



CATERING

## MENU

### Plated Salads

**Romaine Wedge : Charred – Fried Tofu – Pepitas – Shaved Pecorino Romano  
\$9.50 per. person**

**Kirk's : Baby Cress – Asparagus – Soft boiled egg- Red Onion – Bella – Peppers –  
Balsamic Oil \$10.50 per. person**

**Panzanella : Focaccia – Vegetables – Basil – Bacon – Poached Egg – Greens  
\$12.50 per. person**

**Warm Papaya : Baby Watercress– Shaved Manchego –  
pickled Bermuda Onion \$11.50 per. person**



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### Plated Entree

**A-5 Japanese Wagyu Filet : – Baby Bok Choy – oyster – Herb Peppercorn Oil**  
\$100.00 per. person

**Juniper Verlasso Salmon : Shrimp Croustade – Sprouts - Basil Green Curry Gastrique**  
\$36.00 per. person

**U-10 Diver Scallops : Peruvian Potatoes – Broccolini Rabe – Golden Pepper Coulis**  
\$45.00 per. person

**Chilean Seabass : Fingerling – Fennel and Asparagus Slaw – Green Curry Emulsion**  
\$45.00 per. person

**Lamb Chop :Butter- Celeriac –Fennel –Celery Root – Garlic Mint Syrup**  
\$40.00 per. person

**Pork Chop : Peppercorn – Roquefort Cheese – baby Kale – Purple Potatoes**  
\$32.00 per. person

**Mongolian Duck : Oyster Mushroom – Broccolini – Ginger – Bok Choy – Tamari**  
\$40.00 per. person

**Free Range: Airline –Baby Kale - Leeks – Croustade – Tomato Balsamic**  
\$28.00 per. person



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### Al a Carte Sides \$7.00

Truffle Smoked Gouda Mac( add \$3.00)  
Croustade  
Roasted Asparagus w/heirloom tomato vinaigrette  
Sautéed Kale w/ sweet peppers  
Sauteed Broccolini w/golden pepper coulis  
Sauteed herb Zucchini and Squash

### Al a Carte Desserts

Banana Parfait : Seared – Sabayon – pistachio Crumble  
\$10.00  
Japanese Cheese Cake : Mascarpone Cream – Candid Lemon  
\$12.00  
Coconut Mango Panna Cotta: coconut-mango-strawberry coulis  
\$12.00



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### Sample Menus

#### Menu 1

Seared Dill Salmon

Parmesan Mashed Potatoes

Roasted Asparagus w/ Tom. vinaigrette

Rolls/ Cornbread infused with Raspberries

Buffet \$30 /Plated (2 added courses) \$70

#### Menu 2

Herb Roasted Chicken

Sorghum Glazed Carrots

Southern Green Bean

Rolls/ Cornbread infused with Raspberries

Buffet \$25 /Plated (2 added courses) \$60



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### Menu 3

Pomegranate Jerk Barbeque Chicken

Pineapple Braised Collards

Smoked gouda Mac Cheese

Rolls/ Cornbread infused with Raspberries

Buffet \$25 /Plated (2 added courses) \$60

### Menu 4

ChimiChurri Shrimp w/ grits

Sauteed Green Beans

Cinnamon Butter Sweet potatoes

Rolls/ Cornbread infused with Raspberries

Buffet \$40 /Plated (2 added courses) \$70



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### Menu 5

Blackened Atlantic salmon w/crab remy sauce,

Garlic mashed potato

Roasted asparagus w/ tomato vinaigrette

Cheddar garlic biscuit

Buffet \$40 /Plated (2 added courses) \$70

### Menu 6

Filet mignon w/crab remy sauce,

Garlic mashed potato

Roasted asparagus w/ tomato vinaigrette

Cheddar garlic biscuit

Buffet \$50 /Plated (2 added courses) \$80



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### Brunch 1

Omelet Station w/ Chef  
Pork Bacon  
Turkey Bacon  
Shrimp & Three Cheese Grits  
Chicken & Belgium Waffles w/syrup  
Potato Hash w/ ketchup  
Biscuits w/ butter and jam  
Fruit Salad

\$30 per person

### Brunch 2

Pork Bacon  
Turkey Bacon  
Chicken & Belgium Waffles w/syrup  
Potato Hash w/ ketchup  
Biscuits w/ butter and jam  
Fruit Salad

\$24 per person

### Brunch 3

Eggs  
Sausage  
Chicken & Belgium Waffles w/syrup  
Potato Hash w/ ketchup  
Biscuits w/ butter and jam  
Fruit Salad

\$25 per person