

Chef's Delights

CATERING + EVENTS

Wedding Celebration Offerings

CONGRATULATIONS
on your engagement!

Our talented team enjoys creating menus tailored to suit your vision, style and tastes. Over the years, we've seen how most couples prefer this.

We are happy to accommodate any special requests, cultural traditions or other food ideas that you would like to discuss.



The most important day of your life, is ours too.

Tiers

Less is More

inquire for pricing

Three Passed
Hors d'Oeuvres

Two Entrées
Chicken and/or Beef

Two Sides

Spruce it Up

inquire for pricing

Three Passed
Hors d'Oeuvres

Two Entrées
Chicken, Beef, and/or Seafood

Two Sides
Cafe Conmigo

The Big Day

inquire for pricing

Three Passed
Hors d'Oeuvres

Two Entrées
Chicken, Beef, and/or Seafood

Two Sides
Cafe Conmigo
Midnight Munchies

Each Tier Includes:

Waitstaff | Glassware Package | Spring Mix Salad and Bread Rolls with Butter
Guests to be served at a Food Station

Glassware Package: Water Goblet, Champagne Glass, Ceramic Dinner + Dessert Plate, Silver Fork, Knife, and Spoon

Buffet Table and Linens only included if we are servicing all rentals.

20% Service Charge and Florida Tax of 7% to Additionally Apply to All Food, Beverage, and Staff Fee

Additional Services



Bartending Services at \$35.00 per hour per staff

Non-Alcoholic Beverages + Mixers Package \$8.00pp

Coke, Diet Coke, Sprite, Water, Cranberry Juice, Orange Juice, Seltzer Water, Club Soda, Tonic Water, Limes, Lemons, Cherries, Olives, Clear Plastic Tall Cups, Clear Plastic Squat Bar Cups, and Clear Plastic Stemless Wine Cups, Agave Cocktail Straws, Bar Napkins, Ice and Coolers.



Full Service Rentals & Up-lighting Available

Speak with your event coordinator to see a detailed decor spread

In-House Florist

Live Food Stations

Mid-Night Snacks & Coffee Station

Wagyu Carving Station

Hors d'Oeuvres

NOT JUST GREENS

FRESH BRUSCHETTA

Tossed Tomatoes, Basil, Balsamic Vinegar, Olive Oil, Toasted French Bread

MINI CAPRESE SKEWERS

Cherry Tomatoes, Tender Basil, Mozzarella Pearls drizzled with Balsamic Vinaigrette on a Mini Skewer

WATERMELON AND FETA SKEWER

With Fresh Mint and drizzled with Balsamic Vinegar

FIRE ROASTED CORN GUACMOLE

with House Tortilla Chips

SPINACH & IMPORTED CHEESE PUFFS

Imported Swiss Cheese and Undertones of Sweet Basil Pesto

SPRING ROLLS

Vegetable Spring Rolls with Sweet Chili Sauce

HERBED WILD MUSHROOMS

Served in a Phyllo Cup

TRUFFLE PURSES

Classic Focchi Style Purses with Imported Premium Cheese & Black Truffle

BRIE WITH RASPBERRIES & TOASTED ALMONDS

Wrapped in Crunchy Phyllo

DOUBLE CHEDDAR MAC N CHEESE POPPERS

Topped with Toasted Panko & Herbs

BREADED AVOCADO

Served in a Shot Cup with Cilantro Crema

FROM THE LAND

PETITE MEATBALLS

In House Marinara topped with Fresh Shaved Parmesan and Basil

BACON WRAPPED DATES

With House Goat Cheese Dressing

GORGONZOLA BEEF SLIDERS

Angus Beef Sliders with Caramelized Onions and Gorgonzola Cheese on a Toasted Slider Bun

GARBANZO FRITO

Classic Garbanzos with Chorizo and Ham

PECKING DUCK SPRING ROLLS

With Scallions and Thai Sauce

MINI CHICKEN SKEWERS

With Pineapple and brushed with Roasted Red Pepper Guava BBQ

BEEF OR CHICKEN BOURGUIGNON BITES

Served in a Phyllo Cup

ASSORTED MINI EMPANADAS

Chicken, Beef, with Cilantro Lime Dipping Sauce

BACON WRAPPED SWEET PLANTAIN

Drizzled with Hot Honey

CHORIZO STUFFED BACON WRAPPED DATE

BUTTERMILK BISCUIT WITH GUAVA BBQ PULLED PORK

With Traditional Southern Slaw

FROM THE SEA

SHRIMP COCKTAIL

with Cocktail Sauce in a Shot Glass

BLACKENED MANGO MAHI

Served in a Phyllo Cup

TUNA OR SALMON POKE

Classic Hawaiian Poke

TUNA TATAKI

Blackened Tuna, Black and White Sesame Seeds, Ponzu, Greens

PERUVIAN CEVICHE

Cubed Sweet Potato, Chocho

MANGO CEVICHE

Mango, Cucumber, Tomatoes, Peppers, Onions, Cilantro

COCONUT LOBSTER LOLLIPOP

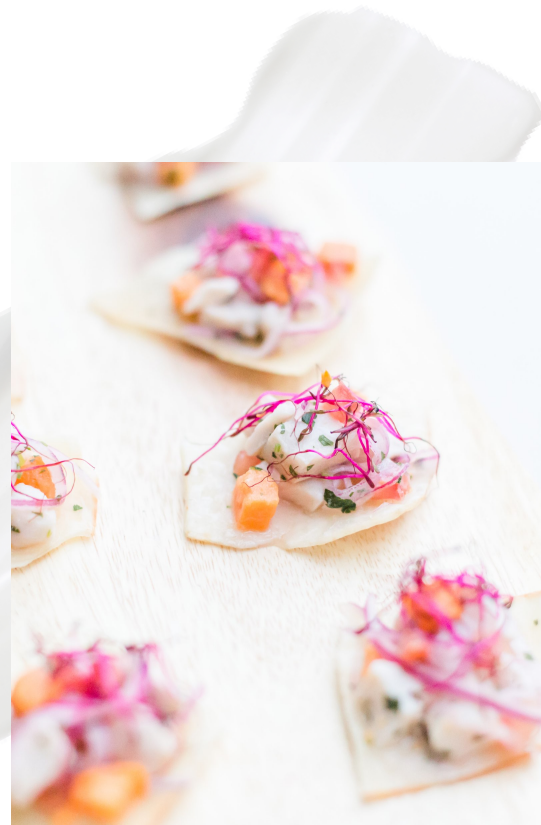
Coated in a Malibu Rum Batter on a Mini Skewer

PREMIUM LUMP CRAB CAKES

with Lemon Dill Sauce

CHEDDAR JALAPEÑO GRITS & SHRIMP

Savory Grits topped with a Beautifully Blackened Shrimp



Main Course

POULTRY

PECAN CRUSTED CHICKEN

Pecan & Panko Crusted with a Wild Bourbon Glaze

ROASTED ALMOND CHICKEN

Grilled Chicken topped with Roasted Almond Slices cooked in a Brown Sugar

SUN-DRIED TOMATO CHICKEN

Grilled Chicken Breast Topped with Sun-Dried Tomato Cream Sauce and Fresh Basil

LEMON PEPPER BONE-IN CHICKEN BREAST MP**

With House Jus Sauce

CHICKEN BOURGUIGNON

Classic French Dish with Tender Pieces of Chicken in a Wine Cream Sauce with Mushrooms and Peas

CAPRESE CHICKEN

Grilled and Sliced then Topped with Chopped Tomatoes, Mozzarella Cubes, Fresh Basil, Balsamic Glaze and Olive Oil

MANGO CHICKEN

Grilled Chicken topped with Fresh Mango Salsa

COCONUT CRUSTED CHICKEN

Panko and Coconut Breading topped with Sweet Chili or Guava BBQ Sauce

SPINACH & ARTICHOKE ROLLED CHICKEN BREAST

Roasted and Topped with Fresh Parmesan Cheese

MEAT

HOUSE SIRLOIN

with Cilantro Mint Chimichurri, Bearnaise Sauce, Gorgonzola Sauce, or Red Wine Steak Sauce (choose 1)

RED WINE BRAISED SHORT RIBS MP**

CHURRASCO

Certified Angus Beef (CAB) Grilled to Perfection (medium) topped with Peppercorn Chutney or Chimmichurri

ASIAN MARINATED SIRLOIN

Sirloin Marinated in Soy Sauce, Scallions, Ginger, Garlic and Sesame Seeds and Grilled

NEW YORK STRIP MP**

Herbed Butter

SMOTHERED PORK CHOPS

Seared Pork Loins Smothered in a Savory Cream Sauce with Southern Spices, Onions and Peas

MOJO PORK WITH CHIMMI

Tender Mojo Citrus Infused Pulled Pork with House Chimmichurri

BEEF BOURGUIGNON

Classic French Dish with Tender Beef Chunks Stewed in a Wild Mushroom Cream Sauce with Onions and Peas

FILET MIGNON MP**

with any of our House Sauces

LAMB CHOPS MP**

Choice of: Gorgonzola Sauce, Mint Jelly, or Sweet Plum Sauce



Main Course

SEAFOOD

POTATO CRUSTED SALMON

Sauteed with Shredded Potatoes and Baked in a Lemon Butter Sauce

TERIYAKI GLAZED SALMON

Baked Salmon Topped with our House Teriyaki Glaze and Fresh Green Onions

SALMON MARSALA

Roasted Garlic, Wild Mushrooms, Marsala Wine Cream Sauce

MAHI ALLA PICCATA

Tender Mahi with an Italian Bread Crumb/Herb Crust topped with Lemon Butter Caper Sauce

PISTACHIO MAHI EN BOUREE BLANC

Tender Baked Mahi with Pistachio Crust laid in Bouree Blanc

MANGO MAHI

Tender Mahi Baked with our Fresh Mango Salsa

CREAMY SHRIMP RISOTTO WITH MASCARPONE

with Hints of Thyme, Tomatoes, and Dry White Wine

SHRIMP SCAMPI

Large Shrimp Poached in a Lemon-Butter Garlic with Parsley and topped with Toasted Italian Bread Crumbs

PACCHERI PASTA WITH SHRIMP

With Fire Roasted Plum Tomatoes, Dry White Wine, Garlic, Parsley, Basil, and Parmesan Cheese

CAPRESE HALIBUT MP*

Fresh Halibut Topped with Diced Mozzarella, Tomatoes, and Basil in a Balsamic + Olive Oil Blend

CHILEAN SEABASS MP*

Lemon Shallot Butter, Garlic, Parsley

VEGETARIAN / VEGAN

STUFFED BABY BELLA (V)

Stuffed with Tabbouleh laid on House Tzatziki

EGGPLANT ROLATINI (V)

Stuffed with Tofu Ricotta and topped with Savory Marinara and Basil

EGGPLANT & PORCINI MUSHROOM FETTUCCHINE (V)

Classic Bolognese with Eggplant and Fettuccine Noodles made from Porcini Mushrooms topped with Fresh Basil

MOROCCAN STUFFED EGGPLANT (V)

Stuffed with Lentils, Sun-Dried Tomatoes, Pine Nuts, and Diced Tomatoes then Seasoned with Classic Moroccan Spices

SPINACH & RICOTTA STUFFED MANICOTTI

Laid in Florentine Sauce

EGGPLANT PARMESAN

Lightly Breaded Eggplant Slices with House Marinara and Mozzarella

ROASTED BUTTERNUT SQUASH BOWTIE PASTA

Roasted Butternut Squash, Brown Butter, fresh Sage, Lemon Zest, grated Parmesan Cheese and Sundried Cranberries.

GRILLED PORTOBELLO MUSHROOM (V)

with Chimichurri



Accompaniments

GRAINS

TOMATO BASIL COUSCOUS
YELLOW RICE WITH VEGETABLES
WILD RICE WITH CRAISINS AND ALMONDS
CREAMY POLENTA WITH SHAVED PARMESAN
LEMON GARLIC ORZO WITH TOMATOES AND HINTS OF PARSLEY

PASTA

PENNE PRIMAVERA
FARFALLE FLORENTINE
LEMON SWEET PEA ROTINI ALFREDO
THREE-CHEESE TRUFFLE FIOCCHI WITH SHAVED PARMESAN

POTATOES

CREAMY SAGE GNOCCHI
PARSLEY ROASTED POTATOES
ROSEMARY ROASTED POTATOES
WHIPPED POTATOES INFUSED WITH GARLIC OIL

VEGETABLES

GREEN BEANS ALMONDINE
GRILLED GARLIC BUTTER ASPARAGUS
HONEY LEMONGRASS TRI-COLORED CARROTS
GREEN BEANS MARINARA ALLA MASCARPONE
PATTY PAN SQUASH, ACORN SQUASH, ONIONS



Wedding Enhancements

MARTINI STATION

*Select a theme: Little Italy, Latin Fusion, Salad Creations, or Mini Shrimp Cocktail.
Martini Cup Tower with Lighting included.
Guests to be served in Plastic* Martini Cups. Glass available upon request.
Pricing is based on selections.*

WOK THIS WAY

*Chinese Peruvian Fried Rice
Select 1 Protein: Chicken Teriyaki or Lomo Saltado
Garnished with Black Sesame Seeds and Sliced Green Onions
To be Served in Chinese Take-out Boxes with Chopsticks
Inquire for Pricing*

TACO BOUT THE LOVE

*Soft Flour Tortillas
Select 1-2 Proteins: Grilled Sliced Churrasco, Mojo Chicken, Peppered Churrasco, or
Peppered Chicken
Includes: Shredded Lettuce, Shredded Yellow Cheese, Sour Cream, Fresh Mango Salsa,
Pico De Gallo, Guacamole
Guests to be served in Bamboo Boats.
Inquire for Pricing*

MIDNIGHT MUNCHIES

*Assorted Midnight Snacks:
Mini Beef Sliders with Gorgonzola Cheese and Caramelized Onions served with Papitas
Mini Mojo Pork Sliders served with Papitas
Stuffed Churros with Nutella and Dulce De Leche in Cones and Drizzled with Leche Condensada
Mini Chocolate Chip Cookie Shooters with Milk
Inquire for Pricing*

NEVER DESSERT YOU

*Assorted Graham Cracker Tartlets:
Lemon Mascarpone with Macerated Berries, Guava Cheesecake, Chocolate Mousse
Arroz con Leche Shooter
Assorted Macaroons
Inquire for Pricing*

CAFE CONMIGO

*Butler Passed Cuban Cafecito in Traditional Plastic Shot Cups
Self-serve Station with:
American Coffee & Cuban Cafe con Leche
Includes: Sugar Cubes, Brown Sugar Packets, Equal Sugar Packets, and Splenda with Creamer
White Ceramic Coffee Cups with Saucer and Spoon Included
Inquire for Pricing*

Tables / Linens not included unless otherwise stated.
Speak with event coordinator about minimum order requirements.

20% Service Charge and Florida Tax of 7% to Additionally Apply to All Food, Beverage, and Staff Fee