

3 Course Dinner Menu Sample



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Event Date

FIRST COURSE (CHOICE)

Caesar Salad

whole leaf romaine, parmesan tuile, herbed asiago croutons, shaved parmesan

Classic Wedge Salad

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

Roasted Poblano Bisque

cilantro crème fraiche, black bean-corn salsa

Soup du Jour

fresh herbs

MAIN COURSE (CHOICE)

Local Grouper

orzo with sweet corn, grape tomato, edamame & vidalia, sautéed spinach, tomato-mustard seed jam, basil pesto

Mesquite Grilled Beef Tenderloin

whipped potatoes, sautéed baby spinach, caramelized cipolini, red wine demi

Shrimp Fettuccini

sautéed Mayport shrimp, grape tomatoes, asparagus, crimini mushrooms, artichoke hearts, cipolini, basil - parmesan cream sauce, fresh basil & shredded parmesan

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, asparagus, whipped potato, mushroom marsala pan sauce

DESSERT (CHOICE)

Midnight Velvet Mousse Cake

Ganacha cake crust, dark chocolate mousse, chocolate shavings, raspberry coulis, fresh berries

“Tortuga” Bread Pudding

Hawaiian sweet roll & croissant bread pudding, coconut custard, orange caramel, Tortuga Gold Rum sauce, vanilla ice cream

Vanilla Crème Brulee

Madagascar vanilla bean, fresh berries

3 Course Dinner Menu plus Hand Pass Hors d'Oeuvres Sample



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Event Date

HAND PASSED HORS D'OEUVRES

Duck Confit Spring Rolls with asian vegetables and citrus ponzu
Seared Ahi Tuna on crispy wonton with soy caramel and ginger aioli
Purple Haze Goat Cheese Mousse, tomato-mustard seed jam, balsamic caviar, filo cup

SOUPS AND SALADS (CHOICE)

Caesar Salad

whole leaf romaine, parmesan tuile, herbed asiago croutons, shaved parmesan

Classic Wedge

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

Roasted Poblano Bisque

cilantro crème fraiche, black bean-corn salsa

Soup du Jour

garnish

ENTREES (CHOICE)

Local Black Grouper

*orzo with sweet corn, grape tomato, edamame & vidalia,
sautéed spinach, tomato-mustard seed jam, basil pesto*

Mesquite Grilled Beef Tenderloin

*whipped potatoes, sautéed baby spinach,
caramelized cipolini, red wine demi*

Shrimp Fettuccini

*sautéed Mayport shrimp, grape tomatoes, asparagus, crimini mushrooms,
artichoke hearts, cipolini, basil - parmesan cream sauce, fresh basil & shredded parmesan*

Goat Cheese Chicken Saltimbocca

*organic chicken breast, smoked prosciutto, fresh sage,
asparagus, whipped potato, mushroom marsala pan sauce*

DESSERT (CHOICE)

Midnight Velvet Mousse Cake

*Ganacha cake crust, dark chocolate mousse,
chocolate shavings, raspberry coulis, fresh berries*

"Tortuga" Bread Pudding

*Hawaiian sweet roll & croissant bread pudding, coconut custard,
orange caramel, Tortuga Gold Rum sauce, vanilla ice cream*

Vanilla Crème Brulee

Madagascar vanilla bean, fresh berries

4 Course Dinner Menu Sample



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Event Date

APPETIZERS (CHOICE)

Duck Confit Spring Rolls

house made duck confit, Asian vegetables, citrus - lime ponzu dipping sauce, sriracha

Tuna & Avocado Tartare

Ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons

Smoked Salmon Bruchetta

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vin, crispy capers

SOUPS AND SALADS (CHOICE)

Caesar Salad

whole leaf romaine, parmesan tuile, herbed asiago croutons, shaved parmesan

Classic Wedge

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

Roasted Poblano Bisque

cilantro crème fraiche, black bean-corn salsa

Soup du Jour

fresh herbs

ENTREES (CHOICE)

Black Grouper

orzo with sweet corn, grape tomato, edamame & vidalia, sautéed spinach, tomato-mustard seed jam, basil pesto

Mesquite Grilled Beef Tenderloin

whipped potatoes, sautéed baby spinach, caramelized cippolini, red wine demi

Shrimp Fettuccini

sautéed Mayport shrimp, grape tomatoes, asparagus, crimini mushrooms, artichoke hearts, cippolini, basil - parmesan cream sauce, fresh basil & shredded parmesan

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, asparagus, whipped potato, mushroom marsala pan sauce

DESSERT (CHOICE)

Midnight Velvet Mousse Cake

Ganacha cake crust, dark chocolate mousse, chocolate shavings, raspberry coulis, fresh berries

"Tortuga" Bread Pudding

Hawaiian sweet roll & croissant bread pudding, coconut custard, orange caramel, Tortuga Gold Rum sauce, vanilla ice cream

Vanilla Crème Brulee

Madagascar vanilla bean, fresh berries

3 Course “Professional” Lunch Menu Sample



your logo
goes here

Event Date

APPETIZER

Caesar Salad

*whole leaf romaine, parmesan tuile,
herbed asiago croutons, shaved parmesan*

Caprese Salad

*roma tomatoes, fresh mozzarella & basil chiffonade on
baby organic lettuce, balsamic vinaigrette*

Smoked Tomato Bisque

parmesan crouton and basil oil garnish

Italian Wedding Soup

with ditalini pasta, kale, seasoned beef

MAIN PLATE

**Please choose a main plate below and add your favorite protein choice of:
Organic Chicken Breast, Faroe Island Salmon, Mayport Shrimp or Local Flounder**

Butternut Squash Risotto

*roasted cauliflower florets, asparagus pesto,
candied pistachios, Meyer lemon oil*

Warm Orzo Pasta

*grape tomato, edamame, sweet corn & vidalia onion,
sautéed baby spinach, tomato - mustard seed jam, basil pesto*

Sautéed Vegetable Plate

*asparagus, crimini mushrooms, cippolini, grape tomatoes, heirloom carrots,
wilted baby spinach, tomato-mustard seed jam, balsamic reduction*

Porcini Mushroom Ravioli

*sautéed Tuscan kale, roasted crimini mushrooms, crispy smoked prosciutto,
red bell pepper gravy, white truffle oil*

DESSERT

Vanilla Crème Brûlée

Madagascar vanilla bean, fresh berries

3 Course “Bridesmaid / Rehearsal” Lunch Menu Sample



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Event Date

FIRST COURSE

Lemon Artichoke

*grape tomato, cucumber, feta, grilled red onion,
kalamata olive, baby organic lettuce, lemon-parsley vinaigrette*

Classic Wedge

*grape tomatoes, Nueske's bacon,
vanilla pickled red onions, blue cheese dressing*

Smoked Tomato Bisque

parmesan crouton and basil oil garnish

Butternut Squash Bisque

garnish

SANDWICHES AND ENTREES

Goat Cheese Salad

*warm hazelnut crusted goat cheese, strawberries, currants,
caramelized onions, spring mix, balsamic vinaigrette*

add choice of: grilled chicken, pan seared salmon, or sautéed shrimp

Basil Parmesan Fettuccini

*grape tomatoes, asparagus, crimini mushrooms, artichoke hearts, cippolini,
fresh pasta, basil - parmesan cream sauce, fresh basil & shredded parmesan*

add choice of: grilled chicken, pan seared salmon, or sautéed shrimp

Pan Seared Flounder on Warm Orzo

*fresh sweet corn, grape tomato, edamame & vidalia onion,
sautéed baby spinach, tomato - mustard seed jam, basil pesto*

DESSERT

Midnight Velvet Mousse Cake

*Ganache cake crust, dark chocolate mousse,
chocolate shavings, raspberry coulis, fresh berries*



On-Premise or Off-Site
Rehearsal / Wedding / Dinner
Catering Sample Sample

Name: _____
Cell#: _____
Email#: _____

Event Type: Rehearsal / Wedding Dinner
Number of Guests: 100 people
Service Time: _____
Set-up Arrival Time: _____

EVENT DETAILS

Hand Passed Hors d'oeuvres

1. Seared Ahi Tuna on crispy wonton with soy caramel and ginger aioli.
2. Shitake Mushroom Spring Rolls with asian vegetables and citrus ponzu emulsion.
3. Beef Steak Sliders on silver dollar roll with melted cheddar, caramelized onion & garlic aioli.
4. Faroe Island Salmon Tartare with lemon-dill-shallot-caper infused oil, avocado cream, toasted brioche crostini.

Stationed Food

1. Caprese Salad with campari tomatoes, fresh mozzarella, basil chiffonade & aged balsamic on on mixed greens with white balsamic vinaigrette.
2. Grilled Vegetable Platter: asparagus, zucchini, summer squash, crimini mushrooms, red bell peppers & heirloom carrots.
3. Lobster Mac and Cheese with maine lobster, ditalini pasta, a truffle goat cheese and tomato cream sauce.
4. Pan Seared Local White Fish (trigger or flounder) on warm orzo with sweet corn, grape tomatoes, edamame & vidalia, sautéed spinach & tomato-mustard seed jam.
5. Braised Beef Short Rib with roasted potatoes, cauliflower puree, baby carrots & red wine demi.
6. Separate Dessert Station with: a) Mixed Petit Fours; b) Mixed mini cup cakes; c) Mixed cookies and d) Fresh Berries.

Beverage Service

1. Patio Wine Station with Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon billed per bottle on consumption.
2. Regular Wines by the Glass list billed on consumption. Regular Wines by the Bottle list and Reserve wine list billed to individuals.
3. Premium cocktails available and billed on consumption. Ultra Premium & Rare cocktails billed to individuals.
4. Patio Bottled Beer station with Bud Light & Stella billed on consumption. Regular Craft, Draft & Bottled Beer list billed on consumption.
5. Iced Tea, Soda, coffee, bottled Fiji & San Pellegrino waters included.

EVENT COSTS

Food, Beverage and Rental of Premises: Food Service Cost =
Beverage Service =

Deposit Due upon =
Balance Due =



On-Premise or Off-Site
Social / Business / Holiday Gathering
Catering Sample Sample

Name: _____
Cell#: _____
Email#: _____

Event Type: _____
Number of Guests: 125 people
Service Time: _____
Set-up Arrival Time: _____

EVENT DETAILS

Primary Food Station (located near entrance)

1. Mini Steak Burger Slider with melted cheddar, caramelized onion & garlic aioli.
2. Tequila-Lime-Cilantro Grilled Chicken Tenders.
3. Creamy Cheddar and Candied Bacon Baked Mac & Cheese.
4. Mixed Grilled Vegetable Platter with carrots, crimini mushrooms, asparagus, squash, zucchini and peppadew peppers.
5. Campari Tomato & Fresh mozzarella platter finished with aged balsamic & basil chiffonade.

Single Station Food (located outside on bar/island)

1. Individual Shrimp Cocktails with citrus poached U10-15 Mayport Shrimp, classic cocktail sauce and garnished with spicy pickled green bean garnish and carrot stick.
2. Mixed Cheese, Meat & Berries Platter with 5 different artisan cheeses; soppressata, smoke prosciutto & salami; castelvetro & cured black olives; grapes, strawberries & marcona almonds; mixed crackers.

Dessert Station (location t.b.d.)

1. Mixed Chocolate Petit Fours.
2. Assorted Mini Cup Cakes.
3. Assorted chocolate & velvet cake bites.

Hand Passed Food Hors d'oeuvres:

1. Seared Ahi Tuna on crispy wonton with soy caramel and ginger sauce.
2. Grilled Cheese with tomato-mustard seed jam on toasted challah bread.
3. Bourbon - peach BBQ glazed pork meatball skewer.

Bar Service:

1. Wine Service: Chardonnay, Pinot Grigio, Cabernet and Pinot Noir.
2. Specialty Cocktails:
 - a) Vodka - Moscow Mule with ginger beer, soda, mint, lime & Russian Standard Platinum vodka. Garnished with a mint leaf & lime wedge.
 - b) Bourbon - Old Fashioned with cherry bitters, muddled orange, soda & Templeton Rye. Garnished with an orange rind & luxardo cherry.
3. Beer Service: (1) 1/6 barrel of Intuition People's Pale Ale and (1) 1/6 barrel of Green Room IPA.
4. Bottled Fiji & San Pellegrino waters.

Equipment & Delivery

(2) 30" round bar tables.

Linens, flowers, votives & candles for all stations.

All required bar equipment for beer, wine & specialty cocktail; service.

Ice & display buckets for drinks and wine.

All necessary acrylic service ware, including plates, glasses and utensils.

Chafers, risers and all items needed for stations.

All necessary cooking utensils & equipment to cook on site.

Trash cans & liners.

Labor

4 servers at \$ ea, 2 bartenders at \$ ea, 2 chefs at \$ ea, 1 on-site manager at \$ ea.