

Private Chef Services

Catered Dinner Display #2 with Hors D'oeuvres & Carving Station

Hors D'oeuvres

Please select one

A Selection of Four Hand Passed Hors d'oeuvres
Sushi Display, A Multi-Tier Display or a Japanese Fishing Boat of Modern Specialty Rolls & Sashimi
Charcuterie Board, Cured Meats, Cheeses, Nuts, Grapes

Displayed Dinner Buffet

Salad

Please select one

Fresh Spinach & Orzo Salad, Bacon Lardoons, Red Onion, Sweet Dijon Vinaigrette
Red Leaf & Bibb Lettuces, Avocado, Mango & Toasted Coconut, Cilantro Honey Lime Vinaigrette
Baby Field Green Salad with Goat Cheese Fresh Pears, Grapes and Candied Pecans, Truffle Soy Vinaigrette

Fish

Please select one

Local Swordfish Steak with Dijon Sauce Capers and Fresh Tomatoes
Nassau Grouper Filet, Potato Crusted, Ginger Key Lime Beurre Blanc
Florida Keys Snapper, Fresh Citrus Salsa, Cilantro Pink Peppercorn Vinaigrette

Side Dishes

Cous Cous Pearls with Orange, Cashew, Cranberries & Mint
Grilled Garden Vegetables with Balsamic Reduction

Carving Station

Please select one

Roast Whole Beef Tenderloin, Glazed Spiral Cut Ham or Roasted Turkey Breast
Presented with Accompanying Sauces & Soft Split Rolls

Desserts

Chefs Select Display of Miniature European Pastries and Individual Craft Desserts