



HORS D'OEUVRES PASSED BUTLER STYLE

Assorted Burger Sliders

with Assorted Sides

New York Steak Satay

Grilled Steak Skewers Served with Chimichurri

Franks en Croute

Beef Franks Wrapped in Puffed Pastry with Spicy Mustard Sauce

Filet Mignon

Tender Filet Mignon over Smashed Yukon Gold Potato
Served with a Gorgonzola Cream on a Petite Plate

Seared Caramel Duck

Florida Orange and Spiced Rubbed Breast of Duck
with a Bacon Caramel Sauce on a Petite Plate

Lamb Lollipops Petites

Mustard Crusted Grilled Baby Lamb Chops

Lamb Flatbread

Mini Flatbread Topped with Shaved Lamb, Tzatziki Sauce and Imported Feta Cheese

Barbecue Beef Petites

Barbecued Brisket topped with Sweet Cole Slaw over Hawaiian Sweet Rolls

Chicken and Waffles

Mini Waffles Topped with Hand Battered Chicken Tenders and a Maple Rum Sauce

Chicken Rumaki

Applewood Smoked Bacon Wrapped Chicken Breast in a Teriyaki Glaze

Coconut Chicken

Flaky and Sweet Hand Battered Breast of Chicken with a Spiced Grand Marnier Gastrique

Buffalo Chicken Spring Roll

Hand Rolled Wontons Stuffed with Slightly Spicy Chicken and Blue Cheese



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Jerk Chicken Slider

Spicy Jerk Chicken on a Hawaiian Sweet Roll

Thai Chicken Satay

Tender Breast of Chicken with a Thai Peanut Sauce

Stuffed Tostones Shooters

Petite Green Plantain Cups Filled with Ropa Vieja, Mojo Pork or Fresh Jumbo Shrimp

Yucca Fritters

Fresh Yucca and Rosemary Served with a Creamy Garlic Sauce

Grilled Cheese and Tomato Bisque Shooter

Mini Grilled Cheese over a Tomato Bisque Shooter

Mac and Fontina Cheese Bite

Mozzarella and Fontina Flash Fried with a Parmesan Sauce

Spanakopita

Spinach, Feta and Phyllo Baked until Golden Topped with Sesame

Caprese Trio

Pear and Cherry Tomato with Baby Mozzarella on a Bamboo Skewer
Dressed in EVOO and Balsamic

Brie Quesadilla with Sangria Shooter

Imported Brie with Caramelized Onions over a Shot of Sweet Sangria

Caramelized Pear Crostini

Crispy Crostini with Sweet Caramelized Pear and Salty Gorgonzola

Tequila Tacos

Soft Shell, Pico De Gallo with Chicken, Beef or Fish and served with a Margarita Shot

Thai Summer Roll with Sweet Chili Sauce

Soy Paper, Shitake, Carrot, Daikon, and Micro Greens



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Mini Lump Crab Cake

Maryland Lump Crab Cakes served with a Lime Dijon

Coconut Shrimp

Flaky and Sweet Hand Battered Shrimp with our Signature Pina Colada Sauce

Seared Ahi Tuna

Fresh Ahi Seasoned to Perfection with a Wasabi Aioli Chili Mayo on a Wonton Plank

Blackened Shrimp Shooter

Zesty Shrimp in a Shot of Passion Fruit Puree

COCKTAIL HOUR STATIONS

Artesian Bread and Imported Cheese Station

Gourmet Lavosh and Artesian Breads served with a beautiful display of Goat Cheese, Gorgonzola, Saint Andre and Asiago de Allevo garnished with Fresh Fruit, Dried Figs, Apricots, and Dates served with Crostini and Bread Sticks

Cheese Board Station

Mascarpone Torte Neapolitan of Sundried Tomato, Pesto and Parmesan, Baked Brie en Croute topped with Almond, Apple, Walnuts, Cinnamon and Sugar, assorted Hard Cheese Display garnished with Fresh Fruit and served with Crostini and Bread Sticks

Tuscan Charcuterie Station

A lavish Display of Prosciutto, Genoa Salami, Parma Ham, Pecorino Parmesan, Caprese Salad, Confetti Roasted Peppers, Kalamata Olives, Porcini Peppers, Marinated Artichoke Hearts, Grilled Portobello Mushrooms, and Fresh Roma Tomato Bruschetta served with Sliced Baguettes, EVOO and Balsamic Vinegar

Jumbo Shrimp Cocktail Station with Custom Ice Carving

Delicious Wild Shrimp cooked until Tender, Peeled, Deveined and Chilled Served with our Zesty House Cocktail Sauce and Lemon Wedges

Exquisite CATERING & EVENTS

SALADS

Garden Salad

Fresh Tomatoes, Cucumber, & Olives
Served with Homemade Vinaigrette Dressing

Classic Caesar Salad

with Housemade Garlic Croutons & Parmesan Cheese

Sweet Baby Greens

with Cherry Tomatoes, Walnuts, & Dried Cranberries
Balsamic Citrus Vinaigrette

Mesclun Mix

with Grilled Bartlett Pear, Tomato Confetti
and Balsamic Vinaigrette

Exquisite Salad Wedge

with Bacon, Tomato Confetti and
Crumbled Bleu Cheese Vinaigrette

Exquisite CATERING & EVENTS

MAIN COURSES

TERRA FIRMA

Breast of Chicken Francaise

with Lemon and Butter Chardonnay Sauce

Breast of Chicken Marsala

with Portabella Mushrooms

Grilled Breast of Chicken

with Cognac Peppercorn Crema Sauce

Blackened Airline Breast of Chicken

with Mango Jalapeno Aioli

Stuffed Chicken Florentine

with Goat Cheese, Sautéed Spinach and Sun Dried Tomatoes in Pesto Crema Sauce

Bone in Pork Chop

with Spinach, Feta and Caramelized Apples

Fresh Smoked Pit Ham

accompanied by Mustard Cherry Glaze

Rib Eye Steak

accompanied by Exquisites
Fresh Creamy Horseradish Sauce

Carving Station Prime Rib of Beef au Jus

with Horseradish Cream

Carving Station Tenderloin of Beef

with Red Wine Mushroom Reduction Sauce

Carving Station Lamb Chop Lollipop

Exquisite CATERING & EVENTS

FROM THE SEA

Butter and Herb Crusted Tilapia

Psari Plaki

(Greek Style Baked Mahi Mahi with Vegetables)

Honey Mustard Seared Salmon Filet

Teriyaki Glazed Salmon Filet

Tropical Snapper with Passion Mango Salsa

Grouper Oscar

with Crabmeat, Asparagus and Hollandaise Sauce

Sautéed Sea bass

with Garlic and Thyme Aioli

VEGETARIAN

Cheese Tortellini

with Sundried Tomatoes and Pesto Crema Sauce

Greek Eggplant Rollatini

with Sautéed Spinach, Onions, Feta and Marinara Sauce

Portabella Stack

with Roasted Tomato Pesto, Mozzarella Topped with Balsamic Glaze

Teriyaki Glazed Tofu

with Baby Bok Choy and Petite Carrots

STARCHES

Roasted Herb Red Potatoes | Yukon Gold Mashed Potato with Garlic Herb Butter
Truffle or Wasabi Rice Pilaf with Almonds & Cranberries | Mediterranean Orzo with Roasted Pine Nuts

VEGETABLES

Grilled Vegetables with Sea Salt and EVOO | String Bean Almandine with Cranberries
Sautéed Baby Vegetables cooked with Infused Olive Oil

🌀 SAMPLE MENUS 🌀

Exquisite CATERING & EVENTS

SWEET ENDINGS STATION

(choice of 5)

Passion Fruit Mousse

Tiramisu

Key Lime Cheese Cake Bites

Chocolate Coconut Rum Fruit Tarts

Apple Caramel Tartlets

Mini Cookies and Milk Shots

Mascarpone Fruitinis

Mini Cannolis

Assorted Cookies

Chocolate Covered Anything!