro*

### **Roast Leg of Pork**

*Slow cooked in the Caribbean style with cuerito (crispy skin)*

### **Mojo Marinated Mahi Mahi**

*Cuban style mojo with roasted garlic and herbs...served with lemon aioli*

### **Black Bean Risotto**

*Cumin, cilantro, manchego cheese & scallions*

### **Smothered Potatoes**

*Comfit peanut potatoes, shallots, garlic, smoked paprika & spinach*

### **Sweet Plantain Tentación or Tostones with Mojo**

*Ripe plantains in cinnamon glaze...or green plantains twice cooked with mojo de ajo (garlic dip)*

### **Arroz a la Jardinera**

*Saffron rice pilaf, onions, garlic, peppers, olives, green beans & olive oil*

### **Grilled Asparagus**

*Fresh lime, olive oil, & sea salt*

### **Churros**

*Cinnamon sugar & dulce de leche caramel sauce*

*...basket of fresh baked rolls & breads...butter or olive oil*

## **Dessert Buffet**

*Assortment of Cakes, Pies and Individual Pastries*

*(Note: Wedding Cake can be served instead of Dessert Buffet upon request. Custom decorations such as edible sea shells or flowers in your floral theme are available at an additional charge)*

**Price...130.00 pp**

## **La Belle Française**

### **Plated Appetizer**

*choice of one...served at the table*

#### **Steak Tartar**

*Shallots, capers, Tabasco, lemon, cracked pepper, grilled brioche, quail egg*

#### **Seared Scallops**

*Creamed sweet potatoes, ginger butter, & micro greens*

#### **Crab & Fennel Gratin**

*Applewood smoked bacon, chervil & hollandaise glaçage*

#### **Seared Tuna Nicoise**

*Fingerling potatoes, haricots vert, niçoise olives, quail eggs*

#### **Escargots Bourgogne**

*Shallots, garlic, fresh thyme, butter, lemon, breadcrumbs, parsley*

#### **Vichyssoise**

*Whipped crème fraîche, caviar, chives*

#### **Lobster Bisque**

*Crème de cognac and chervil*

*...the plated appetizer can be replaced with four pieces of hors d'oeuvres per person*

## **Buffet**

### **Organic Greens**

*Shaved shallots, peeled tomatoes, fennel, country pate, creamy goat cheese dressing & French baguette chips*

### **Spinach, Carrots, & Frisee**

*Thin sliced beets, toasted pistachios, fromâge blanc & citrus vinaigrette*

### **Organic Chicken Française**

*Herb marinated chicken paillard with orange thyme sauce*

### **Black Grouper Meunière**

*Lemon, parsley & brown butter*

### **Steak au Poivre**

*Beef tenderloin, black & white cracked pepper & béarnaise sauce*

### **Ratatouille & Dumplings**

*Red onions, zucchini, eggplant, carrots, tomatoes, roasted garlic, fresh thyme & ginger potato dumplings*

### **Potato Gratin**

*Onions, garlic, cream, herbs, three cheeses & parsley*

### **Candied Carrots & Green Beans**

*Shallots & green pea shoots*

### **Provençale Tomatoes**

*Sweet garlic, sage, spinach, Beaufort cheese, breadcrumbs & olive oil*

### **Artichoke Creamed Potatoes**

*Truffle oil & chives*

### **Apple Beignets**

*Confection sugar, bailey's white chocolate fondue*

*...basket of fresh baked rolls & breads...butter or olive oil*

## **Dessert Buffet**

*Assortment of Cakes, Pies and Individual Pastries*

*(Note: Wedding Cake can be served instead of Dessert Buffet upon request.*

*Custom decorations such as edible sea shells or flowers in your floral theme are available at an additional charge)*

**Price...130.00 pp**

## **Appetito Italiano**

### **Plated Appetizer**

*choice of one...served at the table*

#### **Grilled Octopus**

*Baby arugula, caciotta cheese, lemon, caper berry confit & olive oil*

#### **Buffala Mozzarella & Tomato Salad**

*Fresh basil & 10 year old balsamic vinegar*

#### **Polpette di Carne**

*Kobe beef meatballs, tomato gravy, pancetta, & truffled pecorino*

#### **Prosciutto e Melone**

*Bibb lettuce, dried figs, Saba*

#### **Calamari Fritto**

*Lemon aioli, crisp capers, micro herbs*

#### **Artichokes, Oranges, & Fennel**

*Cured pine nuts, tiny arugula, olive oil*

#### **Italian Wedding Soup**

*Toasted garlic, fresh herbs, ditallini pasta*

*...the plated appetizer can be replaced with four pieces of hors d'oeuvres per person*

## **Buffet**

### **Organic Greens**

*Apples, walnuts, grilled radicchio, gorgonzola cheese.  
Served with creamy balsamic dressing or herb garlic vinaigrette*

### **Caesar Salad**

*Crisp romaine lettuce, white anchovies, baby tomatoes, parmeggiano regianno, seasoned croutons, Caesar dressing*

### **Organic Chicken Cacciatore**

*Onions, garlic, plum tomatoes, mushrooms, spinach, red wine, fresh oregano*

### **Monkfish Picatta**

*Shallots, basil, capers, white wine, lemon, butter, parsley*

### **Rosemary Braised Short Ribs**

*Tomato gravy, Fontina cheese, fried pearl onions*

### **Baked Eggplant Parmeggiana**

*Country style tomato gravy, buffala mozzarella, caciotta al tartufo, parmeggiano regianno*

### **Ricotta Potato Gnocchi**

*Pancetta, sage, brown butter, asiago crumbs*

### **Jumbo Fluted Mushrooms**

*Lemon, thyme, olive oil, brioche croutons*

### **Pasta Primavera**

*Farfalline pasta, zucchini, tomatoes, olives, spinach, fennel, basil*

### **Zeppole**

*Honey powder & chocolate...tuaca dipping sauce*

*...basket of fresh baked rolls & breads...butter or olive oil*

## **Dessert Buffet**

*Assortment of Cakes, Pies and Individual Pastries*

*(Note: Wedding Cake can be served instead of Dessert Buffet upon request. Custom decorations such as edible sea shells or flowers in your floral theme are available at an additional charge)*

**Price...130.00 pp**

## **The “Extra” Works**

### **Caviar Station**

**Hackleback...\$80.00 per ounce**

**Italian Ossetra...\$185.00 per ounce**

*Traditional caviar service with condiments, toast points, & mini blinis*

### **Sushi Boat**

*8 pieces per roll*

*\$20.00 rolls...*

### **Floridian**

*Tuna, cucumber & orange*

### **SoBe**

*Green & white asparagus, vegetable escabeche, plum soy sauce*

### **Kama Kama**

*Avocado, cream cheese, onion crunch & salmon roe*

### **LPI Sunset**

*Duck comfit, smoked bacon, pickled daikon & carrots*

*\$30.00 rolls...*

### **The Conch Republic**

*Crispy fried conch, cascabel pepper tartar sauce*

### **Spicy Tuna & Oyster**

*Wasabi tobikko, sea salt & vinegar chips, micro celery*

### **Surf & Turf**

*Lobster & ribeye, queso fresco, black bean relish, roasted tomato salsa,  
Avocado ceviche & crema de limon*

### **Chef Alex’s Roll**

*Jumbo lump crab, fried pancetta, spinach, aioli criollo, plantain crunch & micro celery*

**Carving Station (based on 40 ppl)...\$125.00 for our carving chef**

**Suckling Pig...\$350.00**

**C.A.B. Prime Rib...\$445.00**

**Colorado Leg of Lamb...\$475.00**

**Prime Rib of Buffalo...\$600.00**

**Swordfish Loin...\$800.00**