

# *The Social Hour*

*A Florida Cocktail Party — Eleven Bites*

Private Chef Service · Florida-Sourced Ingredients

PASSED & STATIONED · ALL EVENING

## **An Evening of Small Plates**

*Buffet & Passed Service · Eleven Selections · Florida-Sourced Throughout*

### **Gulf Royal Red Shrimp Skewer**

*Grilled on sugarcane skewers with a charred pineapple-habanero glaze and micro cilantro*

### **Smoked Tuna Tartare Crisp**

*Florida smoked yellowfin tuna, avocado, capers, and shallot on a wonton crisp with sriracha-lemon aioli*

### **Mini Beef Tenderloin Crostini**

*Seared Florida grass-fed filet, horseradish cream, caramelized onion jam, and watercress on toasted baguette*

### **Stone Crab & Avocado Bite**

*Florida stone crab meat tossed with Florida avocado, mango, and lime in cucumber cups with black sesame and tobiko*

### **Caprese Skewer Florida-Style**

*Local heirloom tomato, fresh mozzarella, and basil with aged balsamic and basil oil — skewered and finished with sea salt*

### **Chicken & Waffle Bite**

*Crispy buttermilk-brined Florida chicken thigh on a mini waffle, drizzled with wildflower honey and dusted with smoked cayenne*

### **Mushroom & Goat Cheese Phyllo Cup**

*Sautéed local wild mushrooms, Florida goat cheese, and fresh thyme filled into crispy phyllo cups with truffle oil and chive*

### **Lobster Mac & Cheese Bite**

*Creamy aged cheddar mac finished with Florida spiny lobster, panko crust, and a touch of Old Bay — served in a mini cast-iron cup*

### **Grilled Corn & Burrata Spoon**

*Charred Florida sweet corn, torn burrata, basil oil, and smoked sea salt served on a ceramic spoon*

### **Bacon-Wrapped Medjool Date**

*Plump dates stuffed with Manchego and candied Florida pecan, wrapped in crispy smoked bacon and finished with local honey*

### **Mini Key Lime Tart**

*Petite Florida Key lime curd tartlets in a toasted coconut shell, topped with fresh whipped cream and lime zest — the perfect sweet finish*

Menu items subject to seasonal availability · All proteins cooked to order · Please inform your chef of any allergies