**Reception Menu**

**Served Family-Style**

**$150 Deposit required, $700 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)**

**A server fee of $300 will be added to all groups over 18 people**

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

**Appetizers and Finger Foods**

Handmade Lump Crab Cakes Mango Crab Salad, Tortilla Crisp, Mango

Tuna Tartare Taco Cups Caviar, Champagne Gelee, Cucumber

Grilled Creole-stuffed Oyster Raw Oyster, Mango, Jalapeno, Lime

Gulf Shrimp, Avocado Salsa, Corn Crisp Yellowfin Tuna Nigiri, Wasabi Creme

Brie and Vidalia Onion Tartlets Mini Tomato “Caprese”, Basil, Balsamic

Asparagus, Mushroom, Manchego Tartlets Marinated Olive, Manchego Crostini

Spinach and Sundried Tomato Spanikopita Artichoke Salad on Crisp Halloumi

Mini Beet and Goat Cheese Crostini Brie and Jam Crostini

Beef Carpaccio, Potato Gaufrette Mini Beef “Wellingtons”

Mini Scalloped Potato with Short Rib Adobo Beef, Herb Pico, Corn Crisp

Pork Carnitas Taco Cups Buffalo Chicken Meatballs

Beef and French Onion Pinwheels Jamaican Jerk Chicken, Plantain, Mango

Rueben in a Blanket Philly Cheesesteak Stromboli, Aioli

**Cocktail Stations**

**\*Boards based on 10 guests**

**Mediterranean Display**

Assorted Hummus, Tabbouleh, Tatziki, Marinated Olives, Herb-grilled Flatbread

**Bruschetta Display**

Roasted Bell Pepper and Tomato Bruschetta, Fresh Baby Mozzarella, Assorted Breads

**Flatbread Display**

Prosciutto, Goat, Arugula / BBQ Pork, Scallion, White Cheddar / Spiced Shrimp, Herb, Asiago

**Meat “Flight” Board**

Carved Beef Tomahawk, BBQ Short Ribs, Herb-grilled Lamb Chops, Smoked Local Sausage, Dips, Aged Cheeses, and Baguette

**Seafood Display**

Seasonally-themed Raw and Grilled Oyster Preparations, Chilled Gulf Shrimp Cocktail

**Mac and Cheese Display**

BBQ Short Rib and Gouda / Florida Rock Shrimp and Bell Pepper / Pork Belly and Jalapeno