**Family Style Menu**s

**Starting at $108 per person**

**$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**

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

**Build Your Menu**

* Choose two from Salads and Soups:
* Assorted Field Greens with shaved Vegetables, Herb Vinaigrette
* Hearts of Romaine, Shaved Parmesan, Creamy Peppercorn Dressing, Roasted Baby Tomatoes
* Florida Strawberry and Baby Kale Salad with Citrus Tabbouleh , Gruyere Cheese, Scallion, Crisp Pork, Radish, and a Lemon and Thyme Vinaigrette
* Local Bacon “BLT” Pasta Salad
* Florida Alligator Chowder
* French Onion Soup with toasted Cheese Croutons
* Forest Mushroom Chowder with Bacon and Leek
* Choose two Entrees:
* Gulf Snapper with Florida Tomato, Onion, and Caper Jus
* Bronzed Gulf Grouper over Creamed Florida Sweet Corn
* Royal Red Shrimp with Spiced Red Bell Pepper and Tomato Jus
* Individual Crab Cakes with Spiced Lemon and Thyme Remoulade
* Grilled Gulf Snapper with Roasted Corn Relish and Creole Tomato
* Creamy Lemon Chicken Piccata
* Grilled French Onion Beef Steak Pinwheels
* Herb and Black Pepper Grilled Florida Beef Tenderloin with Horseradish Crème
* Slow-roasted Bacon wrapped BBQ Pork Loin
* Choose one Bread:
* Freshly Baked Focaccia with Herb and Cherry Tomatoes
* Toasted Baguette with Herb Butter
* Cheddar and Green Onion Cornbread
* Choose two Side Dishes:
* Roasted Seasonal Vegetable Medley
* Spring Orzo Pasta with Snap Peas, Asparagus, Pearl Onions, Feta, Lemon-Dill
* Roasted Parmesan and Chive Potato Wedges
* Sour Cream and Onion Mashed Potatoes
* Southern Potatoes Au Gratin
* Choose one Dessert:
* Baked S’mores Cobbler with Carmel Ice Cream
* Mango Tart with Mango Lime Curd and Fresh Berries
* Florida Strawberry Sponge Cake with Lemon Crème
* Southern Bread Pudding with Bourbon Anglaise
* Key Lime Parfait with Graham and Blueberries
* Whipped Chocolate Mousse with Caramel, Ganache, and Fresh Berries

**Gulf Coast Cookout**

* Gulf Shrimp Boil in a Cajun Broth with Local Ale, Corn, Red Potatoes, Andouille
* Seasonal Mixed Greens Salad with Choice of Dressing
* Choice of one Additional Entrée:
	+ Chicken and Alligator Jambalaya
	+ Featured Local Fish with Seasonal Preparation
	+ Slow-Roasted Pork Ribs with Bourbon BBQ
* Seasonal Vegetable Medley
* Corn Bread with Honey Butter
* Bloody Mary Cocktail Sauce and Lemon Wedges
* Florida Strawberry Shortcake

**Street Tacos**

* Warm Flour Tortilla Chips with Queso Dip, and a Mango, Avocado, and Jalapeno Salsa
* Choice of three entrees (Accompanied by Tortillas and Authentic Taco Garnish):
	+ Grilled Cilantro-Lime Gulf Mahi Mahi
	+ Slow-Roasted Pork Carnitas
	+ Churrasco Steak with Chimichurri
	+ Garlic and Cilantro Gulf Shrimp
	+ Chili-Lime Chicken Thighs
* Spanish Rice, Radish Slaw, Mexican Street Corn
* Tres Leches Cup Cakes

**Tour of the Mediterranean**

* Florida Tomato Panzanella Salad
* Tatziki, Olives, assorted Hummus with Grilled Flatbread, Balsamic Glazed Seasonal Vegetables
* Choice of three entrees:
	+ Gnocchi with Italian Sausage and a Roasted Tomato Cream
	+ Baked Chicken Caprese
	+ Spinach and Sundried Tomato Spanikopita
	+ Warm Tomato and Artichoke Tabbouleh
	+ Chicken Primavera
	+ Seafood and Chicken Paella
	+ Roasted Boneless Leg of Lamb with Mint Chimichurri
	+ Stewed Meatballs in Marinara
* Individual Tiramisus

**Flavors of the Far East**

* Udon Noodle Salad with Asian Vegetables and a Toasted Sesame Vinaigrette
* Choice of three entrees (Accompanied by Steamed Sticky Rice and Stir Fry Vegetables):
	+ Mongolian Beef
	+ Szechuan Beef or Chicken
	+ Green Curry Chicken or Shrimp
	+ Crispy Honey-Sesame Gulf Shrimp
	+ Crispy Sweet and Sour Pork or Chicken
* Crispy Vegetable Pot Stickers with Dipping Sauces
* Coconut and Mango Rice Pudding