

GRAZING MENUS

Table Displays and Boards

Signature Cheese Display - Smoked Gouda, Irish Cheddar, Cranberry Goat Cheese

Port Wine, Sharp Cheddar, Emmental, and Gorgonzola with Spiced Nuts, Dried Cranberries, and Served with Lavosh Crackers

Cheese Board: Smoked Gouda, Chive Crusted Goat Cheese, Vermont Cheddar, Port Wine and Dill Havarti with Lavosh Crackers, Flatbreads and Grapes

Assorted Flatbreads: Spinach Artichoke and Feta - Tomato Basil and Goat Cheese

Served with Tomato Bruschetta

Hummus Board: Choose Three,

Black Bean, Red Pepper, Beet, Sweet Potato, Pesto, or Classic

Served with Toasted Pita Chips

Market Fresh Grilled Vegetable Display: Balsamic Grilled and Marinated Seasonal Vegetables with Hummus

Roasted Root Vegetable Antipasto: A Selection of Roasted, Marinated, and Pickled Root Vegetables with Garnishes

Mediterranean: Chicken Shawarma Skewers with Mint Couscous

Served with Tahini, Marinated Eggplant, Lemon Yogurt, and Pita Bread

Mini Sandwiches: A Selection that Includes Mini Roast Beef and Blue Cheese, Turkey Club, Caprese and Spicy Italian

Teriyaki Glazed Salmon Platter: Crackers

Antipasto Board: Cured Meats, Cheese, Pickled Vegetables, Condiments, and Grilled Crostini

Lynn's Caramelized Brie: Lavosh and Crackers

Chilled Seafood: Shrimp, Crab Claws, Cocktail Sauce, Horseradish, and Lemons

Grazing Tables

Potato Skins

Crispy Potato Skins with Choice of Toppings:

BBQ Brisket, Taco Beef, Carolina Slaw, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Quinoa, and Sautéed Portobello's

Enoteca

Crusty Italian Baguettes and Flatbreads

Olive Oil, Fresh Herbs, and Topped with Fresh Mozzarella Cheese,

Choice of Antipasto Toppings:

Imported Ham, Salami, Olives, Artichokes, and Tomato Salad

Marinated Eggplant Caponata and Balsamic Glaze

Baja Taco Boat

Blackened Fish Tacos in Flour Tortilla Shell

Caribbean Slaw, Lime Cream, Cilantro, and Pico de Gallo

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Grazing Tables (Cont.)

Mesa Table

Choice of Three Flavors of Hummus:

*Black Bean, Red Pepper, Beet, Sweet Potato, Pesto, and Classic
Grilled Pita, Marinated Eggplant, Israeli Salad, and Israeli Couscous*

Fancy Deviled Egg Bar

Choice of Toppings:

Bacon Bits, Smoked Salmon, Parmesan Crisps and Caviar

Ceviche Martinis

A Selection of Garnished Seafood Ceviche Served in Individual Martini Glasses

Mexican - Tomato, Cilantro and Avocado

Peruvian - Sweet Potato, Lime and Red Onion

Tampa - Roasted Tomato and Black Beans

Mashed Potato Bar

Yukon Mashed Potatoes and Honey Sweet Potato Mash

Choice of Toppings:

Scallions, Broccoli, Sour Cream, Shredded Cheese, Bacon Bits and Jalapenos

Pasta Bar

Self-Serve Pasta with Marinara and/or Alfredo Sauce

Choice of Toppings:

Grilled Marinated Chicken Breast, Meatballs, Broccoli, Sundried Tomato, Artichokes, and Parmesan Cheese

Avocado Bar

Assorted Fresh Avocado Presentations

Choice of toppings:

Black Bean & Grilled Corn Salad, Cilantro Lime Shrimp, or Chicken Salad and Toasted Tortilla Crisps

Salad Martinis

Individual Salad Martinis with Baby Greens or Spinach

Includes Choice of Assorted Toppings and Dressings:

Spiced Pecans, Raspberries, Bruschetta Topping and Chopped Eggs,

Goat Cheese, Blue Cheese, Cheddar,

Balsamic, Chipotle Ranch, and Raspberry Vinaigrette

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Grazing Tables (Cont.)

Assorted Pizza Bar

*White Spinach Ricotta, Garden Vegetable, Zesty Cheese, and Tomato
Meat Options Include Pepperoni, Sausage, and Ground Beef*

Mac and Cheese Bar

Choice of White Cheddar or Traditional Cheese Sauce

Toppings Include Bacon, Scallions, and Jalapeños

**Add Braised Short Ribs, Lobster or Roasted Portobello*

FORK

A Variety of Artistically Presented Small Tasting Plates

Chilled

Asian Salad - *Napa Cabbage, Fresh Shredded Carrots, Snow Pea Slivers, Red and Yellow Peppers, Fresh Cilantro, Asian Soy Lime Dressing Topped with Toasted Almonds and Crunchy Ramen Noodles
Served with Fresh Herbed Flat Breads*

Greek Salad - *With Chopped Iceberg and Romaine Lettuce, Fresh Diced Cucumbers, Tomatoes, Feta Crumbles, and Black Olives. Served with our Tangy Greek Vinaigrette Dressing. Served with Garlic Herb Pita Wedges*

**Add Shrimp or Chicken*

Fresh Spring Rolls - *Rice Paper Filled with Carrots, Red Peppers, Cucumbers and Mint*

Served with Peanut Sauce

**Add Shrimp or Chicken*

Hot

Chicken Marbella Skewers – *Served on A Bed of Yellow Rice and Topped with Black Beans. Garnished with Fried Plantains and Cuban Bread*

Chicken Fajita Boat – *Flour Tortilla, Seasoned Chicken, Peppers, Shredded Cheese, Cilantro, Crema, and Chipotle Salsa*

Short Plate - *Bourbon Glazed Short Ribs, Honey Sweet Potato, and Jalapeno Corn Puff*

Smoked Salmon Latkes - *Sour Cream Cucumber Salad and Chopped Egg Relish*

Chicken Shawarma - *Basmati Rice, Israeli Salad, and Tahini Sauce*

Asian Salmon - *Sesame Noodles*

Blackened Fish Taco - *Caribbean Slaw*

Brisket Slider and Chips - *House Made BBQ Sauce, Coleslaw and Hand-cut Waffle Chips*

Papas Rellenos - *Mashed Potato Fritter Filled with Seasoned Beef Served with Avocado Salad and Honey Pineapple Vinaigrette*

**Additional Charge May Apply*

GRAZING MENUS

CHEF ATTENDED STATIONS

Prepared by a Uniformed Chef in Front of Your Guests

Carving Station

Herb Roasted Beef Tenderloin, NY Strip (with Red Wine Reduction), Prime Rib, or Roasted Turkey Carved to Order

Served with Bourbon Sweet Potatoes or Yukon Gold Mashed Potatoes and Artisan Rolls

Old English Fish and Chips Station

Fresh Fried Fish and Hand-cut Chips Prepared to Order and Served in an English Newspaper Cone with Malt Vinegar

Quesadillas and More

Scratch Made Quesadillas with Margarita Chicken, Spicy Beef, or Mediterranean Vegetables

Served with Cilantro Lime Rice, Black Corn Tortilla Chips, and Flavored Salsas from the Salsa Bar

Chinese-To-Go

Stir Fry Chicken with Crispy Oriental Vegetables Served Over Sesame Noodles or Asian Fried Rice and Your Choice of Ginger, Chili, or Sesame Garlic Sauces and a Fortune Cookie

Served in a Chinese to-Go Box.

Art Gallery Paint Your Plate

Guests will Paint their Plate with a Choice of the Following Sauces:

Wasabi Drizzle, Sweet Chili Sauce, and Teriyaki Glaze

Served with Chef-prepared, Seared Sesame Ahi Tuna or Served with Fresh Chilled Carved Ahi Tuna

Served over Asian slaw

Phô Noodle Bar

Rice Noodles with Choice of Lemon Grass or Hot and Spicy Broth

Served with Inside-out Spring Rolls with Scallions, Bean Sprouts, Napa Cabbage, Carrots, Fresh Mint, and Lime

Served in a Funky Bowl with Chop Sticks

Carved Corned Beef or Pastrami

Coleslaw, Onions, Assorted Mustards and Rye Breads

Served with Red Potato Salad and Hand-cut Pickles

Additional Charge for Chopped Liver

Shrimp and Grits

Mixed Green Salad, Collard Greens, and Corn Bread Sticks

Risotto Station

Made to order Choice of Lemon Basil, Sundried Tomato, Broccoli, Spinach, Artichoke, or Sweet Potato Risotto

Additional Charge to Add Seafood, Chicken, Wild Mushrooms, or Braised Short Ribs

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Themed Buffets

Taste of Tampa

Chicken Marbella Skewers, Mojo Marinated Pork, Yellow Rice, Seasoned Black Beans, Plantains, 1905 Salad, and Grilled Cuban Bread

Lebanese

Chicken Shawarma Skewers, Crab Cake with Za'atar Remoulade, Spinach Feta Flatbreads, Gourmet Cheese Selection, Hummus Bar, and Grilled Pita Bread

Taste of Italy

Carved Tenderloin with Red Wine, Chicken Marsala, Penne Pasta Station, Caesar Salad, Heirloom Tomato Caprese, and Italian Breads

Southern BBQ

BBQ Brisket, BBQ Chicken, Red Potato Salad, Green Beans, Corn on the Cob, Baked Beans, Macaroni and Cheese, and Cornbread Sticks

Mexican Street Food

*Beef Tacos with Carne Asada, Monterrey Jack Cheese, Sour Cream, and Pico de Gallo
Chicken Tacos with Spicy Shredded Chicken, Cheddar Cheese, Fresh Tomato, Grilled Corn, and Avocado Sauce
Blackened Fish Tacos with Fresh Cilantro, Red Cabbage Slaw, and Lime Crema
Each Served with Rice and Beans and Chips and Salsa*

Ask About our Customized Buffet Themes