**Family Style Menu**s

**Starting at $108 per person**

**$150 Deposit Required**

**$700 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)**

**A server fee of $300 will be added to all groups over 18 people**

**Added to the per person pricing is 7% Sales Tax**

Menus can always be customized, per person pricing may be subject to change.

**Build Your Menu**

* Choose two from Salads and/or Soups:
* Assorted Field Greens with shaved Vegetables, Herb Vinaigrette
* Shaved Brussels Sprouts and Kale Salad with Pomegranate, Fennel, Pickled Red Onion, and Bacon Vinaigrette
* Hearts of Romaine, Shaved Parmesan, Creamy Peppercorn Dressing, Roasted Baby Tomatoes
* Apple and Pear Salad with Arugula, Feta, Port-soaked Cranberries, Pumpkin Seeds, Onion Vinaigrette
* Florida Conch and Alligator Chowder (A local Favorite!)
* Autumn Wild Rice and Butternut Squash Soup
* Seafood and Andouille Gumbo with Rice
* Choose two Entrees:
* Bronzed Gulf Grouper over roasted Corn Relish and Creole Tomato Jus
* Cedar grilled Gulf Snapper with Crab Stuffing, and Mustard Veloute
* Royal Red Shrimp with Etoufee Sauce
* Citrus-grilled Gulf Mahi Mahi with Key Lime Buerre Blanc, Orange and Fennel
* Individual Lump Crab Cakes with Roasted Red Pepper Jus
* Slow cooked Chicken Pot Pie with Pastry Crust
* French Onion Pasta with Beef Short Rib and Burrata
* Herb and Black Pepper Grilled Florida Beef Prime Rib with Horseradish Crème
* Cider-braised Pork Shoulder with Apple and Celeriac Slaw
* Choose one Bread:
* Freshly Baked Herb Focaccia
* Toasted Baguette with Herb Butter
* Cheddar and Black Pepper Biscuits
* Bacon and Green Onion Cornbread Muffins with Hot Honey Butter
* Choose two Side Dishes:
* Creamed Corn with Green Onions
* Spiced Maple glazed Carrots and Green Beans
* Roasted Sweet Potatoes with Bourbon and Brown Sugar
* Roasted Garlic and Parmesan Baby Potato
* Loaded Mashed Potatoes
* Yukon and Sweet Potatoes Au Gratin
* Choose one Dessert:
* Baked S’mores Cobbler with Carmel Ice Cream
* Carmel Apples Foster with Vanilla Ice Cream
* Pumpkin Cheesecake Bars with Cinnamon Crumble
* Apple Cider Cake with Whipped Cream Cheese and Carmel Swirl
* Key Lime Parfait with Graham and Blueberries
* Light as air Chocolate Mousse with Caramel, Ganache, and Fresh Berries

**Gulf Coast Cookout**

* Gulf Shrimp Boil in a Cajun Broth with Local Ale, Corn, Red Potatoes, Andouille
* Seasonal Mixed Greens Salad with Choice of Dressing
* Choice of one Additional Entrée:
	+ Chicken and Alligator Jambalaya
	+ Featured Local Fish with Seasonal Preparation
	+ Slow-Roasted Pork Ribs with Bourbon BBQ
* Seasonal Vegetable Medley
* Corn Bread with Honey Butter
* Bloody Mary Cocktail Sauce and Lemon Wedges
* Seasonal Cobbler presentation

**Street Tacos**

* Warm Flour Tortilla Chips with Queso Dip, and Roasted Tomato and Jalapeno Salsa
* Choice of three entrees (Accompanied by Tortillas and Authentic Taco Garnish):
	+ Grilled Cilantro-Lime Gulf Mahi Mahi
	+ Slow-Roasted Pork Carnitas
	+ Churrasco Steak with Chimichurri
	+ Garlic and Cilantro Gulf Shrimp
	+ Mole Chicken Thighs
* Spanish Rice, Radish Slaw, Mexican Street Corn
* Tres Leches Cup Cakes

**Tour of the Mediterranean**

* Florida Tomato Panzanella Salad
* Tatziki, Olives, assorted Hummus with Falafel, Balsamic Glazed Seasonal Vegetables
* Choice of three entrees:
	+ Gnocchi with Italian Sausage and a Sundried Tomato and roasted Pepper Alfredo
	+ Greek-style Shrimp with Tomatoes and Feta
	+ Chicken Marsala with Mushroom and Capers
	+ Warm Tomato, Bell Pepper, Artichoke, and Spinach Orzo Pasta Salad with Herb Vinaigrette
	+ Chicken, Ftea, Spinach, and Phyllo Pie
	+ Seafood and Chicken Paella
	+ Roasted Boneless Leg of Lamb with Mint Chimichurri
	+ Stewed Meatballs in Tomato Gravy
* Tiramisu Roll

**Flavors of the Far East**

* Udon Noodle Salad with Asian Vegetables and a Toasted Sesame Vinaigrette
* Choice of three entrees (Accompanied by Steamed Sticky Rice and Stir Fry Vegetables):
	+ Mongolian Beef
	+ Szechuan Beef or Chicken
	+ Green Curry Chicken or Shrimp
	+ Crispy Honey-Sesame Gulf Shrimp
	+ Crispy Sweet and Sour Pork or Chicken
* Crispy Vegetable Pot Stickers with Dipping Sauces
* Coconut and Mango Rice Pudding