



# Buffet Style Menu Suggestions

Our menu reads more like a restaurant menu than a typical "catering" menu. Below is a representation of the types of food that we may suggest for buffet style dinners or lunches.

A  denotes our most popular "signature" dishes

## Beef and Lamb

 **Cabernet Braised Beef Short Ribs**  
*slow cooked in beef stock and red wine with root vegetables, braising reduction*

**Mexican Braised Short Ribs**  
*braised with chile, coffee and black lager*

**Pepper Crusted Beef Tenderloin**  
*hand carved and served with cabernet red wine reduction, gorgonzola butter or brandy cream sauce*

**Grilled Flatiron Steak**  
*with cilantro chimichurri or romesco sauce*

 **Grilled Bistro Steak**  
*our 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, grilled and hand carved*

**Chianti Braised Brisket**  
*slow cooked in Italian seasonings and Chianti wine with root vegetables, fork tender*

**Rosemary & Garlic Crusted Lamb Chops**  
*marinated and grilled*

**Asian Grilled Bistro Steak**  
*seasoned simply with sea salt and fresh ground black pepper, grilled and hand carved, with chili-garlic sauce and Asian chimichurri*

## Pork

 **Cajun Pork Roast (Cochon de Lait)**  
*slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings*

**Hickory Smoked Pork Shoulder**  
*smoked low and slow over hard wood, hand pulled and tossed in our secret BBQ sauce*

 **Carnitas**  
*Mexican style braised pork shoulder, with pineapple braising reduction*

**Mojo Marinated Pork Shoulder**  
*slow cooked Cuban style pulled pork, with mojo-sour orange reduction*

**Parmesan & Herb Crusted Pork Loin**  
*oven roasted and hand carved*

**Slow Roasted Tomatillo Pork**  
*pork shoulder roasted with spicy tomatillo sauce and hand shredded*

**Roasted Pork Tenderloin**  
*hand carved, wild mushroom ragout*



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## Chicken



### **Pan-Roasted Chicken Breast**

*topped with an creamy artichoke, lemon and leek coulis (cream sauce)*

### **Mediterranean Chicken**

*pan seared chicken breast, smothered in fresh tomatoes, white wine, fresh herbs and crumbled goat cheese*

### **Bruschetta Chicken**

*pan seared chicken breast, topped with a warm oven roasted tomato bruschetta (capers, red onion, fresh herbs)*



### **Chicken Rustica**

*topped with wild mushroom and caramelized onion ragout, Gruyere and Asiago cheese*

### **Grilled Key West Chicken**

*margarita grilled chicken breast, topped with fresh mango salsa*

### **Tuscan Chicken**

*an Italian seasoned pan seared chicken breast, smothered in tomatoes, white wine, basil and mozzarella cheese*



### **Chicken and Waffles**

*buttermilk fried chicken tenders on top of belgian waffles, drizzled with house made maple pecan butter*

### **Thai Green Curry Chicken**

*slow cooked chicken, Asian vegetables in a spicy Thai green curry*

### **Tandoori Chicken**

*oven roasted boneless chicken thighs with a spicy authentic Indian seasoning blend*



### **Herb Crusted Roast Chicken**

*boneless chicken thigh, Italian seasoned and slow roasted*

### **Floribbean Chicken**

*margarita seasoned grilled chicken with tequila cream sauce, onions & peppers*

### **Chicken Creole**

*chicken thighs simmered in a Creole (New Orleans style) tomato based sauce*

### **Chicken Tikka Masala**

*chicken cooked with hot and tangy spices in a masala sauce*



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## Seafood

### **Sautéed Gulf Coast Grouper**

*fresh locally caught grouper, pan seared and topped with a creamy artichoke, lemon and leek coulis*

### **“Charleston Style” Shrimp and Grits**

*with smoked sausage, onions and peppers in a white-wine cream sauce, served over **creamy cheddar cheese grits** (as good as you’ll find outside of Charleston – our signature dish!)*

### **Pan Roasted Gulf Snapper**

*summer succotash, romesco, grilled scallions*

### **Grilled Key West Mahi Mahi**

*margarita grilled mahi mahi, topped with fresh mango salsa*

### **Grilled Ahi Tuna Loin**

*hand carved, served with avocado tomato relish tossed with chile cilantro vinaigrette*

### **Pesto Crusted Salmon**

*with oven roasted grape tomatoes*

### **Thai Green Curry Shrimp**

*jumbo shrimp, Asian vegetables and spicy Thai green curry*

### **Jumbo Lump Crab Cakes**

*pan sautéed with Creole remoulade*

## Pasta and “One Pot” Dishes

### **Cajun Paella**

#### **(Jambalaya with a fancy name)**

*authentic Cajun style jambalaya with blackened chicken and spicy smoked sausage, cooked in a cast iron pot*

### **Gorgonzola Bowtie Pasta**

*with applewood smoked bacon, sun-dried tomatoes, gorgonzola and cracked pepper cream sauce*

### **Chicken Roban**

*sliced boneless chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*

### **Shrimp Roban**

*plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*



# Buffet Style Menu Suggestions

## Vegetarian

many of these entrees can be made vegan upon request

 **Cajun Risotto Stuffed Pepper**  
piquant "dirty" rice made with wild mushrooms and vegetable stock, stuffed into a bell pepper, baked and topped with mozzarella cheese

**Channa Masala**  
chickpeas (Garbanzo beans) cooked with hot and tangy spices in a masala sauce

**Palak Paneer**  
paneer (Indian cheese) cooked in a richly seasoned spinach curry

 **Butternut Squash Ravioli**  
with a sage cream sauce

**Thai Green Curry Tofu**  
tofu simmered in coconut milk and stir fried vegetables

 **Roasted Vegetable Strudel**  
roasted market fresh vegetables, pesto, goat cheese, puff pastry

**Pan Sautéed Black Bean Cakes**

**Quinoa and Black Bean Stuffed Roasted Acorn Squash**  
drizzled with *cilantro chimichurri*

**Penne Pasta Primavera**  
fresh seasonal vegetables in roasted red pepper cream

 **Cajun Vegetarian "Jambalaya"**  
A piquant vegetarian rice dish made with roasted red bell peppers and spicy black bean burger, cooked in a rich vegetable stock

## For The Kids

 **Citrus Herb Roasted Chicken Legs**  
with steamed broccoli and herb roasted potato wedges

**PB + J**  
with fresh fruit salad

 **Fried Chicken Tenders**  
house made buttermilk fried chicken, served with steamed broccoli and mac-n-cheese



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## Side Dishes

 **White Cheddar Grits**  
*creamy southern style*

**Roasted Seasonal Vegetables**  
*chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper*

 **Slow Roasted Root Vegetables**  
*carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper*

**Asian Inspired Quinoa**  
*mint, basil, tomato, carrot and cucumber, ponzu*

**Grilled Vegetable Quinoa**  
*grilled market fresh vegetables, super greens (kale, arugula), citrus vinaigrette*

 **Brown Rice and Quinoa Blend**  
*sautéed spinach, garlic, fresh herbs, citrus*

**Chile Dusted Roasted Cauliflower**

**Roasted Asparagus**  
*seasoned simply with Kosher salt and fresh ground black pepper*

**Sautéed Broccoli**

 **Arroz Congrí**  
*Cuban style rice cooked with black beans and house-made sofrito oil*

**Floribbean Shrimp & Lobster Rice**  
*cooked in a rich seafood stock with shrimp, lobster meat and green peas*

 **Caramelized Brussels Sprouts**  
*pearl onions, hard wood smoked bacon, Kosher salt, black pepper*

 **Grilled Summer Succotash**  
*grilled local sweet corn, asparagus, edamame, and oven roasted tomatoes (seasonal-Summer)*

**Creamed Spinach**  
*steakhouse style, topped with bread crumbs*

**Au Gratin Potatoes**  
*cooked with cream & cheddar cheese, baked until golden brown*

**Yukon Gold Mashed Potatoes**  
*skin-on, mashed with butter, cream and salt*

 **Herb Roasted Potato Wedges**  
*red bliss, roasted with herbs and garlic*

**Roasted Fingerling Potatoes**

**Sweet Potato and Butternut Squash**  
*rustic mash (seasonal – Winter)*

 **Gorgonzola Truffle Mac-N-Cheese**  
*with porcini mushrooms, sun-dried tomatoes and cracked black pepper*

**Bacon & Sharp Cheddar Mac-N-Cheese**  
*applewood smoked bacon, sharp cheddar, asiago*

**Three Cheese Mac-N-Cheese**  
*cavatappi pasta, sharp cheddar, parmesan and asiago cheeses*



# Buffet Style Menu Suggestions

## Starters and Salads

### **Signature Artisan Salad**

*chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette*

### **Steakhouse Chopped Salad**

*tomatoes, red onion and crispy bacon with red wine vinaigrette and gorgonzola crumbles*

### **“1905” Salad**

*a popular and traditional Tampa Bay salad creation of crisp Iceberg, lettuce, julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese, tossed in garlic vinaigrette*

### **Super Food Salad**

*rainbow kale, shaved brussels sprouts, napa and red cabbage, radicchio, fresh seasonal berries, house made berry-champagne vinaigrette*

### **Strawberry Spring Salad**

*chopped artisan greens, fresh Plant City strawberries, pecans and gorgonzola crumbles tossed in balsamic vinaigrette (seasonal - February through May)*

### **Southern Garden Salad**

*romaine lettuce, grape tomatoes, croutons and crispy bacon tossed in vidalia onion vinaigrette*

### **Ensalada Verde**

*chopped artisan greens, asparagus, fava beans, avocado, green beans, garlic vinaigrette*

### **Sesame Ginger Salad**

*artisan greens, tomato, cucumber, napa cabbage, edamame, wonton strips, tossed with sesame ginger dressing*

### **Tropical Mixed Green Salad**

*organic field greens, fresh seasonal berries, hearts of palm and mango, tossed with a raspberry vinaigrette*

### **The Orleans Salad**

*chopped iceberg lettuce, grape tomatoes, croutons, olive tapenade, tossed in house made Creole mustard vinaigrette*

### **Traditional Caesar Salad**

*romaine, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon, tossed in a creamy Caesar dressing*

### **Baja Citrus Salad**

*Chopped artisan greens, romaine, fire charred corn and grape tomatoes, fresh garlic lime vinaigrette*

### **The Williamsburg Salad**

*arugula, chopped artisan greens, quinoa, oven roasted grape tomatoes, lemon vinaigrette*

*These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.*

*Updated April 2016*