**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, the 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
* Local Strawberry and Watercress Salad with pickled Rhubarb and Red Onion, picked Herbs, and Vidalia Onion Vinaigrette
* Hearts of Romaine, Shaved Parmesan, Creamy Peppercorn Dressing, Roasted Baby Tomatoes
* Local Heirloom Tomatoes and Radish, Fresh Mozzarella, and Red Wine Vinaigrette
* Florida Conch and Alligator Chowder (A local Favorite!)
* Seafood and Andouille Gumbo with Rice
* Choose two Entrees:
* Citrus Gulf Grouper with a White Wine, Tomato and Basil Jus, with crispy Capers
* Gulf Snapper with aromatic Garlic, Scallion, and Ginger Broth with Citrus
* Local Shrimp with Etoufee and roasted Bell Pepper Salad
* Bronzed Gulf Tuna over Sweet Florida Creamed Corn
* Individual Lump Crab Cakes with Roasted Red Pepper Jus
* Velvety Ranch Chicken Breast
* Spiced Bourbon Pork Loin wrapped in Bacon with Grain Mustard Veloute
* Steak Diane Florida Beef Filet
* Herb and Black Pepper Grilled Florida Beef Tenderloin with Horseradish Crème
* Mango BBQ Beef Brisket with Mango Slaw
* Choose one Bread:
* Freshly Baked Herb Focaccia
* Toasted 4 Cheese Garlic Bread
* Cheddar and Black Pepper Biscuits
* Cheddar and Green Onion Cornbread Muffins with Hot Honey Butter
* Choose two Side Dishes:
* Creamed Corn with Green Onions
* Local Mushroom and Green Bean Medley
* Roasted Local Spring Vegetables
* Roasted Garlic and Parmesan Baby Potato
* Sour Cream and Green Onion Mashed Yukon Gold Potatoes
* French Onion Potato Au Gratin
* Choose one Dessert:
* Vanilla Custard Torte with Cherry Jam
* Individual Raspberry and Lemon Meringue Tartlets
* Caramel Crunch Cake with Berry Coulis
* Strawberry Cheesecake Bars with spiced Almond Crumble, and Carmel
* Key Lime Parfait with Graham and Blueberries
* Light as air Chocolate Mousse with Milk Chocolate Sponge, Caramel, Ganache, and Fresh Berries

**Gulf Coast Cookout**

* Bounty of 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 Sausage 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 Fundido, and Roasted Tomato and Chile Pepper Salsa
* Choice of three entrees (Accompanied by Tortillas and Authentic Taco Garnish):
  + Grilled Tequilla and Lime Gulf Mahi Mahi
  + Slow-Roasted Pork Carnitas
  + Beef Birria
  + Chicken Flautas with salsa Verde
  + Chili and Lime Gulf Shrimp
  + Asado Chicken with Cilantro
* Mexican Rice, Cabbage Radish Slaw, Mexican Street Corn
* Tres Leches Cup Cakes

**Tour of the Mediterranean**

* Florida Tomato Panzanella Salad
* Tatziki, Olives, assorted Hummus with Tomato and Olive Focaccia, Balsamic Glazed Seasonal Vegetables
* Choice of three entrees:
  + Creamy Tuscan Gnocchi with Italian Sausage, Baby Arugula, and Roasted Bell Pepper
  + Gulf Shrimp Scampi with Calabrese Peppers over fresh Spaghetti
  + Chicken Florentine with roasted Tomatoes and crisp Proscuitto
  + Linguini tossed in a Sun-dried Tomato Jus with Artichokes, Spinach, and Burrata
  + Garlic and Herb Chicken Breast over Papardelle with Mushroom and Tomato Ragout
  + 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):
  + Beef Boulgogi with Kimchi Jam
  + Szechuan Beef or Chicken
  + Green Curry Chicken or Shrimp
  + Cantonese-style Gulf Grouper with Ginger, Garlic, Scallion and Mango
  + Crispy Sweet and Sour Pork or Chicken
* Crispy Vegetable Pot Stickers with Dipping Sauces
* Coconut and Mango Rice Pudding