

BUFFET MENU \$75

SALADS & APPETIZERS

CAESAR SALAD - Aged parmesan, romaine, sourdough croutons

BRUSCHETTA - Tomato, basil balsamic pearls, toasted ciabatta

SPINACH SALAD - Candied walnuts, julienne red onion, cherry tomato, warm bacon vinaigrette

CHEESE AND CHARCUTERIE BOARD - Selection of cured meats & paté, select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini

LIVE CHEF CARVING (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, clams, shrimp, mussels, crab & fresh fish in a saffron & orange tomato broth, coconut rice

BLACKENED GROUPER - Pineapple & mango salsa, coconut & key lime beurre blanc

ROASTED ATLANTIC SALMON - Bacon & Rockefeller crust

FLORIDA SHRIMP LINGUINE - Cajun alfredo pasta, fresh parmesan

MARKET SIDES

POTATO PUREE

COCONUT & CILANTRO JASMIN RICE

MAC N CHEESE

ROASTED ASPARAGUS

DESSERT

FLORIDA KEY LIME PIE - Fresh house made

PEANUT BUTTER PIE (GF) - Reese's peanut butter, chocolate cookie crust

NY CHEESECAKE - Strawberry compote & vanilla whipped cream

DELUXE MENU \$80

FIRST COURSE (SERVED FOR THE TABLE)

CLASSIC CALAMARI - Marinara sauce & aged parmesan

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

SPINACH SALAD - Candied walnuts, julienne red onion, cherry tomato, warm bacon vinaigrette

MAIN COURSE (CHOOSE TWO)

BLACKENED GROUPER - Pineapple & mango salsa, coconut & key lime beurre blanc

SALMON ROCKEFELLER - Bacon & Rockefeller crust

SEAFOOD CIOPPINO - Scallops, clams, shrimp, mussels, crab & fresh fish in a saffron & orange tomato broth, coconut rice

8OZ FILET - Potato puree, asparagus & bordelaise sauce

HALF ROASTED CHICKEN BREAST - Marinated chicken breast with creamy picatta sauce, potato puree and asparagus

WILD MUSHROOM RISOTTO - Aged parmesan, balsamic reduction & arugula

DESSERT (CHOOSE TWO)

PEANUT BUTTER PIE (GF) - Reese's peanut butter, chocolate cookie crust

NY CHEESECAKE - Strawberry compote, & vanilla whipped cream

FLORIDA KEY LIME PIE - Fresh house made

ULTIMATE CHOCOLATE CAKE - Rich chocolate sponge layered with chocolate mousse

ROYALE MENU \$95

FIRST COURSE (CHOOSE TWO - SERVED FOR THE TABLE)

CLASSIC CALAMARI - Marinara sauce & aged parmesan

SALMON SASHIMI - Spicy scallion sauce, crispy carrots, daikon

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

FLORIDA ROYAL RED SHRIMP CEVICHE - Passion fruit & mango, leche de tigre, plantain chips

SECOND COURSE (CHOOSE TWO)

LOBSTER BISQUE - Fresh Maine lobster meat

NEW ENGLAND CLAM CHOWDER - Traditional Style Clam Chowder

CAESAR SALAD - Aged parmesan, romaine, sourdough croutons

SPINACH SALAD - Candied walnuts, julienne red onion, cherry tomato, warm bacon vinaigrette

MAIN COURSE (CHOOSE THREE)

BLACKENED GROUPER - Pineapple & mango salsa, coconut & key lime beurre blanc

SALMON ROCKEFELLER - Bacon & Rockefeller crust

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

HALF ROASTED CHICKEN BREAST - Marinated chicken breast with creamy picatta sauce, potato puree and asparagus

WILD MUSHROOM RISOTTO - Aged parmesan, balsamic reduction & arugula

MARKET SIDES (CHOOSE TWO)

POTATO PUREE | TRUFFLE FRIES | ROASTED ASPARAGUS

COCONUT & CILANTRO JASMIN RICE | MAC N CHEESE | CRISPY BRUSSEL SPROUTS

DESSERT (CHOOSE TWO)

FLORIDA KEY LIME PIE - Fresh house made

PEANUT BUTTER PIE (GF) - Reese's peanut butter, chocolate cookie crust

NY CHEESECAKE - Strawberry compote, & vanilla whipped cream

ULTIMATE CHOCOLATE CAKE - Rich chocolate sponge layered with chocolate mousse

GRAND MENU \$120

FIRST COURSE (SERVED FOR THE TABLE)

DELUXE SHELLFISH PLATEAUX - East Coast oysters, shrimp cocktail, ceviche, & smoked blue crab dip

CLASSIC CALAMARI - Marinara sauce & aged parmesan

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

SECOND COURSE (CHOOSE TWO)

LOBSTER BISQUE - Fresh Maine lobster meat

NEW ENGLAND CLAM CHOWDER - Traditional Style Clam Chowder

CAESAR SALAD - Aged parmesan, romaine, sourdough croutons

SPINACH SALAD - Candied walnuts, julienne red onion, cherry tomato, warm bacon vinaigrette

MAIN COURSE (CHOOSE TWO)

SEARED JUMBO SCALLOPS - Squid ink couscous & red bell pepper crema

BLACKENED GROUPER - Pineapple & mango salsa, coconut & key lime beurre blanc

SALMON ROCKEFELLER - Bacon & Rockefeller crust

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

HALF ROASTED CHICKEN BREAST - Marinated chicken breast with creamy picatta sauce, potato puree and asparagus

WILD MUSHROOM RISOTTO - Aged parmesan, balsamic reduction & arugula

MARKET SIDES (CHOOSE TWO)

POTATO PUREE | TRUFFLE FRIES | ROASTED ASPARAGUS

COCONUT & CILANTRO JASMIN RICE | MAC N CHEESE | CRISPY BRUSSEL SPROUTS

DESSERT (CHOOSE TWO)

FLORIDA KEY LIME PIE - Fresh house made

PEANUT BUTTER PIE (GF) - Reese's peanut butter, chocolate cookie crust

NY CHEESECAKE - Strawberry compote, & vanilla whipped cream

ULTIMATE CHOCOLATE CAKE - Rich chocolate sponge layered with chocolate mousse

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 EVEN

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 LEMONGRASS POTSTICKERS- Sesame ginger ponzu

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 CARVING STATION (PRICED PER PERSON)

ROASTED PRIME RIB \$35

Red wine jus, horseradish cream sauce

WHOLE ATLANTIC SALMON \$25

Key lime & coconut beurre blanc

PEPPERCORN CRUSTED YELLOWFIN TUNA \$30

Pineapple & mango salsa, kabayaki sauce

SEAFOOD PLATTERS

LITTLE FIN \$55

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

BIG FIN \$125

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

ADD AN ICE SCULPTURE \$400 1 TIER / \$550 2 TIER / \$650 3 TIER

OTHER PLATTERS

CHEESE AND CHARCUTERIE BOARD \$14

HUMMUS & ORGANIC VEGETABLE CRUDITE \$9

SMOKED SALMON PLATTER \$12

SEASONAL FRUIT PLATTER \$8

DESSERT BUFFET \$15

CHOCOLATE COVERED STRAWBERRIES

FLORIDA KEY LIME PIE

PEANUT BUTTER PIE (GF)

FLORIDA STRAWBERRY CHEESECAKE

CHOCOLATE CHIP COOKIES

BAR PACKAGES

(PRICED PER PERSON | 2HRS)

BEER & WINE \$30

HOUSE WINE - Cabernet Shiraz | Cabernet Sauvignon | Chardonnay | Pinot Grigio

BEER - Domestic beer selection | Imported beer selection

CLASSIC BAR \$45

GIN - Beefeaters

RUM - Captain Morgan

VODKA - Tito's

TEQUILA - El Jimador

SCOTCH - Dewar's Japanese

WHISKEY/BOURBON - Canadian Club

PREMIUM BAR \$60

GIN - Bombay Sapphire | Hendrick's

RUM - Bumbu | Diplomatico

VODKA - Grey Goose | Belvedere | Kettle One

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

WHISKEY - Glenlivet 12 | Chivas Regal

BOURBON - Maker's Mark | Woodford Reserve

CRAFT COCKTAIL PACKAGE \$ 50

Please Ask About Our Seasonal Cocktails

*EVERY PACKAGE INCLUDES UNLIMITED RED AND WHITE HOUSE WINES

*EVERY PACKAGE INCLUDES IMPORTED & DOMESTIC BEER

*CONSUMPTION BAR & CASH BAR AVAILABLE