**Family Style Menu**

**Starting at $108 per person**

**$150 Deposit Required $600 Minimum Booking Fee**

**A server fee of $300 will be added to all groups over 12 people**

**Added to the per person pricing is 7% Sales Tax and 20% Gratuity**

Menus can be customized, though the per person pricing may be subject to change.

**Build Your Menu**

* Choose two from Salads or Soups:
* Assorted Field Greens with shaved Vegetables, Herb Vinaigrette
* Florida Tomato Salad, Cucumber, Baby Spinach and Arugula, Baby Mozzarella, Pickled Red Onions, Basil, Aged Balsamic, and Vidalia Onion Vinaigrette
* Hearts of Romaine, Shaved Parmesan, Creamy Peppercorn Dressing, roasted Baby Tomatoes
* Baby Kale Salad with candied Peaches, Gruyere Cheese, Scallion, Bacon, Radish, and a Spring Onion Vinaigrette
* Tomato Bisque with toasted Cheese Croutons
* Chilled Gazpacho Soup
* Choose two Entrees:
* Gulf Snapper with Florida Tomato Jus with baby Arugula and Bell Pepper Salad
* Bronzed Gulf Grouper over Creamed Florida Sweet Corn
* Royal Red Shrimp with Citrus and Mango Jus
* Individual Crab Cakes with Cajun Remoulade
* Gulf Shrimp with Creole Tomato Sauce, over creamy Stone Ground Grits
* Grilled Gulf Snapper with Fruit Salsa
* Grilled boneless Chicken Thighs with Sweet Heat BBQ and fresh Mango Salsa
* Herb and Black Pepper grilled Florida Beef Tenderloin with Horseradish Crème
* Slow Roasted Pork Baby Back Ribs with Sweet Heat Rub, with Bourbon BBQ
* Choose one Bread:
* Freshly baked Rolls
* Toasted Baguette with Herb Butter
* Jalapeno and Cheddar Cornbread
* Choose two Side Dishes:
* Roasted Broccolini with Garlic and Lemon
* Roasted seasonal Vegetable Medley
* Creamy Herb and Vidalia Onion Risotto with imported Pecorino
* Roasted Potato Wedges dusted with Ranch Spice
* Sour Cream and Chive Mashed Potatoes
* Potatoes Au Gratin
* Choose one Dessert:
* Flambéed Cherries Jubilee with Vanilla Ice Cream
* Strawberry Cheesecake Mousse layered with Mint-glazed Sponge
* Key Lime Parfait with Graham and Blueberries
* Whipped Chocolate Mousse with Caramel, Ganache, and Fresh Berries
* Florida Strawberries Cups with Custard, Spiced Crumble and Chantilly Cream

**Or select from one of our Themed Menus**

**Gulf Shrimp Boil**

* Cajun Broth with Local Ale, Corn, Red Potatoes, Andouille
* Choose two Salads:
  + Cold Cucumber and Red Onion Salad
  + Southern Potato Salad
  + Seasonal Mixed Greens Salad with Choice of Dressing
* Choice of one Additional Entrée:
  + Featured Local Fish with seasonal preparation
  + Slow-roasted Pork Ribs with Bourbon BBQ
* Seasonal Vegetable Medley
* Crunchy Bread with Herb Butter
* Bloody Mary Cocktail Sauce and Lemon Wedges
* Key Lime Parfait

**Street Tacos**

* Fresh Tortilla Chips with Guacamole and Queso Blanco
* Choice of three proteins:
  + Chili Lime Gulf Fish
  + Cilantro and Garlic Gulf Shrimp
  + Churrasco Steak
  + Chipotle Chicken
  + Pork Carnitas
* Choice of three Sides:
* Black Bean and Tomato Salad with Goat Cheese
* Mexican Rice
* Cool Radish Slaw
* Mexican Street Corn
* Shredded Lettuce, diced Onion, Lime Wedges, Chimichurri, Corn and Flour Tortilla
* Tres Leches Cup Cakes

**Italian Dinner**

Seasonal Mixed Greens Salad with Choice of Dressing

* Choose three:
  + Cheese Tortellini with Pesto Cream and Spinach
  + Herb grilled Beef Flank Steak with Pizzola Sauce and shaved Parmesan
  + Chicken Marsala with Mushrooms and Capers
  + Slow cooked Meatballs in Marinara
  + Shrimp Scampi with Angel Hair Pasta
  + Prosciutto, Pesto, Red Onion, and Goat Cheese Flatbread
  + Baked Ziti with Italian Sausage, Peppers, and Mushrooms
* Creamy Herb and Asiago Risotto
* Balsamic Glazed Seasonal Vegetables
* Cheesy Garlic Bread with Spicy Marinara Dipping Sauce
* Individual Tiramisus