

# BUFFET MENU \$75

## SALADS & APPETIZERS

### CEASAR SALAD STATION

Aged parmesan, romaine, sourdough croutons

### BRUSCHETTA

Tomato, basil balsamic pearls, toasted ciabatta

### PEAR & GOAT CHEESE SALAD

Mix greens, Asian pear, goat cheese, port wine vinaigrette

### CHEESE AND CHARCUTERIE BOARD

Selection of house made salami, cured meats & paté,  
international & local select cheeses, house made pickles,  
honeycomb, cornichons, fig jam & crostini

### HUMMUS & ORGANIC VEGETABLE CRUDITE

## LIVE CHEF STATION

(Choose one)

**ROASTED PRIME RIB** - Red wine jus, horseradish cream sauce

**WHOLE ATLANTIC SALMON** - Key lime & coconut beurre blanc

**PEPPERCORN CRUSTED YELLOWFIN TUNA** - Pineapple & mango salsa, kabayaki sauce

## HOT BUFFET

### SEAFOOD CIOPPINO

Scallops, fresh fish, clams, shrimp, mussels, &  
crab meat in a tomato broth

### BLACKENED GROUPE

Pineapple & mango salsa, coconut & key lime beurre blanc

### ROASTED ATLANTIC SALMON

Bacon & Rockefeller crust

### FLORIDA SCAMPI LINGUINE

Cape Canaveral Royal red shrimp, bay scallops, garlic &  
lemon butter sauce

## MARKET SIDES

POTATO PUREE | COCONUT & CILANTRO JASMIN RICE

MAC N CHEESE | ROASTED ASPARAGUS

## DESSERT

### FLORIDA KEY LIME PIE

FRESH HOUSE MADE

### CARROT CAKE (GF)

Passion fruit sorbet

### FLORIDA STRAWBERRY CHEESECAKE

Florida strawberry compote

# DELUXE MENU \$80

## FIRST COURSE (Served for the table)

**SALT & PEPPER CALAMARI**  
Citrus aioli

**BIG FIN "GOLDEN SHRIMP"**  
Crispy Shrimp tossed in a Thai sweet chili aioli

## SECOND COURSE (Choose two)

**LOBSTER BISQUE**  
Fresh Maine lobster meat

**CAESAR SALAD**  
Aged parmesan, romaine, sourdough croutons

**PEAR & GOAT CHEESE SALAD**  
Mix greens, Asian pear, goat cheese, port wine vinaigrette

## MAIN COURSE (Choose two)

**BRANZINO**  
Grilled butterfly branzino, salsa verde & grilled lemon

**BLACKENED GROUPE**  
Grilled with pineapple & mango salsa, coconut & key lime beurre blanc, coconut rice, & steamed asparagus

**SALMON ROCKEFELLER**  
Bacon, Rockefeller crust & green beans

**SEAFOOD CIOPPINO**  
Scallops, fresh fish, clams, shrimp, mussels,  
& crab meat in a tomato broth

**8oz FILET**  
Potato puree, asparagus & bordelaise sauce

## DESSERT (Choice of)

**CARROT CAKE (GF)**  
Passion fruit sorbet

**FLORIDA STRAWBERRY CHEESECAKE**  
Florida strawberry compote

# ROYALE MENU \$95

## FIRST COURSE

(Choose two - Served for the table)

- SALT & PEPPER CALAMARI** - Citrus aioli
- SPICY AHI TUNA CRISPY RICE** - Smoked chili aioli, soy caramel
- SMOKED FLORIDA BLUE CRAB DIP** - Red pepper jam, sesame lavosh
- BIG FIN "GOLDEN SHRIMP"** - Crispy shrimp tossed in a Thai sweet chili aioli
- AHI TUNA CRUDO** - Togarashi, tuna, tobiko, avocado creme, wontons, & micro cilantro

## SECOND COURSE

(Choose two)

- LOBSTER BISQUE** - Fresh Maine lobster meat
- NEW ENGLAND CLAM CHOWDER** - Traditional Style Clam Chowder
- PEAR & GOAT CHEESE** - Mix greens, Asian pear, goat cheese & port wine vinaigrette
- CAESAR SALAD** - Aged parmesan, romaine, & sourdough croutons

## MAIN COURSE

(Choose three)

- BRANZINO** - Grilled butterfly branzino, salsa verde & grilled lemon
- BLACKENED GROUPER** - Grilled with pineapple & mango salsa, coconut & key lime beurre blanc, coconut rice, & steamed asparagus
- SALMON ROCKEFELLER** - Bacon, Rockefeller crust & green beans
- BIG FIN SWORDFISH** - Blackened 14oz center cut filet, citrus brown butter, crispy capers, whipped potato & steamed asparagus
- MISO BUTTERFISH** - Miso glazed Chilean sea bass, kabayaki sauce, poached shiitake, seaweed risotto, bonito emulsion
- 8oz FILET** - Potato puree, asparagus, & bordelaise sauce

## MARKET SIDES

(Choose two for the table)

- POTATO PUREE | TRUFFLE FRIES ROASTED GARLIC AIOLI
- ROASTED ASPARAGUS | COCONUT & CILANTRO JASMINE RICE
- CRISPY BRUSSEL SPROUTS BALSAMIC & PARMESAN

## DESSERT

(Choose two)

- FLORIDA KEY LIME PIE** - Fresh house made
- CARROT CAKE (GF)** - Passion fruit sorbet
- CHOCOLATE MOLTEN LAVA** - Vanilla bean ice cream
- FLORIDA STRAWBERRY CHEESECAKE** - Florida strawberry compote

# GRAND MENU \$120

## FIRST COURSE (Served for the table)

### DELUXE SHELLFISH PLATEAUX

East Coast oysters, shrimp cocktail,  
ahi tuna crudo, & smoked blue crab dip

**BIG FIN "GOLDEN SHRIMP"** - Crispy shrimp tossed in a Thai sweet chili aioli

**BRUSCHETTA** - Tomato, basil balsamic pearls, toasted ciabatta

## SECOND COURSE (Choose two)

**LOBSTER BISQUE** - Fresh Maine lobster meat

**NEW ENGLAND CLAM CHOWDER** - Traditional Style Clam Chowder

**PEAR & GOAT CHEESE** - Mix greens, Asian pear, goat cheese & port wine vinaigrette

**CAESAR SALAD** - Aged parmesan, romaine, & sourdough croutons

**PEAR & GOAT CHEESE SALAD** - Mix greens, Asian pear, goat cheese, port wine vinaigrette

## MAIN COURSE (Choose three)

**SCALLOPS ALMONDINE** - 5 U-10 scallops, sunchoke puree, haricot vert,  
toasted almonds, brown butter & red wine reduction

**BRANZINO** - Grilled butterfly branzino, salsa verde & grilled lemon

**BLACKENED GROUPER** - Grilled with pineapple & mango salsa, coconut  
& key lime beurre blanc, coconut rice, & steamed asparagus

**SALMON ROCKEFELLER** - Bacon, Rockefeller crust & green beans

**BIG FIN SWORDFISH** - Blackened 14oz center cut filet, citrus brown butter,  
crispy capers, whipped potato & steamed asparagus

**MISO BUTTERFISH** - Miso glazed Chilean sea bass, kabayaki sauce,  
poached shiitake, seaweed risotto, bonito emulsion

### "SURF & TURF"

**8oz FILET & GULF SHRIMP** - Potato puree, asparagus, & bordelaise sauce

## MARKET SIDES (Choose two for the table)

POTATO PUREE | MAC N CHEESE | COCONUT & CILANTRO JASMINE RICE

FRENCH FRIES | ROASTED ASPARAGUS | TRUFFLE FRIES

CRISPY BRUSSEL SPROUTS BALSAMIC & PARMESAN

## DESSERT (Choose two)

**FLORIDA KEY LIME PIE** - Fresh house made

**CARROT CAKE (GF)** - Passion fruit sorbet

**CHOCOLATE MOLTEN LAVA** - Vanilla bean ice cream

**FLORIDA STRAWBERRY CHEESECAKE** - Florida strawberry compote

# CANAPÉS | HORS D'OEUVRES

## **EAST COAST OYSTERS 4 EACH**

Served Natural | Grilled Garlic & Parmesan

## **JUMBO SHRIMP 4 EACH**

Served with lemon & cocktail sauce

**PRICE IS PER DOZEN, (MINIMUM 3 DOZEN) | MAXIMUM 5 SELECTIONS PER EVENT**

## **THE OCEAN CANAPÉS 48**

**MINI JUMBO LUMP CRAB CAKE** - Tartar sauce

**JUMBO LUMP CRAB SALAD** - served on Cucumber.

**TUNA TARTTARE** - Wonton, avocado, Ponzu Sauce

**TUNA CRISPY RICE** - Caramel soy glaze, chili aioli

**SCOTTISH SMOKED SALMON BLINI** - Cream cheese & dill

**STRAWBERRY & LIME SCALLOP CEVICHE** - Pineapple salsa & candied jalapeno

**BIG FIN'S GOLDEN SHRIMP** - Crispy shrimp tossed in a Thai sweet chili aioli.

## **THE LAND CANAPÉS 48**

**CHICKEN SATAY SKEWERS** - Peanut sauce

**BEEF AND BLUE CHEESE PHYLLO CUPS** - Fresh thyme

**BEEF YAKITORI SKEWERS** - Toasted sesame, yakitori glaze

**BEEF TENDERLOIN CROSTINI** - Horseradish & shaved parmesan

**BEEF CARPACCIO ROLLS** - Roasted bell peppers, balsamic glaze

**BEEF WELLINGTON BITES** - Mushroom & rosemary duxelles, filo cups

## **THE GARDEN CANAPÉS 36**

**MIXED MINI VEGETARIAN QUICHE**

**CARAMELIZED ONION & GOATS CHEESE TARTS**

**AVOCADO & CUCUMBER** - Cherry tomato & olive oil

**HUMMUS STUFFED MINI PEPPERS** - Kalamata olives

**WILD MUSHROOM BRUSCHETTA** - Goats cheese, fresh thyme

**MEDITERRANEAN ROASTED VEGETABLES TARTLETS** - Feta cheese & parsley

**CAPRESE SKEWERS** - Heirloom tomato, burrata, basil, balsamic glaze & EVO

# DISPLAYS | PLATTERS &

## LIVE CHEF STATIONS

(MIN 20 PEOPLE)

## LIVE CHEF CARVING STATION

(Priced Per Person)

**ROASTED PRIME RIB** - Red wine jus, horseradish cream sauce **35**

**WHOLE ATLANTIC SALMON** - Key lime & coconut beurre blanc **25**

**PEPPERCORN CRUSTED YELLOWFIN TUNA** - Pineapple & mango salsa, kabayaki sauce **30**

SIDE PLATTERS AVAILABLE UPON REQUEST

## SEAFOOD PLATTERS

### LITTLE FIN

6 Oysters, 6 shrimp cocktail, smoked crab dip  
& ahi tuna crudo

**55**

### BIG FIN

12 Oysters, 12 shrimp cocktail, whole lobster,  
smoked crab dip, ahi tuna crudo

**125**

ADD AN ICE SCULPTURE \$300 1 TIER / \$450 2 TIER / \$550 3 TIER  
(\$100 SUPPLEMENT TO ADD A COMPANY LOGO)

### CHEESE AND CHARCUTERIE BOARD 14

Selection of house made salami, cured meats & paté, international &  
local select cheeses, house made pickles, honeycomb, cornichons,  
fig jam & crostini.

### HUMMUS & ORGANIC VEGETABLE CRUDITE 9

**SMOKED SALMON PLATTER 12**

**SEASONAL FRUIT PLATTER 8**

## DESSERT BUFFET 15

Chocolate covered strawberries | Key lime pie | Carrot cake (GF)  
Florida strawberry cheesecake | Chocolate chip cookies

# BAR PACKAGES

(PRICED PER PERSON | 2HRS)

## BEER & WINE 35

**HOUSE WINE** - Cabernet Shiraz | Merlot | Chardonnay | Pinot Grigio

**BEER** - Domestic beer selection | Imported beer selection

## CLASSIC BAR 50

**GIN** - Beefeaters | Fords Gin

**RUM** - Captain Morgan | Parrot Bay

**VODKA** - Tito's | Svedka | Wheatley

**TEQUILA** - El Jimador | 1800 Silver | Corazon Blanco

**SCOTCH** - Johnny Walker Red | Dewar's

**WHISKEY/BOURBON** - Canadian Club | Jack Daniel's | Jim Beam | Bulleit

## PREMIUM BAR 65

**GIN** - Bombay Sapphire | Hendrick's

**RUM** - Bumbu | Diplomatico

**VODKA** - Grey Goose | Belvedere | Kettle One

**TEQUILA** - Patron Silver | Don Julio Blanco | Casamigo's Reposado

**SCOTCH** - Glenlivet 12 | Johnnie Walker Black | Chivas Regal

**WHISKEY/BOURBON** - Crown Royal | Jameson | Maker's Mark | Woodford Reserve

## COCKTAIL PACKAGE 55

(CHOOSE FOUR)

DEAD MAN'S TALE | THE HELMSMAN

THE CASTAWAY | CORAL REEF MARTINI

BLUSHING ROSE | BLACK PEARL | PASSION MARTINI

\*EVERY PACKAGE INCLUDES UNLIMITED RED AND WHITE HOUSE WINES

\*EVERY PACKAGE INCLUDES IMPORTED & DOMESTIC BEER

\*CONSUMPTION BAR & CASH BAR AVAILABLE