



Plated Entrée 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 full service plated dinners or lunches. Keep in mind that any of the below dishes can be served in smaller portions to form a tasting or multi-course menu

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

Grilled Filet Mignon
cabernet red wine reduction or gorgonzola butter

Argentinean Flatiron Steak
citrus marinated flatiron steak, with cilantro chimichurri

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

Bistecca alla Fiorentina
ribeye or flatiron steak marinated in olive oil, with herb and caper butter (Italian style)

Rosemary & Garlic Crusted Lamb Chops
marinated and grilled

Grilled Sirloin Steak
24-hour marinated, topped with cabernet red wine reduction or gorgonzola butter

Chicken, Duck and Pork

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

 **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

 **Pan-Roasted Chicken Breast**
topped with an creamy artichoke, lemon and leek coulis (cream sauce)

Tuscan Chicken
pan seared chicken breast, Italian seasoning, smothered in tomatoes, white wine, basil and mozzarella cheese

 **Smoked Duck Breast**
served over a bed of sautéed spinach

Roasted Pork Tenderloin Medallions
wild mushroom ragout



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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!)*

Chili Dusted Sautéed Gulf Grouper

local fresh grouper, sweet corn and roasted poblano puree, blistered tomato salsa

Pan Roasted Gulf Snapper

summer succotash, romesco, grilled scallions

Grilled Key West Mahi Mahi

margarita seasoned, grilled, topped with fresh mango salsa

Jumbo Lump Crab Cakes

with Creole white remoulade sauce

Pesto Crusted Salmon

with oven roasted grape tomatoes

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

Pan Sautéed Black Bean Cakes

with romesco sauce

Quinoa and Black Bean Stuffed

Roasted Acorn Squash

with cilantro chimichurri

Spanish Roasted Cauliflower

sweet corn puree, roasted piquillo peppers, grilled scallions

Grilled Cauliflower Steak

with cilantro chimichurri (vegan)

Roasted Vegetable Strudel

thin sliced roasted vegetables, basil pesto and goat cheese, rolled in phyllo and baked

For The Kids

Citrus Herb Roasted Chicken Legs

with steamed broccoli and herb roasted potato wedges

Fried Chicken Tenders

house made buttermilk fried chicken, served with steamed broccoli and mac-n-cheese

PB + J

with fresh fruit salad



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Duet Plate Inspiration

The best of both worlds! These duet plates include smaller portions of two different entrees, which allows your guests to try each entrée, instead forcing a choice between one or the other! Don't see your favorite dishes here? We'll have our chef create the perfect duet plate for your event.

Grilled Filet Mignon

*cabernet red wine reduction
AND*

Jumbo Lump Crab Cake

with Creole white remoulade sauce

Herb Roasted Potato Wedges & Roasted Asparagus

Cabernet Braised Beef Short Ribs

*slow cooked in beef stock and red wine with
root vegetables, with braising reduction
AND*

Sautéed Gulf Coast Grouper

*topped with a creamy artichoke,
lemon and leek coulis*

*served over **White Cheddar Grits**
with **Roasted Asparagus***

Rosemary & Garlic Crusted Lamb Chops

*marinated and grilled
AND*

Chicken Rustica

*topped with wild mushroom and caramelized
onion ragout, gruyere and asiago cheese*

**Fried Parmesan Truffle Potato Wedges
& Slow Roasted Root Vegetables**

Grilled Sirloin Steak

AND

Pan Roasted Gulf Snapper

with romesco sauce, with

**Brown Rice and Quinoa Blend
& Sautéed Broccolini**

Pan-Roasted Chicken Breast

*with a creamy artichoke, lemon and leek coulis
AND*

"Charleston Style" Shrimp & Andouille

*with onions and peppers in a white-wine cream
sauce, over*

White Cheddar Grits

*with **Slow Roasted Root Vegetables***

Mexican Braised Short Ribs

*braised with chile, coffee and black lager
AND*

Chili Dusted Sautéed Gulf Grouper

*local grouper, blistered tomato salsa
with*

**Queso and Roasted Poblano Grits
& Caramelized Zucchini with Cotija
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



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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.

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