



THE
ROSE
HOUSE

Private Chef and
Catering Service





SPECIAL OFFER

BOOK BEFORE JULY 31 2024

10% OFF

YOUR ENTIRE PACKAGE

OFFER INCLUDED

- Free Tasting for 2
- Complimentary Cake Cutting
- 1 Free Appetizer

Ready to book now? Great! we require a \$1,000 or 20% deposit to claim this offer and reserve your date.



Bachelorette Parties

3 Course plated dinner

- 4 HOUR EVENT WITH PRIVATE CHEF
- 1 APPITIZER, MAIN AND DESSERT

\$110-\$130
per person

4 Course plated dinner

- 4 HOUR EVENT WITH PRIVATE CHEF
- CHARCUTIER, 2 APPS, MAIN AND DESSERT
- WINE PAIRING

\$140-\$170
per person

5 Course plated dinner

- 4 HOUR EVENT WITH CHEF AND STAFF
- CHARCUTERIE, 4 PLATES AND DESSERT
- WINE PAIRING
- TABLESCAPE AND DECOR

\$180-\$220
per person

FINAL PRICING DEPENDANT ON MENU AND MARKET PRICING
ASK ABOUT ABOUT OUR BLINDFOLDED EXPERIENCE!

Appetizers

PASSED OR ON DISPLAY

Package one

Any 2 passed apps from our menu and charcuterie display.

STARTS AT \$30 PER GUEST



Package two

Any 2 passed apps and 3 on display (decor not included)

STARTS AT \$60 PER GUEST

Package three

Any 5 passed apps and 4 on display (decor not included)

STARTS AT \$100 PER GUEST



APPS



FROM THE SEA

TUNA TARTARE:

Tuna tartare puffs whipped ponzu and furikake

CITRUS CEVICHE SPOONS:

Fresh snapper ceviche with citrus-marinated shrimp served in individual spoons.

LOBSTER SALAD SLIDERS:

Delicate lobster salad on mini brioche buns with a hint of tarragon.

SMOKED SALMON CROSTINI:

Thinly sliced smoked salmon on crisp crostini with herbed cream cheese.

SOUTHERN-STYLE CRAB CAKES:

Crab cakes with a cajun remoulade, served with a hint of lemon.

SUSHI-INSPIRED SALMON ROSES:

Artfully arranged salmon roses with avocado and crab filling, drizzled with a wasabi mayo sauce, and presented on a sophisticated plate.

CRAWFISH BEIGNETS

With spicy Cajun dipping sauce

PARSNIP LATKES WITH LOX

A horseradish-flavored creme fraiche with sweetness from the parsnips. Garnished with fresh dill sprigs

FROM THE LAND

PORK BELLY BITE:

Durock braised pork belly in a japanese bbq sauce, kimchi, red onion, cilantro, rice flower bun & sriracha aioli.

CRISPY DUCK CONFIT TACOS:

Shredded crispy duck confit served in delicate wonton taco shells, topped with a hoisin glaze, sliced green onions, and cucumber slivers.

OPEN FACED CHILI GARLIC GLAZED PORK BELLY BAO BUNS:

Tender quail pieces glazed with chili garlic sauce, nestled in soft bao buns, and garnished with pickled radishes and cilantro.

OPEN- FACED JAPANESE-INSPIRED WAGYU SLIDERS:

Wagyu beef sliders with wasabi mayo, soy-glazed shiitake mushrooms, and a touch of daikon sprouts, served on mini brioche buns.

RENDANG BEEF CROSTINI:

Slow-cooked rendang beef served on crispy crostini, topped with a dollop of coconut cream and micro cilantro.

BLUE CHEESE-STUFFED DATES WRAPPED IN BACON:

Dates stuffed with blue cheese and wrapped in smoky bacon.

APPS



VEGITARIAN

EVERYTHING BITE:

Fluffy puff pastry seasoned with everything bagel seasoning, chive cream cheese and red pepper jelly .

STUFFED DATES:

Sweet caramel chewiness of medjool dates with tangy goat cheese

CRANBERRY BRIE BITES:

Salty brie with a dollop of tart cranberry sauce and a sprinkle of salty pistachios

DEVEILED POTATOES

Halved mini potatoes dressed up with capers and lemon zest

TRUFFLE-INFUSED CHEESE PUFFS:

Elevated cheese bites filled with truffle-infused cheese and herbs.

GLUTEN FREE

GF TUNA TARTAR:

Rice paper, avocado mousse, gf soy glaze

SMOKED SALMON BITES:

Smoked salmon, dill, cucumber and cream cheese

MISO BLACK COD LETTUCE CUPS:

Miso-marinated black cod served in butter lettuce cups, accompanied by a yuzu-infused dressing and crispy shallots.

GF, VEGAN

GF CROSTINI BRUCHETTA:

Tomatoes, red onion, basil, balsamic glaze, garlic

CRUDITE CUP:

Cucumber, carrot, celery, baby bell pepper, barbie beetroot hummus

PEA PESTO SWEET POTATO POPPERS:

Oil-free sweet potato rounds baked and smashed with herbed pea pesto

EGGPLANT ROUNDS WITH HERBED

YOGURT SAUCE & POMEGRANATE:

Eggplant base and a creamy dairy-free yogurt sauce. topped with fresh herbs and pomegranate.

BAKED TEMPEH TOTS:

Seasoned with rosemary, thyme, and nutritional yeast with an almond flour breading.

CAJUN CAULIFLOWER POPPERS:

Cauliflower floret base, layered thick with a home-mixed spice mixture and fresh herbs

COWBOY CAVIAR:

Combo of black eyed peas, veggies and a vinaigrette dressing

GRILLED YELLOW SQUASH ROLL- UPS

Fragrant basil and summer squash kissed with grill smoke

Dinner

BUFFET, STATIONS, OR PLATED

BUFFET

Ideal for large groups looking to save on costs, a buffet allows your guests to serve themselves at will. Our team will set and be there to make sure the food is replenished and cleaned up.

- 2 hours coverage
- Mains and sides at your discretion
- Warming trays and serving utensils included

CHEF STATIONS

Our Chefs are ready to serve your guests individually at our interactive Chef Stations. Each dish is customizable and plated on demand to each guest.

- 1 chef team per main course selected
- Mains and sides at your discretion
- Warming trays and serving utensils included

PLATED

3- 5 courses of our finest work, our team specializes in plating. This is the best opportunity to let us wow your guests.



Dinner menu



Soups

Crab Bisque

creamy french style broth, lemon & herb oil, served with a crostini.

Hearty Leek and Potato Soup

roasted potatoes and leeks , chilli oil, herb oil .

Lobster Bisque

fresh maine lobster chunks in a luscious creamy smooth tomato based broth.

Giant Gulf Poached Shrimp

Chipotle aioli & cocktail sauce finished off with a Drizzle of balsamic glaze.

Mini Grape Jelly Meatballs

juicy and tender slow cooked meatballs in a sweet and spicy sauce

Asian Roasted Pork Belly Bites

In bao buns over Jalapeño Slaw/Kimchi

The Everything Bite

Puff pastry, Everything seasoning, scallion cream cheese, hot honey jam

Bacon Wrapped Scallops

Spicy Apricot Glaze

Pan Rusticos

Grilled Sourdough Bite, Goatsheeps Milk Cheese, Basil, Balsamic Glaze, Sun Dried Tomatoes, Olive Oil

Appetizers

Salads

Watermelon and Heirloom Tomato Salad

With feta and cucumber.

Shaved Brussel Sprout, Baby Spinach & Charred Apple Salad

With cranberries, pecans, champagne Vinaigrette, shaved moncheho cheese.

Arugula & Fennel, Burrata Salad

Lemon & orange segments, heirloom tomatoes, green goddess dressing,

Charred asparagus bean & peach salad

Sun dried tomatoes, Burata with finished off with a yuzu dressing & tarragon champagne vinaigrette

Pomegranate Bibb salad

Feta cheese mousse, Bibb lettuce, pomegranate vinaigrette, pistachios, blood oranges segments

Herb crusted Rack of Lamb

Flavorful garlic and parley breadcrumb coating, served with a mint flavored red wine demi.

Surf and Turf

Seared New York Strip with grilled prawns/lobster tail tossed in lemon and herb butter sauce

Oven Roasted Piri Piri Chicken

Portuguese style sweet and spicy with fresh cilantro.

Seared scallops & Duroc pork belly

Wild mushrooms, snow peas, charred onions, parsnip purée , balsamic berry sauce

Seared Red Snapper & a rich seared NY strip

Served with Beurre Blanc, roasted heirloom carrot, charred eggplant souffé

Sicilian Meyer lemon inspired Chicken Parmesano

Black pepper & wild mushroom ricotta stuffing, tomato suga, arugula, citrus linguini.

Entrée's

Seared Herbed Chicken/Salmon

Served with a lemon butter tarragon French sauce , truffe Parsnip & potatoes purée served with sautéed asparagus .

Florida Grouper

Seared and finished off with a light breading in a lemon and dill sauce.

French Style Seared Sallops

Tarragon, lemon and white wine sauce.

Chilean Sea Bass

Roasted tomatoe Beurre Blanc, parmesan risotto, mixed vegetables

Confit Duck and Risotto Arancini

Served with a parsnip Purée, local corn salsa, romesco sauce.

Chargrilled Spanish Octopus

Served with a parsnip purée, fingerling potatoes, local corn salsa, romesco sauce.

Sides

Roasted Parsnip Purée
Baked Potato Terrine
Manchego Potato Cake
Fondant Potatos
Assorted Rices
Assorted Pastas
Broccolini w/ Garlic
Charred Asparagus
Grilled Cipollini Onions
Grilled Oyster Mushrooms
Ginger Carrots
Snow Peas & Bok Choy

Ricotta Cheese Cake

Served with a vanilla crème anglaise, berry compote & macaroons.

Strawberry Shortcake Sundae

House made straw berry sauce, Fresh strawberries. Mint. Whipped cream. Short bread cookie crumbs

Roibos & Bourbon infused Malva Pudding

Served with a citrus & vanilla anglaise and chocolate soil.

Desserts

Miniature cheese cake
Tiramisu cups
Miniature chocolate eclairs
Black Forest terrine cups
Dark chocolate brownie bites
Miniature Lemon Pavlovas
Miniature s'more chocolate cookie
Caramel apple crumble pie
Miniature milk tarts
Miniature red velvet cupcakes
Chocolate fudge cake squares
Panacotta cups
Chocolate pot de creme
Lemon posset
Keylime squares

BRUNCH

Lobster Grilled Cheese

on brioche bread

\$18

Smoked Salmon Eggs Benedict

homemade hollandaise sauce, brioche toast and crispy

capers

\$16

French Toast

lemon curd , berry compote, whipped vanilla cream, fresh

berries

\$13

New Orleans style Crispy Chicken and Waffles

with a peppercorn veloute

\$15

“Goldie Lox“ Everything Bagel

Smoked salmon, chive cream cheese, sliced tomatoes, red

onion & capers

\$14

Avocado Toast

Smashed avocado, sundried tomato pesto, poached egg,

toasted sunflower seeds, feta cheese & pickled shallots

\$14

Our Team

From head chefs, servers, bartenders, and maitre d', our world class team is ready to show your guests an amazing experience they'll never forget.



Pricing

Private Dinner 6-15

Dinners:

- Plated or family style 3-5 courses: \$160-\$220 (dependent on market rates and menu selection)
- buffet per main dish and 2 sides: \$60-\$90 (market rates and menu selection)

Staff needed:

- 1 chef \$300 per 4 hours (+\$75 for additional hour requested)
- 1 staff \$200 per 4 hours (+\$50 for additional hour requested)

Private Dinner 15-20

Dinners:

- Plated or family style 3-5 courses: \$140-\$200 (dependent on market rates and menu selection)
- Buffet per main dish and 2 sides: \$50-\$80 (market rates and menu selection)

Staff needed:

- 1 chef \$300 per 4 hours (+\$75 for additional hour requested)
- 2 staff \$400 per 4 hours (+\$100 for additional hour requested)

Private Dinner 25-50 with servers and bartenders

Dinners:

- Plated or family style 3-5 courses: \$130-\$190 (dependent on market rates and menu selection)
- Buffet per main dish and 2 sides: \$40-\$70 (market rates and menu selection)

Staff needed:

- 2 chef- \$600 per 4 hours (+\$150 per additional hour requested)
- 3 staff- \$600 per 4 hours (+\$150 per additional hour requested)

Bar fee

- \$1200 (includes garnish and mixers)
- \$600 (not including garnish and mixers)
- 1 bartender-\$240 per 4 hours (+\$60 per additional hour requested)

Pricing

Private Dinner 50-100 with servers and bartenders

Dinners:

- Plated or family style 3-5 courses: \$120-\$180 (dependent on market rates and menu selection)
- Buffet per main dish and 2 sides: \$30-\$60 (market rates and menu selection)

Staff needed:

- 3 chef- \$900 per 4 hours (+\$225 per additional hour requested)
- 4 staff- \$800 per 4 hours (+\$200 per additional hour requested)

Bar fee

- \$2400 (includes garnish and mixers)
- \$1200 (not including garnish and mixers)
- 2 bartender-\$480 per 4 hours (+\$120 per additional hour requested)

Private Dinner 100-150 with servers and bartenders

Dinners:

- Plated or family style 3-5 courses: \$110-\$170 (dependent on market rates and menu selection)
- Buffet per main dish and 2 sides: \$25-\$55 (market rates and menu selection)

staff needed:

- 4 chef- \$1600 per 4 hours (+\$400 per additional hour requested)
- 6 staff- \$1200 per 4 hours (+\$300 per additional hour requested)

Bar fee

- \$4800 (includes garnish and mixers)
- \$2400 (not including garnish and mixers)
- 4 bartender-\$960 per 4 hours (+\$240 per additional hour requested)

**A 25% service charge is added to banquet food, beverage, and administration fee. 15% of the service charge collected on the food and beverage will be distributed to the banquet service staff assigned to the event as a gratuity. Service charge is taxable in the state of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.*

**Holidays are subject to double time or x2 of staff and bartender rates*