

Second plate catering

Plated entrees

All entrées served with a **choice of starch, vegetable and entrée salad and dessert
GF – Gluten Free*

Rosemary & Garlic Roasted Chicken – GF 24.

topped with an Apple Cinnamon Cayenne Glaze served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

Ground Veal and Beef Meatloaf 25.

wrapped in Bacon then topped with Seared Mushrooms in a Sweet Marsala Demi served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

Southwestern Style Shrimp and Crab Cakes 26.

mixed with Corn, Onions, Roasted Peppers, and Black Beans topped with Siracha Remoulade served with a Wild Rice Pilaf and Choice of Roasted Seasonal Vegetables

Bone-In Roasted Pork Chop – GF 25

stuffed with Goat Cheese, Cranberries and Candied Walnuts topped with a Cranberry Chutney served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

Lamb Shank – GF 24

slowly braised in Rosemary, Garlic, Fennel, Onions and Diced Tomatoes served with Red Bliss Smashed Potatoes and Choice of Roasted Seasonal Vegetables

Vegan Gumbo 21

Red and White Onions, Red and Green Bell Peppers, Tomatoes, Carrots, Celery, Quartered Brussel Sprouts and Diced Eggplant served with Wild Rice Pilaf

Roasted Vegetable Lasagna 22

with Eggplant, Squash, and Zucchini layered between Alfredo and Mozzarella topped with Fresh Pesto

Broiled grouper market

Baby leeks, Roasted lemon jus, Fingerling potatoes, Brussel spouts

Sous vide tenderloin of beef 28

Creamy polenta, Artichokes, Haricot vert, Black trumpet mushrooms, Cherry tomatoes, Smoked Gouda bearnaise

Braised pork oso Buco 26

Braised faro, Roasted garlic, Wilted kale salad, Peach vinaigrette

Chicken and black truffle Pot pie 24 (Deconstructed)

Roasted root vegetables, Sweet potato puree, English peas, Butter pastry

Entrée Salads

Roasted beet salad

Baby arugula, Feta, candied pecans, red onion, roasted carrot vinaigrette

Signature Salad

Mixed Greens, Crisp Apples, Feta, and Candied Walnuts topped with a White Balsamic Vinaigrette (GF)

Caesar Salad

Hearts of Romaine with Bacon, Caramelized Onion, Parmesan topped with Croutons and Caesar Dressing

Desserts options

Flourless chocolate cake

Raspberry crema, Coco dust, Fresh berries

Key lime pie

Grilled lime Reduction, Monk fruit crema, Candied lime zest

Gils flan

Vanilla custard, charred sugar fresh berry

Traditional cheesecake

Bourbon caramel, vanilla crema, berry assortment

Enhancement options
Serves approximately 50 guests

Charcuterie 400

Sopressata Summer Sausage, Serrano Ham, Bresaola, Coppa, whole Grain Mustard, Pickled vegetables, toasted bread, Jam assortment

Seasonal crudité 220

Squash, Red and Green Peppers, Fresh Pole Beans, English cucumbers, Heirloom Tomatoes, Arugula aioli, Buttermilk Ranch

Fruit assortment 200

Assorted Melons, Berries, Grapes, Honey Yogurt, House Made Granola

Cheese and fruit 230

Local and Domestic Cheese Assortment, Dried Fruit, Berries, Local Honey And Crackers

Hand passed Appetizers

Sold in increments of 25

Poultry

House-made chicken wellington arugula aioli 3.5
Pecan crusted chicken, reaper honey BBQ 3. GF
Smoked chicken wonton, white BBQ 2.5 GF
Chicken teriyaki, cabbage salad, porter ponzu 3. GF
Chilled chicken salad on toasted raisin bread 2.5
Chicken biscuit, tomato jam, house made pimento 3.
Chili lemon grass chicken on endive 3 GF

Vegan/vegetarian

Roasted red pepper quinoa cup 3 GF-V
Watermelon feta skewer, mint pesto 3 GF
Smoked deviled potatoes, hummus, paprika 25 GF-V
Vegetable kebob, collard green chimichurri 3 GF-V
Polenta croquette, roasted tomato jus 2.5 GF
Edamame hummus, wonton crisp, pickled cabbage salad V
Quinoa stuffed tomatoes, roasted apple vinaigrette 2 G- V
Vegetable spring roll, raspberry soy 2.5
Faro Salad, grilled carrot vinaigrette 3. GF_V
Battered artichokes, boursin cream, fresh herbs 2.5

Seafood

- Chipotle shrimp, corn cake, micro green salad 3.5 GF
- Miniature crab cake + remoulade 3
- Lobster roll, citrus crema, sweet bun 3.5
- Crab + heirloom tomato gazpacho, cilantro pesto 3. GF
- Tuna poke, nori salad, soy dried coconut 3. GF
- Beet cured salmon, crème fraiche, mini rye toast 3
- Seared scallop, bacon dust, pomegranate gastrique 3.5 GF
- Sesame crusted tuna, seaweed salad, porter ponzu 3
- Smoked fish dip, pickled fennel, grilled bread 3

Beef

- Korean BBQ, pickled onion, carrots and fresh cilantro 3. GF
- Cider braised short rib, tomato jam, pimento cheese, house-made drop biscuit 3.5
- Chopped brisket wonton, come-back sauce, micro cilantro salad 3
- Meat loaf slider, house-made corn muffin, shredded cheddar, tomato jam 3.5
- Chopped brisket slider, yeast roll, white BBQ sauce 3
- House-made beef wellington, arugula aioli 3.5
- Argentinian beef skewer, chimichurri aioli 3. GF

Pork

- House-smoked Pork belly, cheddar grit cake, tomato marmalade 3.5 GF
- Braised pork, spiced plantain, black garlic aioli 3. GF
- Boudin fritters, pickled cabbage, remoulade 2.5.
- Grilled pork tenderloin, roasted apple jam, polenta croutons 3.5
- Stuffed reds, smoked pork, cheddar, fried onion 3
- Pot stickers, pickled shitake, porter ponzu

Buffet option one 18.99 PP

- Ground Veal and Beef Meatloaf, marsala Demi-glaze
- Herb Roasted chicken quarters, Honey thyme jus
- Smoked pork loin, Bourbon brown sugar glaze
- Mojo pork, sliced onion, cilantro

Dessert options

- Assorted freshly baked cookies
- Apple crisp, sorghum crema, fresh berry
- Seasonal cobbler, vanilla cream

Choice of starch one starch and one vegetable

Buffet option two 22.PP

Choose one salad

Torn greens, shredded carrot, cucumber, shaved radish, red onion, cherry tomatoes
Chop Chop salad, chopped cucumbers, tomatoes, onion, pepper assortment
Choice of Ranch, Blue cheese, Balsamic

Entrées

7oz sirloin, Port wine demi-glace, black garlic butter
Grilled Salmon, smoked tomato beurre blanc, fresh herbs
Chicken Bruschetta, tomato bruschetta, warm mozzarella, fried basil
Grilled Pork tenderloin, smoked mushroom demi-glace
Roasted Italian sausage, blistered peppers, tomato gravy

Choice of starch one starch and one vegetable

Dessert options

House-made pineapple upside down cake, bing cherry glaze, candied coconut
Seasonal cobbler, vanilla cream
Cheesecake, champagne crema, macerated berries
Goopy, Goopy, chocolate cake, cream of hazelnut, coco powder, strawberry

Buffet option three 30.PP

Roasted strip loin, horseradish, rosemary thyme jus
Roasted chicken breast, wild mushroom marsala demi-glace
Gulf grouper, wilted spinach, orange segments, roasted honey butter jus
Mahi Vera Cruz, kalamata olives, roasted peppers, artichokes, feta crumbles, grilled lemon
beurre blanc
Pan seared chicken breast, red wine demi-cream, fresh parsley
Cider brined pork chop, port onion marmalade, pan jus

Choice of starch one starch and one vegetable

Choose one salad

Torn greens, shredded carrot, cucumber, shaved radish, red onion, cherry tomatoes
Chop Chop salad, chopped cucumbers, tomatoes, onion, pepper assortment
Choice of Ranch, Blue cheese, Balsamic

Dessert options

Key lime pie, monk fruit crema, candied lime zest
Goopy, Goopy, chocolate cake, cream of hazelnut, coco powder, strawberry
Salted caramel cheesecake, vanilla cream, fresh berry
Jameson bread Pudding, brown sugar jus, vanilla cream
Gils Crème brulee, torched sugar, champagne cream

Buffet option four 40. PP

12-hour Prime rib, come back sauce, Red wine pan jus
Sou vide chicken, fried prosciutto, capers, grilled lemon jus
Atlantic flounder, seafood stuffing, thermidor, shaved parmesan
Gulf grouper, crab crusted, smoked corn and red pepper beurre blanc
Sous vide chicken breast, goat cheese crumbles, lime tomato beurre blanc

Choice of starch one starch and one vegetable

Choose one salad

Torn greens, shredded carrot, cucumber, shaved radish, red onion, cherry tomatoes
Chop Chop salad, chopped cucumbers, tomatoes, onion, pepper assortment
Choice of Ranch, Blue cheese, Balsamic

Dessert options

Key lime pie, monk fruit crema, candied lime zest
Goosey, Goosey, chocolate cake, cream of hazelnut, coco powder, strawberry
Salted caramel cheesecake, vanilla cream, fresh berry
Jameson bread Pudding, brown sugar jus, vanilla cream
Gils Crème brulee, torched sugar, champagne cream

Buffet option four 49.99 PP

Tenderloin tips and tails, roasted garlic Demi-glace, chopped herbs
Chicken Vera Cruz, kalamata olives, roasted peppers, artichokes, feta crumbles, grilled lemon
beurre blanc
Gulf grouper, crab crusted, roasted tomatoes, grilled artichokes, Pancetta cream sauce
Grilled halibut, roasted shitake mushrooms, peas, Shredded pork belly Demi

Choice of starch one starch and one vegetable

Choose one salad

Torn greens, shredded carrot, cucumber, shaved radish, red onion, cherry tomatoes
Chop Chop salad, chopped cucumbers, tomatoes, onion, pepper assortment
Choice of Ranch, Blue cheese, Balsamic

Dessert options

Key lime pie, monk fruit crema, candied lime zest
Goosey, Goosey, chocolate cake, cream of hazelnut, coco powder, strawberry
Salted caramel cheesecake, vanilla cream, fresh berry
Jameson bread Pudding, brown sugar jus, vanilla cream
Gils Crème brulee, torched sugar, champagne cream

Starch options

White cheddar whipped potatoes
Pasta gratin, butter crumb, gouda bechamel
Rice pilaf, toasted almonds, raisins, fresh herbs
Sweet potato puree, brown sugar, savory granola
Potato gratin, truffle butter crumb,
Roasted reds, chopped herbs, EVOO
Pasta salad
Potato salad
Yellow rice and black beans. Cilantro and onion
Cider braised raised faro, wilted greens, roasted carrot vinaigrette

Vegetable option

Haricot verts
Grilled cauliflower,
Squash casserole
Edamame succotash
Root vegetable hash
Braised Kale and cabbage
Squash medley